

# The Spirit of St. Louis

Monthly Newsletter

April 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)

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Chef Kevin Storm

Happy Spring to All!

Let me begin by thanking all of those involved with the PFG Middendorf Competition and Certification meeting in March. I greatly appreciate everyone’s time especially Bob McGuigan for being our host as well as Brian Hardy, Joe Mueller and the Junior Hot Food team for their demonstrations. I believe the meeting was full of useful information and insight to those who attended. Many of the attendees were junior members! It was great to see such a large turnout, I believe there were about 85 people in attendance.

The competition in March also went very well. I feel we are on the right path of making education a continual focus in our chapter. All who took the tests for the various levels passed. Although no gold medals were given, we did have a very good showing of competition with five silver and five bronze medals awarded. Congratulations to all who participated!

Our next meeting will be a dinner meeting on April 20th at The Gatesworth. Please make your reservations as soon as possible as there are only 100 seats available. It will be a great evening prepared by Chef Brian Hardy and his staff. The meeting will be in the new west wing of the community which isn’t slated for an official opening until the end of April.

Just a note, reservations can now be made for the National Convention in Orlando, FL. The event is July 11th-14th.

I wish you all a blessed Easter Season! Cheers!!

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## Upcoming Events

### **April Chapter Meeting Monday, April 20, 2009**

**The Gatesworth**  
One McKnight Place  
Saint Louis, MO 63124  
(just off I-170 and Delmar Boulevard)  
**Hosted by Chef Brian Hardy**

- Junior Chefs meeting begins at 4:30 pm
- General meeting begins at 5:00 pm
- Cocktails and Dinner follows at ~ 6:00 pm

Dinner cost is \$50 for Members and Guests, \$25 for Juniors.

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

### **May Chapter Meeting Monday, May 18, 2009 location to be determined**

### **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

**September 13 & 14**  
**ACF Missouri Regional Conference**  
**Columbia, MO**

**November 1 or 8**  
**Chef of the Year Dinner Dance**  
date and location to be determined

## **Honorees of the annual American Academy of Chefs Dinner**

The annual American Academy of Chefs Dinner was held March 9th at The Racquet Club. Hosted by Chef Anthony Haacke, the dinner was tremendous and the fellowship was wonderful.

The highlights of the meeting were the induction of Chef Kevin Storm and the honorary induction of Christine Ford Schlafly.

Chef Storm, the executive chef of Bellerive Country Club, has been an active member of Chefs de Cuisine for many years. Currently the Chefs de Cuisine President, he has devoted many hours to chapter and national ACF activities, promoting the

high professional standards of the culinary profession, and mentoring younger chefs

Christy Ford Schlafly, of Ford Hotel Supply, has been a long-time supporter, both professionally and personally, of Chefs de Cuisine. As an Associate Member, she has provided innumerable resources for various activities, functions, and on-going chapter functions.

Congratulations to Chef Storm and Christy!

*Letter from Christine Ford Schlafly*

American Academy of Chefs de Cuisine  
John Bogacki

Dear Chef John,

# The Spirit of St. Louis

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The American Academy of Chefs is something I have supported for a long time.

Its mission of education, fellowship, chapter activity, and culinary excellence is something that my family and company have been behind for close to 100 years. I am delighted to be a part.

The St. Louis Chapter, in particular, is exemplary. The fellowship is robust; often it is difficult to determine whose kitchen one is in by the number of chefs present from different foodservice operations. Education is evident at every meeting and in every kitchen. (I have said that the students in this area are very lucky.) The amount of time that our Chapter members invest in future chefs is inspiring. The meetings are a rare combination of informational, instructional, and fun. The support and encouragement that the Academy gives to culinarians in our area to compete and travel, regionally, nationally, and internationally, is something that other cities may want to emulate.

We are truly lucky to be part of a hospitality/culinary community in St. Louis. The award is an honor that I do not take lightly. I understand there are responsibilities that come with induction to the Academy. I will do my best to live up to them. I appreciate and value your support. I admire your leadership in our community. I am truly blessed to receive such an award.

Thank you.

*Christy Ford Schlafly*

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## Results from the 2009 Spring Culinary Competition and Certification

The 2009 Spring Culinary Competition was held at L'Ecole Culinaire on March 21st and 22nd. Competition categories included both Contemporary "K" Series and Cold Food. The results of the competition are as follows:

<b>Silver Medal</b>	<b>Bronze Medal</b>
Brendan Brown	Alex Marley
Justin Keimon	Kameron Burrack
Michael Palazzola	Mathew Leeper
Michelle Allender	Michelle Maximova
Jeremy Brown	Shawn Hogan

In addition, the following people passed their respective Certification Testing:

Darren Zesch	CEC
Paul Frintrup	CCC
Sean Colvin	CCC
Jeremy White	CSC
Brian Horton	CSC
Trevor Plager	CSC
Joseph Hill	CSC
Ryan Buettner	CSC

Congratulations to all the medal winners and all the certification takers. Chefs de Cuisine would also like to thank L' Ecole Culinaire, their staff and students which assisted in this event.

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## Edgewood Children's Center "Chef's Night Out" Monday, April 27th

It is time to plan for the 14th Annual Edgewood Children's Center "Chef's Night Out" event which will be hosted Monday, April 27th at Sunset Country Club (270 and Lindbergh). Please contact Chef Anthony Lyons at 849-9434 or e-mail [alyons@sunsetcountryclub.org](mailto:alyons@sunsetcountryclub.org) for additional details.

Your and your club's participation is critical to the culinary success of this event and provides an opportunity for you to contribute your time and talents to a worthy charity. The event will be limited to 24 chefs.

Edgewood Children's Center, founded in 1834, serves more than 3,000 children and families each year. The children have severe emotional, behavioral, and communication disorders related to, in most cases, abusive pasts. The funds raised will be used to directly provide services, including education, treatment, and prevention to the children and their families. With your help, Edgewood Children's Center will continue to provide the specialized and intensive services these children need to overcome their past and generate successful outcomes for the future.

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## ServSafe Training made available by



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 Email him at: [pwitwer@pfgc.com](mailto:pwitwer@pfgc.com) This e-mail address is being protected from spam bots, you need JavaScript enabled to view it.

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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## 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  
(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:

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



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Sebastian Murabito  
Memorial Golf Tournament  
**Registration Form**

*Please provide each players 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

## Regional Missouri Meeting in the Works

The Missouri ACF chapters are planning a Missouri regional conference, to be held in Columbia MO on September 13 & 14, 2009.

The last such conference was held in 1991 at the Lake of the Ozarks. It was a success and cost the organization very little. This will be a good opportunity to learn one-on-one from other chapters in a smaller, more intimate setting.

Chef Dan Pliska, at the Columbia University Club, is hosting this event and facilitating the needs of the conference. He and Chef Storm are working on the details. In addition to the Columbia and St. Louis ACF chapters, the Springfield, Kansas City, and Lake of the Ozark chapters will be invited.

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

Monday, March 16, 2009

PFG Middendorf

*Chef Storm called the meeting to order at 5:20 pm*

Dan Triska led us in prayer, which was followed by the Pledge of Allegiance.

Chef Storm thanked everyone for coming and also thanked Mr. Bob McGuigan, President, PFG Middendorf for his hospitality and for allowing us to be here. Mr. McGuigan thanked all those for coming. He also offered the room to anyone who would like to use it for a future event. Feel free to call him to set something up.

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

Chef Storm thanked Brian Hardy, Joe Mueller, members of the Jr. Hot Food Team, as well as the Junior Board for the certification/competition educational portion of the meeting.

Swearing in of new officer and new members

- ❖ Chef Storm swore in new officer Joe Mueller as Secretary.
- ❖ Chef Storm also swore in three new members: Darren Zesch, Tom Balk, and John Womick (all from L'Ecole Culinaire).
- ❖ Chef Storm also announced L'Ecole Culinaire has signed up 21 of their chef instructors.

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## Chair reports

Certification/ Competition – Brian Hardy reported the Spring Culinary Salon will be held on March 21-22, 2009 at L' Ecole Culinaire. Chef Brian thanked L'Ecole Culinaire for all their hospitality and cooperation with the help of putting this event on. Schedule for testing and competition will be distributed to individual competitors, and the competition schedule will be posted on the website. Anyone with questions please feel free to contact Chef Brian.

Chef Brian also reported on the chapter achievement award he accepted on behalf of the St. Louis Chefs de Cuisine at the Central Regional Conference. Our chapter was one of six chapters at the central regional conference to receive the award.

Programs – Charlie Rossi was unable to attend but is currently working on programs for future meetings. Chef Storm announced the next meeting will be a dinner meeting at The Gatesworth, with a meet and greet for anyone interested in apprenticeship prior to the meeting. Exact times will be posted on the website in the near future.

Junior Team / Membership – Chef Tony Haacke presented silver medals and certificates to the Hot Food Team for their performance at the Michigan Scrimmage at School Craft College on January 15 and 16. Tony also reported on the success of the hot food team at the central regional conference with their silver medal and 3rd place overall. Congratulations and thanks to them on a job well done.

Tony is currently working on associate dues and processing the applications for all of the new members from L'Ecole Culinaire.

Chef Storm announced the ACF has temporarily lowered the initiation dues for junior members to \$55. Applications for the reduced rate for new Jr. Members can be found on the inside cover of Sizzle Magazine. Chef Tony suggested to anyone looking to sign up, the best way is to go through the national website and join as a St. Louis member. Anyone with questions on membership or junior team please feel free to contact Chef Tony. Information on junior hot foods team try-outs will be posted on the website in the near future.

Educational Foundation – Chef John Bogacki was unable to attend the meeting.

Chef Tony Haacke reported on the AAC dinner which was held at The Racquet Club East and hosted by Chef Tony and General Manager Tom Bertani. It was a good night with 126 people in attendance. Tony mentioned he invited a few local chefs and junior members to help with the six course meal. He thanked them and thanked the Academy for the opportunity to do the dinner. “It was a huge honor”. Chef Storm thanked Tony for hosting the dinner and commented on how great the evening was.

Apprenticeship – Brian Durbin was unable to attend. Chef Storm reported that Brian is working on recertification of the apprenticeship program, and is working closely with Forest Park Community College to coincide with their accreditation through the ACF.

Knowledge Bowl – Vicki Davenport and Joe Mueller, coaches of the Knowledge Bowl Team, congratulated the team on their first place gold medal win at the Central Regional Conference. The coaches introduced the team (Jeremy Brown, Amanda Losh, Richard Mueller, Meredith Frank, and Captain Erin Hoffman) for a well deserved round of applause.

Vicki reported on the recent success of the Knowledge Bowl Teams, this being the 4th Central Regional win in a row, with 16 different students competing on those teams. Chef Storm thanked the team and coaches for their hard work and dedication. Congratulations to them and good luck at Nationals in July.

Newsletter/Web-site – Mark Williams was unable to attend the meeting. Submissions to the newsletter are due the last Monday of every month.

Sergeant-at-Arms- Mike Lamping ~ No report

Junior Chefs – Brian Horton ~ The juniors are currently looking for volunteers for the Sebastian Murabito Golf Tournament as well as the April dinner meeting at The Gatesworth. Please contact Brian Horton or anyone on the junior board to volunteer for upcoming events.

Associates – Chad Lombardo wanted to report “The associates are happy and proud to be a part of this organization.” Thanks Chad. We are happy to have you all as a part of our organization, and appreciate all you do for us. Thank you.

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Golf Tournament - Rich Larose reported that this year's annual golf tournament will now be named the Sebastian Murabito Golf Tournament, in memory of a great friend of the organization. There will also be a scholarship awarded at the tournament in his honor. The tournament will be on June 1 at Pevely Farms Golf Club. We are hoping to sell out this tournament, and to help raise as much funds as possible for the organization and the scholarship. The juniors will be preparing the food. Breakfast will be served prior to tee off, which is at 9 a.m. Lunch will be served on the course (at the turn) and a dinner of heavy hors d'oeuvres will be served with the awards ceremony to follow. There are currently 21 teams committed, and we are looking for 30 teams total.

Please make your arrangements to participate in this great event.

Senior Membership - Chef Storm thanked Chef Verdonkschot for coming. Chef Verdonkschot reported how happy he was to be at the meeting and how good it was to see everyone. He has recently spent some time in the hospital and wanted to thank all those that sent him well wishes. Chef was sorry to hear he missed the AAC dinner, but was glad it was such a big success. He would like to stay informed with the St. Louis Chefs de Cuisine and will anxiously await the arrival of his newsletter. Chef Verdonkschot had his son-in-law with him, to help him around and as he said, "To keep him in line." Chef had a couple of jokes for us all, and held the floor with a stand up routine for a few minutes...sorry for those of you that missed it. It was a real treat to see Chef Verdonkschot back to his old self.

Senior Membership - Reed Miller ~ Chef Reed reported on the World Association of Chefs Societies convention to be held in Santiago Chile in January. It is the best networking of chefs throughout the world. Chef Reed highly recommends making every attempt to attend.

More information is available on the website [www.wacs2010.com](http://www.wacs2010.com)

Treasurer – Casey Schiller reported the organization is in good financial status, with the help of the recent receipt of the purveyor dues. Casey asked everyone to help support one of our biggest fundraisers...the golf tournament. Also

please help support the Chefs Wine Country BBQ, scheduled for September 20th this year.

Secretary- Joe Mueller ~ Minutes from the last meeting are available on the website.

## President's Report

The Central Regional Conference was very good. Once again, congratulations to the Knowledge Bowl Team and all those that represented our chapter, including the Hot Food Team's third place silver medal finish, Chef Paul Kampf's runner-up finish as Regional Chef of the year (one good knee and all), Chef Rob Hertel's nomination for Regional Educator of the Year, and recognition to the chapter for the Chapter Achievement Award. Thanks to all who participated and supported. Good Job. Chef Storm reported on the regional chapter meeting held at the conference, and the ACF's decision to try to standardize the certification testing and take the judge's subjectivity out of it as much as possible.

Chef Storm is currently working with Chef Dan Pliska to arrange an All Missouri Chapter Conference on September 13 and 14 at the University Club in Columbia, Missouri. The conference will have a Latin cuisine theme, and include seminars and demos along with guest speakers. The September monthly meeting will most likely be postponed for that month.

Check the website for more information as it becomes available.

Brian Durbin has been in touch with Chef Storm about a farmers market in the Clarkson and Clayton area (Straub's parking lot). They are currently looking for Chefs who might be interested in participating, if you have any interest please contact Brian Durbin for more information.

Chef Anthony Lyons and Sunset Country Club will be hosting the annual Chef's Night Out to benefit Edgewood Children's Home on April 27. They are currently in need of both chefs and attendees. Anyone interested in participating or attending this worthwhile event please contact Chef Anthony at Sunset Country Club.

Once again the April chef's dinner meeting will be at The Gatesworth on April 20.

The general meeting will begin at 5pm and cocktails and dinner to follow.

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We look forward to seeing you all there.

Tom Maertz from PFG thanked everyone for coming and invited everyone to stay for food and drink following the meeting.

*Meeting was completed at 5:50 pm.*

Respectfully submitted,  
Joe Mueller  
Secretary

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## Junior Chapter Notes

Junior Chefs Meeting Minutes  
March 16, 2009

*Meeting opened at 3:45pm by Brian Horton*

In attendance: Brian Horton, Jeremy Brown, Michelle Allender, Meredith Frank, Erin Hoffmann, Richard Mueller, Elizabeth Schwister, Amanda Losh, Goeff Wilson, Brian Abernathy, Tracy Roberts, David Duty, Chalmes Glasper, Angela Webster, Megan Kidwell, Renee Chapmon, Brandon Burns, Jeremy White, Kendra Couch, Rachel Leibovich, Ethan Walter, Robert Soncasie, Shaun Marks, Matt Wright, Charles Votava, Geoff Kohl

Congratulations to everyone who participated in competitions at the Central Regional Conference. The Knowledge Bowl team won and will be competing at the National Conference, go team! The Hot Food team came in 3rd Place Silver, good job team we know you did your best!

### Spring Salon

Just a reminder, this weekend is the Spring Culinary Salon at L'Ecole Culinaire. Saturday is for certification testing and Sunday is the Single Chef competition. Good luck to all those participating.

### Golf Tournament

The 1st annual Chefs de Cuisine Sebastian Murabito Memorial Golf Tournament (formerly the Bon Appe-tee Tournament) will be June 1st at Pevly Farms Golf Club. This event is to raise money for scholarships. The juniors are in charge of the food for the event, this means we will be in need

of volunteers. If you are interested please email Michelle Allender at michelle\_allender@yahoo.com, also if you have any ideas for menu items (breakfast, lunch, and heavy hors d'ourves) please email, too.

### April Meeting

The next meeting will be April 20th at The Gatesworth at One McKnight Place. This is exciting for all involved because this will be the first meal coming out of The Gatesworth's new restaurant in their new West Wing. Make sure to add this to your calendar.

### Float Trip

The Junior Board is working on arranging a float trip for the juniors to give us a day out of chef's whites and a chance to get to know each other better. It is looking like it will be in either July or August. As more details are worked out we will let everyone know.

### Competition

Attention: The South County Chamber announces 2nd annual Top Chef/Jr. Chef Contest and Sampling Event on March 29th, 2009. There is more information on the Chefs de Cuisine website, [www.stlchefs.org](http://www.stlchefs.org).

*Meeting was closed at 3:50pm by Brian Horton.*

The board would also like to say thank you to all of the L'Ecole Culinaire students who came to the March meeting. It was very nice to meet all of you and hope that all of you join the organization and enjoy in all the fun. Thank you to all the juniors who made it out to the last meeting, it was great to see everyone again. Good luck to everyone competition at the Spring Salon on March 21-22. We're rooting for everyone.

Respectfully submitted,  
Michelle Allender, Junior Secretary

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## Support Those Who Support Us!

<p><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> Aburgess@abfoodslc.com <a href="http://www.auroprofoods.com">www.auroprofoods.com</a></p>	<p><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></p>	<p><b>Andre's 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></p>	<p><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></p>
<p><b>Bob's Seafood</b> Bob Mephram 8660 Olive Street Road University City, MO 63132 <b>314-993-4844</b></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>The Culinary Company</b> Sal McGhee 201 S Jefferson St Louis, MO 63103 <b>314-436-8686</b> <a href="http://www.theculinarycompany.com">www.theculinarycompany.com</a></p>	<p><b>Dixon Seafood</b> Jim Dixon Derek Stephens 1807 N Main Street East Peoria, IL 61611 <b>800-373-1457</b> <a href="mailto:dereks@dixonsseafood.com">dereks@dixonsseafood.com</a></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 Foodservice</b> Debbie Tankersley #7 Milpark Court Maryland Heights, MO 63043 <b>314-429-3320</b></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>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> <b>800-770-4228</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>

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<p><b>McCarthy Spice &amp; Blends</b> Margaret McCarthy 6757 Olive Blvd. St. Louis, MO 63130 314-725-1688</p>	<p><b>Missouri Beef Industry Council</b> Melissa Albertson 2306 Bluff Creek Drive Columbia, MO 65201-3552 573-817-0899 ext.223 <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 314-426-1300 <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 314-645-5400 <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 314-436-5010 <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 314-241-4800 1-800-949-MEAT <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 636-265-0424 <a href="mailto:corey@plittco.com">corey@plittco.com</a></p>	<p><b>Resolve Sales &amp; Marketing</b> Phil Charles 8122 Gravois Road St. Louis, MO 63123 314-481-1444 Cell: 314-401-9649 <a href="http://www.resolvesales.com">www.resolvesales.com</a></p>
<p><b>R.L. Schreiber, Inc.</b> Gary DeWald 3 Butler Ridge St Peters MO 63376 314-368-5063 <a href="http://www.rlschreiber.com">www.rlschreiber.com</a></p>	<p><b>Ronnie's Ice Cream / Quezel Sorbets</b> 1919 S. Grand St Louis, MO 63104 314-771-6262 <a href="http://www.ronnies-icecream.com">www.ronnies-icecream.com</a></p>	<p><b>Ronnoco Coffee Company</b> Charles Dubuque 4241 Sarpy Avenue St. Louis, MO 63110 314-371-5050 1-800-HAV-A-CUP <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 314-731-2500</p>
<p><b>Savage Foods</b> Dave Buss 17395 Edison Avenue St. Louis, MO 63005 636-898-1100 636-898-1119 (fax)</p>	<p><b>Sunfarm Produce</b> John O'Brien 84 Produce Row St. Louis, MO 63102 314-241-1288 <a href="mailto:jobrien@sunfarmfs.com">jobrien@sunfarmfs.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 636-940-9230 <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 314-991-3162 ext.4381 1-800-848-1415 ext.4315 <a href="http://www.usfoodservice.com">www.usfoodservice.com</a></p>

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# The Spirit of St. Louis

Chefs de Cuisine Monthly Newsletter

April 2009

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

5600 OAKLAND AVENUE  
ST. LOUIS, MO 63110 - 1393



**"ON THE CULINARY CUTTING EDGE SINCE 1921"®**

## **April Chapter Meeting Monday, April 20, 2009**

### **The Gatesworth**

One McKnight Place  
Saint Louis, MO 63124  
(just off I-170 and Delmar Boulevard)  
Hosted by Chef Brian Hardy

- Junior Chefs meeting – 4:30 pm
- General Meeting – 5:00 pm
- Cocktails and Dinner – 6:00 pm

\$ 50 for Members and Guests,  
\$ 25 for Juniors

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

## **Important Upcoming Dates:**

**May Chapter Meeting  
Monday, May 18, 2009  
Location to be determined**