A Message from Your Region Vice President

Dear Chef:

This will be my final ACF Southeast Region Scoop. As I look back on the past four years, my first thought is how honored I have been to be your ACF Southeast Region vice president, and how much I love ACF.

I believe I leave the region in better shape than when I took office. We have, as a team, vastly improved ACF’s financial stability. We have stabilized our legal standing by pushing for chapter compliance, leaving a majority of our chapters in the Southeast Region in full compliance and better suited to face the future. We have also consolidated chapters, merging weaker ones, where possible, and shutting down unviable locations. The region is now healthier legally and more streamlined; however, much is left to be done. There are chapters that are struggling and members who feel abandoned or disillusioned. I know there are situations out there where I could have done a better job.

How a national board can effectively reach and help a large, diverse chapter base of autonomous corporations is the challenge that we face in the coming term of office. Regardless of the winners in the upcoming election, this is a question that must be dealt with in the near future. The Chapter Business Model being studied in North Carolina is, I hope, a start to an answer for that question. Time will tell. I thank each of you for your support and for allowing me the honor of serving you.

I want to thank ACF Kentucky Chapter for its tireless and enthusiastic work at this year’s ACF Southeast Regional Conference. It was a great event with incredible cuisine, education and fellowship. I encourage each of you to be thinking ahead to next year’s ACF Southeast Regional Conference in Nashville and to later this summer. Make sure you sign up to attend the 2013 ACF National Convention in Las Vegas, July 21-25. It will be a time to remember.
Congratulations, also, to the award and competition winners at this year's conference. Each of you put heart, soul and passion into the pursuit of excellence, and for that I salute you.

Sincerely,

Jeff Bacon, CEC, CCA, AAC
Your ACF Southeast Region Vice President

ACF Southeast Regional Conference
The [2013 ACF Southeast Regional Conference](#), hosted by ACF Kentucky Chapter, at the Louisville Marriott Downtown, Louisville, Ky., March 1-4, was a success. At the conference, the ACF’s Chef & Child Foundation, in partnership with Hidden Valley Original Ranch dressings & dips, awarded $10,000 to ACF North Carolina Chapter, winner of the ACF Southeast Region $10K Challenge, for the significant impact chapter members made in their local communities by hosting Lunch Break for Kids fundraisers and outreach events for Childhood Nutrition Day. In addition, the American Academy of Chefs (AAC), ACF's honor society, gave a $1,000 grant to the ACF Southeast Region Student Team Regional Champion, Asheville-Buncombe Technical Community College, Asheville, N.C., to assist the team with expenses to travel to the national competition in July.

Congratulations to our honorees and award recipients. A special thank you to those individuals who gave their time and effort and competed for the right to represent our region at the [2013 ACF National Convention](#), July 21-25, in Las Vegas.

ACF Southeast Region Chef of the Year, sponsored by Unilever Food Solutions
JohnMichael Lynch, chef de cuisine, Cherokee Town & Country Club, Atlanta; ACF Greater Atlanta Chapter Inc.

ACF Southeast Region Pastry Chef of the Year, sponsored by Plugra European-Style Butter
Geoffrey Blount, CEPC, baking and pastry arts program chair, Central Piedmont Community College, Charlotte, N.C.; ACF North Carolina Chapter

ACF Southeast Region Chef Educator of the Year
Leslie Eckert, CWPC, CCE, culinary chef-instructor, The Art Institute of Tampa, Tampa, Fla.; ACF Tampa Bay Culinary Association Inc.
ACF Southeast Region Hermann G. Rusch Chef’s Achievement Award
Klaus Friedenreich, CMC, AAC, chef-instructor, Le Cordon Bleu College of Culinary Arts in Orlando, Orlando, Fla.; ACF Central Florida Chapter

ACF Southeast Region Dr. L.J. Minor Chef Professionalism Award, sponsored by MINOR’S
Christopher McCook, CEC, AAC, executive chef, Athens Country Club, Athens, Ga.; Classic City Chefs & Cooks Association

ACF Southeast Region Student Chef of the Year, sponsored by Custom Culinary, Inc.
Kendall Knies, student, Sullivan University, Louisville, Ky.; ACF Kentucky Chapter

ACF Southeast Region Baron H. Galand Culinary Knowledge Bowl, sponsored by American Technical Publishers
Students from Guilford Technical Community College, Jamestown, N.C.; coached by Michele Prairie and Patrick Sanecki

ACF Southeast Region Student Team Championship, sponsored by R.L. Schreiber, Inc.
Students at Asheville-Buncombe Technical Community College, Asheville, N.C.; ACF North Carolina Chapter; coached by Eric Backer, CEC

ACF Southeast Region Flavors of the Mediterranean--A Minute Rice Competition, sponsored by Riviana Foods
Clyde J. Christmas, executive chef, Durham, N.C.; ACF North Carolina Chapter

ACF Southeast Region Chapter of the Year
ACF Tampa Bay Culinary Association Inc., Tampa, Fla.

ACF Southeast Region Chapter Achievement Award
- ACF Central Florida Chapter, Orlando, Fla.
- ACF Greater Atlanta Chapter Inc., Atlanta
- ACF Southwestern Virginia Chapter, Roanoke, Va.
ACF Southeast Region Cutting Edge Awards
■ Beverly Allman, retired, Vinton, Va.; ACF Southwestern Virginia Chapter
■ Anthony Gates, executive chef, Spring Island, Okatie, S.C.; ACF Chefs of the Low Country
■ Eric Karell, CEC, AAC, executive chef, St. Ives Country Club, Duluth, Ga.; ACF Greater Atlanta Chapter Inc.

ACF Southeast Region ACF President's Medallions
■ Josef Jungwirth, CEC, CCA, director of culinary services, Royal Caribbean Cruise Lines, Miami; ACF Gulf to Lakes Chefs & Cooks Association, Inc.
■ Jeffrey A. Rotz, CEC, CCE, AAC, consultant/educator, Chefs Helping Chefs, LLC, Eustis, Fla.; ACF Gulf to Lakes Chefs & Cooks Association, Inc.
■ Dennie Streeter Veasey, CEC, CCE, private chef, Winston-Salem, N.C.; ACF North Carolina Chapter
■ James J. Zeisler, Sr., CEC, CCA, program head of culinary arts, Virginia Western Community College, Roanoke, Va.; ACF Southwestern Virginia Chapter

ACF Southeast Region $10K Challenge
ACF North Carolina Chapter

Thank You 2013 ACF Southeast Regional Conference Sponsors and Exhibitors
Our sincere appreciation to our ACF Southeast Regional Conference sponsors and exhibitors, whose support was and will continue to be vital to the success of our conference, the ACF Events Series and to the many programs of ACF. Please support our sponsors and exhibitors, as they support us.
National and regional sponsors of the 2013 ACF events series are: National and regional sponsors of the 2013 ACF events series are: Alabama Gulf Seafood; Allen Brothers; American Lamb Board; American Roland Food Corporation; American Technical Publishers; Barry Callebaut; The Beef Checkoff; BelGioioso Cheese, Inc.; California Avocado Commission; Campbell Soup Company; Canada Cutlery Inc.; Central Region State Beef Councils; Clemens Food Group; Custom Culinary, Inc.; Ecolab; Gerharz Restaurant Equipment, Inc.; Gordon Food Service; Idaho Potato Commission; Idaho Preferred; Irinox USA; Jim Beam American Stillhouse; Jones Dairy Farm; Johnson & Wales University; JTM Food Group; Kentucky Beef Council; Lactalis Foodservice; Maines Paper & Food Service, Inc.; McCormick For Chefs; MINOR'S; Mississippi Beef Council; Mississippi Seafood Marketing; NEWCHEF Fashion Inc.; North Carolina Beef Council; Plugra European-Style Butter; PreGel AMERICA; R.L. Schreiber, Inc.; RC Fine Foods; Riviana Foods; S&D Coffee; Sysco; Tennessee Beef Industry Council; Tyson Food Service; Unilever Food Solutions; Victorinox Swiss Army, Inc.; Villeroy & Boch; Virginia Beef Industry Council; Vitamix Corporation; Winston Industries, LLC; and Wisconsin Milk Marketing Board.

Exhibitors of the 2013 ACF Southeast Regional Conference were: A Taste For Life; Alabama Gulf Seafood; American Technical Publishers; BelPastry, Inc.; Browne Foodservice; C. Worth, Inc.; Canada Cutlery Inc.; Critchfield Meats, Inc.; Dexter Russell, Inc.; Dietz & Watson; Ecolab; Gordon Food Service; Guittard Chocolate; Idaho Potato Commission; Jones Dairy Farm; JTM Food Group; Mercer Cutlery; NEWCHEF Fashion Inc.; Plugra European-Style Butter; S&D Coffee; Share Our Strength; Sun Rich Fresh Foods; The Beef Councils; The Culinary Institute of America; Tyson Food Service; Unilever Food Solutions; Victorinox Swiss Army; Vollrath Company, LLC; Wiley; and Winston Industries, LLC.

Choose Your Leaders in ACF’s National Officer Elections
One of the benefits of belonging to a member-led organization is the right to vote for national officers. In ACF’s elections, held every two years, you have the opportunity to choose your leaders. By taking just a moment to cast your proxy ballot, you can be sure that your voice will be heard. Voting is May 6-27, 2013. The email subject line containing the ballot is ACF OFFICIAL ELECTION BALLOT for the election of the 2013-2015 ACF national officers.
Mark Kent, CEC, AAC, chair, ACF Nominations & Elections Committee, will cast all proxy votes and announce election results through a members' meeting held June 11 at the ACF national office in St. Augustine, Fla. If you have questions about the elections, call Mark Kent, CEC, AAC, at (330) 972-2349.

NOTE: A proxy ballot is a ballot cast by proxy during a vote of an organization's members.

May 1 Deadline for Lead Like "Mike" Mentoring Opportunity at Convention

Enter the 2013 Lead Like "Mike" Contest by May 1 and you could be the lucky student and/or apprentice selected to attend the 2013 ACF National Convention in Las Vegas, July 21-25. This individual will experience ACF’s national convention from the president's perspective, from attending behind-the-scenes meetings with board members and sponsors to the lavish American Academy of Chefs dinner. Five finalists will be selected for phone interviews. The winner will be announced by June 7, and will receive airfare within the continental U.S. to Las Vegas, accommodations at The Cosmopolitan of Las Vegas and a full convention registration. Learn more and apply.

2013 ACF National Convention Returns to Las Vegas July 21-25

ACF National Convention is less than three months away and it will be here before you know it. We are heading back to Las Vegas, July 21-25, for five days of professional development, business seminars, culinary demonstrations featuring the latest trends and techniques, cooking competitions, trade show and awards. This year's convention, hosted by the ACF Chefs of Las Vegas, is being held at The Cosmopolitan of Las Vegas, 2011 Fodor's hotel award winner--it's an incredible blend of arty sophistication and comfortable elegance. Register now.

Discounts End June 7
Practical Exams for ACF Certification
Below is a chronological listing of the upcoming practical exams in the ACF Southeast Region. Visit the ACF website to register online, learn more and see a complete listing of the exams scheduled.

05/06/2013: Athens Technical College-Walton County Campus, Monroe, Ga.
05/18/2013: Le Cordon Bleu--Atlanta, Tucker, Ga.
05/19/2013: Land O'Lakes High School, Land O'Lakes, Fla.
06/26/2013: Sanctuary Golf Club, Sanibel, Fla.
08/25/2013: Le Cordon Bleu College of Culinary Arts, Orlando, Fla.
10/11/2013: Culinary Institute of Virginia, Norfolk, Va.
02/21/2014: Culinary Institute of Virginia, Norfolk, Va.

ACF-Sanctioned Competitions
Participate in or attend an ACF-sanctioned competition. Below is a chronological listing of the upcoming competitions.

May 4: ACF Washington State Chefs Association
www.washingtonstatechefs.com/competitionpage
Le Cordon Bleu, Seattle, Wash.
Dan Lewark, CEC, CCA; lewark45@comcast.com; (206) 631-9968
Categories: A, C, SC, F1, F2, K1 - K9, SK1 - SK9, P1, P2, SP1, SP2

May 8: ACF Central Arkansas Chapter
Hot Springs Convention Center, Hot Springs National Park, Ark.
Chair: Daniel Capello, CEC; dcapello@chenalcc.com; (501) 519-3282
Categories: K
May 11: ACF Long Island Chapter
Monroe College Culinary Arts Center, New Rochelle, N.Y.
Frank C. Costantino, EdD, CEC, CCE, AAC:
fcostantino@monroecollege.edu; (914) 740-6448
Categories: A - D, SA - SD, K1 - K9, SK1, SK9, P1-P2, SP1-SP2, W-professional K1 duck or K9 fish

May 18-19: ACF Delaware Valley Chefs Association
The Restaurant School At Walnut Hill College, Philadelphia, Pa.
Chair: Tim McLean, CEC; tmclean@walnuthillcollege.edu; (215) 222-4200 ext#3058
Categories: A - D, SA - SD, K1 - K9, SK1, SK7, SK9, P1, P2, SP1, SP2

May 18-19: ACF Chefs and Cooks of the Catskill Mountains
SUNY Delhi, Delhi, N.Y.
Chair: Jessica Backus-Foster, backusjj@delhi.edu, (607) 746-4318
Categories: A-D, SA-SD, K1-K9, SK1-SK9, SW-Wild card--customized category 2

June 20-21: ACF Mid Hudson Culinary Association
University of Massachusetts Amherst, Amherst, Mass.
Chair: John Griffin, CEC, CEPC; jgriffin@ginsbergs.com; (845) 532-2293
Categories: W-Wild card--customized category A

July 11: NACUFS, Continental, 2013 National Culinary Challenge
www.nacufs.org/recognition-culinary-challenge
Minneapolis Convention Center, Minneapolis, Minn.
Chair: Mark O. Zieres; zieres@uwyo.edu; (307) 766-5371
Categories: K1 Individual Competition Protein: Whole duck

August 26: ACF Professional Chefs Association of Houston
Houston Country Club, Houston, Texas
Chair: Alex Darvishi, CEC, AAC; chef.alex@houstoncc.com; (713) 575-8381 ext. 290
Categories: K9, SK1, P1, P2, W - Professional WildCard

Sept. 22-24: ACF Central Florida Chapter
www.acfcec.com
Orange County Convention Center, Orlando, Fla.
Show Chair: Steven Jayson, CEC, AAC; steve.jayson@universalorlando.com; (407) 363-8496
Categories: State Competition ST/2-Wild Card--Customized W--professional contemporary category, traditional category USA Culinary Cup Challenge
Southeast Region Chapter News
Find out what your ACF Southeast Region chapters have been doing or are planning by visiting their websites or contacting them.

ALABAMA
ACF Birmingham Alabama Chapter: http://acfbirmingham.com/
ACF Greater Montgomery Chapter: No information available.
ACF Metro Mobile Chefs & Cooks Association: Contact Thomas Spence Jr., at (251) 476-6400, ext. 7353, for information.
ACF Poarch Creek Chapter, Inc.: Contact Stafford DeCambra, CEC, CCE, CCA, AAC, at (251) 446-4373 for information.

FLORIDA
ACF Bay Culinarians: Contact Billy Redd, CEC, at (850) 769-1551, ext. 3349.
ACF Caxambas Chapter of Naples & Marco Island: http://brigadedecuisine.blogspot.com/
ACF Central Florida Chapter: www.acfcfc.org
ACF Daytona Beach Chefs Association: Contact Costa Magoulas, CEC, CCE, CCA, AAC, for information.
ACF First Coast Chapter: Contact Joel Schaefer, CCC, at (407) 770-7847 for information.
ACF Greater Miami Chapter Epicurean Club: www.hotchef.ning.com
ACF Gulf to Lakes Chefs & Cooks Assn., Inc.: www.acf-fl201.org
ACF Northeast Florida Chapter: Contact Dale Robert Ford at (904) 753-1113 for information.
ACF Sarasota Bay Chefs Assn.: www.achtsarasotabaychefs.com
ACF Space Coast Chapter: Contact Darrin Durham at (321) 409-4800 for information.
ACF St. Augustine Chapter: www.acfcchefstaugustine.org
ACF Tallahassee Area Chefs Assn.: www.mysecretchef.info/acf
ACF Tampa Bay Culinary Assn. Inc: Contact Patricia Lee-Lucardie at (813) 963-5511.
ACF Treasure Coast Chapter: Contact Diane Conway at (863) 634-7840 for information.
The Southwest Florida Chapter of the ACF: Contact Craig Panneton at (239) 283-1795 for information.
Fort Lauderdale ACF, Inc: www.acfbrowardchefs.com
ACF Palm Beach County Chefs Association: Contact Dominick Laudia, CEC, AAC, at (561) 901-6006 for information.

GEORGIA
ACF Augusta Chapter: Contact Kathleen Alsheimer
Fervan at (706) 771-4084 for information.

ACF Greater Atlanta Chapter, Inc:
www.acfatlantachefs.org

ACF Greater Chattahoochee Valley Culinary Assn.: Contact Marcus DuVal at (334) 298-5550 for information.

ACF Middle Georgia Chefs Association: Contact W. Jay Stancill, CEC, CCE, CCA, at (478) 471-4245 for more information.

ACF Savannah Chefs Association: No information available.

Classic City Chefs & Cooks Association:
www.acfathenschefs.org

KENTUCKY
ACF Kentucky Chapter: Contact Dan Thomas at (502) 475-4400 for information.

Bluegrass Culinary Association ACF: Contact Sam Sears, CEC, CCA, AAC, at (859) 233-3736 for information.

Western Kentucky Chefs & Cooks Assn. - ACF: Contact David Jones at (270) 538-0250 for information.

MISSISSIPPI
ACF Hattiesburg Chapter: Contact Jim Rowell Jr. at (601) 271-2020 for information.

Mississippi Gulf Coast Chapter ACF: www.gulfcoastacf.com

NORTH CAROLINA
ACF North Carolina Chapter: Contact Tom Stroozas, CFE, CFSP, RCGC, at (704) 488-3779 for more information.

SOUTH CAROLINA
ACF Chefs of the Low Country:
www.acfchefsofthelowcountry.com

ACF Greater Charleston South Carolina Chapter: Contact Michael Carmel, CEC, CCE, at (843) 820-5096 for information.

ACF Midlands Chapter: http://acfmidlands.com/

ACF Myrtle Beach Chapter:
www.myrtlebeachacf.com

ACF Upstate South Carolina Chapter: Contact Patrick Wagner, CCE, at (864) 250-3673 for information.

TENNESSEE
ACF Chattanooga Chefs & Cooks Association: Contact Richmond Flowers at (423) 991-3687 for information.

ACF Greater Memphis Chapter:
www.acfmemphis.com

ACF Greater Smokey Mountain Chapter:
Contact David Colburn, CEC, at (865) 679-1003 for
information.

**ACF Middle Tennessee Chapter:**
www.nashvillechefs.org

**ACF Mountain Empire Culinary Association:**
Contact Tina Norris at (423) 246-7974 for information.

**Clifton T. Stanfill ACF Chapter of Clarksville:**
Contact Joseph Wisniewski, CEC, at (719) 434-0985 for information.

**VIRGINIA**

**ACF Blue Ridge Chefs Association:** Contact Steve Biery, CCC, at (434) 982-5115 for information.

**ACF Southwestern Virginia Chapter:**
http://www.swvacacf.org

**ACF Tidewater Chefs Chapter:**
www.tidewateracf.org

**ACF Virginia Chefs Association:**
www.vachefs.org

**Old Dominion ACF Chapter:** Contact Mark W. Warren CEC, AAC, at (804) 961-5150 for information.

**New River Valley Chapter:** Contact Randall Van Dyke for information.