

Capital Chef's



Capital Chef's Volume
39, Issue 2

May 2010

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Contact Us....

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NATION'S CAPITAL CHEF'S ASSOCIATION

CALENDAR OF EVENTS 2010*

The NCCA wishes to thank Hosting Chef David Spychalski, CEC for the April 19th meeting at the Newseum. The venue and the food were both truly spectacular and those who attended greatly appreciate the efforts of David and the staff.

May 24th Army Navy Country Club 3315 Old Lee Highway Fairfax, VA 22030 (703) 486-6822, Board Meeting at 6 and Chapter Meeting at 7 Hosting Chef Steve Ryder. Tee times may be available after 1:00, weather permitting. Demo to be provided by Joachim Buchner, CMC.

June 22nd (Tuesday) Keany Produce Day at the Ballpark Washington Nationals vs. the Kansas City Royals Local Farmers Extravaganza from 4-6 Please RSVP Host Roy Cargiulo

July 31st for the Chapter Picnic

August tentative August 16th Golf Outing at Evergreen Country Club Hosting Chef James Morris

September Metropolitan Club Washington DC, Hosting Chef Vincent Horville

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

***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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baxterdd@gmail.com

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Corporate Chef, Nestle Food
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christopher.britton@us.nestle.com

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acfgfs@verizon.net

Past Chairman of the Board:

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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, May 24th. 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
 chefdauidi@mac.com

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

Education:
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 acfgfs@comcast.net

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Bill Babb
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Chapter Picnic:
 Greg Sharpe
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Golf Outing:
 Steve Ryder
 nccagolf@hotmail.com

SCHEDULE OF EVENTS

May 2010

	SUN	MON	TUE	WED	THU	FRI	SAT
							1
MAY 24TH CHAPTER MEETING Army Navy Country Club Fairfax VA Hosting Chef Steve Ryder Board Meeting at 6 General Meeting at 7	2	3	4	5 Battle of Puebla	6	7	8
	9 Mother's Day	10	11	12	13	14	15 Armed Forces Day
	16	17	18	19	20	21 National Wait-Staff Day	22
JUNE 22ND CHAPTER MEETING AND KEANY PRODUCE NIGHT AT THE BALLPARK Keany Produce Landover, MD Hosted by Roy Cargiulo Local Farmers Extravaganza from 4-6 Baseball after	23	24	25	26	27	28	29
	30	31 Memorial Day					

JULY 31ST
CHAPTER PICNIC
 Hosting Chef Greg Sharpe
 Annapolis, MD
 1:00

AUGUST 16TH
CHAPTER MEETING AND GOLF OUTING
 Evergreen Country Club
 Haymarket VA
 Hosting Chef James Morris
 1:00

UPCOMING EVENTS...

MAY 24TH, 2010
 CHAPTER MEETING AND GOLF ARMY NAVY COUNTRY CLUB HOSTED BY STEVE RYDER
 3315 Old Lee Highway, Fairfax VA 22030 703-486-6822
 Please contact Steve Ryder for Tee times; limited number available from Noon through 3:00. Cooking Demo By Chef Joachim Buchner, CMC

JUNE 22ND, 2010
 CHAPTER MEETING AND BASEBALL KEANY PRODUCE HOSTED BY ROY CARGIULO
 3310 75th Ave Landover MD 20785 301-772-3333 Local Farmers Extravaganza from 4 to 6 followed by your Washington Nationals vs. the Kansas City Royals at Nationals Park. Game time is 7; please RSVP Roy at Keany Produce at royc@keanyproduce.com we get to close to the event.

JULY 31ST, 2010
 CHAPTER PICNIC HOSTED BY CHEF GREG SHARPE, CEC
 More information and evite's as we approach the event.

The Chapter is always looking for Chefs or Vendors to Host Monthly Chapter Meetings.
 Please Contact Denise Baxter if you can Help at www.baxterdd@gmail.com

AUGUST 16TH, 2010

CHAPTER MEETING AND GOLF OUTING HOSTED BY CHEF JAMES MORRIS

15900 Berkeley Drive Haymarket, VA 20169 703-754-4421 More information as we approach the event. Jamie I swear that I am working on this.

SEPTEMBER , 2010

CHAPTER MEETING HOSTED BY CHEF VINCENT HORVILLE

The Metropolitan Club 1700 H Street NW Washington DC 20006 202-835-2500. More to follow.

OCTOBER , 2010

CHAPTER MEETING HOSTED BY CHEF FRANCOIS DIONOT

L' Academie de Cuisine 16006 Industrial Drive Gaithersburg, MD 20877 301-670-8670.

More to follow.

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-nccacheffs.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: Denise Baxter, CSCE at baxterdd@comcast.net

June 2010

SUN	MON	TUE	WED	THU	FRI	SAT
		1	2	3	4	5
6	7	8	9	10	11	12
13	14 Flag Day	15	16	17	18	19 Juneteenth
20 Fathers Day	21 Summer Begins	22	23	24	25	26
27	28	29	30			



Host Chef Max Knoepfel and his brigade for the 4th Annual Evening with the Chef's at Belle Haven Country Club to benefit the Boys and Girls Club of Alexandria, VA

4th Annual "Evening with the Chefs"

First Course - Chef Will Smith
Sals Braised & Kalamintine Carrots
Green Casserole and Fresh Greens
King Crab, Sweet Corn, Cornmeal
Second Course - Chef Max Knoepfel
Spiced Arctic Char
Crispy Potatoes & Preserved Tomato Relish
New York Wagyu Wagyu Steak, Swiss Potato, Green Beans

Intermission - Chef David Guas
- Entrees - \$110/plate

Entree - Chef Robert Wimmer
Pheasant with Anchocho, Lentils
Crispy Pork Chops & Eggplant Macaroni
with Citrus Mahon, Lamb Jerk
Lamb Chops, Tomatoes, Fava Beans
Crispy Pork Chops, Green Beans, Potatoes

Cherry Cheesecake - Chef Max Knoepfel
Cherry Glazed Cheese Bites & Bites of Anchocho
Stiver of Blythholm's Fresh Eggplant, Turkey Potatoes
Macarons, Baby Potatoes, Quinoa & Walnut Pistachio

Dessert - Chef David Guas
Crispy Ciambotta Bites
Honey Crisp Kumpouts & Mahon Sea Salt
to your Apple Tasting Potatoes, Crisp
Coffee & Biscuits



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SERVSAFE AND TIPS TRAINING

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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



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Professional communications skills

Attention to detail in completing tasks

Ability to actively listen- giving full attention, understanding, asking questions as appropriate.

Ability to accept feedback and work calmly and effectively under pressure.

Must have problem solving abilities, time management skills and be self-motivated.

Commitment to quality service, and food and beverage knowledge.

Locations: Bethesda MD, Annapolis MD, Baltimore MD, Washington DC, Northern VA

Please email resume with cover letter and salary requirement to:

Stephen Abel, CEC: sabel@thompsonhospitality.com

The following pages contain pictures from the National School Breakfast and Taste of the Nation. We hope to have more pictures on the website of both of these events soon.







Jennifer Kopp, CEPC is at it again; she will be in Anaheim, CA for the ACF National Convention competing for Pastry Chef of the Year. As always when a member of our chapter competes we wish them the best. This raises the question of how much support do we as a chapter and a national organization owe to the competitor's who represent us and by support I of course mean money. I had the great privilege of attending a conference where Chef Charles Carroll, CEC was speaking. Chef Carroll's accolades are too numerous to list here and when asked how he felt about the ACF canceling and then bringing back the National Team he had "no comment" but he did feel that we need to have an International presence. He also added that if each member of the ACF where to come up with around \$10.00 it would go a long way to funding a successful National Team.

The newsletter czar's opinion on this is if anyone inside or outside the ACF wants to make a donation to the National Team of The United States of America for any reason then God Bless You. If any sponsor is willing to contribute (the ACF and Unilever where platinum sponsor's in 2004 for example) with money or uniform's (Chef Revival) or whatever and in return make the uniforms of the team look like NASCAR drivers that's wonderful. As far as reaching in my own wallet and pulling out ten dollars that I should be putting into my kids college fund (though to be honest my youngest looks like he may be getting a full scholarship to car wash university) that is a much tougher sell.

Jennifer is different and I have to admit to bias here. She is not a name on a webpage with a picture or even someone you met once at regional. I like her, respect her and she has tried to help me even though my lemon bars still suck I greatly appreciate the effort. She has never stepped on me even though this is technically the March Newsletter. And if the board of this chapter votes to supplement her trip to national I am all for it.

I would be happy to publish any other opinions from both within and outside the chapter in the May Newsletter which will be out sometime in mid to late August.

Appearing below and in the following pages are Jennifer's winning entry in the NE Regional Pastry Chef of the Year Competition. Thank you, Steve.

Warm Orange Crepes and Vanilla Sponge Cake, Vanilla Basil Ice Cream and Citrus Fruit



Jennifer Kopp, CEPC
March 13, 2010
NE Regional Pastry Chef of the Year
Competition

Recipes**Crepes**

Eggs	1 ea
Milk	3 oz
Orange Juice	2 oz
Flour	2.6 oz
Grand Marnier	1 Tbsp
Vanilla extract	tt
Melted butter	.75 oz
Clarified butter	approx 6 oz

Method of Preparation:

1. Blend together first six ingredients until smooth.
2. Add melted butter.
3. Strain.
4. Cook in non-stick omelet pan with clarified butter.

Vanilla Sponge Cake

Egg yolks	3 ea
Granulated sugar	1.25 oz
Vanilla extract	½ tsp
Grated orange zest	½ ea
Grated lemon zest	½ ea
Egg whites	2 ea
Granulated sugar	1 oz
Cake flour, sifted	1.75 oz
Warm butter	1 oz
Grand Marnier	tt
Orange jam	for assembly, approx 4 oz
Egg	1 extra in case of bad egg

Method of Preparation:

1. Whip yolks with sugar, vanilla, and zests.
2. Whip whites with sugar.
3. Fold whites into yolks.
4. Fold in flour.
5. Whisk butter into a small amount of batter in a separate bowl.
6. Fold butter mixture back into batter.
7. Pipe into 6" circles.
8. Bake at 450F deck oven 3-5 minutes until lightly golden brown and firm.

To assemble:

1. Brush a circle of cake with Grand Marnier.
2. Spread a thin layer of orange jam on a warm crepe.
3. Place the cake circle on top.
4. Spread another layer of jam on the cake circle.
5. Roll up tightly.
6. Wrap in plastic wrap to form a tight cylinder. Repeat to make 4 cylinders.
7. Keep warm. Glaze with sauce and serve.

Filo

Filo dough	1.5 sheets
Clarified butter	approx 2 oz
Cinnamon	1.5 tsp
Granulated sugar	2.5 oz

Method of Preparation:

1. Brush a half sheet of filo dough with butter. Sprinkle with cinnamon sugar.
2. Repeat for a total of 3 layered half sheets.
3. Cut into strips.
4. Bake at 350F between silpats until golden brown.

Vanilla Basil Ice Cream

Heavy cream	8 oz
Milk	6 oz
Sugar	1 oz
Vanilla bean	½ ea
Basil leaves 4"	2.5 ea
Pasteurized egg yolks	1.75 oz
Granulated sugar	1 oz
Salt	1/8 tsp
Ouzo	1 tsp

Method of Preparation:

1. Boil cream, milk, sugar, and vanilla bean.
2. Add basil leaves and infuse for 1 hour.
3. Remove vanilla bean, blend in food processor.
4. Whip yolks, sugar and flavorings.
5. Add cream mixture to yolk mixture.
6. Strain, chill until cold.
7. Run in ice cream machine.

Sauce and Citrus Fruit

Orange (from cake)	1 ea
Orange, cara cara	1 ea
And zest	1/2 ea
Grapefruit	1 ea
Granulated sugar	3 oz
Lemon Juice	1 tsp + tt
Butter	1 oz
Citrus juice	tt
Grand Marnier	1 oz + tt
Vanilla extract	tt
Basil leaves, small	3 ea

Method of Preparation:

1. Blanch orange zest, drain. Reserve zest for sauce.
2. Peel and segment citrus fruits
3. Caramelize sugar with lemon juice.
4. Add butter and citrus juice.
5. Strain, add zest and cook.
6. Finish with Grand Marnier.
7. Taste and adjust flavorings as needed.
8. Heat segments in warm sauce. Glaze crepes with sauce and plate.
9. Plate segments and garnish with thin strips of basil.



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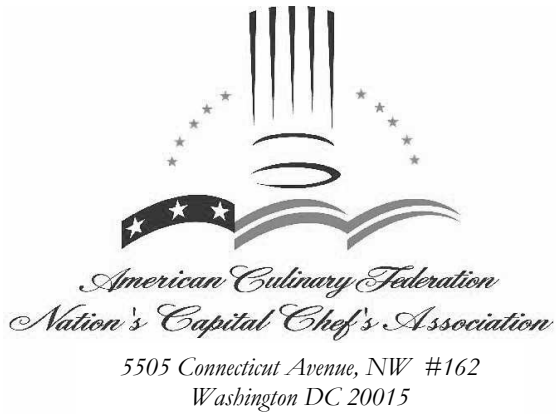


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