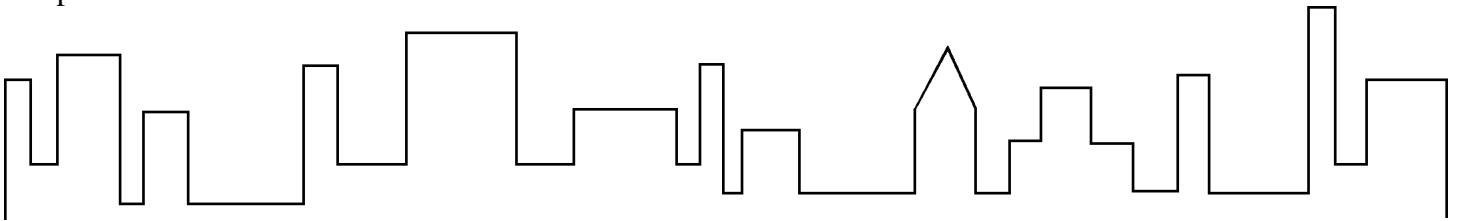




## September Meeting Is Uptown

The September 10 meeting will be held at the Count Basie Ballroom, Downtown Marriott Hotel, Kansas City, Missouri. Our host will be Executive Chef Bill Spano. The major topic of the meeting will be a report on the national convention held in

Las Vegas and the important initiatives launched by the American Culinary Federation. The meeting will begin at 7:00 p.m. for the social mixer, followed at 7:30 p.m. by dinner and the program meeting.



## Chef's Benefit and Awards Banquet

*By Jerry Marcellus, CCC, CCE*

The September 22 Culinary Benefit and Chef Awards Banquet is now just a few weeks away. There is still very limited space available, so those who have not reserved their booth space need to contact Jerry Marcellus at (913) 469-8500, ext. 5158, immediately. Remaining space will be issued on a first-come, first-served basis. We are also seeking donations for door prizes, so those who are not able to sponsor a booth can participate by donating prize items.

Thanks to all who have already reserved space and donated door prizes.

Don't forget, there will be a \$100 Ambrosi Brothers gift certificate awarded to the chef member or apprentice who sells the most tickets. Make reservations now for your family, friends and business associates by calling Judy Boley at (913) 469-8500, ext. 3626. We are planning for another stellar event and are expecting a record-breaking turnout. See you there!

The Kansas City Chef's Newsletter is published monthly at Johnson County Community College, Overland Park, KS.	
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816-889-7118	

## K.C. Apprentices Win National Championship

Our JCCC Culinary Team competed in the ACF's national championship as the Central Regional Champions and took first place. They received the gold medal and the title of National Junior Champions - the only school to ever win this title three times!

The team also competed for the opportunity to represent the USA in the Culinary Olympics in 2004. There were eight teams in the nation that participated in this tryout and JCCC was the only team to participate in both competitions. JCCC placed third and won a silver medal.

The national team members are: Nathan Havercroft, Matthew Hirt, LeAnne Miller, Jessica Mullins and William Norem. The Olympic Try-Out Team members are: Nathan Havercroft, Matthew Hirt, William Norem and Amanda Snouffer.



Congratulations to the team, Coach Doug Flick and Dean Lindy Robinson!

## In Memorium

Chef Herman M. Sanchez passed away August 17 in Kansas City. He was born in 1917 in Mexico City and began working in the kitchen of the Muehlebach Hotel when he was 15 years old. This was his introduction to the profession that would become his life's work. He later became the executive chef of several of Kansas City's finest restaurants, including Putsch's 210, Le Jardin Room at the Glenwood Manor, and Oakwood Country Club, from which he retired in 1984. He was a member of the Greater Kansas City Chef's Association. Chef Sanchez's family asks that contributions be made in his name to Our Lady of Peace School Endowment Fund.

### Mixed Green Salad With Honey Lime Dressing

#### Mixed Green Salad

1 head iceberg lettuce  
1 head romaine lettuce  
1 head curly endive  
1 bunch watercress

1. Wash and drain greens thoroughly.
2. Cut and tear greens into bite-size pieces.
3. Combine in a large mixing bowl and toss gently until greens are mixed.
4. Plate and serve chilled with dressing.

#### Honey Lime Dressing

3 tablespoons yellow onions, peeled  
2 tablespoons garlic, puree  
1/2 cup clover honey  
2 tablespoons dry mustard  
1 teaspoon ground white pepper  
1 teaspoon garlic powder  
4 ounces granulated sugar  
1 teaspoon salt  
2 teaspoons ground cumin  
1 teaspoon dark chili powder  
2 teaspoons cayenne powder  
1/4 cup fresh lime juice  
1/4 cup orange juice  
1/2 cup cider vinegar  
1 cup salad oil  
1 tablespoon cilantro, freshly chopped

1. Finely chop the onions.
2. Add the garlic puree, honey and dry seasonings.
3. Combine the lime juice, orange juice and vinegar in a separate container.
4. Add a little of the juice and the vinegar mixture to the onions and seasonings. Mix until a smooth paste is formed. Slowly add a small amount of the salad oil to the mixture.
5. Continue to add the oil, slowly, alternating with the juice and the vinegar until all of the ingredients are incorporated and the dressing is smooth and creamy.
6. Add the cilantro and mix well.

## Slate of Officers for 2003-2004

The Fall election for chapter officers is under way. Chapter members have been nominated to serve in officer positions for the next two years. According to Jerry Vincent, CCE, AAC, chairman of the nomination committee, each of the chapter's members and apprentices will receive a ballot in the mail in the next few weeks and the election results will be announced in November.

### Nominees for President:

Jerry Marcellus, CCC, CCE  
Jesse Vega

### Nominees for Vice-President (two positions open):

Dennis Charest, CCC  
Gary Hild  
Greg Oliver, CEC  
Bill Spano

### Nominee for Treasurer:

James White, CEC

### Nominee for Secretary:

Paul Santaularia, CEC, CCE

### Nominees for Sergeants-at-Arms (two positions open):

Ronna Keck  
David P. Lynch, CEC  
Dave Smith, CSC  
Mike Turner

## Apprentice Corner

The first graduation luncheon of the Fall semester will be September 20, followed by luncheons on October 18 and November 15, according to Pat Sweeney, CEC, AAC, apprentice chairman.

Apprentices whose supervising chefs do not have a booth at the September 22 Chef's Benefit and Awards Dinner will be scheduled to work during the day and in the evening at the Ritz-Charles Convention Facility, 9000 West 137th Street, Overland Park. This is the major event during the Fall semester and impacts significantly on the apprentice's practicum grade for the semester. Contact Chef Sweeney with questions about this important event.

The newsletter currently has a circulation of 500. We are strongly encouraging you to submit your e-mail address to receive your newsletter. This will help reduce costs and get the newsletter to you faster.



## Certification Classes on Tap at JCCC

Classes in nutrition and supervisory management required for re-certification will be held at JCCC beginning August 27, according to Lindy Robinson, assistant dean, Hospitality Management.

Chefs may take either class and both classes can be completed in just four weekly meetings for \$50 each, Lindy said. This represents a major savings in time and money compared to online courses and to the expense of traveling to regional and national meetings for classes.

*Nutrition*, taught by Diana Robertson, R.D., will be held on Tuesday, August 27 and September 3, from noon to 4 p.m. *Supervisory Management*, taught by Lindy Robinson, will be held on Tuesday, September 17 and September 24, from noon to 4 p.m. Classes will be held in OCB 153 on the JCCC campus. To register for the classes, contact Judy Boley at (913) 469-8500, ext. 3626.

# Know Your Candidates

*All of the nominees for chapter officer positions were asked to make a statement for the newsletter about their candidacy. The nominees who provided a statement follow in the order that they appear on the ballot.*



## FOR PRESIDENT

### **Jerry Marcellus, CCC, CCE:**

If elected president of the GKCCA, my objectives would be to work with the Board of Directors to:

- ♦ Retain current members and to recruit new members into our local chapter
- ♦ Improve communication between the Board of Directors and the membership
- ♦ Heighten public awareness about our chapter, chapter functions and our community service efforts
- ♦ Structure meetings in a manner so that they are informative, educational and beneficial
- ♦ Archive historical data and document procedures for future officers and members
- ♦ Continue to support the Chef Apprenticeship Program at JCCC

### **Jesse Vega:**

- ♦ KC ACF President 2001-2002
- ♦ 25 years industry experience
- ♦ 20 years ACF member
- ♦ 14 years sales, marketing, research and development experience
- ♦ 13 years corporate chef experience
- ♦ Founding member Research Chef's Association 1995-2002
- ♦ Cooking demonstration specialist
- ♦ Freelance culinary instructor and industry consultant
- ♦ JCCC apprenticeship graduate, 1986
- ♦ JCCC culinary team member, 1984 and 1985
- ♦ KC ACF Chapter Vice-President, 1999-2000

It has been with great pleasure that I have served this chapter for the last three and a half years. I would relish the challenge of being chapter president for two more years. I believe our chapter is strong, our membership is quality driven and our apprenticeship program is dynamic.

As a student, as a member and as an officer, I have always been proud to say "I am a member of the Greater Kansas City Chef's Association."



## FOR VICE-PRESIDENT

### **Dennis Charest, CCC:**

I have been a member of the Greater Kansas City Chef's Association for 20 years. I started my apprenticeship in 1982 at the Hyatt Regency Crown Center Hotel here in town where I was the Apprentice of the Year in 1985. I have participated in numerous ice carving contests and have placed several times. I currently teach Culinary Arts in the Kansas City, Missouri, School District for 11th and 12th graders, having taught for the past 12 years. The program has just passed the ACF Access Program. It is time that I get more involved in my Chef's Association. I would do my best to help carry on a great tradition which was started by many great chefs of Kansas City years ago. Thank you!!!

### **Greg Oliver, CEC:**

I got my first job in the industry when I was 16 as a dishwasher in Garmisch Partenkirchen, Germany, for the summer. After returning home, I worked in several restaurants before I started as Sous Chef at Brookridge Country Club 24 years ago. I worked under several chefs at Brookridge before taking over as Executive Chef nine years ago.



## FOR TREASURER

### **James White, CEC:**

It would be my privilege to serve you for the next two years as your treasury officer. I have been a chapter member for 23 years and served as president and chairman for the past four years. I would appreciate the opportunity to continue to contribute to the growth and welfare of our chapter by administering the chapter's funds in a cautious and conservative manner. My qualifications include my present employment at Harrah's Casino in North Kansas City, where I have worked as Executive Chef for over six years. I am responsible for multiple food outlets with combined annual revenues of \$20 million, and all the

budgetary and capital planning which that operation entails. Thank you for the opportunity to serve you and our future membership.



FOR SECRETARY

**Paul Santaularia, CEC, CCE:**

I have been a member since 1988. I have served as certification chair for five years and am currently in my fourth year as chapter secretary. I look forward to continuing to serve the chapter by providing timely, concise and accurate minutes of our monthly meetings.



FOR SERGEANT-AT-ARMS

**Ronna Keck:**

I have been a member of the Greater Kansas City Chef's Association for 16 years and a member of the board for eight years. I have been on the committee for "The Chef and the Child" program for six years and our chapter received national recognition by winning the "Little Oscar" in 2000. I am on the coordinating committee for the "Taste of Elegance" for my third year. I would appreciate your support in the election for sergeant-at-arms.

**David Lynch, CCC:**

Thank you for the nomination for sergeant-at-arms. I'm a graduate of the Culinary Institute of America and have been a member of the Greater Kansas City Chef's Association for over 10 years with over 25 years experience. I've been a judge for VICA for seven of the past eight years. I would like to take an active part in being a member. I feel the GKCCA is a great group of people and it would be an honor to serve the association in fulfilling its goals if I'm elected.

**David Smith, CSC:**

I have been the hospitality chairman for the chapter for 2001 and 2002. That's the person who greets the members and takes their money at the door. I have been a member of the ACF since 1997 and have only missed one chapter meeting since 1997. The office I am seeking is sergeant-at-arms.

## New Logo

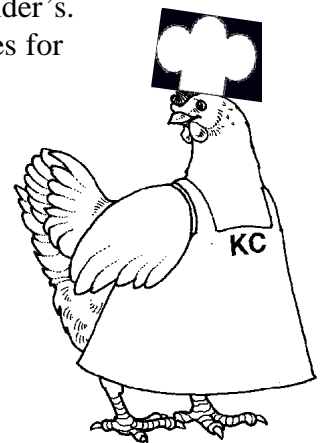
The new logo for the American Culinary Federation, adopted at the national convention in Las Vegas in July, is available for downloading on the ACF website at [www.acfchefs.org](http://www.acfchefs.org).



## Rock Cornish Game Hens

4 hens  
8 ounces butter  
Cavender's seasoning

1. Remove backbones from hens.
2. Split in half.
3. Brush both sides with butter.
4. Season with Cavender's.
5. Bake at 325 degrees for 1 hour; check for doneness. Baste occasionally with butter.



# Minutes of the General Membership Meeting

By Paul Santaularia, CEC, CCE

Host: Aristide Camburako, Holiday Inn – Olathe, August 13, 2002

Jesse called the meeting to order at 8:18 p.m. Jesse gave thanks to Aristide and his culinary staff for this evening's dinner. Jesse asked for a moment of silence for the passing of two former chef members, Bob Abrams and Keith Bentley.

**Sponsors:** Special appreciation goes to those who support our organization. Keeping strong relationships with our purveyors is important. Please consider these vendors during your purchasing process.

SYSCO  
Allen Foods  
Sara Lee  
Roma Bakery  
Fabulous Fish

**Presenter:** Certified Master Chef Steve Jillaba explained the changes and guidelines for culinary competitions in a effort to attract more competitors and to ease concerns about certification and re-certification. Describing the process from the judges' perspective and breaking down areas of specific competitions were both enlightening. The opportunity for competitors to showcase "their skills" versus the standard, and not one another, might allow those contemplating competition to feel less pressure. Also, the cold food competitions might be an avenue to explore for those who don't feel comfortable performing in front of people but still want to get involved.

## Receiving of committee reports:

**Treasurer's Report:** \$780.00 was received tonight.

Operations account - \$34,043.31

Investment account - \$62,999.54

## Membership: (Jerry Vincent)

Please welcome:

Allen Caview, Liberty Fruit

Daniel Drake, Paradise Grill

Tina Vass, Companion Bread

Matt Quinn, Aramark/Sprint

**Reminder:** When sending an application, please forward it to the Association office at JCCC for processing. This will help ensure our fair share of the membership dues. Also, the Chapter number for applications is MO – 022.

## Culinary:

JCCC took home the gold again at the national convention. The team pulled double duty at the national competition, not only competing for the National Junior Culinary Team award, but also trying for the National Junior Team to represent the United States at the Culinary Olympics, in which they took third with a Silver!! WAY TO GO!!!

Doug Flick, Culinary Team Coach, expressed great thanks to the Herb Company, Nestle Company, Gallo Produce, Fabulous Fish and Ambrosi Brothers' Cutlery for their support of this year's team.

The team was recognized for their outstanding representation of Johnson County Community College and the Greater Kansas City Chef's Association.

Ambrosi Brothers donated an ice carving tool set to JCCC for use by future ice carvers. Thank you.

**By-Laws:** (Ronna Keck) No report.

**Chef & Child:** (Ronna Keck, Oklahoma Joe's)

Follow-up from the annual "Taste of Elegance" and its \$1000 first place prize will be announced at the September meeting.

**Certification:** (Mark Prece, American Italian Pasta Company)

Please contact Mark at (816) 584-5690 with your certification questions. Friday is the best day to reach Mark or leave a message on his voice mail.

**Special Events/Fund-Raiser:** (Gary Bahen, Allen Foods & Connie Campbell, Golden Boy Pies)  
The annual benefit will be held Sunday, September 22, at the Ritz Charles in Overland Park. A ticket sales contest is under way. Booths are still available. For anyone interested in preparing a "pasta" dish, please contact Mark Prece with American Italian Pasta Company, (816) 584-5690. Tables will be sold in 8's this year. If you would like to host a booth or volunteer your time and talent, please contact Jerry Marcellus or Diane Dougherty.

**Apprenticeship:** (Pat Sweeney, JCCC)

Three graduations are scheduled this Fall: September 20, October 18 and November 15. If you are available on these dates and would like to judge, please contact Pat.

Supervising chefs have been sent a calendar and an ACF survey seeking information on updating the log-book process. Please fill out and return ASAP.

If you should have an apprentice who leaves your establishment for "whatever" reason, please call Pat immediately so he can update his Department of Labor information on those students.

**Education/MRA:** (Lindy Robinson)

MRA will be hosting another sanitation day on September 17 in English, Spanish and Mandarin. Please call (816) 753-5222 for more information. P.S. There is a group discount.

**Junior Members:** (Rebecca Land)

Officers for the 2002-2003 school year are:  
President Rebecca Land

Vice-President David Santiago  
Secretary/Treasurer Kimme Joseph  
Sergeant-at-Arms Nate Havercroft

Congratulations!

**Announcements:**

The Election Committee announced its slate of officers for the upcoming elections.

See the list of candidates published earlier in this newsletter. Nominations from the floor were sought. No one submitted any further nominations.

Monthly board meetings are open to all members to attend. Please contact Jesse Vega for date and times.

**Meeting Adjourned:** 9:54 p.m.

## Vegetable Kabobs

3 green peppers, seeded and cut into 1" squares.  
24 large mushrooms, cleaned and stems removed.  
3 yellow squash, trimmed and sliced 3/4" thick.  
3 small red onions, quartered and layers separated.

1. Cut the vegetables into uniform pieces.
2. Marinate for 2 hours, stirring mixture occasionally to coat evenly.
3. Soak skewers in water for 30 minutes.
4. Thread the vegetables onto the skewers.

## Lemon Sorbet

8 ounces lemon juice  
8 ounces water  
6 ounces sugar

1. Combine the juice, water and sugar in a large bowl.
2. Pour into sorbet machine and process according to the directions on the machine.
3. Freeze until ready for service.

## Wild Rice Pilaf

---

4 ounces butter  
1 1/2 cups celery, thinly sliced  
3/4 cup green onions, sliced  
1 ounce parsley, minced  
1 pint chicken stock  
12 ounces water  
8 ounces wild rice  
1 teaspoon salt  
1/8 teaspoon dried thyme  
3/4 cup long-grain white rice  
1 1/2 cups carrots, thinly sliced

1. Melt the butter in a large saucepan.
2. Add the celery, onions, carrots and parsley; sauté until tender.
3. Bring the chicken stock and the water to boil.
4. Add to the sautéed vegetables with the wild rice, salt and thyme; cover and bake in 350 degree oven for one hour.
5. Stir in the long-grain white rice and extra stock or water if needed; cover and return to the oven for an additional 20 minutes.
6. All the liquid should be absorbed and the rice tender. Fluff the rice and serve.

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***Featured Menu:*** Mixed Green Salad with Honey Lime Dressing  
Roasted Rock Cornish Game Hens  
Wild Rice Pilaf  
Vegetable Kabob  
Lemon Sorbet

*Recipes courtesy of the Johnson County Community College Culinary Department from its Hospitality House Cookbook, Volume II.*

# JCCC

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