



March/April 2018
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Greetings!

Uh Oh Mercy, Mercy me!

I have attended many Academy dinners over the years in premier Clubs, leading Hotels, and outstanding Restaurants. However, I never considered a Healthcare Institution as a site for an Academy dinner, and I was surprised to learn the opposite. I recently had the privilege, again this year, to travel to St. Louis for their annual Academy dinner. Mercy Hospital of St Louis was the site of the dinner, with Chef Donald Grace, CCC, serving as Chef de Cuisine. Chef Don provided excellent food and service and a very well-executed dinner. It was an impressive site for appetizers and dinner set in Academy fashion - ice carvings, beautiful centerpieces, souvenir plates and a fantastic array of desserts and mignardies at the end of the evening. At the dinner, guests enjoyed delightful service, first class wines and every course done to perfection. I was very impressed. We have many career options as Culinaricians these days, many career options and places to achieve and hone our craft. Healthcare is an exciting field for us to enter. We often mentor and advise young cooks and chefs about the many different career paths that are available for them to pursue. For many, working in these facilities can provide the lifestyle they are seeking and a very fulfilling career.

Congratulations go to Chef Aidan Murphy, CMC, AAC who was honored at the dinner. It was my pleasure to present Chef Murphy with an Academy service pin for all he has done and continues to do to carry out the Academy mission. Chef Murphy is a proud member of the Academy of Chefs and the Chefs de Cuisine Association of St. Louis.

Our annual Northeast and Southeast Academy dinner was held at the Myers Park Country Club, with Certified Master Chef Jason Hall presiding over a truly memorable dinner. Chef Jason and his staff, including three Gardiners, Team USA captain George Castaneda, CEC, and past Southeast VP Michael Deihl, CEC, CCA, AAC, provided all those attending with a

dinner to remember, from beautiful ice carvings and appetizers that were extremely well received, to a well-executed menu with great wines and service. Southeast Regional Director, Alan Romano, CEC, CCE, AAC, assured us after the pre-dinner tasting that we would be in for a night to remember. During the evening, Rico and I had the privilege to honor some great Academy Fellows with the Academy Service Award. Christine Neugebauer, CEC, AAC, from the ACF Philadelphia Delaware Valley Chefs Association, Donald McMillan, CEC, AAC, from the ACF Triad Chapter, NC, Inc., in North Carolina, and Robert Milam, CEC, AAC, from the ACF West Virginia Chapter. Congratulations to these three Fellows who have done some tremendous things in their careers and who continue to represent the Academy mission.

Go West young man!

We heeded Horace Greeley's advice and went West, all the way to the Pacific Ocean and beautiful Newport Beach, where our Central and Western Region Academy dinner was held. Chef Andrew Arndt from the Marriott Hotel provided all those attending with a spectacular setting overlooking the Pacific Ocean at sundown. What a thrill to see, especially for Rico and I coming from the East Coast where it was still snowing when we boarded our flights! Congratulations to Chef Robert Philips, CEC, CCA, AAC, one of our Western Region Academy Directors, who coordinated with Michel Bouit, CEC, AAC, and the hotel staff a spectacular array of fresh produce, Foie Gras and wines. Service, ambiance and the food were outstanding; all those who attended were treated to a special evening. Our Service Award was given to three outstanding Chefs from the Central and Western region. All are continuing the Academy mission and are longtime members who have done so much for our students, apprentices and young Chefs. Congratulations to Chef Elizabeth Mikesell, CEC, AAC, Kevin Enright, CEC, CCE, AAC, and Bobby Moghaddam, CEC, CCE, AAC.

Several special events are going on this summer. This year's much anticipated American Academy of Chefs Annual Induction Dinner and awards gala will be held at the Hyatt Regency New Orleans, on Tuesday, July 17th. The tasting for the dinner will take place the first week of April and more details of our dinner will soon follow. The other very special event being held this summer, is on July 14, 2018, celebrating the 300 anniversary of the founding of the City of New Orleans. Chef John Folse, CEC, AAC, HOF, HBOT, the Chaîne des Rôtisseurs and the Academy of Chefs present the "Dinner of the Century" at the Royal Sonesta Hotel and Revolution Restaurant. This dinner will surely be one to remember, the Academy, the Chaîne and Chef Folse are putting together an impressive menu, complete with specially selected spirits and wine. Proceeds from the dinner will benefit the American Culinary Federation Education Foundation and the Confrerie de la Chaîne des Rôtisseurs Foundation. [Purchase your ticket today!](#)

Congratulations to this year's class of Academy Fellows, Honorary Fellows, and new members of the Hall of Fame. This year we had two nominations for posthumous induction into the Hall of Fame; Chef Walter Bronowitz, CCC, CCE, AAC, who for so many years served on the Board of Directors as Secretary and Western Region Vice President, as well as chair of numerous committees. We are also honoring Chef John Kacala, CEC, AAC, as a posthumous candidate. Chef John was a very active fellow, mentoring students, coaching very successful culinary teams and volunteering and attending numerous shows and competitions. John and I were apprentices in Buffalo many years ago, and although he moved away, we always stayed in contact. We traveled together, dined together and always spent our down time together at regional conferences and conventions. John was a mentor to me and he was very influential in my career and I know many of you remember him from Johnson and Wales and Sysco Foods.

I look forward to seeing you all very soon; and hopefully Spring will arrive very 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 the upcoming Academy dinner held during the annual national convention, Cook.Craft.Create.

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

July 15-19, 2018

Hyatt Regency New Orleans, New Orleans

AAC Dinner: Tuesday, July 17

[For more information click here.](#)

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What better to recognize a member or an entire chapter than by placing an ad in this year's AAC Dinner Journal. Celebrate the inductees and award honorees by placing a special message for all to see and remember.

Send an email to academy@acfchefs.net to request the form.

Submission deadline is May 1, 2018.

**2018 Academy of Chefs Inductees
Honorary Candidates for Induction**

Ira A. Falk, Esq.

Chancelier des Etats-Unis

La Confrérie de la Chaîne des Rôtisseurs

Rancho Santa Fe, California

Sponsored by: Hal S. Small, HBOT, HAAC, JD

Fred C. Levy

Vice President

Chocolate Accents

Longwood, Florida

Sponsored by: Reimund D. Pitz, CEC, CCE, AAC

Pamela S. Mock

Retired Culinary Arts Instructor

Mansfield, Ohio

Sponsored by: Timothy Michitsch, CEC, CCE, AAC

David M. Preston, JD, MBA

Chef Instructor

Washoe County School District—Career & Technical Education

Reno, Nevada

Sponsored by: Bert P. Cutino, CEC, AAC, HBOT, HOF

Simon J. Smotkowicz, CCC

National President

Canadian Culinary Federation

Edmonton, Alberta

Sponsored by: Sam Glass, CEC, CCE, AAC

Barbara Walker
Commander Dame de la Chaine des Rôtisseurs
Chaine des Rôtisseurs
Seattle

Sponsored by: John R. Fisher, CEC, CCE, AAC

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 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

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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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