

The Spirit of St. Louis

Monthly Newsletter

June 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

In this Issue

- Letter from the President
- Upcoming Events
- NAFEM Report
- May Meeting Minutes
- Junior Chapter Notes
- Classified Ads



Chef Kevin Storm

IT'S TIME TO DO YOUR PART

The St Louis Chefs de Cuisine has been asked by Sports Services of America to organize and help run two parties for the up coming MLB All-Star game to be held in St. Louis. One party is on July 13th during the Home Run Derby and one is on the 14th for the actual game. We are asking for volunteers to work these events and in return for our work Sports Services will make a donation to the Chefs de Cuisine. Since I have been involved with this great organization we have had many opportunities to shine and do great this for our community and help others. Now we have an opportunity in front of us that we will use to help us help others and also help us raise money for our association. I am calling on all members that have some free time to do what they can to help! As you know this is a big job and the more we have helping the better. I have asked Casey Shiller to help organize the chefs for this event and using all the schools and Jr. Chefs to participate. What a great opportunity to learn and network with people. What a great time to show everyone what we can do!

At our last meeting, held at Forest Park Community College, Ronnoco Coffee and Charles Dubuque did a great job with educating us on coffee. It was a pleasure to meet their head coffee buyer, Robert. Thank you Ronnoco! Also, I would like to thank Forest Park CC, Rob Hertel and Casey Schiller for always being so willing to allow us to use the facilities for our meetings. Our next meeting is at Sysco Foodservice St. Louis and is a food and wine pairing put on by Glazers. Hope to see you there!

The Spirit of St. Louis

June 2009

Chefs de Cuisine Monthly Newsletter

National Convention is next month and if you are not signed up yet, it's not too late! It starts July 11th and runs through the 14th. I will be there through the 12th and then headed back to help the association with the All-Star game commitments. I hope to see you often the next six weeks!

Upcoming Events

June Chapter Meeting Monday, June 15, 2009

Sysco
3850 Mueller Road
St. Charles, MO 63301

The educational meeting will be a menu planning and wine tasting put on by Glazers & Sysco Foodservice.

- Junior Chefs meeting begins at 3:30 pm
- Educational meeting begins at 4:00 pm
- General meeting begins at 5:00 pm

Meeting registration is \$5 for Members, Guests, and Student Culinarians

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

July Chapter Meeting

Monday, June 20, 2009

Location to be determined

Save These Dates:

August 16 or 23
Purveyors Appreciation Day
date and location to be determined

September 13 & 14
ACF Missouri Regional Conference
Columbia, MO

September 20, 2009
Chef's Wine Country BBQ
Mt. Pleasant Winery
5634 High Street
Augusta, MO 63332

November 8
Chef of the Year Dinner Dance
Ameristar Casino
St. Charles MO

Future Chapter meetings:

- Aug – no meeting
- Sep – meeting during Regional Conference
- Oct 19
- Nov 16
- Dec – no meeting

From the Postman

Aldred Hellmich attended the North American Association of Food Equipment Manufacturers (NAFEM) 2009 trade show in Orlando in February. She walked the aisles, talked with equipment representatives, and took copious notes. She is generously sharing the highlights from her notes with us. Thanks Aldred!!

- ❖ Alto-Shaam, Inc. – There is not yet an Energy Star standard for large 75 lb. fryers. Smoker option (for hot or cold smoking) is available for their brand gas combi oven/steamers, also a grilling option consisting of a grate to “mark stripes.”
- ❖ American Range Corporation – New item is a half size gas convection oven.

The Spirit of St. Louis

Chefs de Cuisine Monthly Newsletter

June 2009

- ❖ Anets – New item at NAFEM was zoned griddle chambers, each with a U-shaped burner. Their charbroiler offers a fish grate to support this more delicate menu item.
- ❖ APW Wyott – NAFEM showcased their new heavy duty line. Charbroilers operate at 40,000 Btu/foot and griddles at 33,000/foot. Their 33,000 Btu open burner has a “simmer plate” to cover some ports for less heat.
- ❖ Blakeslee – Local dealer should offer end-user a lease plan for their brand of gas dishwasher; there is not a national manufacturer’s plan.
- ❖ Commercial Pro International – Currently all electric, gas equipment should become available summer 2009: charbroiler, griddle, hot plate, etc. Manufacturer assembles European parts in China. Headquarters and warehouse are in Tennessee. Warranty is 1 year on all items. Representative at booth informed me of proposed Btus: 40,000 Btu every 15 inches of charbroiler, 20,000 Btu every 15 inches of griddle and 22,000 Btu per open burner of hot plate.
- ❖ Comstock-Castle – Range top designed to accommodate stock pots has 4 burners (each 40,000 Btu). Manufacturer offered a salamander as part of their line 15 years ago, discontinued it and now is reintroducing it.
- ❖ Doughpro – NAFEM exhibit showcased a 2 burner charbroiler in their pizza oven, which rolls out so that operator has advantage of simultaneously baking and grilling.
- ❖ Eloma – This German brand of combi oven/steamer is available in 2 types of control systems and sizes utilizing from 41,000 to 239,000 Btu. Representative demonstrated ease of cleaning glass, as inner part of door swings open to clean that side.
- ❖ Fagor – NAFEM booth representative revealed gas cooking equipment should be available late autumn 2009.
- ❖ Gold Medal Products Company – Manufacturer offers natural gas fryers and popcorn poppers.
- ❖ Jackson, Inc. & Champion Industries – Jackson representative affirmed their gas model of Tempstar dishwasher is Energy Star, and likewise Champion indicated 2 models of their gas dishwashers to be Energy Star.
- ❖ Market Forge Industries, Inc. – Besides their own steamers, company just bought the Stellar brand. Unit being spotlighted at NAFEM was a 200,000 Btu convection steamer/kettle combination capable of also running another 40 gallon kettle, if desired. EcoTech Plus consists of twin gas Energy Star steamers.
- ❖ Marsal And Sons, Inc. – Manufacturer has positioned 34 lb. of extra stone mass along top of oven which will store and retain heat to lower gas consumption; “Verde” option for their SD pizza deck oven was to be available January 2009. Marsal also offers a Slice Oven only 24 inches deep.
- ❖ Middleby Marshall – “WOW” oven won Blue Flame Award and purportedly achieves 30% savings on energy bill as when equipment detects no product for 1 minute through sort of an eye like garage door opener, it reduces to a “slight sleep mode” which only requires 1 minute reheat to temperature. If no product enters equipment for 10 minutes, it further “deep sleeps” requiring, however, only 5 minutes reheat.
- ❖ Moffat – Introductions were slated for 2009 NRA, not NAFEM.
- ❖ Pitco Frialator, Inc. – NAFEM was the first time I’d ever seen a “rack fryer.”
- ❖ Rational – Manufacturer offers a reversible “pizza stone/grooved grill” for their combi oven/steamers.
- ❖ Sodir/Equipex – Exclusively electric in past, manufacturer is starting to produce gas equipment. They now offer a gas crepe maker and planchas/griddle-perhaps by next show a convection oven.
- ❖ Southbend – Electronic ignition is standard on their 500 Series ranges but an option on the 400 Series. Infrared 9,500 Btu burner situated in the top of the oven can broil. Steakhouse broiler is topped with a griddle plate to sear fish and chicken.
- ❖ Supreme – Gas hot food tables use a 3,500 Btu burner if a dry unit and a 15,000 Btu burner for 2 to 3 compartments or 25,000 Btu burner for 4 or 5 compartment wet bath models.

The Spirit of St. Louis

June 2009

Chefs de Cuisine Monthly Newsletter

- ❖ Vanguard Technology, Inc. – Manufacturer claims their brand booster heaters have the highest efficiency among gas units.
- ❖ Viking – Manufacturer is introducing a commercial line of gas food service equipment. Radiant charbroiler will have 3 cooking heights. Hot top feature boasts 2 burners. Open burners will be 30,000 Btu. Other top configurations include French hot tops and planchas. Cheesemelters and salamanders are designed to look wide open, as manufacturer consulted chefs who complained about dark interiors usually encountered operating these items.
- ❖ Vulcan-Hart/Wolf Range – The fan will run and heat stay on in their Kosher convection oven, if door is opened.
- ❖ Wood Stone Corporation – Tandoor ovens are available in a variety of shapes: octagonal, round, square, etc. NAFEM introduction was their dual burner stone hearth oven designed specifically for preparation of duck. They are considering building a second, larger size.

Chefs de Cuisine General Meeting Minutes

Monday, May 18, 2009
Forest Park Community College

The invocation was led by Dan Triska, which was followed by the Pledge of Allegiance.

Chef Storm called the meeting to order at 5:27pm

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

There were no professional guests in attendance and there were no corrections that needed to be made to the newsletter.

Chef Storm thanked Rob Hertel and Forest Park Community College for their hospitality in hosting the meeting. Chef Storm also thanked Robert Carpenter and Ronnoco Coffee for the educational portion of the meeting.

Chair Reports

Certification / Competition – Brian Hardy

The Fall Salon is scheduled for October 18 and 19, 2009. The salon is tentatively scheduled to coincide with the Missouri Restaurant Association Show. Further information will soon be available in the newsletter and online at the website. Anyone with questions please feel free to contact Chef Brian Hardy.

The next practical certification testing date is in the works, tentatively looking at sometime in August.

Chef Storm announced there is certification practical testing in November in Kansas City.

You can see all the certification and competition dates and locations at acfcchefs.org.

Programs/ Continuing Education – Charlie Rossi

Charlie Rossi was unable to attend but is currently working on programs and education for future meetings. Chef Storm announced the next meeting will be a food and wine pairing at Sysco Foodservice in association with Glazers' spirits and wines.

Junior Team / Membership – Tony Haacke

Chef Tony, along with the junior board and members of the past hot foods team, did an educational seminar at the junior meeting. The seminar demonstrated the skills needed to tryout for the junior team, as well as talked about the time and dedication involved.

Tryouts will be Friday May 29th at 8:00 am at L'ECole Culinaire.

Please RSVP to Chef Brian Hardy if you plan to tryout, so they can plan for the appropriate amount of juniors.

Educational Foundation - John Bogacki

Chef John reported: Education Foundation Scholarship applications for Fall of 2009 semester are due June 30, 2009. You must write a letter to the education foundation requesting an application, fill out the application, follow all necessary procedures and return the application by June 30th to be considered for the scholarship.

Chef John brought photo albums from the recent Culinary Olympics in Erfurt Germany, to share with the group.

“Hot off the Press” Golden Toque cookbooks available for purchases at only \$15.00, anyone interested please see Chef John.

The Spirit of St. Louis

Chefs de Cuisine Monthly Newsletter

June 2009

Apprenticeship – Brian Durbin

Chef Storm reported: The recent visit from the ACF concerning the recertification of the apprenticeship program went very well. The ACF representative met with current apprentices Brian Horton and Alex Marley both of The Gatesworth. The ACF was highly impressed with their work as well as The Gatesworth site visit. We should be hearing something in the near future concerning the recertification of our apprenticeship program.

Thanks to them for all their hard work. Keep it up.

Knowledge Bowl – Vicki Davenport

The team is getting ready for the Orlando national competition in July.

The team is putting a call out to anyone who may be interested in sponsoring the team for the National competition. The team would greatly appreciate any help in offsetting travel expenses for the team, as well as volunteer work at the upcoming events supporting the team. Please contact Vicki Davenport if you are able to help in any way. Thank you.

Newsletter/Web-site – Mark Williams

Due to the Memorial holiday on Monday newsletter submissions will be postponed until Tuesday May 26, 2009.

Mark announced, he is always looking for new articles to post in the newsletter, to keep it fresh and interesting. Anyone with relative information they think would be beneficial to the group and would like to share please contact Mark.

Sergeant at Arms - Mike Lamping

~ No report

Junior Chefs – Brian Horton

The juniors are currently looking for volunteers for the Sebastian Murabito Golf Tournament. Please contact Brian Horton or anyone on the junior board to volunteer.

The education seminar at the junior meeting went very well. The demo gave those interested in trying out a good base understanding of what is needed to succeed.

Thanks to Chef Tony for his involvement with this demo.

Chapter Coordinator - Madonna Bogacki

Madonna thanked those that made reservations for this meeting and stressed the importance of making reservations for the meetings. Reservations can be made by phone at the chef's hotline (314)846-9932 or on the Chefs de Cuisine website.

Please check the calendar on the website to make your plans for upcoming events

Please make your reservations for all meetings so the host site can plan accordingly.

Smiles for Miles campaign have sent condolences from the chapter to the families of recently deceased members of our organization. Anyone who knows a member who may need a "little pick me up" and to know our organization cares about them please contact Madonna.

Golf Tournament - Rich Larose

The tournament will be on June 1 at Pevely Farms Golf Club.

We currently have 26 teams and have room for 2 more teams, if you know anyone interested please have them contact Rich Larose. Lunch will be served on the course, and all meals will be prepared by the junior chefs. Looking forward to another great event.

Treasurer – Casey Schiller

Chef Storm reported, the organization is in good financial status, and thanked the associate members for their continued support.

Secretary - Joe Mueller

Chef Joe thanked the organization for the opportunity to host the dinner meeting at The Gatesworth last month, and also thanked Vicki Davenport for taking the minutes from the meeting in his absence. The minutes from the last meeting are available on the website.

President's report – Kevin Storm

- ❖ The Chef of the Year Dinner will be held at The Ameristar Casino on November 8th. The cost is \$125 per person and promises to be a great evening.

The Spirit of St. Louis

June 2009

Chefs de Cuisine Monthly Newsletter

- ❖ Kevin Taylor will be competing in June for the Young Comis competition in Scottsdale AZ.
- ❖ Jeremy Mitchell, the Chef at the Stadium Club, has offered a fundraising opportunity to the chef's organization during the MLB All-Star Game week. They are looking for volunteers help set up, prep, cook and serve functions for the all star game. They have offered to pay the St. Louis Chefs de Cuisine for the volunteered man-hours worked.
- ❖ Chef Storm and the board will be forming a committee to head up this excellent opportunity for our organization. The All-Star Game is July 13th and 14th. Volunteers will be needed from July 9th through the 14th. They are looking for volunteers everyday and will need approximately 36 volunteers on the 13th and 14th.
- ❖ Chef John commented on what a great opportunity this is for our organization, and what a great opportunity it is for our membership to support our organization. It is a perfect opportunity to give back to the organization for any support it has ever given you. This is an excellent learning opportunity for everyone in the organization and should be supported by all members. More information will be posted on the website as it becomes available.
- ❖ Please make your plans now to get involved with this event.

Upcoming events...

- ❖ All Missouri chapter meeting held in Columbia MO. September 13th and 14th. This event will be our September meeting so please make your plans to attend. It is a Latin themed conference with guest speakers, demos, and seminars scheduled. The cost is still to be determined but it should be minimal. It is a good opportunity to network with chefs from our area.
- ❖ Next meeting on June 15 at Sysco, in affiliation with Glazers'
- ❖ The Chefs de Cuisine Wine Country BBQ is September 20, 2009 at Mount Pleasant Winery.

- ❖ Approximately 25 volunteers are needed on September 19th from 10am-3pm as well as on the 20th from 8am-5pm.
- ❖ Silent auction donation items will be need as well. Anyone who has donation items for the auction please contact D'Aun Carrell.
- ❖ Chef Storm congratulated Chef Steve Jilleba on his recent announcement as the ACF Team USA Manager.

Unfinished Business

~None

New Business

~None

Meeting was adjourned at 5:52 pm.

Respectfully submitted,
Joe Mueller
Secretary

Junior Chapter Notes

Junior Chefs Meeting Minutes
May 18, 2009

Chef Tony Haacke and Chef Brian Hardy hosted an informational meeting with demonstrations of zesting and supreming an orange, concasse two tomatoes, and breaking down a chicken in preparation of Hot Food Team try-outs which are Friday, May 29th at L'Ecole Culinaire at 8am. If you plan on trying out, please rsvp to Chef Brian Hardy at 314-372-2264 bhardy@thegatesworth.com.

Golf Tournament

The junior members are in charge of the food for this entire event. We will be prepping for the event on both Saturday and Sunday May 30 – 31st at STLCC – Forest Park from 9am – 3pm (both days). We will need volunteers for both days and we will also need volunteers for the day of the event. If you would like to volunteer please contact any of the members of the Junior board, we encourage everyone to volunteer even if it's only for part of the day.

We had another good turnout for this month's meeting. We are excited to see how many people are interested in trying out for the Hot Food Team (just remember to RSVP to Chef Brian Hardy). The Golf

The Spirit of St. Louis

Chefs de Cuisine Monthly Newsletter

June 2009

Tournament on June 1st will be a lot of fun and hope that everyone can volunteer for either the prep days or the day of the event.

Respectfully submitted,
Michelle Allender, Junior Secretary

Pat Schutzenhofer at (314) 344-9230 or
pschutzenhofer@schnucks.com.

Classified Ads

Schnucks

Posted on the Chefs de Cuisine website (<http://www.stlchefs.org>) are Job Profiles of 10 service positions Schnucks has in the Metro area, including their upcoming Downtown and Des Peres locations. Most positions offer between 30 and 40 hours a week. Any person interested should contact

The positions are:

- ❖ Baker
- ❖ Bakery Clerk
- ❖ Cake Decorator
- ❖ Chef Express Counter Sales
- ❖ Coffe Bar Clerk
- ❖ Deli Clerk
- ❖ Doughnut Fryer
- ❖ Meat Clerk
- ❖ Salad Bar Cloerk
- ❖ Seafood Clerk

Please visit the website to see the full job descriptions.

Support Those Who Support Us!

AB Foods LLC Allison Burgess #8 Terry Hill Lane St. Louis, MO 63131 314-692-8320 800-822-3100 Aburgess@abfoodslc.com www.auroprofoods.com	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	Andre's Banquet Facilities John Armengol 4254 Telegraph Road St. Louis MO 63129 314-894-2622 www.andresbanquet.com	Bertarelli Cutlery John Bertarelli Frank Bertarelli 1927 Marconi St. Louis, MO 63110 314-664-4005 www.bertarellicutlery.com
Bob's Seafood Bob Mephram 8660 Olive Street Road University City, MO 63132 314-993-4844	Consumers Meat Packing Co. Mike Galet 1301 Carson Drive Melrose Park, IL 60160 708-825-4363 www.consumerspacking.com	The Culinary Company Dan Goszewski 201 S Jefferson St Louis, MO 63103 314-436-8686 dan@theculinarycompany.com www.theculinarycompany.com	Dixon Seafood Jim Dixon Derek Stephens 1807 N Main Street East Peoria, IL 61611 800-373-1457 dereks@dixonsseafood.com
Edward Don Co. Bill Tichacek 173 Snake River Dr O'Fallon Mo 63368 636-236-6611 billtichacek@don.com	Ford Hotel Supply William Ford Christy Schlafly 2204 North Broadway St. Louis, MO 63102 314-231-8400 info@fordstl.com www.fordstl.com	Fox River Dairy Dan Probst Tim Probst Jim Probst 1754 Chase Drive Fenton, MO 63026 636-343-5110 foxriverdairy@sbcglobal.com	<p style="text-align: center;">This SPACE Could Be Yours!</p> Contact Membership Chair, Tony Haacke, at cheftony@rcstl.com for more information.

The Spirit of St. Louis

June 2009

Chefs de Cuisine Monthly Newsletter

<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.com</p>	<p>Gateway Foodservice Debbie Tankersley #7 Milpark Court Maryland Heights, MO 63043 314-429-3320</p>	<p>Gateway Proclean, Inc. Tommy Wohlgenuth 2081 Exchange Drive St. Charles, MO 63303 636-947-9191 www.gproclean.com</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 S 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>Kuna Foodservice Chad Lombardo Doug Meckfessel 704 Kuna Industrial Drive Dupo IL 62239 314-487-5800 800-770-4228 www.kunafoodservice.com</p>
<p>Laclede Gas Company Aldred Hellmich Room 1422 720 Olive St. Louis, MO 63101 314-342-0688 www.lacledegas.com</p>	<p>This SPACE Could Be Yours! Contact Membership Chair, Tony Haacke, at cheftony@rcstl.com for more information.</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>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 St. Louis, MO 63102 314-436-5010 www.oletyme.com</p>
<p>PFG Middendorf Orville Middendorf Tom Maertz 3737 North Broadway St. Louis, MO 63147 314-241-4800 1-800-949-MEAT www.pfgmiddendorf.com</p>	<p>Plitt Premium Seafood Corey R. Marasso 522 Garrick Place O'Fallon, MO 63368 636-265-0424 corey@plittco.com</p>	<p>Resolve Sales & Marketing Phil Charles 8122 Gravois Road St. Louis, MO 63123 314-481-1444 Cell: 314-401-9649 www.resolve-sales.com</p>	<p>R.L. Schreiber, Inc. Gary DeWald 3 Butler Ridge St Peters MO 63376 314-368-5063 www.rlschreiber.com</p>

The Spirit of St. Louis

Chefs de Cuisine Monthly Newsletter

June 2009

<p>Ronnie's Ice Cream / Quezel Sorbets 1919 S. Grand St Louis, MO 63104 314-771-6262 www.ronnies-icecream.com</p>	<p>This SPACE Could Be Yours! Contact Membership Chair, Tony Haacke, at cheftony@rcstl.com for more information.</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 John O'Brien 84 Produce Row St. Louis, MO 63102 314-241-1288 jobrien@sunfarmfs.com www.sunfarmfs.com</p>	<p>Sysco Food Services of St. Louis, Inc. John Pumphrey Mike Welsh 3850 Mueller Road St. Charles, MO 63301 636-940-9230 www.syscostlouis.com</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>

Support Those Who Support Us!

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@acfecefsdecuisinestlouis.org.

© 2009 Chefs de Cuisine Association of St. Louis, Inc. All rights reserved.

The Spirit of St. Louis

June 2009

Chefs de Cuisine Monthly Newsletter

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

5600 OAKLAND AVENUE
ST. LOUIS, MO 63110 - 1393



"ON THE CULINARY CUTTING EDGE SINCE 1921"®

June Chapter Meeting Monday, May 18, 2009

Sysco
3850 Mueller Ave.
St. Charles, MO 63301

- Junior Chefs meeting – 3:30 pm
- Educational meeting – 4:00 pm
- General meeting – 5:00 pm

Meeting registration is \$5 for
Members, Guests, and Student
Culinarians

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

Important Upcoming Dates:

**July Chapter Meeting
Monday, July 20, 2009
Location to be determined**