



ACF Southeast Region Scoop

ACF Southeast Region Official Newsletter

September 2011

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Jeff Bacon, CEC,
CCA, AAC

Southeast Region
Vice President



STATE
COORDINATORS

Alabama
Paul Seery, CEC

Florida, North
Bryan Frick, CEC, AAC

A Message from Your Region Vice President

Dear Kevin:

I hope each of you had a wonderful summer, as well as had the opportunity for some well-deserved time off. I enjoyed some time with family immediately following the [2011 ACF National Convention](#) in Grapevine, Texas. What a great event was put on by the ACF events team, our national president and the brigade at the Gaylord Texan. Take a moment and watch the [daily and award videos](#), and peruse the [pictures](#).

EXPERIENCE THE POWER OF
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ACF EVENTS SERIES

I want to personally congratulate all of the award winners from our region:

- Chapter Communicator of the Year: Jeffrey Rotz, CEC, CCE, AAC
- President's Medallion Recipient: Richard Nickless, CEC, CCA, AAC
- Cutting Edge Award: Desmond D'Souza, CEC; and Derek Spendlove, CEPC, CCE, AAC
- ACF Achievement of Excellence Awards: FishBones, Lake Mary, Fla.; The Grove Park Inn Resort & Spa, Asheville, N.C.; Magnolias, Charleston, S.C.; Pacific Asian Bistro, St. Augustine, Fla.; Savannah Red, Charlotte Marriott City Center, Charlotte, N.C.
- Chef & Child True Spirit Award: Dan Thomas
- AAC Joseph Amendola Award: Derek Spendlove, CEPC, CCE, AAC
- AAC Chair's Medal: Stafford DeCambra, CEC, CCE, CCA, AAC,
- AAC Chef Good Taste Award: J. Kevin Walker, CMC, AAC
- Splenda® Pastry Chef of the Year: Kyongran "Alex" Hwang
- Minor's® Chef Professionalism Award: Russell Scott, CMC, WGMC

As fall progresses, there are many exciting ACF happenings occurring in our region. Below are just two I would like to highlight.

2011 Music City Challenge, Fall Culinary Competition,
September 26-27

The Art Institute Nashville, 100 Centerview Drive, Suite 250, Nashville
Chair: Robbie Piel, CEC, CCE, CCA; rpiel@aii.edu; (615) 306-2375
Competition/certification slot is not secure until application fee has been received. All application fees are non-refundable. [More](#)

Famously Hot Chef Showdown Featuring Walter Scheib

Florida, South
Donald Sedivy, CEC

Georgia
Michael Deihl, CEC,
CCA, AAC
Cheryl Glass

Kentucky
Sam Sears, CEC, CCA

Mississippi
Allen Racey

North Carolina
Jay Christmas, CEC,
CCA

South Carolina
Edmund Chinniers,
CEC, CCA

Tennessee
Michael Osborne, CEC

Virginia
Winslow Goodier, CEC,
AAC

EXPERIENCE THE POWER OF
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MEET EVENTS SERIES

**SAVE THE
DATES**



Check out the exciting
destinations for the 2012
Regional Conferences!
Register before the
advertised deadlines to
get the best possible rates.

REGISTER ONLINE

The South Carolina State Fair in partnership with WIS-TV General Sales, South Carolina Hospitality Association, Greater Columbia Restaurant Association and ACF Midlands Chapter invite you to submit an application of interest to compete in the first annual Famously Hot Chef Showdown October 18 on the WIS-TV stage at the South Carolina State Fair. \$1,000 in cash prizes will be awarded to the top three finalists. [Download the application](#) or contact Doreen Sullivan or Stephanie Lombardo for an application or information at (803) 254-4334 or at stephanie@postnobills.com.

Sincerely,
Jeff Bacon, CEC, CCA, CDM, AAC
Your ACF Southeast Region Vice President

Fall Issue of **Sizzle** Now Available

Are you a culinary or baking/pastry student? Do you know about [Sizzle](#)? *Sizzle* is ACF's free digital magazine for students and young cooks, published four times a year. In our [fall issue](#), now available, you'll learn how to prepare steak au poivre two ways; discover menu trends with ethnic appetizers; find out what the life of a hospital chef is like; learn how to make Neapolitan gelato, plus much more. You can also read about this year's student award winners who took top honors at the ACF National Convention in Dallas in July. Take a few minutes to strengthen your culinary knowledge and get inspired. [Sign-up to receive your free issue of Sizzle](#) today.



ACF Culinary Team USA Fundraising Competition

As you know from my previous e-newsletters, we are holding a fundraising competition from Aug. 1, 2010 to May 31, 2012 in the Southeast Region for [ACF Culinary Team USA](#). Their hard work and sacrifice is immense, and we need to send them off prepared to the "culinary Olympics."



The ACF Southeast chapter that raises the most money for ACF Culinary Team USA based on the average dollar amount per chapter member will receive a visit from an ACF Culinary Team USA member. In addition, each chapter member will receive an ACF Culinary Team USA pin or patch designed for IKA. The chapter that raises more than \$15,000 will receive an expense-paid trip for one to Erfurt, Germany, to experience the 2012 IKA with ACF Culinary Team USA. The trip for one includes airfare, hotel, show passes and breakfast daily. The ACF Southeast Region member who raises

the most money in excess of \$3,000 will also receive a trip for one to IKA, as well as a special memorabilia package. [More](#)

Thank you to the [chapters](#) and [members](#) that donated. Make a [donation](#) and help ACF Culinary Team USA bring home the gold.

Do you need your chapter logo?

Your ACF chapter logo is available behind the [login](#) on your member profile of the ACF website. You can add your chapter logo on your business cards, letterhead, website and etc. Please read the ACF Branded Chapter Logo Usage and ACF Logo Policies and Procedures documents to ensure you are using the logo correctly. Our goal in every instance of the logo's use is to enhance ACF's awareness in the culinary industry and with the public.



Mandate for ACF Chapter Compliance

It is mandated that for a chapter to be in compliance and good standing, all of its legal documents must be on file at the ACF national office. If you are not sure if your chapter is in compliance, please contact Linda Leo, membership manager, in the ACF membership department at lleo@acfchefs.net.

Potential New Members and Local Media are Looking for Your Chapter Online: Is your information current?

Please update the information on your local and national ACF websites. It is the main way potential members, new media and sponsors find out information about your chapter. Incorrect information is a missed opportunity to grow your chapter or highlight your chapter in the press. Remember, your ACF branded chapter logo should be on your local website.

Southeast Region Chapter News

Find out what your ACF Southeast Region chapters have been doing or are planning by visiting their websites or contacting them.

ALABAMA

ACF Birmingham Alabama Chapter: <http://acfbirmingham.com/>

ACF Greater Montgomery Chapter: No information available.

ACF Heart of the Gulf Coast Chefs & Cooks Assn.: Contact Ron Koetter, CEC, CCE, AAC, at (251) 968-3108 or rkoetter@faulknerstate.edu for information.

ACF Metro Mobile Chefs & Cooks Association: Contact Thomas Spence Jr., at (251) 476-6400, ext.7353, for information.

ACF Poarch Creek: Contact Stafford DeCambra, CEC, CCE, CCA, AAC, at (251) 446-4373 or sdecambra@acfchefs.net for information.

FLORIDA

ACF Bay Culinarians: <http://www.gulfcoast.edu/culinary>

ACF Caxambas Chapter of Naples & Marco Island:

<http://brigadedecuisine.blogspot.com/>

ACF Central Florida Chapter: www.acfcfc.org

ACF Daytona Beach Chefs Association: Contact Costa Magoulas, CEC, CCE, CCA, AAC, at chefmagoulas@yahoo.com for information.

ACF First Coast Chapter: www.jaxchefs.com

ACF Greater Miami Chapter Epicurean Club: www.acfgreater-miami.org

ACF Gulf to Lakes Chefs & Cooks Assn., Inc.: www.acf-fl201.org

ACF Northeast Florida Chapter: Contact Dale Robert Ford at (904) 753-1113 or chefford@comcast.net for information.

ACF Palm Beach County Chefs Association: Contact Michael Jasa, CEC, at (954) 444-7176 or ChefMJ1@aol.com for information.

ACF Sarasota Bay Chefs Assn.: www.acfsarasotabaychefs.com

■ The next meeting is Sept. 12 from 3:30-5 pm at Sarasota County Technical Institute, Bldg. 2, Bistro 502

ACF Space Coast Chapter: Contact Darrin Durham at (321) 409-4800 for information.

ACF St. Augustine Chapter: Contact Kirk Kief, CC, CPC, at (386) 972-3600 or kirk@kiefphoto.com.

ACF Tallahassee Area Chefs Assn.: www.mysecretchef.info/acf

ACF Tampa Bay Culinary Assn. Inc: www.tampabaychefs.bravehost.com

ACF Treasure Coast Chapter: Contact Diane Conway, acting chapter president at (863) 634-7840 or DGCaters101@yahoo.com for information.

The Southwest Florida Chapter of the ACF: Contact Christopher Cassel at (239) 931-3149 or chefperfection@aol.com for information.

■ Sept. 11 is the Aloha Pig Roast at Pink Shell Beach Resort.

■ Sept. 18 is the Chefs Golf Tournament at Old Hickory Country Club.

■ Sept. 20 is the Taste of Nations Benefit.

Fort Lauderdale ACF, Inc: www.acfbrowardchefs.com

■ Sept. 18 from noon to 4 pm is the annual Friends and Family Barbeque at Tree Tops Park.

GEORGIA

ACF Augusta Chapter: Contact Kathleen Alsheimer Fervan at (706) 771-4084 or fervan@bellsouth.net for information.

ACF Greater Atlanta Chapter, Inc: www.acfatlantachefs.org

■ Sept. 12 is 2011 Inland Seafood & Quality Wine Experience at the AmericasMart food and wine show from 1:30 to 7 pm. Our monthly meeting will also take place at the show from 6 to 8 pm upstairs.

ACF Greater Chattahoochee Valley Culinary Assn.: Contact Marcus DuVal at (334) 298-5550 or mduval4@ctvea.net or marcus@marcusduval.com for information.

ACF Middle Georgia Chefs Association: www.acfmiddlega.org

■ The next meeting is Sept. 13 at MACON/Polly's Hospitality Institute with David Foshee of Performance Food Service Group.

ACF Triangle Chefs: www.trianglechefs.com

ACF Western North Carolina Culinary Association: Contact Michael Fahey, CEC, CCE, AAC, at (828) 230-6078 or mrfchef@yahoo.com for information.

Classic City Chefs & Cooks Assn.: Contact Christopher McCook, CEC, at (706) 354-7100 or mccookcuisine@yahoo.com for information.

KENTUCKY

ACF Kentucky Chapter: <http://www.acfkentucky.org>

Bluegrass Culinary Association ACF: Contact Sam Sears, CEC, CCA, at (859) 233-3736, or ssears09@insightbb.com for information.

Western Kentucky Chefs & Cooks Assn. - ACF: Contact David Jones at (270) 538-0250 or westkychefs@gmail.com for information.

MISSISSIPPI

ACF Choctaw Chapter: Contact Louis Chatham, CEC, AAC, at (251) 253-5017 or lchatham@pcigaming.com for information.

ACF Hattiesburg Chapter: Contact Jim Rowell Jr. at (601) 271-2020 or jrowell@cooks2chefs.com for information.

Mississippi Gulf Coast Chapter ACF: www.gulfcoastacf.com

NORTH CAROLINA

ACF Cape Fear Chefs Assn.: www.capefearchefs.com

ACF Inc. Charlotte Chapter: www.acf-charlotte.org

ACF Crosscreek & Sandhill Chefs Association: Contact Scott Margolis at (910) 692-0378 or imzchef@hotmail.com for information.

ACF Eastern Carolina Chapter: Contact Anthony Garnett at (252) 241-5853 or chefgarnett@yahoo.com for information.

ACF Triad Chapter NC: www.acftriad.org

■ The next meeting is Sept. 12 at 6:30 pm at The Stocked Pot, 381 Jonestown Rd.

ACF Triangle Chapter - www.trianglechefs.com

ACF Western North Carolina Culinary Assn.: Contact Michael Fahey, CEC, CCE, AAC, at (828) 230-6078 or mrfchef@yahoo.com for information.

SOUTH CAROLINA

ACF Chefs of the Low Country: www.acfchefsofthelowcountry.com

■ Sept 12 is the next meeting at Hudson's Seafood House on the Docks, 1 Hudson Rd., Hilton Head Island.

ACF Greater Charleston South Carolina Chapter:

<http://charlestonacf.squarespace.com>

ACF Midlands Chapter: <http://acfmidlands.com/>

■ Sept. 19 is the ACFMC Annual Golf Tournament at Mid Carolina Country Club.

■ Oct. 18 the South Carolina State Fair presents the Famously Hot Chef Showdown

featuring Walter Scheib. Apply

ACF Myrtle Beach Chapter: www.myrtlebeachacf.com

■ Sept 12 from 6-7 pm is the next meeting at Tilted Kilt at Broadway at Beach (old Tony Roma's). Planning for the souper supper on Nov 6 is on the agenda.

ACF Pee Dee Chapter: Contact Damian Wanek at (843) 260-4791 or dwanek@florenceciviccenter.com for information.

ACF Upstate South Carolina Chapter: Contact Patrick W Wagner, CCE, at (864) 250-3673 or patrick.wagner@gvltec.edu for information.

■ Sept. 12 is our next organizational meeting regarding the status of our chapter at The Culinary Institute of the Carolinas at Greenville Tech, 8109 Whitehorse Road.

TENNESSEE

ACF Chattanooga Chefs & Cooks Association: Contact Richmond Flowers at (423) 991-3687 or rflowers@bradleyschools.org for information.

ACF Greater Memphis Chapter: www.acfmemphis.com

■ Oct. 20 is the Child Advocacy Gala at Holiday Inn at University of Memphis.

ACF Greater Smokey Mountain Chapter: Contact David Colburn, CEC, at (865) 679-1003 or dhcjr57@gmail.com for information.

ACF Middle Tennessee Chapter: www.nashvillechefs.org

■ Sept 19 is the next meeting with Chef Dallas Parrish at Foodsales East, 718 Iris Dr., Nashville.

■ Sept. 26-27 is the 2011 Music City Challenge, Fall Culinary Competition, at The Art Institute Nashville.

VIRGINIA

ACF Blue Ridge Chefs Association: Contact Steve Biery, CCC, at (434) 982-5115 or biery-steve@aramark.com for information.

ACF Southwestern Virginia Chapter: www.swvachefs.org

ACF Tidewater Chefs Chapter: www.tidewateracf.org

ACF Virginia Chefs Association: www.vachefs.org

■ Sept. 12 is the next meeting at Manakintowne Farms Specialty Growers. Time TBD.

■ Sept. 18 is the Annual Chef's Picnic at Ware Neck, Gloucester. Time TBD.

Old Dominion ACF Chapter: Contact Mark W. Warren CEC, AAC, at (804)

961-5150 or mark.w.warren@us.army.mil for information.

New River Valley Chapter: Contact George Kruse, CCC, at (540) 998-1035 or george@blacksburgcc.com for information.

ACF-Sanctioned Culinary Competitions

September 14: Texas Chefs Association,
www.acfindy.org

Site: Reliant Center (Glazier Foods Show & Expo), Houston
Chair: Lester Binnick, CEC; yesles@aol.com; (832) 428-3209
Categories: A, B, D, SA, SB, SD



September 14: ACF Greater Indianapolis Chapter,
www.acfindy.org

Site: Conseco Fieldhouse, Indianapolis
Chair: Brandon Hamilton, CEC; brandon.hamilton@thechefsacademy.com;
(765) 212-0183
Categories: SW- Wildcard Customized Category using category K guidelines,
Individual, 1 entrée, 4 portions, 60 min cook time, and students will have 2
butane burners.

September 17: Old Dominion ACF Chapter

Site: Bolling Air Force Base, Fort Belvoir, Va.
Chair: James Swenson, james@militarychefs.com, (202) 465-5153
Category: D, H/1 and W. Wildcard customized category, 5 team of 6 members
each, 100 portions of each course, 7 courses of Brisket, Pulled Pork, Chicken,
Pork Butt, Fish, Beverage, Dessert. The beverage must be made from coca-
cola product.

September 21: ACF Greater Indianapolis Chapter,
www.acfindy.org

Site: Lucas Oil Stadium, Indianapolis
Chair: Brandon Hamilton, CEC; brandon.hamilton@thechefsacademy.com;
(765) 212-0183
Categories: F2, F6, K1- 9, SK1-2

September 24: ACF Greater Atlanta Chapter Inc.

Site: LeCordon Bleu College of Culinary Arts, Tucker, Ga.
Chair: Jay Yarbrough, CEC, CCA; jyarbrough@drivingclub.com; (404) 870-3287
Category: K/5, K/6

September 26-27: ACF Middle Tennessee Chapter,
www.nashvillechefs.org

Site: Art Institute Nashville, Nashville, Tenn.
Chair: Gary J. Rawson, CEC; gary.j.rawson@vanderbilt.edu; (615) 566-3257
Categories: A-D, SA-SD, F1-2, F5, K1-9, SK1-9, P1, SP1, W. Category W:
Individual, 4 portions, must use Mystery ingredients. A full pantry provided and
will support a well-rounded entrée, 15 minute set up, 60 minute cook time, 10
minute plating

October 14-15: ACF Greater Charleston South Carolina Chapter,
www.charlestonacf.squarespace.com

Site: Culinary Institute of Charleston-Trident Technical, Charleston, S.C.
Chair: Robert G Wysong, CEC; rgwysong@gmail.com; (843) 768-2813
Categories: A - D, ST2, SA 1-4, SC 1 & 2, W - Wildcard Customized Category
using category K guidelines, Individual, 1 entrée, 4 portions, 60 min cook time,
and mystery protein will be assigned.

October 21-23: ACF Chefs and Cooks of the Catskill Mountains,
acfcomp@delhi.edu

Site: Suny Delhi, Delhi, N.Y.

Chair: Jessica Backus-Foster, backusjj@delhi.edu, (607) 746-4041
Categories: A-D, SA-SD, E1-4, F1- 2, G, K1-9, SK1-9, P1- 2, SP1, H1-2, SH1-2

October 22-23: ACF Chefs Association of Arizona,
www.acfaz.org

Site: East Valley Institute of Technology, Mesa, Ariz.

Chair: Carlton Brooks CCE, CEPC, ACE; brooks.acfaz@gmail.com; (602) 739-5715

Categories: A-D, E1-4, K1-9, SK1-9, P1-2, SP1-2

October 26: ACF Idaho Chefs de Cuisine,
www.facebook.com/home.php#1/pages/acf/idaho-chefs-de-cuisine/220028471349597

Site: Renaissance Professional Technical Center, Meridian, Idaho

Chair: David Knickrehm, lcbleuchef@yahoo.com, (208) 353-0994

Categories: A, K2, 4 & 9

October 29: ACF Rhode Island Chapter

Site: Johnson & Wales University, Providence, R.I.

Chair: George O'Palenick, CEC, CCE, AAC; gopalenick@jwu.edu; (401) 598-2641

Category: K/8

October 30: ACF Capital District, Central New York - competition full

Site: Albany Marriott, Albany, N.Y.

Chair: Dale L. Miller, CMC, WGMC, AAC; chefdalemiller@yahoo.com; (518) 437-6332

Category: W - Wildcard Customized Category: Individual, 4 portions of an entree, 5 min. set up, 45 min cook time, 5 min cleanup

November 11-12, 2011 ACF Greater Kansas City Chefs

Site: Johnson County Community College, Overland Park, Kan.

Chair: Jerry Marcellus, CCC, CCE; jmarcellus@jccc.edu; (913) 469-8500 x3611

Category: A, C, SA, SC, ST/2, K1 - 9, SK 1 - 9, P/1, P/2, SP/1, SP/2

November 14-16: ACF Greater Miami Chapter Epicurean Club

Site: Miami Beach Convention Center, Miami Beach, Fla.

Chair: David St.John-Grubb, CEC, CCE, MBA, CHE;

foodworks_intl@comcast.net; (305) 974-8686

Categories: C, W, SW

Wildcard Customized Category: individual, 2 courses (appetizer and entrée), 4 portions, 60 min cook time; Menu must include use of mystery item and choice of specified proteins.

Wildcard Customized Category: 2-man team, 3 courses (appetizer, salad and entrée), 6 portions, 60 min cook time; Menu must include use of mystery item and choice of specified proteins.

November 19-20: Delmarva Chefs and Cooks Association

Site: Parkside Career and Technology Center, Salisbury, Md.

Chair: Raymond Hilligoss, CCE; thilligo@wchoe.org; (410) 677-5144

Categories: A-D, K1 - 9, F1, SW

October 29: ACF Rhode Island Chapter

Site: Johnson & Wales University, Providence, R.I.

Chair: George O'Palenick, CEC, CCE, AAC; gopalenick@jwu.edu; (401) 598-2641

Category: K/8

