



June 2018

(Volume XVIII, Issue 4)



Greetings!

As you may have heard, we recently lost an ACF icon, Mr. L. Edwin Brown, who passed away in May after a long illness. For many of us, Ed was the face of the ACF--a mentor, a friend and a confidant. He was an honorary member of the Academy and an honorary member of the AAC Culinary Hall of Fame. He was incredibly instrumental in moving our profession forward. Ed was involved in the early years of our apprenticeship initiative and in the formation of our certification program. He was a genuinely kind and gentle man who knew everyone's name, remembered where you were from, as well as where you worked. Ed enjoyed a cocktail with friends and always extended an invitation. He referred to many of us as "his kids" and was truly proud of our accomplishments. On hearing the news from Tom Macrina, I replied it was "the end of an era" for ACF. Now we start a new era, one which includes remembering special members like Ed Brown, as well as those before him, who laid the ground work for our prestigious organizations--the ACF and the American Academy of Chefs. I would encourage you to take a moment and remember all of them and the noteworthy efforts they put forth on our behalf and for our benefit.

On a happier note, we are expecting a huge attendance at ACF's Convention and Show this year. Please make your reservations early for our annual induction gala as there is limited seating and we are quickly reaching capacity. It will be a spectacular evening as we welcome our new Fellows and honor our Hall of Fame inductees and award recipients. Executive Chef Yvan Didelot and his staff at Hyatt Regency New Orleans are looking forward to making the dinner an unforgettable experience. And don't forget to purchase tickets for the AAC Spouses Luncheon the following day for spouses, partners and guests to enjoy an incredible menu with entertainment. Call the national office today at (904) 484-0254 or email academy@acfchefs.net to make your reservations and seating requests.

Another great dinner to look forward to is the "Dinner of the Century," which will take place on Saturday, July 14, 2018, at the Royal Sonesta Hotel in the heart of the French Quarter, where we will celebrate the Tri-Centennial of the great city of New Orleans. Chef John Folse, the Chaine des Rotisseurs, and the American Academy of Chefs have collaborated on this exciting event and reservations are going fast. This

dinner will benefit the American Culinary Federation Education Foundation, Inc. and the Confrerie de la Chaine des Rotisseurs Foundation, Inc. which provide funds for deserving student apprentices and aspiring chefs as they seek to further their education and careers. We have almost achieved our goal of 300 reservations! [Register online](#) before the dinner sells out. Deadline is June 30, 2018.

Recently, I had the honor to represent ACF and the Academy at the Canadian Federation of Chefs' annual meeting in Prince Edward Island, Canada. It was great meeting so many friends and fellow professionals from North of the Border. I sent greetings from all the Academy Fellows during their Honour Society Dinner, which was prepared by the Canadian Youth Team at the Culinary Institute of Canada. Needless to say, being on Canada's Food Island, we enjoyed the bounty from the sea – oysters, crab, mussels and lobster. I was joined by ACF President Stafford DeCambra, CEC, CCE, CCA, AAC, Past President Michael Ty, CEC, AAC, and Academy Military Director Rene Marquis, CEC, CCE, CCA, AAC. Please join me as we welcome Simon Smokitvitz, president of the Canadian Federation of Chefs, into the Academy this year as an Honorary Member.

I had the pleasure of attending a dinner in Windsor, Ontario on Friday, June 15, 2018. The Windsor branch of the Canadian Federation of Chefs holds an annual AAC dinner at the Essex Country Club. We appreciate the participation of Chef John Kukucka, AAC, who is a member of the ACF Michigan Chefs de Cuisine Association and the Windsor Branch of CCFCC. He has hosted this event for many years. Funds from the dinner are always donated to the Academy, and we are truly grateful for his efforts and support.

As a reminder, please take time out of your busy schedules to thank our very generous sponsors. We would be hard pressed to do what we do without them. When you are in New Orleans, stop by the tradeshow to extend your appreciation for their continued support and assistance.

Details regarding upcoming events will be available in the next edition of *The Connection*. Until then, I hope, during this busy summer, you're able to enjoy the warm weather whenever possible. I look forward to seeing you all 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

To register, call (904) 484-0254 or email academy@acfchefs.net

[For more information click here.](#)

Dinner of the Century

Saturday, July 14, 2018, 6:30 p.m.

Royal Sonesta New Orleans

[Register Today](#)

Local AAC Dinner ACF Baltimore Chapter

Saturday, June 23, 2018

Baltimore Club, Baltimore, Maryland

Trip to Lyon, France for Competition Trio

Speaking of exciting events, the Academy, along with Michel Bouit and the Taste of France, have put together a trip to Lyon, France, January 24-31, 2019. From what I've seen and discussed with Michel, this will be a spectacular trip, complete with "first class" accommodations, passes to the International Catering Cup featuring USA's team (George Castaneda, CEC, and Jason Hall, CMC), the Coupe du Monde de la Patisserie, and, of course, the Bocuse d'Or World Cuisine Contest. Participants will enjoy all of this, plus daily tours and extraordinary dinners. This exceptional trip will be the first for the Academy, but not the last. [View details and registration form.](#) We are planning some wonderful trips for the future as well, so stay tuned.

2018 Academy of Chefs Inductees Award Recipients

Chair's Medal

Americo "Rico" DiFronzo, CEC, CCA, AAC
ACF Epicurean Club

Lt. General John D. McLaughlin Award

Mark Webster, CEC, CCE, AAC
ACF Greater Kansas City Chefs Association

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

Paul O'Toole, CEC, AAC
ACF Philadelphia Delaware Valley Chefs
Association

Chef Good Taste Award

Jacques Wilson, CEC, AAC
ACF Monterey Bay Chapter

Joseph Amendola Award

Casey Shiller, CEPC, CCE, AAC
Chefs de Cuisine Association of St. Louis
Inc.

Sharing Culinary Traditions Award

Noralyn Galdiano, CEC, AAC
ACF Central Florida Chapter

2018 Academy of Chefs Inductees Culinary Hall of Fame

Joe Eidem, CEC, AAC

High Sierra Chefs Association
Sponsor: Jay Rathmann, CEC

Posthumous:

John Kacala, CEC, AAC

Greater Charleston South Carolina
Chapter
Sponsor: Thomas Macrina, CEC, CCA, AAC

George O'Palenick, CEC, CCE, AAC

Rhode Island Chapter
Sponsor: Michael Deihl, CEC, CCA, AAC

Walter Bronowitz, CCC, CCE, AAC

Washington State Chefs Association
Sponsor: John Zehnder, CEC, AAC

Nicholas Follacchio, CEC, AAC

Connecticut Chefs Association
Sponsor: Denise Graffeo, CEC, AAC, HOF

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

David M. Preston, JD, MBA

Chef Instructor
Washoe County School District—Career &
Technical Education

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

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

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,

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

AAC; Geni Thomas, CEPC, CEC, CCE, AAC

Shayne M. Taylor, CEC, CCA
ACF Triad Chapter, Inc
Sponsored by: Bruce R. Christensen, CEC, CCA, AAC; Ronald L. Andrews, CEC, AAC

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Donate Now

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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