



January/February 2018 (Volume XVIII, Issue 1)



Greetings!

It is exciting to think about 2018 - another fast-paced year - chock full of dinners, meetings, and social gatherings. To start, we are looking forward to two impressive regional dinners. The first will occur in Charlotte at the Myers Park Country Club with Certified Master Chef Jason Hall. The second will take place in Newport Beach with Chef Andrew Arndt. Fellows, over the years we have been treated to some extraordinary dining events. I trust we will continue this tradition as a result of the incredible efforts these talented chefs from both venues will put forth. We are currently in negotiations with the property in New Orleans and we will update you regarding that site soon.

Rico, Natalia, and I met in early January. We reviewed the Academy applications for the 2018 induction. Eighteen Fellows will be inducted this year in New Orleans, Louisiana. We also have six new Honorary Academy Fellows eligible for Induction. We reviewed the Hall of Fame portfolios and were impressed by the number of Fellows seeking Hall of Fame status, as well as the great amount of effort put forth by all seven of the candidates. Their portfolios have been sent to the HOF Chair, Willie Lewis, and the committee. They, in turn, will review and select this year's Hall of Fame candidates. We would like to take this opportunity to announce that Chef Susan Spicer has been selected as our Celebrated Chef and Honorary Member of the Hall of Fame. Chef Spicer operates a successful operation in New Orleans and stated she is honored to be nominated for this prestigious award.

We have once again taken time to review the Policies and Procedures that were changed and voted on last July. While some changes have been made, other changes will be presented at our annual meeting this year in New Orleans. We will continue to work on our Policies and Procedures in order to ensure they match ACF policies. These changes should allow our

governance to progress more smoothly. As a result, we should avoid having to make changes again in the near future.

LibbeyUSA will be providing souvenir bowls at this year's two regional Academy dinners in addition to the *commemorative* plate at the annual dinner in New Orleans. LibbeyUSA is a proud American company with affiliates all over the United States and the world. Remember, Fellows, if it wasn't for the generous support of our sponsors, we would surely be required to pay significantly more than we currently do for our dinners and functions. Please give them a "Hello" and a "Thank you" when you visit them during this year's events.

I would like to take a moment to remember Chef Jon Greenwalt, CEC, AAC, HOF, Chair Emeritus of the Academy Hall of Fame, who passed away on January 1, 2018. Jon was instrumental in the formation of the Hall of Fame, and served as its Chair for years. He helped outline its policies and selection process as well. Jon was a World War II Marine Corps veteran. In fact, he was on Iwo Jima when our flag was raised on Mount Surabachi. He was a proud member of our organization and was incredibly influential in forming many chapters in the California area. He was the ultimate ACF and Academy member, and he will be sorely missed.

Please mark your calendars for a special "Dinner of the Century," celebrating New Orleans' rich 300-year-old history with fine dining and cuisine. The Chaîne des Rôtisseurs, Chef John Folse and Company, and the Academy of Chefs Honorary Board of Trustees will be presenting the dinner on behalf of the Academy, the ACF Foundation, and the Chaîne Foundation. This will be the "first" collaboration for the Academy and the Chaîne. We have a venue and we have a date - the Royal Sonesta Hotel on Saturday, July 14, 2018. We will provide you with the details, including the cost and menu, soon. Information will appear on the AAC web page and will instruct you on ways to secure a reservation.

In closing, I would like to sincerely thank those individuals who have sent generous donations to the office. They continue to arrive daily. It is you, the Fellows, who provide us with funds to support our Student Teams, our scholarship programs, and grants for certification and continuing education. Your ongoing support is noteworthy, well directed, and truly appreciated.

I am looking forward to seeing everyone soon.

Mark

*Mark Wright, CEC®, AAC®
Chair, American Academy of Chefs*

Upcoming AAC Dinners

Please join us for these memorable events!

American Academy of Chefs' Chair, Chef Mark Wright, CEC, AAC, and American Academy of Chefs' Vice Chair, Americo "Rico" DiFronzo, CEC, CCA, AAC, cordially invite you to be their guest at the upcoming Academy dinners held during the regional ChefConnects or the annual national convention, Cook.Craft.Create.

ChefConnect: Charlotte

February 25-27, 2018

The Westin Charlotte, Charlotte, N.C.

AAC Dinner: Monday, Feb. 26, Myers Park Country Club

Chef Jason Hall, CMC

[For more information and to register please click here.](#)

ChefConnect: Newport Beach

March 18-20, 2018

Newport Beach Marriott Hotel and Spa, Newport Beach, Cali.

AAC Dinner: Monday, March 19, host hotel

Chef Andrew Arndt

[For more information and to register please click here.](#)

Cook. Craft. Create. ACF National Convention & Show.

July 15-19, 2018

Hyatt Regency New Orleans, New Orleans

AAC Dinner: Tuesday, July 17, host hotel

[For more information and to register please click here.](#)

2018 Tentative American Academy of Chefs Inductees

NORTHEAST

Robert D. Ellinger, CEPC

ACF Long Island Chapter

Sponsored by: Christopher Neary, CEC, CCA, AAC; Stephen A. Bello, CEC, CCA, AAC

Richard M. Hoffman, CEC, CCA

ACF Greater Baltimore Chapter

Sponsored by: Elena M. Clement, CEPC, AAC; Jan Bandula, CMPC, CCE, AAC

John J. Matwijkow, CCE

ACF of Greater Buffalo New York

Sponsored by: Scott E. Steiner, CCE, AAC; Jacqueline Bamrick, CEC, AAC

Eric P. Pellizzari, CEC, CCE

ACF Long Island Chapter

Sponsored by: Frank C. Costantino, EdD, CEC, CCE, CCA, AAC; Gerard M. Molloy, CEPC, AAC

SOUTHEAST

Travis L. Dale, CEC

ACF National Member

Sponsored by: Mark H. Brown, CEC, CCA, AAC; Alan L. Romano, CEC, CCE, AAC

Robert J. Patton, CEC, CCA

ACF Coastal Virginia Chapter

Sponsored by: Garry W. Waldie, CEC, CEPC, CCE, AAC; Philip G. Pinkney, CEC, CCE, AAC

Stephen P. Perkins, CEC

ACF Virginia Chefs Association

Sponsored by: Hans J. Schadler, CEC, AAC; Rolf Herion, CEPC, AAC

Ted M. Polfelt, CEC, CCA

ACF Southwestern Virginia Chapter

Sponsored by: Denny Trantham, CEC, CCA, AAC, MBA; Keith E. Gardiner, CEC, CCE, CCA, AAC

John C. Schopp, CEC, CEPC, CCE, CCA

ACF Southwestern Virginia Chapter

Sponsored by: David S. Bearl, CCC, CCE, AAC; Stafford T. DeCambra, CEC, CCE, CCA, AAC

Shayne M. Taylor, CEC, CCA

ACF Triad Chapter, Inc

Sponsored by: Bruce R. Christensen, CEC, CCA, AAC; Ronald L. Andrews, CEC, AAC

CENTRAL

Robert J. Colosimo, CEC, CCA

Chefs de Cuisine Association of St. Louis, Inc

Sponsored by: John Bogacki, CEC, CCE, AAC; Robert Hertel, CEC, CCE, AAC

Andrew C. Eggert, CEC

ACF Greater Grand Rapids Chefs Association

Sponsored by: Timothy L. England, CEC, AAC; Thomas J. Macrina, CEC, CCA, AAC

Craig T. Meyer, CEC

Texas Chefs Association

Sponsored by: Aidan P. Murphy, CMC, AAC; Christopher A. Desens, CEC, CCA, AAC

Todd Walline, CEC, CCA

ACF Greater Kansas City Chefs Association

Sponsored by: Mark E. Webster, CEC, CCE, AAC; Jim M. Tinkham, CEC, AAC

WESTERN

Kent L. Andersen, CEC, CCA, MBA

ACF Beehive Chefs Chapter, Inc

Sponsored by: Paul O'Toole, CEC, AAC; James R. Taylor, CEC, AAC, MBA

Eric D. Ernest, CEC, CCA

ACF Chefs de Cuisine Association of California

Sponsored by: Louis Venezia, CEC, AAC, HOF; Robert W. Phillips, CEC, CCA, AAC

Peter B. Sproul, CEC

ACF Beehive Chefs Chapter, Inc

Sponsored by: Mark R. Spelman, CEC, AAC; Peter J. Hodgson, CEC, AAC

Robert L. Witte, CEC, CCA

ACF New Mexico Chapter

Sponsored by: Mark Cochran, CEC, CCA, AAC; Geni Thomas, CEPC, CEC, CCE, AAC

Senior Chefs - A Note from Vince Blancato

Senior Chefs have been the backbone of ACF for their many years of service. I want to take this opportunity to inform everyone that at Cook. Craft. Create. ACF Convention & Show in New Orleans, July 15-19, 2018, ACF is planning to provide our members with an educational seminar on retirement planning and social security.

I would also encourage our Senior Chefs to reach out to their chapter president and become more active in their chapter.

We have two types of Senior Chefs within ACF – those that are mobile and those with some

physical restrictions. Those with some physical and mobility limitations can still reap personal rewards by mentoring culinary students in high schools, vocational schools and community colleges, as well as participate as sit down volunteers at local chapter events. Those seniors that are mobile and have the availability can be event chairpersons, mentors, or can organize Chef & Child events at day care centers, Sunday schools, Girl & Boy Scout meetings and other venues to encourage children to make healthy food choices.

We can all stay involved and young at heart by continuing to be active in our communities and participate with our ACF local chapters.

Vince Blancato
ACF Senior Chef Chairman
1948blancato@gmail.com

Tax-Deductible Donations

Donations made to the American Academy of Chefs (AAC), the ACF Culinary Team USA, and Scholarship and Memorial Funds are tax deductible, as these entities are part of the American Culinary Federation Education Foundation (ACFEF), a 501(c)3 organization.

Donations, as many as you choose to make in any given year, are welcome at any time. On behalf of the entire Academy family, we thank you again for your generous support. Donations may be made by check mailed directly to the Academy Office, online, or via credit card. Please contact the Academy Administrator at academy@acfchefs.net if you have any questions.



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