



Honor Society of the American Culinary Federation

ACADEMY CONNECTION



American Culinary Federation
The Standard of Excellence for Chefs

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Greetings American Academy of Chefs Fellow

ChefBlackston,

Greetings, Fellows of the American Academy of Chefs:

We've had a very busy year thus far and it looks like the steady pace will continue as we look forward to our Annual Induction Dinner which will be held during our National Convention. Our annual meeting and induction will be held on Sunday, July 17, 2016 at the beautiful JW Marriott Desert Ridge Resort and Spa. Fourteen new Fellows of the Academy will be inducted along with six Honorary Fellows, four new inductees into the Hall of Fame, and our Honorary Hall of Fame and Celebrated Chef. Please check the pages below for their names and designations. Congratulations go out to each and every one of them!

Next, I'm pleased to report our regional dinners have been great successes and our Annual Induction Dinner promises to follow suit. Chef Michael Lamey and his staff are enthusiastically awaiting our arrival. I had the pleasure of meeting Chef and his staff a few months back, and they are certainly up to the task. We have some new "additions" this year which will surely provide some extra excitement. Rico and I heeded everyone's advice and you'll be surprised and pleased with the outcome. Please be sure to make your reservations early and remember to have your spouse or significant other join us the next day (Monday, July 18, 2016) for the annual "luncheon" which will also be held in the hotel. As many of you know, I have a genuine fear of bus rides. Thankfully, that will be avoided so we can relax, take our time, and enjoy a leisurely walk through the hotel for both dinner and lunch.

Now that we have the dinner and the lunch behind us, let's talk about some

Friends
All Regional Conferences



additional upcoming events that promise to be great fun. We have scheduled an informal "Two-Man Best Ball Skins Game" Monday evening, July 18th, at 4:30 p.m. at the Resorts Championship Golf Course. Although we may not be able to get 18 in, we should have time to play a leisurely 9 (and for me, that's sometimes more than enough!). The Resort has put together a package which includes 9 holes, cart, clubs (if you need them), refreshments, and a BBQ when we finish. I'm certainly looking forward to it and hope you'll consider joining in the fun as well! Please register via the website - <http://www.acfchefs.org/ACFSource/Events/Registration.aspx> - or contact Laura Sargeant, Registrar, at 1-800-624-9458, ext. 214, and she will add you to the list. At this moment, we have a few signed up and, to be honest, they're a "crew" with whom you might just want to "tee it up" for some friendly competition!

The ACF South Jersey Chapter deserves a special "thank you" -- especially Willie Lewis, CEC, AAC, Wolfgang Geckeler, CEC, AAC, and David Goldstein, CEC, AAC, for hosting another Academy Dinner in April at the Golden Nugget Casino in Atlantic City. Academy service awards were presented to the following; Luigi G. Baretto, CEC, AAC; Les Bender, CEC, AAC; Frederick A. Parmenter, CEC, CCE, AAC; Anthony E. Sileo, AAC. Their tireless efforts on behalf of the ACF, the Academy of Chefs, and their Chapter have been truly inspiring and we appreciate their support.

By now, many have already heard about the recent passing away of Chef Bill Gallagher, Honorary Hall of Fame, HAAC. On behalf of the American Academy of Chefs, we would like to express our sincere sympathy to his family, the Chefs of South Africa, and the entire Culinary community. He was president of the south African Chefs Association from 1982 to 2003, and became its honorary president in 2003. In 1996 he became president of the World Associations of Chefs Societies (WACS) and in 2000 became its honorary life president. He was founder of the World Chefs Tour and convened the "Efforts Against Hunger" program, a forerunner of our own "Chef and the Child Program." He was often our guest at our annual meetings and attended numerous Academy dinners. Chef Gallagher was passionate about mentoring and developing young chefs as well as instituting apprenticeship programs worldwide. He will be sorely missed.

One of his many humanitarian endeavors involved being joint convener of the World Chefs Tour Against Hunger, which took place in South Africa in August 2011. Dr. Bill Gallagher, along with the World Association of Chefs Societies, South African Chefs Association, Bidvest, Southern Sun and more than 250 chefs from 44 countries, including ACF's then National President Michael Ty, CEC, AAC, were in South Africa August 21-30 for the Bidvest World Chefs Tour Against Hunger.

President Barack Obama acknowledged Gallagher's humanitarian efforts and extended his best wishes to him in his endeavors to end world hunger, in a letter dated Aug. 17, 2011. The body of the letter reads:

Kona Cold Lobsters
Inc.

Kona Fish
Company

JA Farm

WOW Farm

"This is just a quick note to send my warmest wishes as you continue your work to end hunger around the world.

Guided by a commitment to lifting up the lives of others, leaders like you highlight the power of people across the globe to come together to tackle our shared challenges. As we strive toward a future free from hunger and poverty, I hope you take pride in your efforts to join chefs in common purpose to reach for a brighter tomorrow.

Thank you, again, and I wish you all the best."

Recently I spent some time in Chicago attending the National Restaurant Show where I had the privilege of visiting and thanking our sponsors. I also had the opportunity to get reacquainted with some old sponsors and friends who were rather pleased with our continued support of their companies. Hopefully they will be "signing on" to support us next year. Just a reminder that we would be hard pressed to do what we do without our generous sponsors. When you're in Phoenix, please take a moment and stop by the trade show to thank them for their continued support.

In closing, I hope you enjoy a wonderful June. Hopefully, we'll all have a productive as well as relaxing summer ahead...

Sincerely,

Mark

Mark Wright, CEC®, AAC®

Chair, American Academy of Chefs





2016 AAC INDUCTEES

Northeast Region

Jacqueline Bamrick, CEC®

ACF of Greater Buffalo New York

*Sponsored by: Paul J. Cannamela, CCE®, AAC®
Louis Venezia, CEC®, AAC®*

John DiSessa, CEC®

ACF Epicurean Club of Boston

*Sponsored by: Anthony M. Graffeo, CEC®, AAC®, HOF®
Douglas Patten, CEC®, CCA®, AAC®*

Brian A. Floyd, CEC®, CCE®

ACF West Virginia Chapter

*Sponsored by: Stafford T. DeCambra, CEC®, CCE®, CCA®, AAC®
Mark R. Spelman, CEC®, AAC®*

Otto F. Kurcsics, CEC®, CCE® (from 2015)

ACF of Greater Buffalo New York

*Sponsored by: Wilfred R. Beriau, CEC®, CCE®, AAC®
Louis Venezia, CEC®, AAC®*

Jay R. Mahoney, CEC®

ACF West Virginia Chapter

*Sponsored by: Robert A. Milam, CEC®, AAC®
Wiley Newbold, CEC®, AAC®, JD*

René Rawray, CEC®, CCE®

ACF Akron-Canton Area Cooks and Chefs Association

Sponsored by: Kenneth J. Bucholtz, CEC®, AAC®

Timothy Michitsch, CEC®, CCE®, AAC®

Kenneth B. Trout, CEC®

ACF Professional Chefs Association of South Jersey

Sponsored by: Wolfgang D. Geckeler, CEC®, AAC®

Willie L. Lewis, CEC®, AAC®, HOF®

Joshua Wickham, CEC®, CEPC®

ACF Columbus Chapter

Sponsored by: Jim Taylor, CEC®, AAC®

James L. Decker, CEC®, AAC®

Southeast Region

Greg Mueller, CEC®, CCA®

Sodexo

Sponsored by: Michael A. Kester, CEC®, CCA®, AAC®

Charles Mattocks, CEC®, CCA®, AAC®

Renny Parziale, CEC®, CCA®

ACF Virginia Chefs Association

Sponsored by: Hans J. Schadler, CEC®, CCA®,

Winslow R. Goodier, CEC® , AAC®

Joshua T. Spiess, CEC®

Gulf Coast Culinary Association

Sponsored by: Rene J. Marquis, CEC® , CCE® , CCA® , AAC®

David J. Turcotte, CEC® , AAC®

Jean Yves Vendeville, CEPC®

ACF Chefs of the Low Country

Sponsored by: Ronald L. Andrews, CEC® , AAC®

Louis M. Perrotte, CEC® , AAC® , HOF®

Central Region

Scott D. Turley, CEC®

ACF of Southeast Iowa

Sponsored by: Christopher J. Dwyer, CEC® , CCA® , AAC®

Mark S. Kent, CEC® , AAC®

Western Region

Juan Martinez, CEC® , CCE®

ACF Chef's Association of Arizona, Inc.

Sponsored by: Carlton W. Brooks, CEPC® , CCE® , AAC®

2016

AMERICAN ACADEMY OF CHEFS HONORARY CANDIDATES FOR
INDUCTION

Richard W. Alford, CEC®, CCE®

Associate Professor Emeritus (Retired)
University of Akron
Akron, Ohio

Sponsored by: Kenneth Bucholtz, CEC®, AAC®

John A. Beaudrie

Regional Account Executive - Southern Division
S & D Coffee & Tea, Inc.
Concord, North Carolina

Sponsored by: Michael Rigberg, CEC®, CCA®, AAC® &

Allan Gazaway, CEC®, AAC®

Graham Elliot

Chef and Restaurateur
Graham Elliot Bistro
Chicago, Illinois

*Sponsored by: John Kaufmann, CEC®, AAC®, HOF &
The Chefs & Culinary Professionals of Chicagoland*

Nicholas Schiarizzi

Executive Chef/Culinary Arts Instructor

Boston University School of Hospitality Administration

Boston, Massachusetts

Sponsored by: Americo DiFronzo, CEC[®], CCA[®], AAC[®]

Jeff L. Simms

Executive Chef

The Breakers

Palm Beach, Florida

Sponsored by: Dominick Laudia, CEC[®], AAC[®] &

Reimund D. Pitz, CEC[®], CCE[®], AAC[®]

Harold S. Small, JD, HBOT

Bailli Délégué/ U.S. National President

Confrérie de la Chaîne des Rôtisseurs of the United States

Rancho Santa Fe, California

Sponsored by: Bert Cutino, CEC[®], AAC[®], HBOT, HOF

**2016 AMERICAN ACADEMY OF CHEFS CULINARY HALL OF FAME
INDUCTEES**

Wolfgang D. Geckeler, CEC[®], AAC[®]

ACF Professional Chefs Association of South Jersey

*Sponsored by: David Goldstein, President, ACF Professional Chefs
Association of South Jersey &
Willie Lewis, AAC®, HOF*

Walter W. Leible, CMC®, AAC®

ACF Chef's Association of Arizona, Inc

*Sponsored by: Carlton Brooks, CEPC®, CCE®, AAC® &
Raimund W. Hofmeister, CMC®, AAC®*

Louis Venezia, CEC®, AAC®

ACF of Greater Buffalo New York

Sponsored by: Mark G. Wright, CEC®, AAC®

Posthumous

Robert M. Forquer, CEC®, AAC®

ACF Conemaugh Valley Chefs Association

Sponsored by: Thomas J. Macrina, CEC®, CCA®, AAC®

2016 AMERICAN ACADEMY OF CHEF AWARDS

Chair's Medal

David L. Banks, CEC®, AAC®

Executive Chef/Partner Harry's Hospitality Group, Wilmington, DE

Regional Director (North East), American Academy of Chefs
ACF First State Chefs Association

Joseph Amendola Award

Jan Bandula, CMPC®, CEC®, AAC®

Faculty Emeritus, Stratford University, Baltimore, MD

Chapter Membership Chair, ACF Greater Baltimore chapter, Inc

Chef Good Taste Award

Peter Hodgson, CEC®, AAC®

Campus Executive Chef, University of Utah Dining Services -

Chartwells Dining Services, Salt Lake City, UT

Chapter Membership Chair, ACF Beehive Chefs Chapter Inc.

Sharing Culinary Traditions Award

Christopher A. Desens, CEC®, CCA®, AAC®

Program Director, Culinary Institute of St. Louis at Hickey College,
St. Louis, MO

Chapter Education and Program Chair, ACF Chefs de Cuisine Association
of St. Louis, Inc.

Lt. General John D. McLaughlin Award

Robert M. Sparks

Chief Warrant Officer 4, U.S. Army (Retired), A.K. Food Consultants, LLC,
Petersburg, VA

ACF Old Dominion Chapter

Lawrence A. Conti, CEC, AAC, HOF, Chair's

Achievement Award

John W. Zehnder, CEC®, AAC®

Executive Chef, Zehnder's Restaurant, Frankenmuth, MI

Chapter Verification Chair, ACF Flint/Saginaw Valley Chapter

American Academy of Chefs Board, Officers and Committees.

For a listing of the new AAC Board and Committee members, please go to this link:

<http://www.acfchefs.org/ACF/Partnerships/AAC/Board/ACF/Partnerships/AAC/Board/>

This notable group consists of some new diverse members and some of our incumbents. Their expertise, experience and enthusiasm is heartfelt and we are sure they will represent you well and the Academy in all their endeavors. Please reach out to your Regional Directors for assistance, they can answer questions about upcoming events and dinners, and help with your chapters, and with Academy applications from your colleagues.

Please join us at the Academy of Chefs dinner, July 17th, 2016
at the

Cook. Craft. Create. Convention & Show

Register online at:

[http://www.acfchefs.org/Core/Events/eventdetails.aspx?
iKey=NAT_CON_16](http://www.acfchefs.org/Core/Events/eventdetails.aspx?iKey=NAT_CON_16)

or contact Faith Rose at the Academy Office (904) 484-0202,
email: frose@acfchefs.net



2016 Regional Student Team Grants

Regional Student Team Grants have Been Awarded To:

Northeast Region:

***ACF Long Island Chapter/The Culinary Institute of New York
at Monroe College***

Southeast Region:

ACF North Carolina Chapter/Alamance Community College

Central Region:

ACF Greater Kansas City Chefs Association/Johnson County Community College

Western Region:

ACF Bay Area Chefs Association of Oregon/Oregon Coast Culinary Institute

Membership Dues and Academy Donations

Many of our Members have annual dues coming up during this last quarter of the year, but to avoid the year end rush, please do not hesitate to process these earlier. When you are paying your Membership Dues, please think about making a donation to the American Academy of Chefs.

PLEASE UPDATE YOUR PROFILE!

- 46 Academy Fellows do not receive birthday cards, because our database system does not have a note of their birth dates.
- In addition, the Academy office has nearly 30 returned letters and membership cards and, despite attempts to contact these individuals via telephone and email, it appears we have lost touch.
- On average, one out of every 5 Fellows with whom we speak has changed a home or work address, an email address or a phone number during the last 2 years.

Please go online and check and update your profile. If you have difficulty accessing it, please do not hesitate to contact Faith Rose at (904) 484-0202 for assistance.

2016 ACF Event Dates - Mark your calendars!

[ACF Cook. Craft. Create. ACF National Convention & Show](#)

[Friday, July 15 - Tuesday, July 19, 2016](#)

[JW Marriott Phoenix Desert Ridge Resort & Spa](#)

[Phoenix, Arizona](#)



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To purchase, visit the ACF e-store at www.acfchefs.org.



Options to purchase:

- Visit the ACF e-store at www.acfchefs.org
- Send a check for \$111.95 made out to ACF or AAC, with "Inspire" in the notes section, to:

American Academy of Chefs, ACF,
180 Center Place Way,
Saint Augustine, FL 32095

2017 American Academy of Chefs Applications

Application deadline: December 31, 2016

Membership - Connection - Involvement

The "Prestigious Honor Society" of the American Culinary Federation offers a unique way to honor both you and those like you, who have worked hard and risen through the ranks of the culinary field. A successful application for acceptance as an AAC Fellow will serve as the culmination of years of involvement in the grand profession, and as an ACF member.

For further information contact the Academy Office via email: academy@acfchefs.net or go to: [AAC Application Guidelines](#)

Please review the mandatory and elective goals carefully with those to whom you may want to offer an application. Candidates need two letters of recommendation; they must be sponsored by two voting Academy Fellows. An Academy Fellow is permitted to sponsor one new applicant per year, as is a Regional Director. Applications must be returned by 12/31/2016 for induction in 2017; timely and well documented applications are greatly appreciated.

Contact your Regional Academy Directors, or any Academy Committee Chairs if you have any questions.



Through the Academy Connection e-newsletter, the American Academy of Chefs provides members with news and information on products and services offered by the AAC, its partners and American Culinary Federation.



If you do not wish to receive the e-newsletter, please SafeUnsubscribe.