

October 16 is National Childhood Hunger Day

In 1995, the American Culinary Federation Chef & Child Foundation, Inc. reached out across America with its first Childhood Hunger Day national awareness campaign. This year, chefs in ACF chapters across the nation will hold events focused on nutrition and ending childhood hunger. National Childhood Hunger Day (the official name will change to Childhood Nutrition Day in 2009) is celebrated Oct. 16.

Clambake fundraiser

ACF Rhode Island Chapter co-hosted a clambake with the Ronald McDonald House at Hyatt Regency Newport, Newport, R.I., Sept. 7. Funds from the event were divided between the organizations, helping the Ronald McDonald House continue to provide a home away from home for children receiving medical treatment, and allowing ACF Rhode Island Chapter to enhance culinary education.

Tucson Meet Yourself

ACF Chefs Association of Southern Tucson is hosting Childhood Hunger Day events that will take place during Tucson Meet Yourself, Oct. 10-12, in Tucson, Ariz. Schools throughout the city will participate in the weekend festivities and celebrate nutritious ethnic cuisine. Elementary and middle school students will write essays about how their mother or grandmother cooked healthful ethnic cuisine, and present recipes. High school and college students will compete in an iron-chef-style challenge, where teams choose an ethnicity, and prepare an entrée and dessert from a mystery



Simone Denzinger-White, left, hosts a workshop at the ACF Kona-Kohala Chefs de Cuisine Inc. Childhood Nutrition Day event, Nov. 15, 2007. Denzinger-White and Karen Spittler-Carrier, right, are team coordinators for the chapter's Chef & Child programs.

basket. Local chefs and dietitians will judge the competition.

Hunger Day Forum

ACF Jersey Shore Chefs Association will hold its annual Childhood Hunger Day Forum at the Food Bank of Monmouth and Ocean Counties, Neptune, N.J., Oct. 16. Since 1995, the chapter has participated in the nationwide event, and every New Jersey governor has recognized its efforts by proclaiming Oct. 16 Childhood Hunger Day. This year, six elementary school classes from around the community will attend the forum. Chefs will share nutritional ideas and interactive lessons about good food choices with students. Then, chefs will provide lunch to two local child feeding programs using recipes made from USDA commodities. The chapter will continue

its fight against childhood hunger throughout the year by donating food to the Second Helping Program.

Hit a Homerun for Nutrition

For the third year, ACF Kona-Kohala Chefs de Cuisine Inc. will participate in Childhood Hunger Day with its "Hit a Homerun for Nutrition" event in Kailua Kona, Hawaii, Nov. 7. Chefs will present breakfast, and host interactive, educational workshops for more than 400 girls in the GEMS: Girls Exploring Math and Science program. Jean Hull, CCE, AAC, owner, Jean's Hospitality Consultant, Kailua Kona, and Chef & Child chair for the chapter, came up with the idea four years ago after she discovered that the girls arrived hungry or had skipped breakfast.

Visit the ACF Web site, www.acfchefs.org, for more information and updates.

A banquet for the ages

by Paul Suplee, CCC

In July, an army of chefs and cooks descended on the kitchens of the Washington, D.C., Convention Center to help with a plated meal. It sounds simple enough—we have all cooked our fair share of banquets—but this dinner, on July 18, was no run-of-the-mill event. It was the pinnacle of banquet service, a party that would not only celebrate the centennial of Alpha Kappa Alpha Sorority's "Legacy of Sisterhood and Service," but would also become the largest plated banquet in recorded history: three courses served simultaneously in three venues to 17,400 guests.

The meal began with fresh artisanal breads, salad, freshly whipped butter, and sparkling and still waters on the tables as the guests arrived. The salad was an iceberg wedge with goat cheese, fresh grape tomatoes and a handcrafted green-grape vinaigrette, which meant a bank of employees with burr blenders slowly churning cauldrons of fresh grapes and seasonings as others added grapeseed oil slowly, gallon upon gallon. For the entrée, beef Wellington with sauce bordelaise was served with mashed potatoes, roasted vegetables and fresh baby carrots. For dessert, a berry/lime mousse cake, with layers of mousse nestled between soft génoise, was served with freshly made berry crème anglaise and whipped cream.

Full-time and temporary staffers—184 strong—were on hand for plate-up. The first plate-up area was the main kitchen in the convention center, the second was

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October 6-8, 2008

Texas Chefs Association—San Antonio Chapter
Site: Sunset Station, San Antonio
Chair: Frank Salinas; (210) 734-7663;
fax (210) 734-7669
F1 & K2

October 8, 2008

ACF Idaho Chefs de Cuisine
Site: Idaho Center, Nampa, Idaho
Chair: David Knickrehm, CEC; lcbleuchef@yahoo.com;
(208) 353-0994
F3 Customized Competition, Contemporary

October 10-12, 2008

ACF Pikes Peak Chapter, Inc.
Site: Pikes Peak Community College,
Colorado Springs, Colo.
Chair: Rob Hudson, CEC, CCE; rob.hudson@ppcc.edu;
(719) 502-3193; fax (719) 502-3301
A-D, K1, 3 & 4, P1 & 2

October 12, 2008

ACF Professional Chefs of Northeast Pennsylvania
Site: West Side Technology Center—Kingston, Pa.
Chair: David Edukaitis; chef_dave_e@yahoo.com;
(570)350-2212
K1-9

October 15, 2008

ACF Greater Atlanta Chapter, Inc.
Site: Le Cordon Bleu College of Culinary Arts—Atlanta,
Tucker, Ga.
Chair: Jay Yarbrough, CEC, CCA; jyarbrough@
drivingclub.com; (404) 870-3289;
fax (404) 872-4713
F3 Customized, Traditional, Individual

October 19, 2008

ACF Tulsa Chapter
Site: Doubletree Hotel at Warren Place, Tulsa, Okla.
Chair: Candyse Walker; candysewalker@gmail.com;
(918) 812-8669
A-D

October 24-25, 2008

ACF Beehive Chefs Chapter, Inc.
Site: Salt Lake Community College, Salt Lake City
Chair: Wendy Hunter, CEC; whunter@nuskin.com;
(801) 345-2156; fax (801) 345-2596
A-D, K1, P1 & 2

November 7, 2008

ACF Greater Kansas City Chefs Association
John Joyce Competition
Site: Johnson County Community College,
Overland Park, Kan.
Chair: John Head, CCC; jhead@jccc.edu;
(913) 469-8500, ext. 3916; fax (913) 469-2560
Cold Food A-E, K1- K/9, P1, P2, P/5

November 8, 2008

ACF Pikes Peak Chapter, Inc.
Site: Pikes Peak Community College,
Colorado Springs, Colo.
Chair: Rob Hudson, CEC, CCE; rob.hudson@ppcc.edu;
(719) 502-3193; fax (719) 502-3301
ST-2 Student Team State Competition

November 8-9, 2008

ACF Nations Capital Chefs Association
Site: Walter E. Washington Convention Center,
Washington, D.C.
Chair: Denise Baxter; baxterdd@gmail.com;
(703) 593-1505; fax (703) 255-2961
A-D, F1—Mystery Basket, K1-9 & P2; F3 Customized,
Contemporary

November 9, 2008

ACF Capital District—Central New York
Site: Albany Marriott, Albany, N.Y.
Chair: Dale Miller, CMC, WGMC, AAC; (518) 366-3982
F3 Customized Competition, Contemporary, Individual;
Category K, protein prefabricated

IN MEMORIAM

We mourn the passing of our fellow culinarians, who meant so much to the industry and to the American Culinary Federation.

Oyra G. Craven

Bluegrass Culinary Association ACF

Karl Eid, AAC

ACF Alaska Culinary Association

Vincent Lingley

Pioneer Valley Culinary Association

Sebastian J. Murabito

Chefs de Cuisine Association of St. Louis Inc.

Robert T. Notre

ACF National Chapter

John Peduzzi, HAAC

ACF Midlands Chapter



A group of 22 students and three instructors from Sullivan University, Louisville, Ky., had the catering experience of a lifetime at the 2008 Summer Olympic Games in Beijing, China. Left to right, Kimberley Jones, CEC, catering department chair; Darnell Ferguson, student; Becky Woehrle, CWPC, chef-instructor; and Marcus Jefferson, student, take a break from serving Olympic sponsors and guests in the kitchen of the USA House in August.

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on the lowest level of the building, and the third kitchen, notably the hottest of the day, was a tent erected on the loading dock. Twelve double-stack convection ovens were installed in the tent, which allowed for 120 trays of beef Wellingtons to be baked off at any given time.

The crews successfully plated: 2,933 heads of iceberg lettuce wedged into six pieces each; 5,400 pounds of beef; 17,400 baby carrots; 13,000 pounds of squash; 280 gallons of sauce bordelaise; 4,400 pounds of mashed potatoes; 170 gallons of berry crème anglaise; and 17,400 berry/lime mousse cakes.

The event was a feather in the cap for Centerplate USA, based in Stamford, Conn., as well as for those of us fortunate enough to take part in this monumental event. The staff was spearheaded by three key players from Centerplate during the week of production: Alfonso Contrisciani, CMC, AAC, vice president of culinary

development; Brett Lewis, corporate executive chef; and Greg Sharpe, CEC, executive chef. Joining them were seven members of ACF Nations Capital Chefs Association, a member of Delmarva Chefs & Cooks Association, four chefs from the Vancouver Convention Center and others from various Centerplate venues.

When the banquet came to an end and the culinary staff's job was done, it was time to move on to a local pub to raise a glass not only to the chefs, cooks and temps, but most importantly, to the history that had been made just hours before. As tired as we were, it was an exciting moment, and one that none of us would have missed for anything in the world. And, if pushed, I could give you 17,400 reasons why.

Paul Suplee, CCC, is a culinary instructor for Worcester County Board of Education, Newark, Md., and a member of Delmarva Chefs & Cooks Association.



Gary Oien, left, ACF High Sierra Chapter president, and Kim Vandenhazel, right, executive chef, Renown Regional Medical Center, Reno, Nev., cook up Mickey Mouse pancakes for Childhood Cancer Awareness Day at Reno's Picket Park, Sept. 6. ACF High Sierra Chapter and its Chef & Child committee joined Renown Regional Medical Center's culinary team to participate in the event. Chefs prepared a pancake breakfast for more than 200 adults and children, many of whom are cancer survivors or undergoing treatment.

US Foodservice, chapter partner to support troops

US Foodservice, Fairburn, Ga., will partner with ACF Greater Atlanta Chapter Inc.'s Operation Chefs Unite program to provide food products and supplies for troops passing through the Hartsfield-Jackson Atlanta International Airport. The partnership was announced at the chapter meeting, held Aug. 4 at US Foodservice. John Leake, company president, spoke about the importance of supporting U.S. troops, and presented chapter president Michael Deihl, CEC, CCA, AAC, with a certificate of agreement.