

# The Spirit of St. Louis

Monthly Newsletter

March 2009



“On the Culinary Cutting Edge Since 1921”®

5600 Oakland Avenue  
St. Louis, MO 63110 – 1393

Chef's Hotline: 314•846•9932  
[www.stlchefs.org](http://www.stlchefs.org)

## Note from the Editor

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**Each month, Chefs de Cuisine spends approximately \$450 to print and mail out the newsletter** to members for whom we have no e-mail address but only a postal address.

If you received this newsletter, that means we do not have an e-mail address for you in our files.

We recognize many members do not have an e-mail address or very rarely use theirs. And we will continue to print and mail paper newsletters so that we can keep ALL our members informed.

But if you do have an e-mail address and want to help us save some money, let us know what your e-mail address is and we will remove your name from our paper mailing list.

Please send us an e-mail, stating that you would like to be included in the electronic newsletter mailings, to:

[newsletter@acfcefsdecuisinestlouis.org](mailto:newsletter@acfcefsdecuisinestlouis.org).

Be sure to include your name so that we can associate your e-mail address with you and properly remove you off our paper mailing list.

Thanks for helping our organization save money!

Mark Williams  
Editor

# The Spirit of St. Louis

March 2009

Chefs de Cuisine Monthly Newsletter

## Upcoming Events

### **American Academy of Chefs Dinner**

**March 9, 2009**

#### **The Racquet Club**

476 N Kingshighway Blvd

St Louis, MO 63108

**Hosted by**

**Executive Chef Anthony Haacke**

Invitations have been mailed out to all members for the 2009 American Academy of Chefs dinner. Chef Tony Haacke has planned a sumptuous menu. Tickets are \$125 per person. Seating is limited to the first 100 paid reservations received. Plan on joining us by reserving your seat now!

For further information, contact Tony Haacke at [cheftony@rcstl.com](mailto:cheftony@rcstl.com) or at 314-994-0011

### **March Chapter Meeting Monday, March 16, 2009**

#### **PFG Middendorf**

3737 N. Broadway

St. Louis, MO 63147

314-241-4800

**Hosted by Tom Maertz**

The educational meeting will review information and requirements around ACF Certification and competition requirements and preparation. This will be an excellent review one week in advance of the Spring Culinary competition.

- Junior Chefs meeting begins at 3:30 pm
- Education meeting will be at 4:00 pm  
ACF Certification and Competition
- General meeting follows, ~ 5:00 pm

\$5 for Members and Juniors

For Reservations, please call the Chef's Hotline at  
**314.846.9932**  
or via the website at  
<http://www.stlchefs.org>

### **2009 Spring Culinary Competition & Certification Training**

**March 21 & 22, 2009**

#### **L'Ecole Culinaire**

Competitions categories being held are:

- Contemporary "K" Series
- Cold Food

Certification testing will also be held.

### **April Chapter Meeting**

**Monday, April 20, 2009**

#### **Genghis Grill**

15819 Fountain Plaza Dr.

Ellisville, MO 63017

**Hosted by Chef Brian Durbin**

- Junior Chefs meeting begins at 4:30 pm
- General meeting begins at 5:00 pm

### **Save These Dates:**

#### **Sebastian Murabito**

#### **Memorial Golf Tournament**

**June 1, 2009**

#### **Pevely Farms Golf Club**

400 Lewis Road

St. Louis, MO 63025

(near I-44, exit 266)

**September 20, 2009**

#### **Chef's Wine Country BBQ**

#### **Mt. Pleasant Winery**

5634 High Street

Augusta, MO 63332

**August 16 or 23**

#### **Purveyors Appreciation Day**

date and location to be determined

**November 1 or 8**

#### **Chef of the Year Dinner Dance**

date and location to be determined

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## **2009 Spring Culinary Competition** and **Certification Testing** L'Ecole Culinaire March 21<sup>st</sup> & 22<sup>nd</sup>, 2009

To register, please fill out this form and return it with your entry fee to:

Executive Chef Brian Hardy  
One McKnight Place  
St. Louis Mo. 63124  
Phone (314) 372-2264 Fax (314)372-2385  
E-mail bhardy@thegatesworth.com

Check One:

- Contemporary "K" Series  
 Cold Food  
 Certification Testing Level \_\_\_\_\_

**ACF Members \$100.00 Non-Members \$200.00**

Names \_\_\_\_\_  
Address \_\_\_\_\_  
City, State, Zip Code \_\_\_\_\_  
Local Chapter \_\_\_\_\_  
ACF Id # \_\_\_\_\_  
Phone \_\_\_\_\_  
E-mail \_\_\_\_\_

I, the undersigned do agree to abide by "The Culinarian's Code" and observe the rules and regulations of the competition / certification testing, and abide by the judges decisions. Furthermore I acknowledge that the ACF Chef's De Cuisine Association of St. Louis Inc. is not responsible for any breakage or loss of property before, during or after the competition.

Signature \_\_\_\_\_

Date \_\_\_\_\_

**All entry forms and fees must be received by  
March 14, 2009**

*Make checks payable to  
Chefs de Cuisine Association of St. Louis Inc.*

## **Annual Mardi Gras a Great Success!**

The Annual Mardi Gras, held on Feb 8 at Andre's Banquet Center, was once again a great success. Thanks to all that volunteered, including: Rob Hertel and his krewe of volunteers for all the food

prep, Susie Judy & Judy Smith of Dierberg's pastry shop and their krewe for the delicious desserts, Skip Guthier for transportation of food, Madonna Bogacki and her krewe of volunteers for decorating Andre's, Marianella McInturf & Mark Miller for coordinating the event, Joe Mueller and Vicki Davenport and their krewe for the silent auction and its success, and Mike Craig for the ice carving.

A special thanks goes to all our generous donors who helped us achieve success - the Armongol Family, their staff, and St. Louis Community College at Forest Park for the use of their facilities. Some of our generous purveyors and members who donated were: Kuna Food Service, US Food Service, PFG Middendorf, Bob's Seafood, Sysco Food Service, RL Schrieber, Bellerive Country Club, Westwood Country Club, Racquet Club Ladue, and St. Louis Country Club.

We would also like to thank Dan Triska for his krewe of 100+ participants at the event. Dan won the costume contest this year, receiving two complimentary tickets for the upcoming American Academy of Chefs Dinner on March 9, being held at The Racquet Club. Thanks Dan - (reminder - the AAC dinner is a formal evening - no dictator togas allowed!)

All proceeds will once again fund the St. Louis Chef de Cuisine Educational Foundation for culinary scholarships and team sponsorship. We are grateful to everyone who purchased tickets for the event and supported the evening. Great time was had by all!!!!

## The 1<sup>st</sup> annual **Chefs de Cuisine Sebastian Murabito Memorial Golf Tournament**

(formerly the Bon Appe-tee Tournament)  
is being held

**Monday, June 1, 2009**

**Pevely Farms Golf Club**

400 Lewis Road  
St. Louis MO 63025



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(near I-44 at Exit #266)

## This is a Four Man Scramble Golf Tournament

### Schedule of Events

7:30 am - 9:00 am  
Continental Breakfast  
Registration  
Driving Range Open

9:00 am  
Tournament Play Begins  
Shotgun Start

10:30 am - 12:00 pm Noon  
Lunch Served @ Turn

2:00 pm  
Heavy Hors d'oeuvres  
& Awards

Fellow Golfers, Members and Friends:

This year's tournament will represent the beginning of the Sebastian Murabito Memorial Golf Tournament. As many of you know, Sebastian (Porky) was a dedicated long time member of this association. It is out of respect of his constant participation and dedication in so many of this Association's fund raising events that we dedicate this tournament to him. I am sure that many of you remember, just a few short years ago, how important this tournament was and the enjoyment it brought to him. In addition, we are dedicating the proceeds for a scholarship fund in his name to support the needs of young culinarians.

Please plan to contribute to this annual Chef's Fund Raiser by playing in our tournament, donating attendance prizes, sponsoring a hole, or doing all three. Make your reservations early because we are limited to a finite number of players.

You can register for the tournament at one of four different levels:



**Gold Sponsorship \$775** 4 players and a hole sponsorship  
**Silver Sponsorship \$500** 2 players and a hole sponsorship  
**Bronze Sponsorship \$250** signage only  
**Individual Player \$150**

Sebastian Murabito  
Memorial Golf Tournament  
**Registration Form**

*Please provide each player's name.*

Name \_\_\_\_\_

Address \_\_\_\_\_

City, State, Zip \_\_\_\_\_

Mail completed registration to:

Rich LaRose  
Attn: Murabito Golf Registration  
4570 Elk Meadows Ln.  
Smithton, IL 62285

**Gold Sponsorship \$775**  
*Includes Hole Sponsorship*

Company Name \_\_\_\_\_

Player #1 \_\_\_\_\_

Player #2 \_\_\_\_\_

Player #3 \_\_\_\_\_

Player #4 \_\_\_\_\_

**Silver Sponsorship \$500**  
*Includes Hole Sponsorship*

Company Name \_\_\_\_\_

Player #1 \_\_\_\_\_

Player #2 \_\_\_\_\_

**Bronze Sponsorship \$250**  
*Signage Only*

Company Name \_\_\_\_\_

**Individual Player \$150**

Player Name \_\_\_\_\_

*Make checks payable to  
Chefs de Cuisine Association of St. Louis Inc.*

For further information, contact:

Rich LaRose  
570 Elk Meadows Ln.  
Smithton, IL 62285  
314-616-1931

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## Regional Missouri Meeting in the Works

Chef Storm is looking to possibly hold a Missouri regional conference of all the Missouri ACF chapters, to be held in the September or November time-frame.

Chef Bogacki recalled the last such conference was held in 1991 at the Lake of the Ozarks; it was a success and cost the organization very little. Chef Desens felt there would be some definite interest and thought it could be very informative. It would be a good opportunity to learn one-on-one from other chapters in a smaller, more intimate setting.

Chef Storm has been in contact with Dan Pliska at the Columbia University Club. Chef Pliska offered to host this event and facilitate the needs of the conference. Chef Storm mentioned the event could run on a Sunday and Monday and possibly have guest speakers, such as Chef Jilleba and possibly the incoming ACF president. Chef Storm will be getting more information on this event and will present it to the board, as the information becomes available.

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## **Chefs de Cuisine General Meeting Minutes**

Monday, February 16, 2009  
Kuna Foodservice

*Chef Storm called the meeting to order at 5:15 pm.*

Dan Triska led us in prayer. The pledge of allegiance was said.

Chef Storm thanked Kuna Foodservice, Don Bippen and Dan Bippen for their hospitality.

A quorum was not reach so this was an informational meeting.

Update on Board Members

- ❖ Chef Storm reported that Ted Hirschi has resigned as Secretary and Joe Mueller was taking over his duties. Chef Storm thanked Ted for his years of service.
- ❖ Charlie Rossi has taken over Programs
- ❖ Mike Lamping has taken over Sergeant of Arms

## **Chair Reports**

Certification/ Competition – Brian Hardy reported the Spring Culinary Salon will be held on March 21, 22, 2009 at L' Ecole Culinaire. Information will be posted on the web-site as well as post cards will be sent. Also we are looking for volunteers for demos at McMurphy's Grill to benefit the St. Patrick's Center.

Programs – Charlie Rossi is out of town competing but Chef Storm announced the next meeting will be at PFG Middendorf, and the education will be on Certification / Competition.

Junior Team / Membership – Tony was unable to be at the meeting, therefore Chef Storm reported that the junior team is getting ready for the Central Regional Competition and will be leaving Friday morning.

There are ten other teams competing in the competition.

Educational Foundation – John Bogacki reported that the Mardi Gras event on February 8, 2009 at Andres Banquet Center went very well. He thanked all that helped and attended, including Mark Miller, Marinella McInturf, Rob Hertel, Madonna Bogacki, Joe Mueller, Vicki Davenport, and the Junior Chef Volunteers. We are still waiting for the final numbers to come in, but overall it was a very successful event. Chef Storm recognized that this was the 20th year Chef John has organized the Mardi Gras event. Thank you Chef John!

The AAC dinner will be held at Racquet Club East by Chef Tony Haacke and General Manager Tom Bertani, invitations have been sent out. There are 100 tickets available at a first come first serve basis.

Apprenticeship – Brian Durbin was unable to attend but Chef Storm reported that Brian is working on accreditation with the ACF and Forest Park and we currently have 6 apprentices.

Knowledge Bowl – Vicki Davenport was unable to attend. She is busy preparing for The Central Regional Competition with the Knowledge Bowl Team.

Newsletter/Web-site – Mark Williams reported the deadline for submissions to the newsletter is the last Monday of every month.

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Junior Chefs – Michelle Allender thanked all the juniors that helped with the Mardi Gras.

Associates – Chad Lombardo reminded everyone of the upcoming Golf Tournament in June and we welcomes any help or donations.

Chapter Coordinator – Madonna stressed the importance of making reservations for meetings so she can get everyone's continuing education points. Please update your address if you move (home or business). Also if you know anyone who is under the weather we have smiles for miles cards that can be sent out, please let her know if you have anyone in mind.

Treasurer – Casey Schiller was unable to attend.

## President's report

Chef Storm reported that the board is working on a questionnaire, to be sent out to the membership, to give them an opportunity to give input on how they would like to see the organization run in the future.

Central Regional Conference is February 20-23, 2009 in Schaumburg, Illinois. The Junior Hot Food Team, Knowledge Bowl Team, Chef Paul Kampff (Central Regional Chef of the Year) and Chef Robert Hertel (Educator of the Year) will all be representing our chapter.

Mardi Gras was a great turnout, thank you for all that attended and volunteered. The AAC dinner is coming up at the Racquet Club East and promises to be an excellent evening. Our next meeting will be at PFG Middendorf with certification and competition as our education.

The board is working on a State conference with the other local chapters possibly in Columbia Mo. The board has made the decision not to rent out our equipment anymore and to reserve it for Chefs de Cuisine events. Also our hearts and prayers go out to Chef Kevin Smith and his family for the loss of his mother.

*Meeting was completed at 5:48 pm.*

Respectfully submitted,  
Joe Mueller  
Secretary

## ***Junior Chapter Notes***

Junior Chefs Meeting Minutes  
February 16, 2009

*Meeting opened by Michelle Allender at 3:35pm*

In Attendance: Michelle Allender, Meredith Frank, Richard Mueller, Mark Williams

We give a big thanks to all of the Mardi Gras volunteers. It was truly appreciated that you took time to help out.

### Central Regional Conference

Just a reminder to all that the Central Regional Conference in Schaumburg, IL is February 21-23, we have two junior teams competing. The Knowledge Bowl team and the Hot Food team; both will be competing on February 21 and the Hot Food Team will also compete on February 22. We wish both teams the best of luck!

### March Meeting

Our next meeting will be at PFG Middendorf off North Broadway on Monday, March 16th. The meeting will include the Hot Food Seminar which will be a review of certification and competing. This will be truly educational if you are at all interested in certification or competing and good for anyone who will be participating in the Spring Salon.

### 2009 Spring Culinary Competition and Certification Testing

The Spring Salon will be March 21 – 22 at L'Ecole Culinaire. Get your menus together and send in your registration sheet to ensure your spot.

### Tour of Savage Foods

We are working on putting together a tour of Savage Foods in the beginning of April. We will inform everyone when we have more details.

### Other Business

Mark Williams has been talking with the HDA to work on setting up more educational meeting for the junior members. We will inform everyone when we have more details.

*Meeting was closed at 3:40pm.*

The junior members were taken on a tour of the facilities of Kuna by John. We had a great time and

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learned a great deal about the energy efficient the facility is. Thank you to Kuna for their hospitality and a great event.

Thanks again to all of the volunteers for Mardi Gras, it was great to see everyone. We hope to see everyone at L'Ecole in March for the Hot Food Seminar. Have a great month..

Respectfully submitted,  
Michelle Allender, Junior Secretary



## ServSafe Training

The Hospitality Development Alliance (HDA) Team will be holding FREE ServSafe training on the third Monday of every month in 2009!

This means you have plenty of opportunity to get you and your staff trained, for FREE! Register early as space is limited and registration is on a first come, first served basis. Check our downloadable calendar for dates.

Contact Paul Witwer to register by phone at (314) 560-2418 or e-mail him at: [pwitwer@pfgc.com](mailto:pwitwer@pfgc.com).

Refundable Deposit Check for class materials required for registration. Deposit Check covers cost of class materials. You get the check back at the end of the class when you return the class materials.

Classes will be held at:  
The Corner Coffee House  
100 N. Florissant Rd.  
Ferguson, MO 63135

Registration begins for each class at 8:45am

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### Classified Ads

#### Cook Position Food & Beverage Director Position Isle of Capri Casinos

Isle of Capri Casinos is looking for line cooks at its Caruthersville MO location and for a Food and Beverage Director at its Kansas City location.

For further information, contact Eric Brenner at 314-443-8542 or via e-mail at [eric@moxybistro.com](mailto:eric@moxybistro.com)

#### Executive Chef St. Clair Country Club

St. Clair Country Club is looking to hire a new Executive Chef.

Contact Bob Wilson GM via e-mail at [wilsonccm@aol.com](mailto:wilsonccm@aol.com)

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## Support Those Who Support Us!

<b>AB Foods LLC</b> Allison Burgess #8 Terry Hill Lane St. Louis, MO 63131 <b>314-692-8320</b> <b>800-822-3100</b> <a href="mailto:Aburgess@abfoodsllc.com">Aburgess@abfoodsllc.com</a> <a href="http://www.auprofoods.com">www.auprofoods.com</a>	<b>Allen Division</b> US Foodservice, St. Louis Tom Farrell 8543 Page Avenue St. Louis MO 63114 <b>314-426-4100</b> <b>800-888-4855 ext. 297</b> <a href="http://www.usfoodservice.com">www.usfoodservice.com</a>	<b>Andres Banquet Facilities</b> John Armengol 4254 Telegraph Road St. Louis MO 63129 <b>314-894-2622</b> <a href="http://www.andresbanquet.com">www.andresbanquet.com</a>	<b>Bertarelli Cutlery</b> John Bertarelli Frank Bertarelli 1927 Marconi St. Louis, MO 63110 <b>314-664-4005</b> <a href="http://www.bertarellicutlery.com">www.bertarellicutlery.com</a>
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<p><b>Bob's Seafood</b> Bob Mepham 8660 Olive Street Road University City, MO 63132 <b>314-993-4844</b></p>	<p><b>THIS SPACE COULD BE YOURS!</b> call Newsletter Editor Mark Williams @ 314-961-2286 for details</p>	<p><b>Consumers Meat Packing Co.</b> Mike Galet 1301 Carson Drive Melrose Park, IL 60160 <b>708-825-4363</b> <a href="http://www.consumerspacking.com">www.consumerspacking.com</a></p>	<p><b>Dixon Seafood</b> Jim Dixon Dave Dixon 1807 N Main Street East Peoria, IL 61611 <b>800-373-1457</b></p>
<p><b>Ford Hotel Supply</b> William Ford Christy Schlafly 2204 North Broadway St. Louis, MO 63102 <b>314-231-8400</b> <a href="mailto:info@fordstl.com">info@fordstl.com</a> <a href="http://www.fordstl.com">www.fordstl.com</a></p>	<p><b>Fox River Dairy</b> Dan Probst Tim Probst 1754 Chase Drive Fenton, MO 63026 <b>636-343-5110</b> <a href="mailto:foxriverdairy@sbcglobal.com">foxriverdairy@sbcglobal.com</a></p>	<p><b>Fresh Mushroom Farm, Inc.</b> Joe Parato 2301 Cook Rd. P.O.Box 122 Imperial, MO 63052 <b>636-464-0272</b> <a href="mailto:cj.parato@sbcglobal.net">cj.parato@sbcglobal.net</a> <a href="http://www.freshmushroomfarm.org">www.freshmushroomfarm.org</a></p>	<p><b>Gateway Proclean, Inc.</b> Tommy Wohlgemuth 2081 Exchange Drive St. Charles, MO 63303 <b>636-947-9191</b> <a href="http://www.gproclean.com">www.gproclean.com</a></p>
<p><b>Gateway Foodservice</b> Debbie Tankersley #7 Milpark Court Maryland Heights, MO 63043 <b>314-429-3320</b></p>	<p><b>Geiger Kitchen Design</b> Joe Geiger 5517 Mardel Avenue St. Louis, MO 63109 <b>314-832-7441</b></p>	<p><b>Gordon Food Service</b> Jerome Qualley 2210 South 7th Street St. Louis, MO 63104 <b>314-776-4860</b></p>	<p><b>Kaemmerlen Parts &amp; Service, Inc.</b> Mike Szczuka 1539 S Kingshighway St. Louis, MO 63110 <b>314-535-2222</b> <a href="http://www.kps-stl.com">www.kps-stl.com</a></p>
<p><b>Kern Meat Company</b> Dennis Markwardt 2225 Cherokee Street St. Louis, MO 63118 <b>314-664-4467</b></p>	<p><b>Kuna Foodservice</b> Chad Lombardo Doug Meckfessel 704 Kuna Industrial Drive Dupo IL 62239 <b>314-487-5800</b> <a href="http://www.kunafoodservice.com">www.kunafoodservice.com</a></p>	<p><b>Laclede Gas Company</b> Aldred Hellmich Room 1422 720 Olive St. Louis, MO 63101 <b>314-342-0688</b> <a href="http://www.lacledegas.com">www.lacledegas.com</a></p>	<p><b>Louisa Food Products</b> Tom Baldetti 1918 Switzer Avenue St. Louis, MO 63136 <b>314-868-3000</b></p>
<p><b>McCarthy Spice &amp; Blends</b> Margaret McCarthy 6757 Olive Blvd. St. Louis, MO 63130 <b>314-725-1688</b></p>	<p><b>Resolve Sales &amp; Marketing</b> 8122 Gravois Road St. Louis, MO 63123 Phil Charles <b>314-481-1444</b> Cell: 314-401-9649 <a href="http://www.resolve-sales.com">www.resolve-sales.com</a></p>	<p><b>Missouri Beef Industry Council</b> Melissa Albertson 2306 Bluff Creek Drive Columbia, MO 65201-3552 <b>573-817-0899 ext.223</b> <a href="http://www.mobeeff.org">www.mobeeff.org</a></p>	<p><b>Moore Food Distributors, Inc.</b> Bill Schultz 9910 Page St. Louis, MO 63132 <b>314-426-1300</b> <a href="http://www.moorefooddist.com">www.moorefooddist.com</a></p>
<p><b>Need A Uniform</b> Allen &amp; Renee Gers • 3126 Watson Road St. Louis, MO 63139 • 327 Droste Road • St. Charles, MO 63301 <b>314-645-5400</b> <a href="http://www.need-a-uniform.com">www.need-a-uniform.com</a></p>	<p><b>Ole Tyme Produce</b> Tom Butchart 92-94 Produce Row St. Louis, MO 63102 <b>314-436-5010</b> <a href="http://www.oletyme.com">www.oletyme.com</a></p>	<p><b>PFG Middendorf</b> Orville Middendorf Tom Maertz 3737 North Broadway St. Louis, MO 63147 <b>314-241-4800</b> <b>1-800-949-MEAT</b> <a href="http://www.pfgmiddendorf.com">www.pfgmiddendorf.com</a></p>	<p><b>Plitt Premium Seafood</b> Corey R. Marasso 522 Garrick Place O'Fallon, MO 63368 <b>636-265-0424</b> <a href="mailto:corey@plittfish.com">corey@plittfish.com</a></p>

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<p><b>R.L. Schreiber, Inc.</b> Morgan Casey 400 Denton Road Pacific, MO 63069 <b>636-485-6037</b> <a href="http://www.rlschreiber.com">www.rlschreiber.com</a></p>	<p><b>THIS SPACE COULD BE YOURS!</b> call Newsletter Editor Mark Williams @ 314-961-2286 for details</p>	<p><b>Ronnoco Coffee Company</b> Charles Dubuque 4241 Sarpy Avenue St. Louis, MO 63110 <b>314-371-5050</b> <b>1-800-HAV-A-CUP</b> <a href="http://www.ronnoco.com">www.ronnoco.com</a></p>	<p><b>Sara Lee Coffee, Tea Superior &amp; Manhattan Coffee Company</b> Lou Wolf Russ Mahood 4333 Green Ash Drive Earth City, MO 63045 <b>314-731-2500</b></p>
<p><b>Savage Foods</b> Dave Buss 17395 Edison Avenue St. Louis, MO 63005 <b>636-898-1100</b> <b>636-898-1119 (fax)</b></p>	<p><b>Sunfarm Produce</b> Amy Pollaci 84 Produce Row St. Louis, MO 63102 <b>314-241-1288</b> <a href="mailto:apollaci@sunfarm.com">apollaci@sunfarm.com</a> <a href="http://www.sunfarmfs.com">www.sunfarmfs.com</a></p>	<p><b>Sysco Food Services of St. Louis, Inc.</b> Faraby Reiss Mike Walsh 3850 Mueller Road St. Charles, MO 63301 <b>636-940-9230</b> <a href="http://www.syscostlouis.com">www.syscostlouis.com</a></p>	<p><b>US Foodservice</b> Phil Earl 10850 Ambassador Blvd. St. Louis, MO 63132 <b>314-991-3162 ext.4381</b> <b>1-800-848-1415 ext.4315</b> <a href="http://www.usfoodservice.com">www.usfoodservice.com</a></p>

The Spirit of St. Louis is a monthly publication of the Chefs de Cuisine Association of St. Louis, Inc. Inquiries may be made by letter to:

Chefs de Cuisine Association  
of St. Louis, Inc.  
Attn: Newsletter Editor  
5600 Oakland Avenue  
St. Louis, MO 63110

Or by sending an e-mail to:  
[newsletter@acfcfsdecuisinestlouis.org](mailto:newsletter@acfcfsdecuisinestlouis.org).

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## Support Those Who Support Us!

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

5600 OAKLAND AVENUE  
ST. LOUIS, MO 63110 - 1393



"ON THE CULINARY CUTTING EDGE SINCE 1921"®

## **March Chapter Meeting Monday, March 16, 2009**

### **PFG Middendorf**

3737 N. Broadway  
St. Louis, MO 63147  
314-241-4800

Hosted by Tom Maertz

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- Educational meeting – 4:00 pm
- General Meeting – 5:00 pm

\$ 5 for Members, and Juniors

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314.846.9932  
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<http://www.stlchefs.org>

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The Racquet Club (St. Louis)**

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L'Ecole Culinaire**

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15819 Fountain Plaza Dr.  
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