



August 2018

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Greetings!

Wow! New Orleans surely lived up to its reputation as a “party city,” and ACF, likewise, lived up to its reputation as a group looking for, and then successfully finding, the perfect location to “let the good times roll.” Congratulations and kudos go to Chef DeCambra, our events team and the entire staff who put together a terrific agenda chock full of educational seminars, a spectacular trade show and job fair, and some wonderful social events as well.

Before our festivities began, an amazing event billed as “Dinner of the Century” was held in honor of New Orleans 300th Anniversary as a city. The dinner was held at the Royal Sonesta Hotel. Thank you, Al Gross, president and general manager, for supplying us with everything needed to ensure this successful gathering. Chef John Folse, CEC, AAC, HOF, HBOT, put together a historical re-creation of a 1671 banquet, which honored King Louis XIV. Chef Folse’s dinner was an incredibly memorable event enjoyed by over 280 members of the Academy and the Chaîne des Rôtisseurs who collaborated for the first time to put this extravaganza together. Please join me in congratulating Chef Folse and Company who went above and beyond anyone’s expectations in organizing this very special occasion. Thanks also goes to Harold Small, Balli Deleague Chaîne des Rotisseurs United States, Bert Cutino, Chair of the AAC Honorary Board of Trustees, as well as Michel Bouit and Michelle Whitfield who were very influential in the planning and execution of the dinner. We are pleased to report the proceeds from the dinner will be split between our two foundations for scholarships and financial assistance to young culinarians.

Rico and I had the pleasure to introduce and induct 18 new Academy fellows, 6 Honorary Academy Fellows, 5 members to the Hall of Fame, and Susan Spicer into the Hall of Fame as our Celebrated Chef. Unfortunately, Chef Spicer was unable to attend due to a family emergency, but Chef John Folse graciously accepted this award on her behalf.

Our annual Academy Board of Directors meeting was held during the convention as well. At the meeting, we continued to update our Policies and Procedures, review our financial statements and 2019 budget, and review the past year’s activities. Our regional directors reported on activities in their respective regions which included

reviewing prospective candidates, reaching out to local and regional sponsors, and continuing their tireless support of our Academy's objectives. Special thanks goes to Northeast Regional Director David Banks who, once again this year, made a generous donation to our Chairman's fund. In addition, we must congratulate Chef David who recently opened Banks Seafood and Oyster Bar in Dover, Delaware. A huge thank you also to our Public Relations and Marketing Chair Deborah Bando-Duit, CEC, CCA, AAC, for organizing and donating new medal pouch to keep our AAC medals safe. These are available for purchase in the ACF online store. Discussion also included reports from the Chair of the Hall of Fame as well as the Honorary Board of Trustees. We would like to thank all of our "directors" for their valuable service to the American Academy of Chefs.

Our Honorary Board of Trustees, (HBOT) met this year at Revolution, Chef John Folse's restaurant in the Royal Sonesta Hotel. During the meeting, many new and exciting activities were discussed relating to our relationship with the Chaîne des Rôtisseurs. We also conversed about what we can look forward to next year in Orlando as we continue to work together on behalf of Chaîne and the Academy. The Central Florida Chapter and Chef Reimund Pitz are in the planning stages of this annual event which will be held before our annual meeting. That being said, ACF will be celebrating its 90th anniversary in 2019, so you can look forward to a theme based on that exciting milestone—perhaps something like the "Roaring 90's." It promises to be a most memorable gathering and one you may not want to miss! Details will be forthcoming as soon as they become available.

In other news, our annual dinner held at the Hyatt hotel, was certainly spectacular. We were greeted by beautiful ice carvings, appetizers, and, of course, our signature Academy Tito's vodka cocktail. Beautiful flower arrangements, along with our keepsake plates provided by Libbey China. Ms. Sharon DiFronzo did a powerful and beautiful rendition of "God Bless America." Chef Yvan Didelot and staff provided us with an impressive menu paired with excellent wines. During the dinner, we presented our annual awards to some very deserving academy fellows. I would be remiss, however, if I did not mention Rico DiFronzo, who received this year's Academy Chairs medal. Rico continues to serve and is an integral part of the Academy team.

Unfortunately, we did not have a Golf Outing this year, but I can assure you we will be teeing it up next year at the Hawks Landing Golf Course or possibly at another venue we are currently pursuing.

During the convention, the Senior Chefs and Academy presented a seminar on Retirement, Social Security, and Health Insurance alternatives, as well as other matters for those who are retired and/or are nearing retirement. A very informative address was delivered by J Adam Kirby, a financial advisor with Wells Fargo.

During our annual business meeting, nominations opened for Chair and Vice Chair of the Academy of Chefs. Frank Leake, our Nominations and Elections Chair, will be accepting nominations until December 1, 2018. Our policies concerning elections now mirror ACF's election process, so if you need more information you can find it online under "Nominations and Elections" in the Academy's policies and procedures.

During our annual meeting, Rico and I were overwhelmed by the donations to the operating fund, our scholarships, and for memorials received on behalf of chapter fellows. Please see the list below of those who donated during the meeting. Special thanks goes to Michael Ty and Bert Cutino for their donation pledges to the Operating Fund—these were tremendous contributions made on the Academy's behalf.

A quick reminder to everyone. Please begin to seriously consider who you may want to sponsor for Induction in 2019. Carefully review the application and the criteria which can be found on-line. If you need to ask questions, please reach out to your region's directors—Rico and/or me. We would be happy to guide you along. This year the application process is available online, but old applications will surely be accepted as well.

In closing, please continue to pray and remember the many Academy and ACF Fellows who have passed away this year. We honor their dedication, we honor their accomplishments, and we honor their commitment to the profession. This year we lost ACF Ambassador Ed Brown, and an impromptu collection was taken during the opening general session to be used towards a memorial honoring Ed. Led by Chef Folse, funds were donated by chapters and individuals alike. Rico and I were pleased to donate \$1,000 to the fund on your behalf.

Congratulations and thank you to the Baltimore Chapter who have graciously donated funds raised during their Academy dinner in late June to our Inspire fund. I look forward to attending the CCAC chapter's annual Academy fundraiser in October and, of course, the annual dinner our Chicago fellows hold for us every year. Look for more information soon regarding these two wonderful events.

For now, and until we meet again, thank you for your ongoing support.

Mark

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

Photos from AAC Dinner

[Click here to view all photos from the AAC dinner.](#)



Photos from Dinner of the Century

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Navy blue satin patch with AAC logo and heavy zipper on top.

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Nominations for AAC Office 2019-2021

This is a formal notice advising you that nominations for the AAC elected offices of Chair and Vice-Chair, for the term 2019-2021, are being taken. All nominees must file a nomination letter with the AAC National Office by **December 1st**, signed by the nominating AAC Fellow, and include a statement that the nominee is willing to serve, also signed by the nominee. For in-depth details view the AAC policies and procedures or [click here](#).

Invite an ACF Member to Join

The American Academy of Chefs offers a unique way to honor those 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.

An Academy Fellow must request an application for an individual potential inductee by sending an email to academy@acfchefs.org. There is a nonrefundable \$50 application fee that must be paid before the application is sent. For a list of current requirements, please visit the website or [click here](#).

Application deadline is December 1, 2018

Donations Made during 2018 Fellow's Meeting

Donations:

- ACF Delaware Valley Chefs Association
- ACF Epicurean Club of Boston
- ACF Professional Chefs Association of South Jersey
- Attilio Esposito Inc.
- Banks' Seafood Kitchen
- Canada Cutlery
- Chaîne des Rôtisseurs
- Congressional Seafood
- Essex Golf & Country Club
- Happy Huckster
- Jon Lodi, HAAC
- Samuels & Son Seafood

Pledges:

- ACF Central Florida Chapter
- ACF of Greater Buffalo New York
- Bert Cutino, CEC, AAC, HBOT, HOF
- Michael Ty, CEC, AAC
- Mark Wright, CEC, AAC
- Rico DiFronzo, CEC, CCA, AAC

Special thank you to the Chaîne des Rôtisseurs for their \$10,000 donation for scholarships!



Tax-Deductible Donations

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.

THANK YOU to all of our 2018 Donors

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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.



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