

Capital Chef's



Capital Chef's Volume
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October 2010

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Contact Us....

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www.acfchefs.org

NATION'S CAPITAL CHEF'S ASSOCIATION

UPCOMING EVENTS*

Chapter Meeting

October 18th, L'Academie de Cuisine, Gaithersburg MD, Hosting Chef Francois Dionot, 16006 Industrial Drive, Gaithersburg MD, 20877 301-670-8670. Demo by Chef Damian Martineau, CEC, AAC, former President of the NCCA; see page 6 for the flyer and ignore the 8pm time with the board meeting starting at 6:00 (even though most of the board lives in VA and the odds of starting this meeting on time with all in attendance is really remote) and the chapter meeting at 7:00. Last call for nominations for the 2011 board at 8:00 pm the night of the meeting.

Chapter Meeting

November 15th, Cuisine Solutions, Alexandria VA, Hosting Chef Edgar Steele, 2800 Eisenhower Ave., Suite 450 Alexandria VA, 22314 703-270-2900

Also the November 13-14 Culinary Salon has been postponed with our regrets.

***SUBJECT TO CHANGE, OF COURSE**

Please check the website for any additional updates at:

www.acf-ncca.org



Chapter Officers

President:

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Vice-President:

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Chairman of the Board:

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Past Chairman of the Board:

Tim Recher, CEC, Exec.
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Trustees:

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The Nation's Capital Chef's Association wishes to thank the management and staff of The Metropolitan Club of the City of Washington for hosting our September Chapter meeting. Thanks to Jennifer Kopp, CEPC, for her demo of "Small Plates". A special thanks to Executive Chef and future member of the NCCA (when he has time to do the paperwork) Vincent Horville our host for the evening. When the ACF military team was given a 50 pound block of Chocolate Tallow but no real clue what to do with it they turned to Chef Horville who was happy to spend 3 days (he said it was fun and brought back a lot of memories) working on the project. The results are pictured above and look for pictures from the meeting sometime in the not to distant future. The Association

To anyone who has not already heard Chef Max Knoepfel formerly of Belle Haven Country Club is now the Executive Chef at Westchester Country in Rye NY. Max takes over for Chef Edward Leonard, CMC, whose accolades include President of the ACF, Vice President of the World Association of Cooks Societies, Captain of ACF Culinary Team USA, winner of the ACF's Chef Professionalism Award and ACF Leadership Award.

I wish to the best of luck to Max, Nancy and Maxine.

The Newsletter Czar is pleased to announce that we are able to still keep it in the family (so to speak) and congratulate Chef Greg Sharpe, CEC, for taking over for Chef Max at BHCC. With that in mind please consider the following...

Help Wanted

-Belle Haven Country Club is currently seeking Part-time Culinary Help. Please contact Executive Chef Greg Sharpe, CEC to be considered.

gsharpe@bellehavenc.com
acfgfs@verizon.net

-Crown Plaza National Airport is currently seeking candidates for the following positions: Sous Chef, Assistant F&B Manager and PM Line Cooks. They offer competitive salaries and excellent benefits to all employees. Please contact:

Executive Chef Sean Thomas
sean.thomas@bfsaul.com
703-310-8973

-Chef-Instructor Substitute position, Fairfax Country Public Schools
Contact Sandra Jones srjones@fcps.edu 571-423-4528

CHAPTER COMMITTEE CHAIRS

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Certification:
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CHAPTER PROGRAM CHAIRS
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Culinary Salon:
David Souza
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National School Breakfast:
Mickey Yaeger
myaeger@rpainc.net

Bill Babb
bbabb@rpainc.net

Chapter Picnic:
Greg Sharpe
acfgfs@comcast.net

Golf Outing:
Steve Ryder
nccagolf@hotmail.com



Image courtesy of Experience Columbus/ Franklin Park Conservatory

This year's regional conferences will be at...

**SCHEDULE OF
EVENTS**

**OCTOBER 18TH
CHAPTER MEETING**
L' Academie de Cuisine
Gaithersburg, MD
Hosted by Chef
Francois Dionot
Board Meeting at 6
General Meeting at 7

**NOVEMBER 15TH
CHAPTER MEETING**
Cuisine Solutions
Alexandria, VA
Hosted by Chef
Edgar Steele
Board Meeting at 6
General Meeting at 7

October 2010

SUN	MON	TUE	WED	THU	FRI	SAT
					1	2
3	4	5	6 Mid-Atlantic Expo in Balt	7 Mid-Atlantic Expo in Balt	8	9
10	11 Columbus Day	12	13	14	15	16
17	18 Chapter Meet- ing	19	20	21	22	23
24	25	26	27	28	29	30
31 Halloween						

UPCOMING CHAPTER EVENTS...

OCTOBER 18TH, 2010

CHAPTER MEETING HOSTED BY CHEF FRANCOIS DIONOT
L' Academie de Cuisine 16006 Industrial Drive Gaithersburg, MD
20877 301-670-8670.

NOVEMBER 11, 2010

CAPITAL FOODFIGHT 2010
Ronald Regan Building and International Trade Center
1300 Pennsylvania Ave NW Washington DC
www.capitalfoodfight.org

NOVEMBER 13-14, 2010

METROPOLITAN COOKING & ENTERTAINING SHOW
Walter E. Washington Convention Center, Washington DC
www.metrocooking.com

The Chapter is always looking for Chefs or Vendors to Host Monthly Chapter Meetings.
Please Contact David Souza if you Want to Help at souzachef@hotmail.com

NOVEMBER 13-14, 2010

CULINARY SALON, POSTPONED WITH REGRETS

NOVEMBER 15, 2010CHAPTER MEETING CUISINE SOLUTIONS HOSTED BY CHEF
EDGAR STEELE2800 EISENHOWER AVE., SUITE 450 ALEXANDRIA VA, 22314 703-270-
2900**November 20, 2010 Delmarva Chefs & Cooks Association**Show Site: Worcester Technical High School, Newark, MD
Show Chair: Raymond Hilligoss - chefhilligoss@yahoo.com
(410) 677-5144
Fax: (410) 677-5105
Categories: K1-9
Lead Judge: Victor Sommo CEC - vzomma@hotmail.com**December 3, 2010 ACF West Virginia Chapter**Show Site: National Institute for Culinary Arts, Beckley, WV
Show Chair: Leonard Bailey CEC - lbailey@mountainstate.edu
(304) 929-1386
Fax: (304) 929-1621
Categories: ST2-Student Team State Competition
Lead Judge: Alan Neace CEC, AAC - alan.neace@cincinnatiastate.edu**January 13–15, 2011 ACF St. Augustine Chapter**Show Site: First Coast Technical College, St. Augustine, FL
Show Chair: David S. Bearl CCE, ACE, AAC - rotachef@yahoo.com
(904)669-1340
Fax: (904) 547-3459
Categories: A-D, F1, ST1 - Student Team Local Competition, SK9
Lead Judge: Louis Perrotte CEC, AAC - lperrotte@aol.com**January 14–16, 2011 ACF Fox Valley Chapter**Show Site: Madison College, Madison, WI
Show Chair: John G. Johnson CEC, CCE - jgjohnson@matcmadison.edu
(608) 246-6707
Categories: A- C, E1, F1, 2, ST2 - Student Team State Competition, K1-9, P1, 2
Lead Judge: Ryan C. Shroeder CEC - rschro6969@aol.com

Today's Challenge, with no disrespect to the ACF Fox Valley Chapter who I am sure will put on a fine competition, is if you had a choice why would you attend the event in Madison WI in the middle of January instead of the event in St. Augustine FL? One paragraph or less, the winner will receive a prize valued at a minimum of \$6.00. And no, according to Google Maps Wisconsin is not closer. Thank you

The NCCA conducts monthly meetings on a nearly monthly basis which is to say better than we do with the newsletter.

These meetings are open to members of our chapter, members of other ACF chapters, individuals who are interested in joining the ACF, members of other culinary organizations and culinary professionals and enthusiasts whether they be Chefs, cooks, educators or vendor's.

Please visit our website at www.acf-nccachefs.org for the time and location of our next chapter meeting.

If you are interested in hosting a meeting, presenting or demonstrating products or wares or conducting an educational demonstration then please contact:

David Souza at souzachef@hotmail.com

2010 Nation's Capital Chefs Association



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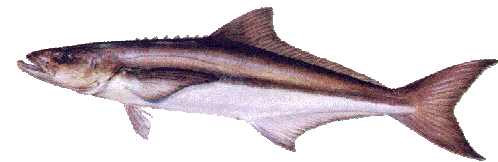
Earn Continuing Education Hours

Presented by

Chef Damian Martineau, C.E.C., A.A.C. Former President
ACF Nation's Capital Chefs Association
Consultant
Owner, **Damian's On the River**
Belize
New Boston, NH
Chapter

Kellus Sewell
Seafood Marketing
Marine Farms Vietnam &
Member **ACF** Nat'l and Colo

Monday, October 18 - 7 pm
L'Academie de Cuisine



Learn From:

- **Chef Damian's Experience & Taste Various Cobia Preparations**

Learn About:

- **Aquaculture's Growing Importance** in the Food Chain
- **Cobia Becoming 2nd to Salmon** in World Marine Aquaculture Production
- **Culturing Cobia** Through Self-Sustaining Ecological Practices
- **Cobia Having High Omega 3s** - A Healthy Attraction
- **Versatility of Cobia** in Culinary Applications
- **Achieving Higher Profits** – Be Creative Utilizing Cobia's Attributes
- **Recipes for Success** from Respected Award Winning Chefs
- **How Do We Develop and Sustain A Partnership?**

WIN A Cash Prize or Scholarship for Your Local ACF Chapter

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www.akvacobia.com www.cookingwithcobia.co.uk



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The Monday September 20th chapter meeting featured two important happenings regarding the NCCA. We finally had a quorum and we were able to update the by-laws to bring the chapter into compliance with National ACF and we have adopted a sub-chapter into the NCCA. We now have a Navy and Marine Corps branch to the NCCA family. The following pages feature photos of the 7th Military Culinary Competition held at the Marine Barracks at 8th and I sponsored by the IMCEA DC Chapter (International Military Community Executives Association) and the Military Hospitality Alliance from Saturday September the 25th. .



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Team Name
US Navy Tenth Fleet Cybercom

Team Members

1. CS1 Paul D. Maloney
2. CS2 Paul Brown
3. CS2 Jeff Robertson
4. CS2 Jack Diaz

Soup/Salad
Rooftop Mousse w/ Strawberry Balsamic Goshigat
Pickled Cucumber & Pear Relish
Fresh Greens w/ Citrus Vinaigrette

Main Entrée
Supreme Chicken Breast w/ Mascarpone Risotto
and Asparagus; Glaze-Vegetables w/ Mustard Aioli



1. CS1 Paul D. Maloney
2. CS2 Paul Brown
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and Asparagus; Glaze-Vegetables w/ Mustard Aioli



ELECTION TIME AGAIN

It's time again to nominate new chapter officers and junior member officers for the year 2011. Beginning at 9 a.m. on Monday, September 6th, 2010 until 8pm on Monday, October 18, 2010 the NCCA is taking nominations via mail and from the floor at the chapter meetings. Sorry we cannot accept fax or e-mail nominations. They are not legally binding. Below you will find the nominating form. It is a good idea to fill it out and bring it to the meeting. It should speed up the process.

If you mail the form, the mailing address is: ACF NCCA c/o Nominating & Elections Committee, 3603 Old Vernon Court, Alexandria, VA. 22309

Ballots will be sent out by the end of October and must be returned and received by the Elections Committee on or before November 12, 2010. Results will be announced at the November 15, 2010 meeting.

All nominated candidates will be given one half page of space in the October 2010 newsletter for campaigning.

Remember, Chapter Officers may only be nominated by active members and the nomination must be seconded by an active member. Candidates must have been active members in good standing with ACF/NCCA for at least 2 years. Junior member officers may only be nominated and seconded by junior members.

Nominating Form for the NCCA 2011 Elections

Chapter Officer

Junior Member Officer

Date: _____ Time: _____

I _____ member # _____

Would like to nominate _____

For the office of _____

I _____ member # _____

Second the nomination.

I _____ member # _____

I Accept Decline my nomination.

Signatures:

Member making nomination _____

Member seconding nomination _____

Candidate _____



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