



June 2019



Greetings American Academy of Chefs Fellows!

I hope this finds everyone well and enjoying the fun, yet busy, summer months now that they're here. As you know, our annual Induction Dinner is fast approaching. Please make your reservations early as this promises to be a terrific event. If you have specific seating requirements and would like to make your table arrangements early, please contact the Karen at the AAC office, Michel Bouit, or myself, and we will get things started for you. The dinner was opened to guests as of June 5, 2019.

I was pleased to attend a recent tasting in Orlando where I found Chef Eric Martinez and his team to be enthusiastic, talented, and prepared. I trust you will enjoy what they are planning for us. We will pair some interesting wines with each course and certainly won't forget to include our special Titos Handmade Vodka signature cocktail. A little "Buffalo Spin" will be placed on some items during the reception as well.

Please encourage your significant other to make a reservation for this year's annual "Spouses' Luncheon". It will be held off property at the elegant Isleworth Country Club. Isleworth has hosted us before, so I know our guests will be in for a wonderful treat. Okay, now for the golfers among us. We've set aside an evening for nine holes at the Hawks Landing Course located right on the property. This will consist of a nine-hole scramble, best ball format (foursome) with refreshments on the course and a barbecue afterwards. Prizes will be awarded for Longest Drive (1 for the men and 1 for the women), which will include dinner at either the Regional or National dinner. Sponsors are being secured for the event, so there should be some other rather interesting prizes to win as well.

I would like to take this opportunity to welcome our new Academy Administrator, Karen Stamper, on board. Karen brings with her a great wealth of knowledge insofar as working with non-profits and associations. She's already making my life so much easier and far less stressful. Karen truly "hit the floor running." With special help from Michelle Whitfield and Heidi, she has organized files and attended to numerous other tasks that needed attention. Thank you, Karen, and welcome!

A hearty "congratulations" goes out to our new Inductee and our Hall of Fame recipients. Look further in this issue for all of the names of our honorary and new Fellows, award winners, honorary and Hall of Fame inductees. Gale Gand is our Celebrated Chef and will be honored at the dinner in Orlando. She will also be providing the opening keynote address at the Orlando gathering. She is very excited about being selected as our Celebrated Chef, and I look forward to meeting her.

The Academy Fellows from the Rhode Island Chapter are pleased to announce they will be honoring Chef George O'Palenick with an AAC Lifetime Achievement Award on October 28 in Providence, Rhode Island. George will join a list of Chefs who have been, and continue to be, leaders in the ACF. George has been a member for many years, served as regional Vice President, taught at Johnson and Wales University for well over 30 years, has been a mentor and coach for student teams, and serves as an ACF judge. He was inducted into the Academy Hall of Fame in 2018. Congratulations, Chef O'Palenick!

I'm pleased to report I recently attended the Canadian Culinary Federation's Annual Conference in Niagara Falls, Ontario. Living so close to the Falls, it was an easy trip for me to make. While it was a smaller gathering than ACF's, it included educational, social, and many other activities. It was also a privilege to attend the Honorary Society Dinner of

the Federation, which was held at Niagara College, Niagara-on-the-Lake, Ontario. The college is located right in the heart of Canada's wine growing area--a beautiful region indeed. Congratulations to Vanessa Marquis who was inducted as an Honorary member of the Canadian Honor Society.

Not letting the dust settle, I traveled home, repacked, and off I went to the Chaine des Rotisseurs Young Chef competition in Pittsburgh, Pennsylvania. Ten young chefs competed to represent the U.S. in the International Competition to be held in Calgary, Alberta, Canada in September. Joining me on the distinguished panel of judges were Robert Philips, Yono Purnomo, Tom Hammun, Tom Macrina, Rikk Panzera, Shawn Culp, and Byron Bardy--all ACF members as well as Academy Fellows. Special thanks goes to our host, Norman Hart, and Chefs Reimund Pitz (the National Chair) and Michael Ty (his Vice Chair). ACF was well represented with Chefs in attendance from all over the country. A spectacular dinner was held celebrating these young chefs at the prestigious Duquesne Club, where Executive Chef Keith Coughnour and Pastry Chef Will Racin treated us to a spectacular seven-course dinner.

Congratulations to Rico DiFronzo on having been elected as Chair of the Academy of Chefs. I've had the distinct pleasure of working with Rico for four years, and I know we will be in good hands. While we haven't finished our election of the new Vice Chair, I nonetheless want to thank those Fellows who voted and extend my appreciation for their valuable involvement in the process. As of this writing,

60 percent of the ballots were returned to our CPA firm which continues to tabulate them. Sixty percent is fantastic! The ACF return on ballots is less than 20 percent. As Fellows, we must encourage everyone to become actively involved, especially our students, apprentices, young chefs, and educators.

Finally, thank you to our many sponsors who, over the years, have been so very generous to us. Without their support, we would be hard pressed to enjoy so many high caliber events. Please remember to take a few minutes out of your busy schedule to thank them for their efforts on our behalf. I look forward to seeing you all very soon!

Mark

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

"AAC Election Results

Congratulations to
Americo "Rico" DiFronzo, CEC, CCA, AAC

AAC Academy Chair
2019-2021

RUNOFF!

Nominees for AAC Office 2019-2021

Here are our candidates for the AAC Vice-Chair, for the term 2019-2021. For in-depth details view the AAC policies and procedures or [click here](#).

Runoff ballots should be arriving shortly to all AAC voting members. Ballots MUST be postmarked by July 12,2019.

Nominees for Academy Vice Chair

Joe G. Aiello, CEC, AAC

[2019 Vice Chair Nominee Chef Aiello, CEC, AAC : Biography](#)

Rajeev Patagaonkar, CEC, AAC

[2019 Vice Chair Nominee Chef Rajeev, CEC, AAC : Biography](#)



2019 ACF National Conference!

RESERVE NOW!!

Sunday, August 4–Thursday, August 8, 2019
Orlando World Center Marriott
Orlando, Florida

ACF Event Registration:

<https://www.acfchefs.org/ACFSource/Events/ACF-registration.aspx>



**MARCO
PIERRE
WHITE**

**AUGUST
4-8, 2019**

ACF
NATIONAL
CONVENTION

AAC Annual Fellow's Meeting

Sun day, August 4, 2019
9:15 – 11:45 a.m.
Orlando World Center Marriott
Orlando, Florida

American Academy of Chefs Induction Dinner

is now OPEN to ALL ACF Members

Sunday, August 4, 2019
6:30 PM - 10:30 PM
Orlando World Center Marriott
Orlando, Florida

Gather to welcome new inductees and congratulate AAC Fellows receiving awards at this year's AAC Reception and Dinner.

Annual AAC Induction Dinner Seating Request Form
Please complete the form by July 15 to make your seating request. [Click here](#) .

Annual AAC Spouses' Luncheon

Monday, August 5, 2019

11 a.m. – 2 p.m.

Isleworth Golf & Country Club

Transportation provided

Add your AAC spouses' luncheon reservation with your ACF national convention registration. [Register Now](#) . Limited seating.

Or call the Academy office at (904) 824-4468, ext. 202

2019 AAC Inductees

The American Academy of Chefs, the honor society of the American Culinary Federation, recognizes those ACF members who have met rigorous requirements and whose culinary achievements and involvement in ACF qualify them for Fellowship in this prestigious society.

Jeremy J. Abbey, CEC, CEPC, CCE, CCA
ACF Michigan Chefs de Cuisine Association

Kerry J. Beadle, CEC, CCA
ACF Syracuse New York Chapter

Robert E. Brantly, CEC
ACF Myrtle Beach Chapter

Paul G. Brennen, Ed.D., CEC, CCA
ACF Middle Tennessee Chapter

Paul N. Brown, CEC, CCA
ACF Nation's Capital Chefs Association

Jim Churches, CEC, CCA
ACF Chefs de Cuisine Association of California

Richard J. Crisanti, CEC, CCA
ACF Caxambas Chapter of Southwest Florida

Johnny W. Curet, CEC
Texas Chefs Association

Alexandra Alfano Higgins, CEC
ACF Chefs de Cuisine Association of California

Maria B. Iacovitti, CEPC
ACF of Greater Buffalo New York

Richard R. Kugelmann, CEC, CCA
American Culinary Federation Chefs of Charlotte Inc .

Kurt A. Kwiatkowski, CEC, CCA
ACF Michigan Chefs de Cuisine Association

Gary T. Lyons, CEC

ACF Fox Valley Chapter

Robert W. Marilla, CEC
American Culinary Federation Chefs of Charlotte Inc

Ray J. McCue, CEC
ACF Rhode Island Chapter

John Miller, CEC, CCA
ACF Michigan Chefs de Cuisine Association

Andreas Proisl, CEPC
ACF Central Florida Chapter

John Selick, CEC, CCA
ACF Cleveland Chapter Inc

Ben Simpkins, CEC, CCA
ACF Palm Beach County Chefs Association

Robert Walljasper, CEC, CCE
ACF Big Apple Chapter

2019 Honorary AAC Inductees

Honorary Fellowship in the Academy is conferred upon individuals in recognition of their dedication and service to the culinary profession, as well as for their enhancement of the culinary arts through their unique accomplishments.

John Burson

Membre du Conseil Magistral
Chaîne des Rôtisseurs
Toledo, Ohio

Luis Del Cid

Director
Academia Culinaria de Guatemala
Henderson, Nevada

John Johnstone, CMC

Vice President, Food & Beverage
The Broadmoor
Colorado Springs, Colorado

Scott R. Paul

Southeast Regional Sales Manager/Corporate Chef
BelGioioso Cheese Inc.
Indian Trail, North Carolina

Mary Petersen

President
Center for the Advancement of Foodservice Education
Annapolis, Maryland

Craig Youdale

Dean
Canadian Food and Wine Institute

Niagara College
Niagara-on-the-Lake, Ontario, Canada

James T. Young, CCC
Executive Chef
Retired
West Yarmouth, Massachusetts

2019 Culinary Hall of Fame Inductees

Joe G. Aiello, CEC, AAC

Luigi G. Baretto, CEC, AAC

Michael L. Minor, CEC, AAC

Frank J. Setera, CEC, AAC (honorary)

Christopher J. Neary, CEC, CCA, AAC (posthumous)

2019 Culinary Hall of Fame Celebrated Chef

Gale Gand

2019 Award Recipients

2019 Chair's Medal

Linda S. Musch, CCE, AAC

2019 Lawrence A. Conti, CEC, AAC, HOF, Chair's Achievement Award

William J. Tillinghast, MBA, CEC, AAC

2019 Joseph Amendola Award

Garry W. Waldie, CEC, CEPC, CCE, AAC

2019 Lt. General John D. McLaughlin Award

Jeffrey P. Lein

2019 Chef Good Taste Award

Deborah A. Bando-Duit, CEC, AAC

2019 Sharing Culinary Traditions Award Recipient

Costa N. Magoulas, CEC, CCE, CCA, AAC

AAC Lifetime Achievement Award

Honoring

Chef George A. O'Palenick CEC, CCE, AAC, HOF

October 27, 2019

Crowne Plaza Warwick, RI

The AAC Members of the Rhode Island Chapter will be Honoring Chef George A. O'Palenick CEC, CCE, AAC, HOF with the AAC Lifetime Achievement Award on October 27, 2019 the Crowne Plaza Warwick, RI (host of the 2014 Northeast Regional Conference). Hotel accommodations at either Crowne Plaza or Holiday Inn Express. For more information contact Linda Musch CCE, AAC (401) 787-5116or linda_musch@verizon.net

AAC Applications

are now available. Deadline for submittal is December 1, 2019. Requirements for induction can be found on the AAC website:

<https://www.acfchefs.org/ACF/Partnerships/AAC/Applications/ACF/Partnerships/AAC/Application>

Tax-Deductible Donations

[Donate Now](#)

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 2019 Donors!

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If you do not wish to receive the e-newsletter, please [SafeUnsubscribe](#) .



Honor Society of the American Culinary Federation



American Culinary Federation
The Standard of Excellence for Chefs

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