



Honor Society of the
American Culinary Federation

ACADEMY CONNECTION



American Culinary Federation
The Standard of Excellence for Chefs

June-July, 2016

Volume XVI, Issue 6

2016 SPONSORS

Grand Platinum



neuchef fashion inc.



Platinum



Gold

YOUR SOURCE FOR FINE DINING
ALLEN BROTHERS
THE GREAT STEAKHOUSE STEAKS®

Copper



Greetings American Academy of Chefs Fellow

Chef,

Summer greetings, Academy Fellows:

I trust you're looking forward to our next big event as much as I am and are counting down the days before we meet for our annual reunion. If you haven't already made your reservation for our Gala Induction Dinner, please do so as soon as possible since we're filling up fast. The JW Marriott Desert Ridge Resort & Spa promises to be a wonderful venue for our convention this year, and you will be completely in awe of the surroundings, the rooms, and, of course, the food. For those who have made their reservations, please make sure you contact Faith and Michel Bouit with your seating preferences. Rico, Faith, and I have put the finishing touches on our meetings, the Spouses Lunch, and the annual dinner. Needless to say, we're all very excited about everything we have planned. We'd like to take a moment and thank the national office staff for their assistance, especially the events staff who have been so helpful, and, of course, extend our gratitude to Michel and Liz who are working tirelessly behind the scenes in order to insure everything runs smoothly. Bravo, Chefs!

After all of the festivities have concluded, please join us for a relaxing evening on the golf course, a 9-hole "Skins" game, and a cookout with chilled beverages (and, of course, a fine cigar if you feel like bringing one). See the details listed below and contact our Registrar, Laura Sargeant, direct on (904) 484-0214; lsargeant@acfchefs.net. It's a nice way to end the day and cap off the evening's events.

At this time we would like to thank all of our sponsors. Their valuable assistance is imperative in order to continue our mission. They provide us with quality seafood, cheese, beef, wonderful wines, and quality chocolate for our desserts. Their role in our success cannot be overstated, and we appreciate their ongoing support.

For those who may not already be aware, as ACF members we have some quality "affinity" products available for consideration. These include insurance, car rental discounts, and legal advice. Perhaps you have already taken advantage of some of these programs, but for

Friends
All Regional Conferences



those who haven't and may be interested, there will be representatives from some of these partners at the convention. Please review their information and speak with these folks if you have any questions or needs in these areas. Some of these companies not only offer us discounts, but offer us rebates on certain offers. In addition, they sometimes benefit particular scholarship funds. During our "Senior Luncheon" there will be information available for you to peruse together with some contact information provided. We encourage you to consider taking advantage of these resources and outstanding opportunities.

As many of you are already aware, a member of the Academy Board passed away recently - Southeast Regional Director John Kacala. Steve Jayson, a close friend of John's, along with his chapter (ACF of Charleston, South Carolina), and Kimberly Brock Brown have started a scholarship in his name to benefit young culinarians and students. Steve and the ACF Central Florida chapter will be donating a percentage of the proceeds from their annual show to the scholarship fund. I urge you to contact Steve for more information or check their website: www.acfcfc.com for details on the Florida Restaurant show. Kimberly, who works closely with one of our partners (Legal Shield), is offering to donate to the fund. She will be in attendance at our meetings so you can contact her for details. We will be working out some of the specifics in the near future.

On another note, Kimberly has been working with a local jeweler in Charleston and has some unique gifts being produced that will soon be available for the ladies of the Academy. Hopefully, she will have some available for sale at the store for you to see and maybe even purchase. I have seen the prototype and they are very nice! Please take advantage of the opportunity to check them out while you're in Phoenix.

Thanks to all the chapters, individuals, schools, and friends who have made this year's dinner journal so very successful. Without their support this beautiful keepsake would not be possible. It's a special detail we're pleased to provide and trust you will enjoy.

Congratulations again to all of our inductees, honorary inductees, award winners and new members of the Hall of Fame.

I'd like to close by thanking everyone for making both Rico and me feel so very fortunate to have had the privilege of representing you as Chair and Vice Chair. We're looking forward to a great reunion and a memorable evening in Phoenix. Safe travels!

Sincerely,

Mark

Mark Wright, CEC®, AAC®

Chair, American Academy of Chefs



Kona Cold Lobsters
Inc.

Kona Fish
Company

JA Farm

WOW Farm



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, HBOT, JD

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



Senior Chef Lunch Meeting

Cook. Craft. Create. Convention & Show

Senior Chefs who are registered for the Convention are cordially invited to attend a

Senior Chef Lunch Meeting on
Saturday, July 16, 2016, at 12:00 - 1:30 P.M.

Venue: Desert Suite II
JW Marriott Desert Ridge Resort & Spa.

Please contact Faith Rose at the Academy Office (904) 484-0202;
email: frose@acfchefs.net to let us know you will be there.

COOK. CRAFT. CREATE. Convention & Show

July 15-19, 2016 | Phoenix
JW Marriott Phoenix
Desert Ridge Resort & Spa

SAVE THE DATE
You are invited to
join us for the
**Senior Chef
Lunch Meeting**
Saturday,
JULY 16, 2016
12 - 1:30 P.M.
DESERT SUITE II

Hosted by the American
Academy of Chefs

Please RSVP by July 8, 2016
Faith Rose, ACF Foundation
Administrator
904-484-0202
1-800-624-9458 x202
frose@acfchefs.net

Join us at the Twilight Golf Tournament

Sponsored by: American Academy of Chefs.

Held on site at the JW Marriott Desert Ridge Resort & Spa

on July 18th, 2016, from 4:30 - 10:00 p.m.

Join us for a Twilight Golf Tournament! This 9-hole tourney will take place at the Wildfire Golf Club, located in the heart of the majestic Sonoran Desert. The club features two championship golf courses, designed by golf idols Arnold Palmer and Nick Faldo.

The tourney will begin with a shotgun start at 4:30 p.m.

Separate registration required: \$100 members // \$150 non-members. Price includes cart fees, green fees and grillout.

Clubs can be rented through the JW Marriott Desert Ridge Resort & Spa at a discounted rate and will include a sleeve of balls.

Contact our Registrar, Laura Sargeant, direct on (904) 484-0214;

lsargeant@acfcchefs.net.

John Kacala Memorial Scholarship

John Kacala, a long time academy member and southeast region academy chair, passed away in April this year. John was a mentor and friend to many. Chefs throughout the country, the Academy, chef Steve Jayson, Kim Brock Brown and others have put together a scholarship in John's honor for culinarians seeking higher education.

Those of you who are competing in this year's Florida Restaurant Show will be pleased to know that a percentage of your entry fee will be used to start the fund.

Contact Chef Steve Jayson for more information

Donations in John's honor can be made c/o Faith Rose at the AAC office in Saint Augustine, Florida.

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](#)



ORDER YOUR COPY OF INSPIRE TODAY!

INSPIRE: A Collection
by the American Academy of Chefs



\$100 + \$11.95 shipping

Only 1,000 copies of this limited edition collector's item will be sold. Proceeds benefit ACF Culinary Youth Team USA.

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.



Honor Society of the
American Culinary Federation

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.



American Culinary Federation
The Standard of Excellence for Chefs

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