



October 2019



Greetings American Academy of Chefs Fellows!

October is here and we are starting to see the changes taking place all around us from cooler nights to the leaves changing colors. When I think of October, I am always reminded of when in 2002 I worked at a restaurant in Salem, MA with an open kitchen where we would interact with the guests. A few days before Halloween, we had a special group come in for lunch. "The Real Witches of Salem!" It was a very interesting

day to say the least.

This month I wanted remind everyone the deadline for the AAC[®] applications is less than 60 days away, so please try to encourage those chefs you know that are working on applications to get them in soon. The activity is heating up as some of our Regional Directors have informed us that they have been fielding questions from Chefs working on their applications. Thank you to those who have been working with prospective Chefs who would like to join the AAC.

I would like to acknowledge Chef Kimberly Brock Brown, CEPC[®], CCA[®], AAC[®], who has been included in a new cookbook along with ACF Chefs Cassandra Armstrong and Celestia Mobley.

The title of the book is *"Toques in Black"*. Chef Brock Brown was able to share with me a copy of the book before it was officially released for sale and I can tell you it is a fantastic book with some wonderful recipes and great photography. You will see more information about the book in an ad below.

As I mentioned last month, we were in the process of setting up a Facebook page within the ACF's page. We want to acknowledge and celebrate all the good

work that the AAC Fellows do year round. To visit the page, go to www.Facebook.com/groups/A_CFAAC . I am happy to report the page has been set up. Please go to the page and request to join the AAC group. To ensure that only AAC fellows will be able to post on this page, I ask if you would like to have something to post on the AAC page please send your photos (AAC sponsored dinners, community involvement, special events) and a note to Karen Stamper, kstamper@acfchefs.net and she will post it for you. When possible, we would like to see the AAC logo in the photos submitted.

Later this month the ACF Rhode Island Chapter will be hosting this year's AAC Lifetime Dinner, honoring Chef George O'Palenick, CEC, CCE, AAC, HOF, member of the ACF Rhode Island Chapter. Also, in November, another AAC Fellow will be honored with a special dinner, Chef Steven Jilleba, CMC, CCE, AAC will be honored by The ACF Chicago Chefs. We congratulate both of these fine Chefs on a lifetime of giving back to the culinary industry.

In closing, Joe and I would like to thank all of you who have recently purchased copies of the *Inspire* books and we will be running the promotion again this month. Also, you may want to visit the AAC e-store, where we have a few items listed at additional savings.

Warm regards,
Rico

Rico DiFronzo, CEC[®], CCA[®], AAC[®]
Chair, American Academy of Chefs

Deadline is quickly approaching!!!!

AAC[®] Applications

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

[Click here](#)

Invite an ACF Member to Join

**Do you know of a hard-working, dedicated and qualified chef?
Encourage them to apply to become a member of the American
Academy of Chefs (AAC).**

The "Prestigious Honor Society" of the American Culinary Federation, 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 a potential inductee by sending an email to academy@acfchefs.net.

Upcoming Events



ChefConnect: Seattle 2020

Sunday, March 01, 2020 to Tuesday,
March 03, 2020
Double Tree by Hilton Hotel
Seattle, Washington

**Early Bird Rate Deadline: November
20, 2019**



ChefConnect: Nashville 2020

Sunday, March 22, 2020 to Tuesday,
March 24, 2020
Nashville, Tennessee
Sheraton Music City Hotel

**Early Bird Rate Deadline: December
13, 2019**



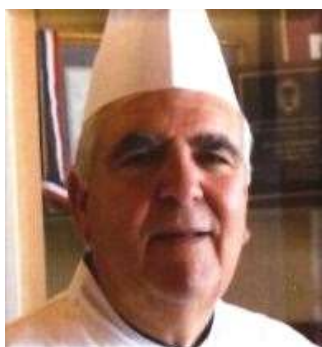
Start planning your trip to next years AAC Dinner in Dallas, TX. Don't miss out on the fun. It promises to be a memorable experience!!!!

AAC 65th Anniversary

National Convention Dallas 2020

Sunday, July 19, 2020 to Thursday, July 23, 2020
Hilton Anatole

Early Bird Rate Deadline: March 16 2020



Tickets are still available!!

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) 787-5116 or linda_musch@verizon.net

Chicago Chefs

And

The American Academy of Chefs®

Cordially invite you and your guests to attend

The Thirty-Eighth Annual Chicago Chefs, AAC® Gala Dinner

Honoring Steven Jilleba, CMC®, CCE® AAC®

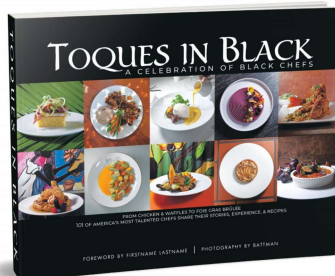


*Saturday, November Second,
Two Thousand and Nineteen
At Six O'clock in the Evening*

Hosted by

Sofitel Chicago Magnificent Mile
20 East Chestnut Street
Chicago IL 60611

Rosemary, Ticket Chair
Cell Phone (630) 254-1049
Email: worldstiti@yahoo.com
Or on-line www.acfchicagochefs.org
or mail to; 9450 Keystone Ave, Skokie, IL 60076



Congratulations

To the ACF & AAC chefs who are a part
of the book *Toques in Black - A
Celebration of Black Chefs, 101 of America's most influential
chefs share their stories, experience and recipes.*

Cassandra Armstrong
Celestia Mobley, CEC®
Kimberly Brock Brown, CEPC®, CCA®, AAC®

Toques In Black: A Celebration Of Black Chefs is priced at \$39.99 (0-933477-75-9) and is
available direct from the publisher at <https://thechefsconnection.com/shop/hardcover-cookbooks/toques-in-black/>.



INSPIRE

It's a book with style all its own, something for both young and old, professional and amateur, apprentice and seasoned chefs. **Inspire** is a collection of professional photos, footnotes, recipes and ideas provided by students, mentors, and the AAC® Fellows. **Inspire** will challenge, stimulate, motivate and encourage all of us! Let's all get continue to help support ACF Culinary Youth Team USA to 2020 IKA, also known as the "Culinary Olympics," in Germany, and beyond!

Special Pricing!!!!

Start your holiday shopping early! It makes a great gift. Christmas is only 76 days away. Don't be left out in the cold. Have a keepsake of great memories from the American Academy of Chefs.

- 2 Cases (24 books) \$150.00 plus \$40.00 shipping
- 2 Books \$25.00 (includes shipping)
- 1 Book \$15.00 (includes shipping)

Get yours today. Limited quantities remain!

The American Academy of Chefs® would like to thank the following for their generous donations this past month (September 9 - October 9):

Patrick D. Mitchell, CEC®, AAC®
Rajeev V. Patgaonkar, CEC®, AAC®
Bryant E. Withers, CEC®, AAC®

Tax-Deductible Donations

All donations for the 2019 tax year must be received by midnight on Monday, December 30, 2019

[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!

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](#) .



STAY CONNECTED

