

The Spirit of St. Louis

January 2008



“ON THE CULINARY CUTTING EDGE SINCE 1921”®

5600 OAKLAND AVENUE • ST. LOUIS, MO 63110 – 1393
CHEF'S HOTLINE: 314•846•9932

WWW.STLCHEFS.ORG

“Thank You, Good Night!”

Legendary coach John Wooden once said, “There is no pillow as soft as a clear conscience.” As I sit writing this final newsletter article to you, I feel much the same as a band leader on stage telling the audience, “Thank You, Good Night!”

I thank each and every member for allowing me to be your president over the past two years. I will exit stage left and sleep with a clear conscience knowing what WE accomplished together. Plenty of mistakes made, plenty of lessons learned; development and questioning oneself at every corner. What I learned and enjoyed over the past two years will be with me for a lifetime and for that I am most grateful to this great organization of professionals.

I encourage everyone to embrace change in the coming year, support the newly ELECTED officers, and try and offer solutions. Success is not forever and failure isn't fatal. Keep perspective, set goals, and continue to seek excellence and LEARN. Learning today in this business environment is more important than ever. The only job security we truly have is a strong commitment to continuous personal improvement.

Thank you to our friends at Schlafly Bottleworks in Maplewood for hosting us again at the November meeting. Chef Heinz was entertaining and presented us with alternatives and options to think about for today's changing kitchen. I hope you all made it through a busy December month and tried to enjoy a moment or two of holiday cheer.



Mark your calendars now for the next meeting and Survivor Party hosted by Chef Tony Haacke of Racquet Club St. Louis on Monday, January 21 beginning with the junior meeting at 4:30 and followed by our general meeting at 5pm.

The board will begin formulating the calendar year very soon. If you are interested in hosting a meeting or have an idea for an educational portion, please let a board member know. We have

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so much to look forward to in the coming year. Let's join together and develop our team to be the best yet!

Here's wishing you and your families a safe, healthy and prosperous journey into 2008.
"Thank you, Good Night!"

Chef Chris Desens

Upcoming Events

Survivor Party

January 21, 2008

5:00 p.m.

Racquet Club St. Louis

476 North Kingshighway
(between Lindell and Delmar)
St. Louis, MO

Chef Anthony Haacke of The Racquet Club East will be hosting our January "Survivor Party".

He's looking for area sous chefs to help prepare the food for the evening.

4:30 – Junior Chefs Meeting
5:00 – General Membership Meeting
6:00 – Cocktails and...???

For Reservations,
please call the Chef 's Hotline

314.846.9932

Mardi Gras

February 24, 2008

6:00 - 10:00 p.m.

Andre's Banquet Center

4254 Telegraph Road
(1/2 mile south of I-270/255 on Telegraph)
St. Louis, MO

Annual Dinner and Fund Raiser

For Reservations,
please call the Chef 's Hotline

314.846.9932

ACF Central Regional Conference Kansas City

February 8 - 10, 2008

BBQ & All That Jazz awaits you in Kansas City. The schedule includes a BBQ competition, BBQ Day with seminars and demos by some of the top BBQ pros , educational programs and culinary cooking demos, great meals and networking functions. Don't miss out on this showcase of what the ACF Central Region is famous for - great food, personal and professional development, and great fun.

Hispanic Serv-Safe Class Información Esencial de Servsafe

7 & 14 de abril

11:00 am - 3:30 pm

Forest Park Community College campus
Hospitality Bldg, 214

SERV-SAFE FOOD SAFETY CERTIFICATION

Esta clase será enseñada en español. Usted debe registrarse para esta clase personalmente en la oficina de educación continua de forest park. (Oficina G-329). Se le entregará, cuando se registre, su libro de texto (Información Esencial de ServSafe) y la hoja de examen con las preguntas. A las personas que obtengan una nota de 75, o más alta, en el examen se les otorgará un certificado de ServSafe reconocido

ACF Central Missouri 6th Annual President's Dinner Fundraiser Columbia, MO

January 26, 2008

600 p.m.

\$350 Table of 8 or \$50 a person
573.882.2433

University of Missouri
107 Reynolds Alumni Center

Come dine with us as we experience Neo-classical Cuisine with guest chefs Uta Schepers, Peter Carroll, and the University Club and Catering. Carroll, who was classically trained in London, has worked at the Rainbow Room in Rockefeller Plaza. He will be treating us with various seafood dishes. Schepers, who has studied in Heidelberg, Bangkok, and Singapore, will be preparing multiple meat courses. It is sure to be an unforgettable event!

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nacionalmente. Traiga su libro de texto, su hoja de examen, y su almuerzo a la clase. (2 sesiones)

Eulogy

Wiley C. Thompson Jr.

In his 67 years on this earth Wiley Thompson touched and influenced more lives than he could have ever imagined. Wiley was obviously a product of a demanding and caring mother, typical of northern Virginia, who was not going to put up with a lot of foolishness from her kids. It was always obvious that Wiley had been taught that if something was worth doing it was worth doing right.

In this vein Wiley himself expected that his instructions be carried out exactly. Wiley Thompson was in all ways a chef and a gentleman. He had a captivating smile that endeared him to all that he met. He joined the Chefs de Cuisine Association of St. Louis in 1979 and immediately became very active in the association, whether it was helping at a meeting, doing civic projects or hosting a Chef of the Year dinner in 1981.

Wiley received Certification as a Certified Executive Chef from the American Culinary Federation. Wiley was a pioneer in his profession being the first African-American Officer, Treasurer, and the First African-American President of the Chefs de Cuisine Association of St. Louis. He was selected Chef of the Year in 1988, and received the Oliver Sommer Mentor Award in 2002 for his participation in the Chefs Apprenticeship Program, and the time he gave as an Instructor in the Culinary Arts Department of St. Louis Community College.

He was most proud of being a member of Team St. Louis in the 1993 World Chefs tour for Hunger in Johannesburg South Africa. This effort raised over 1 million Rand to aid the homelands of South Africa.

Wiley refused to let the adversity of diabetes and other physical impairments break his spirit. With Karin, his constant companion, at his side he continued to participate in Chef's activities. After his physical condition necessitated his retirement Wiley was forced to curtail some activities and placed additional burden on Karin who continued to serve with a smile.

As we gather here today we say a goodbye to a friend, a Chef and a gentleman. Wiley you will be deeply missed. As we mourn your passing we cannot help but to recall the famous words of John Donne "No man is an island of and unto himself. Each man's death diminishes me by some part. Send not to know for whom the bell tolls, it tolls for thee".

Remembering Friends

Please take a moment out of your hectic schedules to remember a few of our friends who have passed away.

Former Chef of the Year and long time member **Chef Bernard Jobst** passed away the first week of December. His family wished donations be sent to the Sisters of Notre Dame. Please send donations to:

St. Bernadette Parish Nurse Program
68 Sherman Rd.
St. Louis, Mo. 63125

Former Chef of the Year and long time member **Wiley Thompson II** passed away the first week of December as well. The chapter will provide his family with assistance; however, we would also like to take donations to pass on as well. Think about a donation before year end in this time of giving. Please mail donations to the ACF Chefs de Cuisine Association of St. Louis at the 4600 Oakland address.

These beloved chefs were a big part of our ACF Chefs de Cuisine Association family for many years. Keep them and their family in your prayers.

Heard "On The Line"

ACF 6th Annual President's Dinner
Heard "On The Line":

The ACF Certification Department has downloaded new certification applications on the its website. There are 12 applications - one for each certification level. Please ensure that you use the updated applications. Each of them are only one page long, as opposed to the previous 5-page application.

Also, just a reminder that fees for the practical exam were raised to \$50 for members and \$100 for non-members in June 2007.

If you have any certification questions, please feel free to contact me. Thanks, and I hope you have a very safe and happy holiday season.

Aimee Karaitis, M.Ed.
Certification Manager
American Culinary Federation, Inc.
180 Center Place Way

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St. Augustine, FL 32095

(800) 624-9458, ext 122

Aaron Reinberg is the Nutrition Education Manager at Operation Food Search, and runs Operation Frontline - a program offering free cooking and nutrition classes to low income children, teens, adults and elderly in the St. Louis area. They are always searching for new volunteer chefs to teach classes. Thank you very much for your time.

Contact: Aaron Reinberg
Email: aaronrd@ofsearch.org
Phone: 314-726-5355 x13

Auction Call

The Junior Competition Teams will be holding a Silent Auction at the Mardi Gras Dinner Dance to benefit the Knowledge Bowl, Junior Hot Food, and ACF Culinary Youth teams.

We are currently looking for donations of goods and services to be auctioned off during the Mardi Gras Dinner on Sunday, February 24th.

Anyone interested in making a donation can contact the Silent Auction Chairman, Joe Mueller at (314) 372-2261 or Vicki Davenport at (314) 324-7939.

Classified Ads

2007-10-14: Peppertini's Piano Bar and Grill is now hiring for all shifts. We are located on the corner of 141 and Olive in the Forum Shopping center. Jobs available: Line Cooks Dishwashers/Prep Cooks Servers Bartenders Hosts Barbacks Apply in person or call Chef Matthew Dawson (C) 314-448-5850 or 314-469-2210

2007-10-04: Edward Jones Dome / St. Louis RAMS Executive Chef Develop creative menus, catering packages, and quality assurance programs within the Food and Beverage Department at the Edward Jones Dome. Will develop menu specifications and prepare items in accordance to Company specifications. Coordinates presentation of menu items to assure maximum appeal to customers. Develops catering function standards. Maintains financial responsibility for the menu mix. Orders and secures product within Corporate specifications. Oversees the inventory process for food and beverage products. Supervises, schedules and trains kitchen staff. Actively participates in event operations to assure quality and consistency. Must have a thorough knowledge of food preparation and a high level of creativity; a minimum 5 years culinary experience in high volume environments; knowledge of sanitation procedures and the ability to develop recipes and specialty items. Must have strong organizational, communication and PC skills. Strong supervisory, P&L and catering experience required. Graduate from accredited culinary school is preferred. To Apply: Please submit your resume to Victoria Rodriguez via email at vrodrig@dncinc.com or via fax to: (716) 858-5101.

2007-09-29: Green Tree Country Club is currently accepting resumes for the position of Executive Sous Chef The Club offers high volume a la carte dining and banquet services, operating from one central kitchen. Candidate must have a positive attitude and outgoing personality, trustworthy, with an excellent work record and an even temperament. The candidate's team skills must be readily identifiable. Requirements: culinary education with certificate, associates or bachelor's degree, or equivalent experience in culinary operations; working knowledge of all line stations; strong leadership and communication skills; knowledge of cost controls and menu development; creative drive for professional development. Primary responsibilities will be to direct, oversee and produce all of the club's banquets; develop and mentor staff; and assume charge of the kitchen in the Chef's absence. Attractive benefits package. The Club will pay customary fees associated with interviewing and will provide assistance with relocation. Salary range is \$40-55k. To be considered for this position email a resume, along with a cover letter and list of readily verifiable professional references to chef@greentreecc.com.

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<p>AB FOODS LLC Allison Burgess #8 Terry Hill Lane St. Louis, MO 63131 314-692-8320 800-822-3100 Aburgess@abfoodsllc.com www.auroprofoods.com</p>	<p>ALLEN DIVISION US Foodservice, St. Louis Tom Farrell 8543 Page Avenue St. Louis MO 63114 314-426-4100 800-888-4855 ext. 297 www.usfoodservice.com</p>	<p>ANDRES BANQUET FACILITIES John Armengol 4254 Telegraph Road St. Louis MO 63129 314-894-2622 www.andresbanquet.com</p>	<p>BERTARELLI CUTLERY John Bertarelli Frank Bertarelli 1927 Marconi St. Louis, MO 63110 314-664-4005 www.bertarellicutlery.com</p>
<p>BOB'S SEAFOOD Bob Mephram 8660 Olive Street Road University City, MO 63132 314-993-4844</p>	<p>COMPANION BAKING Tina Vass 4555 Gustine Avenue St. Louis, MO 63116 314-352-4770 tvass@companionbaking.com www.companionbaking.com</p>	<p>CONSUMERS MEAT PACKING CO. Mike Galet 1301 Carson Drive Melrose Park, IL 60160 708-825-4363 www.consumerspacking.com</p>	<p>DIXON SEAFOOD Jim Dixon Dave Dixon 1807 North Main Street East Peoria, IL 61611 800-373-1457</p>
<p>FORD HOTEL SUPPLY William Ford Christy Schlafly 2204 North Broadway St. Louis, MO 63102 314-231-8400 info@fordstl.com www.fordstl.com</p>	<p>FOX RIVER DAIRY Dan Probst Tim Probst 1754 Chase Drive Fenton, MO 63026 636-343-5110 foxriverdairy.sbcglobal.com</p>	<p>FRESH MUSHROOM FARM, INC. Joe Parato 2301 Cook Rd. P.O.Box 122 Imperial, MO 63052 636-464-0272 cj.parato@sbcglobal.net www.freshmushroomfarm.org</p>	<p>GATEWAY PROCLEAN, INC. Tommy Wohlgenuth 2081 Exchange Drive St. Charles, MO 63303 636-947-9191 www.gproclean.com</p>
<p>GATEWAY FOODSERVICE Debbie Tankersley #7 Milpark Court Maryland Heights, MO 63043 314-429-3320</p>	<p>GEIGER KITCHEN DESIGN Joe Geiger 5517 Mardel Avenue St. Louis, MO 63109 314-832-7441</p>	<p>GORDON FOOD SERVICE Jerome Qualley 2210 South 7th Street St. Louis, MO 63104 314-776-4860</p>	<p>KAEMMERLEN PARTS & SERVICE, INC. Mike Szczuka 1539 South Kingshighway St. Louis, MO 63110 314-535-2222 www.kps-stl.com</p>
<p>KERN MEAT COMPANY Dennis Markwardt 2225 Cherokee Street St. Louis, MO 63118 314-664-4467</p>	<p>LACLEDE GAS COMPANY Aldred Hellmich 720 Olive. Room 1421 St. Louis, MO 63101 314-342-0688 www.lacledegas.com</p>	<p>LOUISA FOOD PRODUCTS Tom Baldetti 1918 Switzer Avenue St. Louis, MO 63136 314-868-3000</p>	<p>MCCARTHY SPICE & BLENDS Margaret McCarthy 6757 Olive Blvd. St. Louis, MO 63130 314-725-1688</p>
<p>MIDAMERICA BROKERAGE Phil Charles 11738 Administration Dr. St. Louis, MO 63146 314-872-9520 phil@midamstl.com</p>	<p>MISSOURI BEEF INDUSTRY COUNCIL Melissa Albertson 2306 Bluff Creek Drive Columbia, MO 65201-3552 573-817-0899 ext.223 www.mobeeff.org</p>	<p>MOORE FOOD DISTRIBUTORS, INC. Bill Schultz 9910 Page St. Louis, MO 63132 314-426-1300 www.moorefooddist.com</p>	<p>NEED A UNIFORM Allen & Renee Gers • 3126 Watson Road • St. Louis, MO 63139 & • 327 Droste Road • St. Charles, MO 63301 314-645-5400 www.need-a-uniform.com</p>
<p>OLE TYME PRODUCE Tom Butchart 92-94 Produce Row</p>	<p>PFG MIDDENDORF Orville Middendorf Rich LaRose & Jim Sandersen 3737 North Broadway</p>	<p>PLITT PREMIUM SEAFOOD Corey R. Marasso 522 Garrick Place</p>	<p>R.L. SCHREIBER, INC. Morgan Casey 400 Denton Road Pacific, MO 63069</p>

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<p>St. Louis, MO 63102 314-436-5010 www.oletyme.com</p>	<p>St. Louis, MO 63147 314-241-4800 1-800-949-MEAT www.pfgmiddendorf.com</p>	<p>O'Fallon, MO 63368 636-265-0424 corey@plittfish.com</p>	<p>636-485-6037 www.rlschreiber.com</p>
<p>THIS SPACE COULD BE YOURS! call Membership Chair Chef Bernard Pilon @ 314-521-0682 for details</p>	<p>RONNOCO COFFEE COMPANY Charles Dubuque 4241 Sarpy Avenue St. Louis, MO 63110 314-371-5050 1-800-HAV-A-CUP www.ronnoco.com</p>	<p>SARA LEE COFFEE, TEA SUPERIOR & MANHATTAN COFFEE COMPANY Lou Wolf & Russ Mahood 4333 Green Ash Drive Earth City, MO 63045 314-731-2500</p>	<p>SAVAGE FOODS Dave Buss 17395 Edison Avenue St. Louis, MO 63005 636-898-1100 636-898-1119 (fax)</p>
<p>SUNFARM PRODUCE Amy Pollaci 84 Produce Row St. Louis, MO 63102 314-241-1288 apollaci@sunfarm.com www.sunfarmfs.com</p>	<p>SYSCO FOOD SERVICES OF ST. LOUIS, INC. Chad Lombardo, Faraby Reiss & Mike Walsh 3850 Mueller Road St. Charles, MO 63301 636-940-9230 www.syscostlouis.com</p>	<p>THIS SPACE COULD BE YOURS! call Membership Chair Chef Bernard Pilon @ 314-521-0682 for details</p>	<p>US FOODSERVICE Phil Earl 10850 Ambassador Blvd. St. Louis, MO 63132 314-991-3162 ext.4381 1-800-848-1415 ext.4315 www.usfoodservice.com</p>

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ACF CHEFS DE CUISINE ASSOCIATION OF ST. LOUIS, INC.

5600 OAKLAND AVENUE
ST. LOUIS, MO 63110 - 1393



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**January 21, 2008
5:00 p.m.**

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