



Family Fun Day at Worlds of Fun!

Saturday, October 19, 2002

Enjoy a day at the park and a delicious picnic dinner. The picnic will be at the Tiffany Pavillion from 3:30 to 4:30 p.m. Admission price for immediate family members is \$13 per person. The Greater Kansas City Chef's Association will pick up the rest of the tab! Children 48 inches and under are free. Don't wait! Please reserve your spot now.

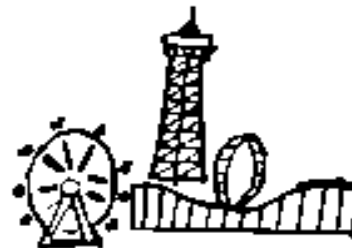
If you are interested in attending, mail your check for \$13 per person, made payable to the Greater Kansas City Chef's Association, to:

Chef Jesse Vega
4825 North Wallace
Kansas City, MO 64119

Checks must be received no later than Saturday, October 12. Please enclose your phone number with

your check. Call Jesse at (816) 454-4694 or (816) 452-8082 with any questions or e-mail: jvega@finehost.net.

If you would like your tickets mailed to you, please enclose a self-addressed, stamped envelope. Tickets unable to be delivered prior to October 19 will be left at the Guest Services booth at Worlds of Fun.



Sizzling Ice Carving Contest Ahead

Start your planning now for the January ice carving contest to be held at the City Market. The committee is forming now and needs volunteers. Please contact Lindy Robinson at (913) 469-8500, ext. 3250, or lrobinson@jccc.net if you're interested in helping to make this year's contest the best ever.

Calling All Pastry Chefs

Chef Luis Del Cid, an executive chef from Guatemala, is looking for someone who is good at pulled and blown sugar work. The interested party would receive an all-expense paid trip to Guatemala in November or December. If the chef does not speak Spanish, Luis can act as translator for the session. To find out more about this opportunity, contact Chef Luis Del Cid by e-mail at chefchapin@yahoo.com.

John Joyce Memorial Culinary Competition

A limited number of entry times still remain for individual competitors on Friday, November 1. Entry times are reserved on a first-come basis and guaranteed only when accompanied by a completed entry form and fee.

We have had inquiries for time slots from chefs in Colorado, Illinois, Indiana and Wisconsin. Our aim is to create an opportunity to observe a broad range of skills and cooking techniques by incorporating as many "out-of-state" chefs as possible, but we also hope to see many of our chapter members actively participating as well.

You are encouraged to register early in order to guarantee your time slot. If you need additional entry forms, please contact John Head, Judy Boley or Lindy Robinson at Johnson County Community College, (913) 469-8500, ext. 3916 or 3250.

Diane Dougherty will answer questions regarding specific categories or general competition questions. Contact her at (913) 579-7569 or e-mail: ti9echef@aol.com.

Taste of Spain Contest

Culinary apprentices can win a two-week, hands-on training program at the Culinary School of Manresa near Barcelona by winning a recipe contest. The winning student will gain experience at both the school and some of the finest restaurants in Spain. The first prize also includes airfare, lodging and \$1,000 pocket money. All entries must be postmarked or fax-dated by November 15. To enter, see Chef John Head at Johnson County Community College.

From the Sergeant-at-Arms

Chef Ronna Keck, the chapter sergeant-at-arms, asks members to please turn off cell phones and pagers so that the meetings can progress without interruptions. It's important that members comply with this request as a matter of courtesy to fellow members.

The Kansas City Chef's Newsletter is published monthly at Johnson County Community College, Overland Park, KS.

Editor: John Head 913-469-8500, ext. 3916,
or e-mail jhead@jccc.net.

President: Jesse Vega 816-472-8325

Vice-President: Diane Dougherty 913-579-7569

Vice-President: Mark Webster 816-554-1874

Treasurer: Kathy Stevens 913-315-5059

Secretary: Paul Santaularia 816-858-5505

Sgt. at Arms: Ronna Keck 913-384-9305

Sgt. at Arms: Jerry Marcellus 913-903-9752

Chairman of the Board: James White . . . 816-889-7118

Wild, Wild Contest

The Minnesota Cultivated Wild Rice Council presents "Wild Thing!" This contest offers culinary professionals a chance to show off their wild side. Original recipes will be accepted in the soup, salad, side dish or entrée categories. One grand prize winner will be awarded \$2,000. Four finalists will be awarded \$500 each for the top recipe in each category.

This contest is open to professional chefs and culinary students only. For complete contest rules, go to www.mnwildrice.org.



Fall Culinary Benefit

By Jerry Marcellus, CCC, CCE

The Culinary Benefit Planning Committee would like to extend a sincere "Thank You" to all the chefs and apprentices who sponsored booths at the Culinary Benefit, to everyone who assisted us with setup, and to Pat Sweeney and the apprentices who worked the event. We would also like to thank everyone who donated door prizes, sold tickets or helped with the food recovery effort at the end of the evening. And, finally, we would like to thank all those who attended. This event could not have been a success without the combined efforts of all these people. Thank you for a successful evening!

Chef of the Year Named at the Chef's Award Dinner

Chef Jerry Marcellus, CCC, CCE, was named the chapter Chef of the Year for 2002 at the September Chef Benefit and Award Gala. Jerry is known as a tireless worker on the board of officers and his most recent accomplishment was co-chairing the award benefit dinner. He is a culinary instructor in the JCCC hospitality management program conducted at Fort Leavenworth, Kansas.

Also at the banquet, Golden Boy Pies was named as the Purveyor of the Year for 2002. Speaking on behalf of the company, Connie Campbell, sales manager, said that she was delighted to receive the recognition from the chapter. Chef Mark Webster, CEC, CCE, thanked Golden Boy Pies for its major contribution to the chapter during the year.

Nathan Havercroft, an apprentice at Milburn Country Club, was named the chapter's Apprentice of the Year for 2001-2002. Nathan is a student at JCCC and most

recently was a member of the culinary team which won the 2002 National Championship in Las Vegas.

Chef Pat Sweeney, CEC, AAC, was named the recipient of the President's Award by Chef Jesse Vega. Pat was honored for 25 years of contribution to the chapter, especially concerning the apprentice program. Pat is a professor of hospitality management at JCCC, where he also serves as a career program facilitator for the chef apprenticeship program.

Chef Doug Flick was named the chapter's Culinarian of the Year during the fall banquet. Doug was the coach of the JCCC culinary team that won the 2002 regional competition in March in Lake Geneva, Wisconsin, and that went on to win the National Championship in Las Vegas in July. Doug was the assistant team coach with Chef John Joyce during the fall of 2001 and continued coaching the team to the championship after John's death in November 2001.

Coconut Cake

1 white cake mix
1 3/4 cups shredded coconut, divided

Lemon Filling:

2 egg yolks
1/2 cup sugar
2 teaspoons finely grated lemon peel
2 tablespoons fresh lemon juice
pinch of salt
6 tablespoons heavy cream
1 tablespoon butter

Frosting:

4 3-ounce packages cream cheese, softened
1/4 cup butter or margarine, softened
2 teaspoons vanilla
2 1/2 cups powdered sugar

1. Prepare cake mix as directed and add 1 cup shredded coconut. Bake as directed for two 9-inch layers. Cool completely.

2. To make lemon filling, combine all ingredients except butter in the top of a double saucepan, over simmering water. Stir constantly for 8 to 10 minutes until the custard thickens. Remove the pan from the heat and beat in the butter. Let the custard cool completely.
3. When cakes and custard have cooled completely, assemble the layer cake with custard in between the top and bottom.
4. To make cream cheese frosting, place cream cheese, butter and vanilla in bowl. Beat with mixer 2 minutes. Stop and scrape bowl and finish beating until fluffy. Sift powdered sugar into bowl. Turn speed down and beat just until combined. Stop and scrape bowl. Beat 2 minutes longer.
5. Decorate cake with 3/4 cup shredded coconut sprinkled over all and gently press it into the sides. When cakes have been assembled, frosted and decorated, cover and chill at least 1 hour until ready to serve.

Newest CEC Joins the Ranks



Certified Executive Chef Jess Head, 28, is one of the chapter's younger chefs to earn that designation. He completed the rigorous education and experience requirements for CEC in

September, in the minimum six years after graduating from JCCC with a degree in culinary arts. Jess is employed by Myron Green and for five years has served as the executive chef of the Guest Dining Room at UMB Bank in Kansas City.

"I'm ACF because of the competition and the certification," he said. He silver-medaled during a mystery basket hot-food competition in Birmingham, Alabama, in September, placing third in a field of 28 competitors. He will compete in both the hot-food and cold-food categories in the John Joyce Memorial Culinary Competition in November.

Also in October, Jess is being inducted into the *Chaine des Rotisseurs*, which unites professional and amateur gastronomes committed to promoting the culinary and hospitality arts through example, education and camaraderie.



Don't forget!

Family Fun Day at Worlds of Fun

Saturday, October 19

Yam and Jalapeno Soup

3 medium yams
1 tablespoon olive oil
3 jalapenos
5 cups vegetable stock
3/4 cup heavy cream
salt and pepper to taste

1. Seed and finely dice jalapenos.
2. Cook yams until soft. Cool, then peel.
3. Sauté peppers in olive oil for 2 minutes.
4. Puree yams and sautéed peppers with some vegetable stock.
5. Pour into stockpot and add the rest of the stock and simmer 20 minutes.
6. Add cream and seasoning, simmer 5 to 10 minutes and serve.
7. Garnish as desired with yogurt or chopped chives.

Wheat Mini Loaves

1 1/2 cups water
3/4 ounce yeast
1 tablespoon bread flour
1 1/2 cups whole wheat flour
1 tablespoon salt
1 1/2 tablespoons sugar
2 1/2 tablespoons nonfat milk solids
1 1/2 tablespoons shortening

1. Mix the yeast and water in a bowl. Combine the remaining ingredients in the mixing bowl with the dough hook. Mix slightly.
2. Pour in the dissolved yeast. Mix at speed two for 10 minutes and until all ingredients are incorporated and the dough begins to form a ball.
3. Place the dough in a mixing bowl and cover. Allow to ferment for 1 1/2 hours.
4. Remove the cover and punch the dough to expel the gases.
5. Divide the dough into 1-pound portions. Round the dough and allow to rest for 10 to 15 minutes.
6. Shape the dough into oblong loaves and proof the dough until it has doubled in size.
7. Score the top of the dough three times. Place the loaves in a 400 degree oven for 15 to 20 minutes, until the loaves are golden brown.
8. Remove from the oven and cool.

Minutes of the General Membership Meeting

By Paul Santaularia, CEC, CCE

Host: Marriott/Muelbach Hotel; Bill Spano
September 10, 2002

Jesse Vega called the meeting to order at 8:08 p.m.

Jesse requested a moment of silence in memory of the one-year anniversary of the 9/11 tragedies.

Karen Putman, seconded by Dave Smith, approved the minutes from the August meeting.

Jesse thanked our hosts and supporting purveyors for tonight's meal and added, "We always look forward to returning to this wonderful property."

Jesse gave a recap of the national convention.

Some members locally, and many nationwide, expressed dissatisfaction toward the ACF for selling the national office. It has been decided by the board of governors to relocate within the immediate area.

The new logo was unveiled – go to the ACF website to view if you haven't seen it yet.

Certification is in the process of being revamped. Effective January 2003, look for a skills-based exam for all levels of certification.

Jesse explained the national office has approved several alliances to increase membership, including the Research Chefs Association, the US Navy, National Bakers and Pastry Chefs Association, and the Personal Chefs Association.

The "Metz" brothers, Ferdinand and Rheinhold, entertained the convention with a cooking demonstration.

The "Chef of the Year" nomination and selection process will involve a new format that includes a skills cook-off by the regional winners at the national convention.

A new award will be given: the ACF "Marquis" food service operation award. Recipients will exemplify quality cooking and service.

Tonight's sponsors include:

Sysco Food Service	Chicken
Haagen-Dazs	Ice Cream
Central Produce	Produce
Fabulous Seafood	Salmon
American Food Service	Pork

Tonight's guests include:

Michelle Lane
Bryon Grant, CWPC – ACF Columbia, University Club
Jason Straub, Apprentice – ACF Columbia, University Club
Mark Sulltrop, CSC – ACF Columbia, President
Al & Nina Babich – Northland Career Center
Laura Hobbs – Prairie States Marketing

Benefit:

As of this printing, all booths have been filled and Jerry Marcellus said that "it should be another stellar event." Jerry expressed thanks to those who provided door prizes and to Eric Case of the Herb Company for spearheading the food reclamation for "Hunger Relief."

Competition:

The John Joyce Culinary Competition is still seeking contestants. Please contact the college or Diane for more information on this November 1 event. Also, the visiting Scottish Team will be preparing a meal at the Doubletree Overland Park on Tuesday, November 5. Look for more information at the next meeting.

Website:

Jerry Marcellus has taken on the task of developing a website through JCCC. JCCC staff will help set it up and Jerry will maintain. He expects to have something done by the first of the year. Our website will be kcafcchefs.org.

Chef and Child:

The mayors of Kansas City, Overland Park and Kansas City, Kansas, are issuing proclamations that support the National Childhood Hunger Day on October 16.

By-Laws:

Were passed out at tonight's meeting. Please review and make your suggestions for change, update and/or removal of information. Have your recommendations ready for the next meeting.

Treasurers:

\$675.00 was received at the door this evening.

Operations account - \$62,999.00

Investment account - \$32,225.00

Kathy announced that we will be audited in January.

JCCC:

Pat announced that the Practicum I class has 65 students. This is the largest class to date. Also, one graduation dinner has been canceled because students were not ready to graduate.

New Business:

Chef Jess Barbosa spoke to the attendees. He expressed his dissatisfaction with the turnout of members at this meeting by asking, "Where are our peers?" Approximately 30 chef members were in attendance.

Jess also had questions about the benefit tickets sales and location. Jerry Marcellus and James White explained that sales to date were normal and that the last two weeks is always the best time to contact businesses. Connie Campbell added that she would assist in making those calls.

Jesse announced there would not be an October meeting; instead a family event has been scheduled at Worlds of Fun on October 19. Tickets include entrance to the park and a picnic; the picnic will be held from 3:30 to 4:30 p.m. at the Tiffany Pavillion.

The meeting was adjourned at 8:56 p.m.

JCCC

Johnson County Community College
12345 College Blvd.
Overland Park, KS 66210-1299

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