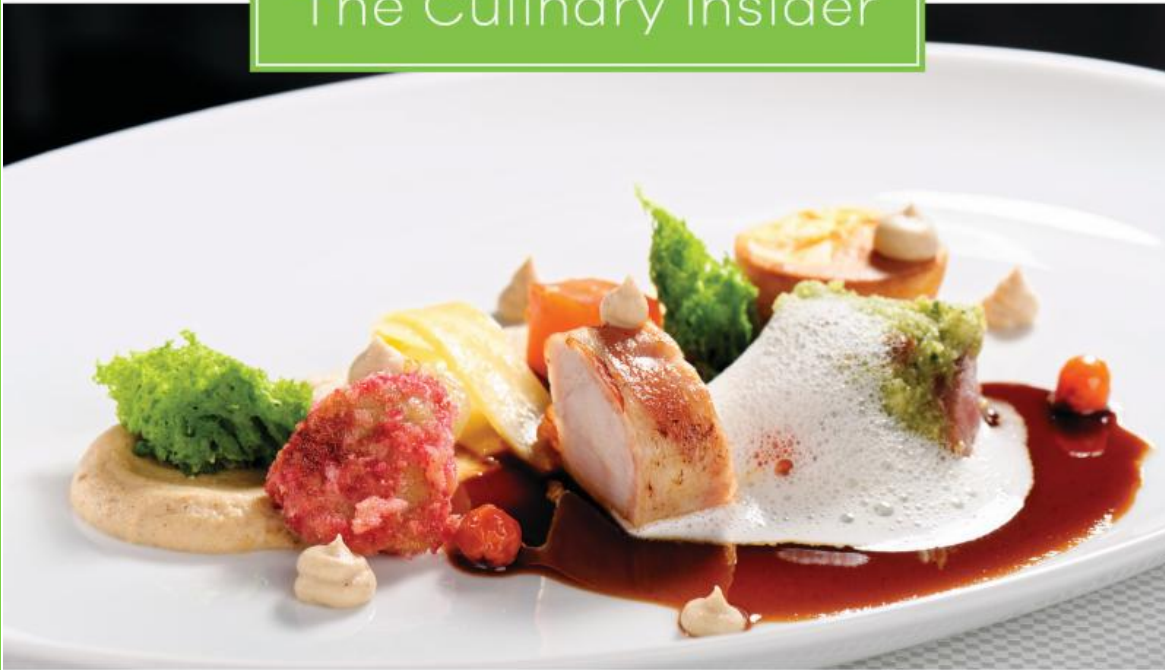
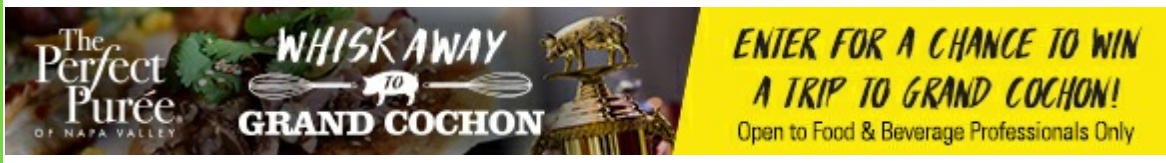


## The Culinary Insider



Volume XV, Issue 12

June 12, 2017



Sharpen your Knives for These  
Hands-on Workshops at Cook. Craft.  
Create.



### Carve Up Something Cool

[The Fruit Carving Ninja](#) will hold two sessions on fruit and vegetable carving, and [Aaron Costic of Elegant Ice Tools and Equipment](#) and [Ken Diederich of theNational Ice Carving Association](#) will host two sessions on ice carving to create sculptures that will be incorporated into the welcome reception. **Separate registration and fee required. Space is limited.** Call the Events Department to add a workshop to your registration: (800) 624-9458 x506.



## NEW! Farm to Fork Tour: Authentic Peruvian Cuisine and Whisper Creek Farm Tour

Chef Hugo Venegas hosts a chef guided tour of the JW Marriott/Ritz-Carlton Grande Lake Resort's fruit and vegetable garden. Harvest ingredients to prepare and taste recipes highlighting the flavors of Peru.

[Register Now!](#)

### While the chefs are away, the spouses get to play at the ACF Spouses Brunch!

Surprise your spouse during Cook. Craft. Create. Spouses will enjoy mimosas and brunch while the experts from Senses Disney Spa pamper attendees with a chair massage, manicure, eye shadow art or new up-do hairstyle inspired by Disney characters. Separate registration is required and space is limited. Call the Events Department to RSVP: [800 624-9458 x506](tel:8006249458).

### [These are the Best Student Culinary Teams in the U.S.](#)

This year's ACF Student Team National Championship Competition has a twist. Here are the five teams that will compete during Cook. Craft. Create. ACF National Convention & Show.



### [Read More](#)

### Don't miss this very important date!

A limited number of rooms are available at a discounted rate at Disney's Coronado Springs Resort during Cook. Craft. Create. ACF National Convention & Show. Book by **Friday, June 16** to receive the discounted rate. Rates extend three days before and three days after the convention. [Book now before it's too late.](#)

### President's Grand Ball Seating Requests

Reserved dinner seating is recommended for the President's Grand Ball during Cook. Craft. Create. on Thursday, July 13. Seats are assigned on a first-come, first-served basis. [Click here to reserve your seats.](#)

## Member News and Highlights

### 2017-2019 Elected Candidates for National Office

Chairperson John Minniti, CCE, AAC, HBOT, HOF, is pleased to announce the [results of the 2017-2019 Board of Directors elections](#). Officers will be installed during the President's Grand Ball at the ACF National Convention, Orlando, Florida, July 13, 2017.

- President, Stafford T. DeCambra, CEC, CCE, CCA, AAC

- Secretary, Kyle Richardson, CEC, CCE, AAC
- Treasurer, Christopher F. Donato, CEC, AAC
- Central Region Vice President, Brian Hardy, CEC, CCA, AAC
- Northeast Region Vice President, Christopher J. Neary, CEC, CCA, AAC
- Southeast Region Vice President, Kimberly Brock Brown, CEPC, CCA, AAC
- Western Region Vice President, Carlton W. Brooks, CEPC, CCE, AAC

Thomas J. Macrina, CEC, CCA, AAC, current president, will serve as immediate past president.

The American Academy of Chefs (AAC) election results will be announced July 1, per AAC policy.

### Restaurantware Discount for ACF members

Go eco-friendly with tableware from [Restaurantware](#) and get 10% off your entire order.

### Planning your summer vacation?

Don't forget that ACF members receive discounts from rental car companies, including Avis, Budget and more. Visit the Members Advantage Program for the full list of discounts.

[Members Advantage Program](#)



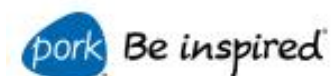
## June's Ingredient of the Month: Beets

Beets are a round, root vegetable with a sweet, earthy flavor and a crunchy texture that becomes soft when cooked. Beets are considered a superfood loaded with vitamins, minerals and other nutrients with antioxidant properties.



[Learn More](#)

[Download Quiz](#)



*SPONSORED CONTENT*

### Bone-in Versatility: Make a Menu Statement

The bone-in pork loin delivers big flavor that's popular and profitable. Go for comfort with country-fried Ribeye Chops. Rub a Rib Roast with fennel and chili.





Brine T-Bone Chops in black tea for rich, smoky flavor. No matter how you prepare it, this cut is the perfect way to showcase pork. For more big ideas and recipes visit [PorkFoodservice.org](http://PorkFoodservice.org).

## New Posts on We Are Chefs



### [How to Cure Guanciale in Six Steps](#)

Learn this basic method for curing guanciale in six easy steps from #ACFChef Todd Kelly.

[Read More](#)



### [ACF Announces 2017 ACF CMC Exam](#)

Chefs from across the U.S. prepare to take the ultimate culinary test at Schoolcraft College this fall.

[Read More](#)

Follow We Are Chefs

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Created exclusively for culinary students and aspiring chefs, the [Diamond Culinary Academy](#) website delivers in-depth insights from our Yes, Chef! interviews to Turn Up the Flavor articles and videos. Students of all levels can sharpen their skills with unlimited access to EXCLUSIVE [CONTENT](#) and culinary support tools designed to ignite a lifelong passion of flavor. Get started at [DiamondCulinaryAcademy.com](http://DiamondCulinaryAcademy.com)! Sponsored by TABASCO® Foodservice.



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