

Capital Chef's



Capital Chef's Volume
39, Issue 3

September 2010

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NATION'S CAPITAL CHEF'S ASSOCIATION

UPCOMING EVENTS*

Chapter Meeting

September 20th, Metropolitan Club Washington DC, Hosting Chef Vincent Horville. The NCCA's own Jennifer Kopp, CEPC will be doing a demo on "small plate" desserts. Proper attire is required at the Metropolitan Club (Chef's uniform or suit and tie. No cell phone or PDA usage at the club until we are in our private room) Board Meeting at 6 with the chapter meeting at 7. Nominations for Chapter Officers and Chef of the Year for 2010 will be taken at the meeting. Both forms are in this newsletter on pages 10 and 11.

Chapter Meeting

October 18th, L'Academie de Cuisine, Gaithersburg MD, Hosting Chef Francois Dionot

Chapter Meeting

November 15th, Location TBD.

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

***SUBJECT TO CHANGE, OF COURSE**

Contact Us....

NCCA Office
5505 Connecticut Ave NW
#162
Washington, DC
20015-2601
www.acf-ncca.org

ACF National Office
180 Center Place Way
St. Augustine, FL
32095
1-800-624-9458
www.acfchefs.org

Please check the website for any additional updates at:

www.acf-ncca.org



Chapter Officers

President:

Denise Baxter, CSCE
703-593-1505
baxterdd@gmail.com

Vice-President:

David Souza
souzachef@hotmail.com

Secretary:

Kevin Halpin
purechevy@msn.com

Treasurer:

Chris Britton, CEC
Corporate Chef, Nestle Food
Services
McLean, VA
christopher.britton@us.nestle.com

Chairman of the Board:

Greg Sharpe, CEC
acfgfs@verizon.net

Past Chairman of the Board:

Tim Recher, CEC, Exec.
Chef
Hilton Alexandria Mark Center
Direct: 703-845-2636
trecher@hiltonalexandriamc.com

Trustees:

Joachim Buchner, CMC
301-652-4100 ext 268
chef@chevyclub.org

An important message from Denise Baxter, CSCE about the upcoming meeting

Dear ACF Professional and Senior Culinarian Members,

The next NCCA Chapter meeting is scheduled for Monday, September 20th. In order to vote on chapter business items, our By-laws require a quorum of 30 professional and senior members either represented in person or by proxy.

If you are *not* planning on attending this meeting in person, please print and complete the attached proxy document (facing page) authorizing an NCCA member that will be present at the meeting to vote on your behalf.

I personally will be at the meeting as will be the rest of the NCCA Board (David Souza, Kevin Halpin, Chris Britton, Greg Sharpe).

You are welcome to give your proxy to whomever you choose, just make sure that the person you choose to give your proxy to is going to be at the meeting.

Then please fax the completed and signed proxy to 703-255-2961 - this is my home fax number so no cover sheet is necessary.

If you have any questions regarding this request, please feel free to email me.

Thank you,
Denise

Volunteer Chef's/Leadership Positions Miriam's Kitchen

We are looking for Chef's in our field that want to do more for the less fortunate. We currently have a waiting list of volunteers that love to cook and to learn; we want to feed off of that by inviting follow Chef's to come and teach volunteers a thing or two from their experiences. This is an opportunity to not only help those who would go hungry otherwise, but to help some Chef's reconnect with what we all love to do which is to instruct and share our passion with others. Its a guest Chef visit, so on a night off they could make their own menu or follow ours and instruct the volunteers, converse with the guest, its up to them. Miriam's Kitchen was recommended by new member Thomas Pons. [See more at www.miriamskitchen.org](http://www.miriamskitchen.org) or contact either Steve Badt or John Murphy.

Steve Badt, MA
Director of Kitchen Operations
tobad@miriamskitchen.org
(202) 452-8926 x 231

John Murphy
Assistant Director of Kitchen Operations
john@miriamskitchen.org
(202) 452-8926 x 232



Proxy

I, _____, a
 Professional Culinarian or Senior Culinarian
 Member of the Nation's Capital Chef's Association
 Chapter of the American Culinary Federation do
 hereby grant this power of proxy to the bearer,
 _____, **ACF Member**
 _____.

I am empowering him/her to represent me in all
 Nation's Capitol Chef's Association business pro-
 ceedings including the casting of votes, as the
 votes relate to the updating of the Nation's Capitol
 Chef's Associations' Bylaws, and other chapter
 business.

This proxy is valid for the following time period:
April 8, 2010 to September 30, 2010.

Member Name:

Membership Number:

Date: _____

CHAPTER COMMITTEE CHAIRS

Newsletter:
 Steve Ryder
 703-486-6822
 Newsletterczar@hotmail.com

Sergeant At Arms:
 David Ivey-Soto, CEC, MBA
 chefdavid@mac.com

Nomination & Election:
 Michael Gaietto, CEC, AAC
 michael@capitolcityrental.com

Education:
 Will Hardy, CCC
 whardy@hiltonalexandriamc.com

Membership:
 Greg Sharpe, CEC
 acfgfs@comcast.net

Certification:
 Tom Nicklow, CEC
 301-915-9223
 TNicklow@hyattclassic.com

Website:
 Denise Baxter
 baxterdd@gmail.com

Historians:
 Richard Fisher, HAAC
 Michael Gaietto, CEC, AAC
 michael@capitolcityrental.com

CHAPTER PROGRAM CHAIRS
Chef and Child:
 Susan Seykoski
 sseykoski1@aol.com

Culinary Salon:
 David Souza
 souzachef@hotmail.com

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

SCHEDULE OF EVENTS

September 2010

	SUN	MON	TUE	WED	THU	FRI	SAT
SEPTEMBER 20TH CHAPTER MEETING Metropolitan Club Washington DC Hosting Chef Vincent Horville Board Meeting at 6 General Meeting at 7				1	2	3	4
	5 Labor Day	6	7	8	9 First Day of Rosh Hashana	10 Ramadan Ends	11
SEPTEMBER 24TH-25TH MCCFSS Desmond Hotel Malvern PA See insert pages 11-12	12 Grandparents Day	13	14	15	16	17 Citizenship Day	18 Yom Kippur
	19	20 Chapter Meet- ing	21	22 Autumn Be- gins	23 First Day of Sukkot	24	25
SEPTEMBER 24TH-26TH NE REGION EDUCATORS CONFERENCE 8th and I See insert page 10	26	27	28	29	30		

OCTOBER 6TH-7TH
MID-ATLANTIC FOOD
BEVERAGE AND
LODGING EXPO
 MLA Black Box Culinary
 Challenge

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

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

UPCOMING CHAPTER EVENTS...

SEPTEMBER 20TH, 2010
 CHAPTER MEETING HOSTED BY CHEF VINCENT HORVILLE
 The Metropolitan Club 1700 H Street NW Washington DC 20006
 202-835-2500.
 Proper attire is required at the Metropolitan Club. Gentlemen must be wearing a jacket and tie or they will hand you a jacket (I don't know if they stock ties) at the door. The Newsletter Chair does not tell women how to dress however attire should probably be comparable.

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

NOVEMBER 13-14, 2010

CULINARY SALON, POSTPONED WITH REGRETS

NOVEMBER 15, 2010

CHAPTER MEETING SITE TBD

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						

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.

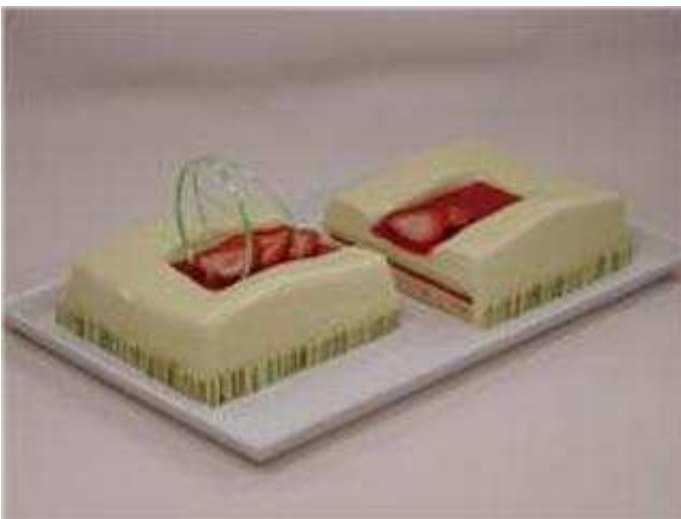
If you are interested in hosting a meeting, presenting or demonstrating products or wares or conducting an educational demonstration then please contact:

David Souza at souzachef@hotmail.com



All, Jen was kind enough to send some pictures while competing for Pastry Chef of the Year at National in Anaheim. Pictured above is friend of the chapter Rene Marquis CEC, CCE, PCEC, AAC (thank you Jen). Anyway when I tried to make the pictures bigger they started to get blurry (it may just be my eyes) and the pictures on the website look better so if you want to see what this is really supposed to look like go there. Jen worked really hard on this and this one page does not do this justice so come to the meeting on Monday September the 20th and then we can all appreciate her hard work.

Thank you,
NL Czar



SERVSAFE AND TIPS TRAINING

Kevin Scott is offering his services to those interested in pursuing and offering for their staffs ServSafe and Tips training. To arrange a class please contact him at:

Kevin Scott
Go Global Food, LLC
106 Jutland Ct
Stephens City, VA 22655 USA
Telephone: 540-869-9680
CELL: 540-974-2092
FAX: 540-242-0084
E-Mail: kevin@goglobalfood.com
URL: www.goglobalfood.com



Kevin is: Certified TIPS® Trainer; Registered ServSafe® Instructor/Proctor;
ServSafe Alcohol Awareness Instructor/Proctor



The Nation's Capital Chef's Association & A.M. Briggs,
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Contact us at 202-832-2600 or 800-929-6655
on the web at www.ambriggs.com

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Official Nomination Form for Nations Capital Chef of the Year

To nominate one of your fellow members you must fill out this form. Keep in mind that only active members may nominate Chef of the Year candidates. After all nominations have been collected, the Nomination Committee will mail out ballots to all members in good standing. The results will be announced at the 2010 Awards dinner. Please mail this form to ACF/NCCA Nomination Committee, 3603 Old Vernon Court, Alexandria, VA, 22309. Nominations are closed on September 30, 2010. Please fill out as much as you know, fields marked with * must be filled out.

I, _____ Membership # _____

Nominate * _____

Member in the NCCA since _____ Certification _____

Place of Employment _____

Position * _____ Position held since _____

How many Culinary staff supervised on a regular day? _____

NCCA positions held.

What effort did the candidate show in promoting education?

What ACF NCCA committees did (does) the candidate work?

What community activities was the candidate active in the last year?

Other reasons why the candidate deserves this award.

Host of any special events? _____ Date _____

Host of Chapter meetings? _____ Date _____

Did the candidate compete in any culinary salons and win awards? If yes, when and what awards?

Signature _____ **Date** _____

Minimum requirements must be met to receive the NCCA Chef of the Year Award.

- Must have been a member of the ACF/NCCA for least 24 months.
- Must be a member in good standing with the ACF/NCCA.
- Must have experience in the culinary field.
- Must promote education within our chapter.
- Must be an ACTIVE member with the community and our Chapter.
- Must show the highest standard for our profession.
- Must complete the ACF/NCCA Chef of the Year application form within 5 business days.
- Must hold or have held a position as executive chef, working chef, pastry chef or chef instructor for more than 3 years.
- Must have written 2 or more article for the chapter newsletter.

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 _____



NORTHEAST REGIONAL FORUM

Friday the 24th to Sunday the 26th of September 2010

Contact the Desmond Hotel as soon as possible,
the discount room rate will be good through September 13th

Desmond Hotel & Conference Center Malvern Pennsylvania
610 296-9800
www.desmondgv.com

Come and spend a weekend of fellowship and education

**with colleagues and friends of the ACF.
Registration (All Meals included) \$130.00**

FRIDAY:

7:00pm to 9:00pm Registration & Welcome Reception

SATURDAY:

**Breakfast, Lunch, & Dinner
EDUCATION SESSIONS: 8:30am to 5:00pm**

SUNDAY:

**Breakfast & Lunch
EDUCATION SESSIONS: 9:00am to 11:45am**

TO REGISTER PLEASE CONTACT

Kathleen Salemno HAAC

215 527-8494

211Walden Lane

Lansdale PA. 19446

educateforum@gmail.com

7th Military Culinary Competition & 2nd Food Service Seminar

September 24 & 25, 2010

Hosted by IMCEA D.C. Chapter & the Military Hospitality Alliance

VIP's in attendance (not confirmed)

Mrs. Michelle Obama has been invited

The Commandant of the Marine Corps will be on hand to present awards

World famous Cajun Chef Paul Prudhomme "The Raggin Cajun"

Former 11 year White House Executive Chef Walter Scheib

The Capital Grille's Managing Partner (and a chef) Adam Shapiro

Outback's Chef Tim Gammon, inventor of the Bloomin' Onion

LT General Russel Honore US Army (Ret), who led Task Force Katrina

Six Redskin Cheerleaders and Miss DC will be on hand for photos and autographs and will brighten the stage as well.

The event also honors our Wounded Warriors. Mark "Ranger" Jones will land a skydiving team of vets, one of whom is a double amputee. LTC Greg Gadson will join us on bionic legs; he was the first person to receive them after his Iraq injury.

Food Service Seminar - September 24, 2010 Registration Fee - \$99.00

Participants provided Lunch and a BEER & FOOD PAIRING DINNER

Taste testing of foods from Sponsors throughout the day

Same location as MCC, Marine Barracks 8th & I Streets, SE Washington, DC

Sign up at www.mha1.net under Seminar Registration OR CALL Karl at 702-399-3514- **hurry time is short!**

Training Sessions begin 8:15 AM, come early to register. Tentative schedule listed on page two

Military Culinary Competition – September 25, 2010

The Military Hospitality Alliance announces that the Military Culinary Competition will be held on Saturday, September 25, outside Marine Barracks at 8th & I Streets, SE, in Washington, DC in conjunction with the Barrack's Row Main Street Fall Festival. Over 9000 people attend.

Teams from the Army, Navy, Marine Corps, Air Force and Coast Guard, and some mixed service teams, are expected to compete in the 7th Military Culinary Competition, starting at 7:15 am on September 25th. The competition is in one of Washington DC's historic neighborhoods called Barracks Row. **Plus, new this year** is a competition among four military club teams from the DC area, sponsored by the International Military Community Executives Association's DC Chapter.

Visit www.mha1.net to register for either event. Questions? Call Karl 702-399-3514

TENTATIVE
Food Service Seminar Schedule
24 September 2010
Marine Barracks Washington, 8th & I Streets

0730 – 0900 – **MCC Registration, Overview, and Rules (MCC TEAM MEMBERS ONLY)**

0700 – 0800 – **Food Service Seminar Registration**

0815 – 0900 – **Menu Engineering: A Practical Guide to Menu Analysis and Profitable Decision Making** – Ray Nevin, CMCE, FMP, CNIC Food and Beverage Analyst

In this session you will learn the step by step process to help you evaluate current and future menu pricing, design, and content decisions.

0915 – 1000 – **Performance Based Nutrition** –

Eric Boerner, Tina Reddington, and Suzanne Snyder, Sodexo Government Services

You will learn what Performance Based Nutrition is, why it's important, and how Sodexo has approached the issue. Case study will provide the benefits to the military as well as the positive impact of nutrition on performance.

1015 – 1100 – **Hot New Food Items** – Chef Dianna Fricke, CRC, CWPC and Betsi Selset, JR Simplot

1115 – 1200 – **Holding, Transporting, and Serving Food Safely** – Gayle Swain, Cambro

1200 – 1300 – **Rational 101**

1300 – 1400 – **Luncheon**

1415 – 1500 – **Consumer Research in Food Trends** – Jen Wulf and Mike Veal, ConAgra Mills

Hear directly from ConAgra Mills Manager of Consumer Insights share research of key concern for today's consumers. Learn about gluten free diets, whole grain trends, and what parents are looking for when they review the Kid's Menu.

1515 - 1600 – **Hear, See, and Taste the Latest Trends in Restaurant and Campus Foodservice and Learn How You Can Use Them in Your Operations**

John Vaillancourt, and John Bob Spencer, Tyson Foods

This exciting and innovative presentation will explore trends within segments of foodservice: colleges and universities, casual dining, national restaurant chains, and more. Learn how these innovative trends can be applied to your everyday menu.

1615 – 1645 – **Leadership Styles** – Tama Murphy, CIA

1700 - 1745 – **Bringing Fresh Local Ingredients and Street Foods inside through Evo Action Stations** – Charlie Zupsic and Adam Zwerling, Evo

People are reawakening to dining as a social experience whereby street foods evoke the comfort and fun of a neighborhood party. In conjunction, the farm-to-table movement is offering fresh food from local sources to the experience. Evo will explore these trends and demonstrate how innovative action stations can create wonderful and varied experiences indoors.

1800 – 2000 – **Beer and Food Pairings Dinner** – Joe Kaczynski, Boston Beer Company and Ed Eisenhart, Bridgeford Foods

This multi course dinner will allow you to experience a variety of products from the Boston Beer Company and find out how they pair with different foods. Learn about different styles of beer and the process of making beer. Dinner also features bread products from Bridgeford Foods, a co-sponsor of the dinner.

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directly from
the farm to
your kitchen

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