

THE CULINARY CONNECTION

ACF/Chefs de Cuisine Association of California, Inc.

<Incorporated 1923>

www.chefsdecuisine-acfla.org

Volume XII, Number 1

July – August, 2003



2003 CALENDAR OF EVENTS.....

OFFICE INFORMATION.....

ACF NATIONAL CONVENTION.....

PRESIDENTS REPORT

CHEF OF THE YEAR/CCAC CULINARY COMPETITION.....

FROM THE GRAPEVINE.....

SUPPORT DIRECTORY.....

American Culinary Federation Chefs de Cuisine Association of California, Inc.

<Incorporated 1923>

www.chefsdecuisine-acfla.org

E-mail:ccacacfla@aol.com

CHAIRMAN OF THE BOARD
Daniel Drumlake, CEC CCE AAC

PRESIDENT / OFFICE MANAGER
NEWSLETTER EDITOR
Dennis Sheeler, CCC

FIRST VICE-PRESIDENT /
PUBLIC RELATIONS
Joanne Adirim

SECOND VICE-PRESIDENT /
ESCOFFIER SOCIETY PRESIDENT
Whitney Werner, CEC

EXECUTIVE SECRETARY /
CHEFS FOR CHILDREN
Mary Noell

SEARGEANT AT ARMS
Carole Lung

AMERICAN ACADEMY OF CHEFS
Richard L. Morgan, CEC, AAC

COMPETITION CHAIRMAN
Giovanni Joe Delrosario, Med.

EDUCATION CHAIRMAN
Mark Baida

CERTIFICATION ADVISORS
Nancy Berkoff, Ed.D,CCE,AAC
Eloise Cantrell, CEC,CCE

JUNIOR MEMBERSHIP
David Kahn

ADVISOR TO THE BOARD
Luis Martinez, CEC, AAC

ASSOCIATE CHAIRS
Terry Morvan,
Goldberg and Solovy Foods Inc.
Dan Hana,
Family Tree Produce

JUNIOR MEMBER LIAISON
L.A.Trade-Technical College:
Eugenia Getz
Art Institute of Los Angeles:
Ruet Ness
El Camino College
Veronica Partida
Jamilla S. Mayers

ACCOUNTING
Elizabeth Drumlake
Dean Goings, CPA

ACF WESTERN REGIONAL
VICE-PRESIDENT
Walter Bronowitz, CCC/CCE/AAC

JULY

Tuesday, July 2nd: Board Meeting at The Beach Club 6:30 P.M.

**July 24th - 29th: AMERICAN CULINARY FEDERATION
NATIONAL CONVENTION, WASHINGTON D. C.**

AUGUST

**August 2nd - 5th: California Restaurant Show Los Angeles,
CCAC Greater L.A. Chef of the Year Competition
& ACF Sanctioned Culinary Competition
Hosted by the CCAC-ACF LA.**

SEPTEMBER

**Tuesday, 2nd: Board Meeting at The Beach Club 6:30 P.M.
Board of Directors Nominations Open**

OCTOBER

**Tuesday, October 7th: Board Meeting at The Beach Club
6:30 P.M.**

**Monday 20th: 2003 Presidents Grand Ball
The Southern California Gas Company
5th and Grand Los Angeles
Dennis Sheeler, Chairman: Hosted by Eurest Dining Services
6:30 P.M.**

NOVEMBER

**Tuesday, November 3rd: Board Meeting at The Beach Club
6:30 P.M.**

Board Planning Meeting, Place and Time, To Be Arranged

DECEMBER

**Monday, December 1st: Board Meeting at The Beach Club
6:30 P.M.**

**Monday 3rd: Escoffier Dinner, The Regency Club
6:30 P.M.**

To all CCAC Members:

As of (4/9/03) the CCAC office has moved. As of yet, we do not have an office but we are looking. The office that we have occupied for the last ten years has been sold and our lease has been terminated. I have been looking for office space but everything that I find is more money per month than what we paid for while at the Burbank office.

Our phone is back up and running. Dennis Sheeler will be taking calls and answering any questions on request.

The phone number is still 818-559-5218. Unfortunately, we will not retain the same fax number.

This fax number is 818-833-4350. Please be sure and put on your documents for CCAC or Chefs de Cuisine Association of California, as this is a shared fax machine.

Our new forwarding address is:

Chefs de Cuisine Association of California-Los Angeles
15981 Yarnell, #124
Sylmar, CA 91342-1054

Thank you for your patience in this move as it wasn't an easy move. We have no idea how long we will be in this interim office mode.

Chapter Chefs' of The Year

- | | |
|------------------------------|---------------------------------|
| 1970 Richard Morgan AAC | 1981 Robert W. Bryan AAC |
| 1971 Kaare K. Erlandsen | 1982 Juan Aguirre, AAC |
| 1972 Otto Nasser | 1983 Steve W. Givings AAC |
| 1973 Harry F. Bannigan | 1984 Werner Glur |
| 1974 Walter Roth | 1985 Raimund Hofmeister CMC |
| 1975 Richard H. Gee AAC | 1986 Kay Corning
-Martin AAC |
| 1976 Raymond Marshall | 1987 Leonard Mack |
| 1977 Marvin
Slaughter AAC | 1988 Hugo Fressle CEC |
| 1978 Jack LaBriola | 1989 Wilson Brown CWC |
| 1979 Ryo Sato, CEC | 1990 Ernest W. Green AAC |
| 1980 Harold Nightlinger | 1991 Joe Cochran |
| | 1992 Luis Martinez AAC |
| | 1993 Nancy Berkoff AAC |
| | 1994 Francois Studer AAC |
| | 1995 Luis Vega AAC |
| | 1996 Mario H. Sosa CEC AAC |
| | 1997 Jaques Tokar |
| | 1998 LeRoy Blanchard AAC |
| | 1999 Daniel Drumlake CEC |
| | 2000 Ernest W. Green AAC |
| | 2001 Whitney Werner CEC |

March 1st 2003

ACF is proud to acknowledge that GFF, Inc. the makers of Girard's Food Service Dressings has just been awarded the ACF Seal of Approval for the following categories of products:

*Au Naturel Mayonnaise
Au Naturel Aioli Mayo Sauces
Au Naturel Seafood Sauces
Au Naturel Salad Dressings
Au Naturel "Fat Free" Dressings*

Congratulations to GFF, Inc. for receiving the award on these fine products.

*Michael Baskette, CEC, CCE, AAC
ACF Director of Operations*

Cell Phone (562) 577-0742

DAN HANA
Sales

FAMILY TREE
PRODUCE

1225 East Cerritos Avenue
Anaheim, California 92805

(714) 635-7610
(800) 300-7610
FAX (714) 635-7526
FAX (800) 597-2700

*ACF / Chefs de Cuisine
Assn. of California*



Joel M. Fisher, PhD
WINE COLUMNIST
CULINARY CONNECTION

209 W. ALAMEDA, SUITE 103
BURBANK, CA 91502
(818) 559-5218, FAX (818) 559-5219
(818) 783-4946
E-MAIL: ccacacfla@aol.com

AMERICAN CULINARY FEDERATION NATIONAL CONVENTION

July 24th – 29th, 2003 Washington, DC.
Marriott Wardman Park Hotel

May the Best Cook Win! ACF's National Chef of the Year and Student Member of the Year will be chosen by first-ever finalist cook-offs

On Sunday, July 27, on the trade show floor at the Marriott Wardman Park Hotel in Washington, D.C., ACF will hold a pair of "firsts" that will make history. Four regional representatives for the Chef of the Year award and four representatives for the Student Member of the Year award will compete in cook-offs for the national title. A panel of judges will select the winners. Both ACF and non-ACF candidates, who are nominated by ACF members or members of other chef organizations, can be contenders for the Chef of the Year award. ACF National President Edward Leonard, CMC, AAC, said this new award will garner industry attention for ACF and become a significant marketing tool.

"It will truly represent the new ACF that is open to all and is true to the culinary craft," he said. "With this award, we felt that it was time to change the member-only criterion and get back to cooking. In Europe, all such competitions are open to everybody and determined by cook-offs. It gives the award more value when it's based on cooking skill."

Eventually, Leonard said, regional representatives for the chef of the year award will be determined by cook-offs at regional conferences. As for students, in 2004 the award will be changed to recognize a national student cook of the year, with the winner chosen through cook-offs at the regional and national levels. Also in 2004, ACF will give its first national pastry chef of the year award, again using a cook-off format to determine the winner. ACF would like to find sponsors for the competitions, and Leonard has some ideas about what kind of company would fit. "Standards are important, so we need a quality company that supports chefs and the award," he said. "The right partnership with a company that is interested in chefs and in student development is paramount."

Competing in the cook-off for national Chef of the Year are: Keith Coughenour, CEC; Donald Miller, CEC, CCE, AAC; Roderick Smith, CEC, AAC; and Jacques Wilson, CEC. This promises to be an exciting contest as these four talented chefs demonstrate the very best of cooking skills. They share a profound dedication to all aspects of the culinary arts and have embraced the challenges of this most challenging profession. Share their passion as you witness the first culinary competition to determine ACF's national Chef of the Year.

Laura Bellus-Kaltenecker, Asa Rodriguez, Ke'o Velasquez, and Damien Wanek are finalists for national Student Member of the Year. These four exceptional student members come from diverse backgrounds and geographical areas, but their common goal is the pursuit of excellence in the culinary arts. Their contagious excitement about food and cooking will engage all who watch this first Student Member of the Year cook-off.

In 1963, ACF developed the Chef of the Year award to acknowledge Walter Roth, AAC, for his tireless efforts to promote and elevate the profession. The award is the highest honor annually bestowed by ACF, and at this year's national convention, the 41st national winner will be named. To be considered for this prestigious award, candidates must hold a sous chef title or higher, work in a full-service facility, and be nominated by an ACF member in good standing or a member of any chefs organization. Previously, the national Chef of the Year award winner was chosen by chapter ballot.

The Student Member of the Year award was established in 1987 by Baron Galand, CEC, to help student members establish their position within the American Culinary Federation. The award honors those student members whose dedication and service to their chapter, community, and profession have enhanced the image and professionalism of the chef. From 1987 to 1998, one national Student Member of the Year was announced during ACF's national convention. From 1999 to 2002, a winner from each ACF region was chosen, and the national winner, selected by past national Chef of the Year winners, was announced at the convention. The award is sponsored by Custom Food Products, Inc.

From the President ..

A warm welcome to all of you. As ACF National President, I invite you to join us as the world's most extraordinary culinarians gather for the 2003 ACF National Convention in Washington DC. Together, let's take this opportunity to focus on cooking skills and learn together to better our craft. Our convention will be one of sharing knowledge, learning, networking, and gathering with friends. During the President's Grand Ball, I will welcome you all to the 2003 ACF National Convention on behalf of ACF.

That evening, I will announce the ACF National Chef of the Year: also during this week, the Chef Professionalism Award will be presented. Be sure to join us for our General Session where the keynote speaker will seek to inspire and inform.

We have many exciting and innovative events at the National Convention 2003 and we look forward to sharing them with you.

Sincerely,

Edward G. Leonard, CMC, AAC

Chef & Child's Calypso Night Includes Super Silent Auction

Are you a collector or a sports nut? want free airline tickets? Enjoy weekends away at luxury hotels? If so, you won't want to miss the silent auction at the [Chef & Child Calypso Night](#) July 26 during the 2003 ACF National Convention. See the May issue of the Center of the Plate for details about some truly terrific silent auction items, and make plans to be part of this fabulous fundraiser for the ACF Chef & Child Foundation.

**2003 ACF National
Convention Launches Cold
Food Culinary Salon**

With a growing interest in cold food competition nationally and internationally, Edward Leonard, CMC, AAC, has added a cold food salon to the schedule of events at the 2003 national convention in Washington, D.C., in July. The deadline for applications to be accepted has been extended until June 30.

Highlights:

Tradeshow.... Culinary Competitions.... Chefs Demonstrations.... ACF Chef & Child Events.... Baron H. Galand Culinary Knowledge Bowl.... General Session.... American Academy of Chefs Events.... President's Grand Ball.... Board of Governors Annual Meeting.... ACF Chef of The Year Award.... ACF Chef Professionalism Award.... Culinary Seminars.... Sanitation, Supervision, and Nutrition Refresher Courses and Much More.....

Board of Directors
Nominations
2004 Open
September 1st, 2003.

We Are Looking For
Dedicated Culinarians
to Join Our Team Of
Professionals.

The Goal of Making a
Difference In The
Professional
Foodservice Industry
and The Ability To
Give Back To The
Culinary Community
A Must.

Please Contact the Chefs de Cuisine at
818 559 5218

***PRESIDENTS BALL
and
AWARDS BANQUET***

Monday October 20th 2002

Reception
6:30 pm.

Fine Dining
7:00 pm.

Our Host Award Winning
Tom Chow and Dennis Sheeler
From Compass Groups Eurest
Dining Services,

The Southern California Gas
Company
555 West 5th Street,
Los Angeles, CA. 90013

*Dinner, Awards, Music
and Dancing*

Black Tie Optional
For Reservations Please Contact the Chefs de
Cuisine at 818 559 5218

Report by President Dennis Sheeler



Chefs de Cuisine Members,

Summer is upon us once again and the time for long days of service to our clientele is foremost in our minds. With the absence of the physical office for the Chefs de Cuisine Association, it seems the fervor of culinary pride has grown quiet. However, the Board of Directors and the culinary committees have been working diligently on upcoming events to stimulate the growth of our organization.

We encourage all of you that are able to make it to the National Convention in Washington, D. C. to attend and reap the benefits of continuing education and camaraderie. Many of our members have already confirmed reservations for this eventful week in July. Some of them will be competing for national honors and others will use the opportunity for a well deserved vacation.

We have also been contacted and are in the process of organizing the California Restaurant Association Western Foodservice Expo's Chef's Tables, ACF sanctioned culinary competition, and 2003 Chef of the Year competition August 2nd, 3rd and 4th, 2003. Show chair Joe Delrosario CEC, Los Angeles Trade Tech, can be contacted for further information regarding the Culinary Salon or contact Chef of the Year chair Whitney Werner CEC, Executive Chef, The Beach Club for information pertaining to Chef of the Year nominations. Volunteers will be needed to man show floor CCAC booth, pre-show duties and clean up. If you have the availability to assist us, please contact the CCAC voice mail at 818-559-5218. This event will serve to promote our organization to a large crowd of foodservice professionals from the Los Angeles area. This show is slated to be an annual event and we would like to have a strong group showing from our membership to ensure that we will be invited to participate again next year and in future years. Please show your support!!!

Information on upcoming events for Fall of 2003 will be posted on the website at www.chefsdecuisine-acfla.org Look for information on the Board of Director's nominations 2004, President's Ball, Escoffier Dinner, and newly formatted web based newsletter to be available soon.

I shall foster a spirit of courteous consideration and fraternal cooperation within our profession.

EDITORIAL STAFF

Dennis Sheeler, CCC,
And Joel M. Fisher,
Ph. D.,
Address

correspondences to
Chefs de Cuisine
Association of
California-Los
Angeles

15981 Yarnell, #124
Sylmar, CA 91342-
1054

Office: (818) 559-
5218 Fax:(818) 833-
4350 E-mail

ccacacfla@aol.com
[www.chefsdecuisine-
acfla.org](http://www.chefsdecuisine-acfla.org).

The contents of this
magazine are not
necessarily
the views of the
Chefs de Cuisine
Association of
California or its
members.

THE CHEFS DE CUISINE ASSOCIATION OF CALIFORNIA BOARD OF DIRECTORS PASSED A MOTION THAT WILL ALLOW FOR THE GATHERING OF ALL MEMBER LEVELS CURRENT EMAIL ADDRESSES IN AN ATTEMPT TO TRANSITION FROM A COSTLY AND TIME CONSUMING HARD COPY NEWSLETTER TO A ONLINE WEB BASED INFORMATIONAL SOURCE WHICH WILL BE POSTED AT OUR CURRENTLY MAINTAINED WEBSITE. PREVIOUS REQUESTS FOR EMAIL ADDRESSES HAVE PROVIDED US WITH LESS THAN HALF OF THE NECESSARY ADDRESSES NEEDED TO MAKE INFORMATION SHARING A MORE EFFECTIVE GOAL. WE ARE ASKING THAT YOU PARTICIPATE IN THIS PROGRAM AS WE MOVE TO UTILIZE THE LATEST IN TECHNOLOGY SO WE MAY USE ASSOCIATION FUNDS FOR THE PURPOSE OF AWARDING SCHOLARSHIPS AND PROMOTING THE CULINARY PROFESSION.

EMAIL: ccacacfla@aol.com or log on to www.chefsdecuisine-acfla.org and input a member bio and set up a password.

Hard copy newsletters will continue until December 2003, After such time it will be necessary for you to contact the office, so one could be mailed to you.



Chef de Cuisine Association of
California



American Culinary Federation
Los Angeles Chapter Presents:

Western Expo-LA Culinary Competition

FEATURING

THE FIRST ANNUAL LA-CHEF OF THE YEAR COMPETITION

- ★ **When: August 2, 3, 4, 2003**
- ★ **Where: Western Expo – LA at the Los Angeles Convention Center**
- ★ **Who: LA's Hottest Restaurant, Hotel and Club Chefs**
- ★ **Nominations accepted by a member in good standing of any chef organization**
- ★ **Nominees must hold title of sous chef or higher (LA area)**
- ★ **12 nominees chosen to compete by prior "chef of the year" committee**
- ★ **Competition format: 1 hour "K" category competition TBD**
- ★ **Winner eligible for ACF National Chef of the Year**
- ★ **Winner will receive airfare, hotel for national competition and \$1000 cash**
- ★ **Sponsored by World Wide Produce and Wine Warehouse**

Additional Show Competitions

I. Chef's Table Luncheons-12:30 Lunch Service for 75 Persons

ENTER YOUR RESTAURANT'S TEAM OF 4 TO COMPETE FOR PRIZE MONEY

(1st-\$1000, 2nd-\$750, 3rd-\$500)

**II. COLD FOOD (A), HOT & COLD FOOD (B), PATISSERIE (C),
SHOWPIECE (D) AND ICE CARVING (H)**

ACF Gold, Silver and Bronze Medals

ACF National Chef of the Year Winner and Ice Carving Specialist

Joseph Amendola will be the lead judge!

Two ACF Certified Master Chefs will assist Chef Amendola in choosing LA's

Chef of the Year *Don't Miss It!*

ALL CYA NOMINATIONS AND CHEF'S TABLE ENTRIES MUST BE IN BY JUNE 30, 2003

ALL OTHER COMPETITION ENTRIES MUST BE SUBMITTED BY JULY 25, 2003

Chef of the Year Competition Chair Whitney Werner, CEC, Executive Chef

The Beach Club, 201 Palisades Beach Road, Santa Monica, CA 90402, 310-394-0755,

chefwhitney@clubculinary.com



Show Chair Joe Delrosario, CEC, Los Angeles Trade Tech

213-763-7347, giovannidelrosario@msn.com



**Nominate your favorite chef or enter a
competition at chefsdecuisine-acfla.org**

FROM THE GRAPEVINE

BY JOEL M. FISHER



JULY-AUGUST 2003

I recently received an invitation through my friends at the Woodland Hills Wine and Cheese Shop to a special wine tasting at the hip, new West Hollywood restaurant Opaline. The great wines of **Cos D'Estournel** of Bordeaux, and **Chateau Angelus** of Saint Emilion – exclusively from vintages rated by Robert Parker or the Wine Spectator in the 90's range -- would be paired with a fantastic lunch. These types of wines mostly retail at over a hundred dollars a bottle. Restaurants, of course, typically charge double that. So although I hesitated at such an indulgence, my beautiful friend decided to take me to the affair as a gift. I had ankle surgery looming in my future, and warmly welcomed such a decadent diversion.

When I arrived for the lunch, I had the rare opportunity to meet the two Frenchmen whose wines we were to taste: Baron Hubert de Bouard de Laforest, of Chateau Angelus, and Cos d'Estournel's Jean-Guillaume Prats, son of the famous Bruno Prats, who turned control of Cos d'Estournel's over to his son about five years ago. We chatted for a bit, with the winemakers proving to be quite friendly and open. It turns out that they had just flown into town from hosting a similar event in Aspen.

Before I recap the lunch and wines, let me give you some background on these two vineyards. Cos is the leading estate in St. Estephe, Bordeaux, and normally blends a mixture of 60% cabernet sauvignon, 35% merlot, and 5% cabernet franc. Hubert de Bouard is the owner and winemaker of Chateau Angelus, and recently was elected President of the *Jurade du St. Emilion*, a venerated 800-year-old wine institution in the region. Chateau Angeles produces about 12,000 cases annually from roughly 150 acres. The winery's blend tends to consist primarily of merlot and cabernet franc grapes, and about 5% of cabernet sauvignon. This 2000 vintage will contain nearly 50% cabernet sauvignon.

When it was time to move to the table, I had the pleasure of sitting next to M.de Bouard. Opaline's experienced executive chef and partner David Lentz and able wine expert (and also managing partner) David Rosoff presented the first course: a cured duck breast with blood oranges and mizuna. The poured wines began with the *Angelus 2000*, which was scored 92-94 by the Wine Spectator and 96 by Robert Parker. This lovely blend is roughly half cabernet sauvignon and half merlot, and was aged for 23 months in the barrel. The wine demonstrated substantial black fruit, along with tobacco on the nose, and a hint of woody truffle. This bottle posses a quarter more tannins than the 1995 vintage, and can age comfortably for another six or seven years. Next came the *Angelus 1998*, rated 92 by the Wine Spectator. Comprised of 55% merlot, this elegant wine displayed fruit forward and a great, smoky nose. Again strong in terms of tannin, I found this well-structured wine exceptional.

We moved on to a ricotta gnocchi with a mushroom ragout. The first wine paired with this course was the *Cos d'Estournel 2000*, which garnered a rare 97 by Robert Parker. Guillaume observed that beginning with the 2000 vintages, his winery produced some truly excellent vintages. His boast was well founded. The tannic, truly big wine – which consists of 65% cabernet sauvignon and 35% merlot – has aged very well so far. A *Cos 1990* was poured next, and proved full and complex. A pureblooded Merlot, it somehow managed to convey a light scent of Indian curry.

The next course consisted of crispy veal sweetbreads, which was initially paired with the *Angelus 1995*. Scored a 95 by Parker, this classic wine possesses a huge nose of black fruit, plums, jam and spices overlaid by mint aromas. Tannic, rich and full-bodied, the finish of the 50% cabernet franc wine lingered for several minutes. All this praise notwithstanding, the bottle good do with two to five more years of aging. We next paired an *Angelus 1989* with the sweetbreads. Made from grapes harvested three weeks earlier than normal, the elegant if still-young wine (rated a 92 by Wine Spectator) displayed an almost Mediterranean nature: intense in color and peppery on the nose, with hints of spice throughout.

Our lunch concluded with a *Cavolo Nero* Stuffed Squab Breast, which involved a rich parsnip puree. We first tasted a *Cos 1989* (scored 90 by the Wine Spectator), which was still opening on the palate. Last but certainly not least came the justly famous *Cos 1982*. A great vintage, it boasted a lovely, spicy nose with traces of asparagus. This wine, scored in the 96-97 ranges by the Wine Spectator, will last another 25-30 years, and was a memorable way to wrap up a superlative event. Bravo to all involved: Opaline, the Woodland Hills Wine Shop, and our winemakers from Bordeaux and St. Emilion!

...

A wine reception and lunch was held recently to honor Philip Laffer, chief winemaker for Australia's **Jacob's Creek**, who received the Quantas/Australian Gourmet Traveler Wine's 2002 Winemaker of the Year Award. Laffer fits my model for a new world wine

maker. He is every inch the consummate vintner. (Jacob's Creek is a 25-year-old label for the Orlando Wyndham Group, and for which Laffer is also the chief winemaker.) The affair was held at Mastro's Steakhouse in Beverly Hills. The attendees were almost entirely involved in the industry, so the tasting was quite a friendly affair. The true stars, however, were Laffer's affordable imports. We tasted the 2001 Riesling Reserve, which was a very nice, balanced wine. It retails for \$15.00 The 2000 Reserve Chardonnay (\$14-\$18) had a floral nose, and nicely blended tropical fruit aromas, pineapple, vanilla and oak.

The 2000 Limited Release Chardonnay, selling for \$20-30, proudly displayed a vibrant green tint and a deeper nose than its predecessor. This complex but balanced wine demonstrated finesse and a long finish, not to mention a veritable fruit salad on the palate – including tangy citrus, peach and melon flavors.

The good 2000 Cabernet had nice color, a lovely nose of mint and cassis, big fruit on the palate, and some vanilla oak on its smooth finish. I very much enjoyed the 1999 Shiraz, which flaunted vibrant crimson colors and a rich bouquet that faded off with a nice note of coffee beans. The wine was full-bodied with well-harmonized tannins. Overall, this bottle is a pleasure.

If there is a lesson to be learned from this event, it is that a \$25 bottle of wine sometimes can personally be as much fun as a \$150 bottle—maybe more because it costs less. Honestly. Just keep on tasting and determining what suits you best.

On that note (pun fully intended), I bid you adieu.

Joel M. Fisher, Ph.D is Wine Instructor for the Culinary Arts Department, Art Institute of California-Los Angeles. He is Director of Public Affairs for the world famous Palace Hollywood, and conducts wine tastings and wine and food pairings in the Los Angeles, San Fernando and Conejo Valley areas.

News of the Southland

.....

Membership Report as of July 1st 2003

Active: 101, Junior: 62, Associate: 8,
Senior Chefs: 32, Lifetime: 1,
For a Total of: 204.
National: 30, Non Member Support: 45.
Associate-Duel: 2, Chapter Social: 2,

For a Grand Total of: 283

Jack Braun, CEC AAC former president of the American Culinary Federation from 1987 to 1991 and one of the leading forces who helped gain professional status for the American Executive Chefs died on Sunday, May 18, 2003. Arrangements were handled by Ott Funeral Home, Irwin PA. (724-863-8900). The funeral was held on Thursday, May 22, 2003 [Eulogy](#) by John Folse, CEC, AAC
No flowers please.
Donations can be made to the Jack F Braun Scholarship for Apprentices 13969 Valley View Drive McKeesport PA 15131



Les Amis d' Escoffier Society of Los Angeles

Dear Society Members and Friends of Escoffier,

It is our pleasure to announce the 2003 dinner tribute to August Escoffier. Our Dinner will be presented at the Regency Club on Monday, December 3rd, 2003. Presented under the guidance of Executive Chef Whitney Werner CEC Escoffier President. Make your reservations early, space is limited.

Reception at 6:30 P.M.

Dinner at 7:30 P.M.

Cover \$150.00

Formal Black Tie Attire

ALLEN PRIME MEATS



"THE VERY FINEST" IN DRY AGED BEEF

ANGUS BEEF • VEAL • LAMB
PORK • POULTRY • SEAFOOD
CERVENA VENISON* • GAME • PROVISIONS

2312 Damon Street
Los Angeles, CA 90021
Tel: (213) 627-2061
Fax: (213) 627-0343

ERWIN KOCHS
President



Leo Pearlstein
President

Public Relations & Advertising	1415 Fairfax Ave. Suite 301 Los Angeles CA 90046	Phone 323.938.3300 Fax 323.938.3305	E-mail leep@arl.com Website leesassociates-mkt.com
--------------------------------	---	--	---



FRESHPOINT
Southern California
G & G Produce Co.

Verne Lusby
President

5301 Rivergrade Road
Irwindale, CA 91704
626-813-5683
800-252-9161
Fax 626-856-0291

verne.lusby@freshpoint.com

The Fresh Produce Specialist



Thomas L. Frei

Director of Sales

Cell: (310) 420-4323

2910 E. Harcourt St. • Rancho Dominguez, CA 90221
(310) 632-3300 • Fax (310) 632-0303
tfrei@gourmetfoodsinc.com

ALL STAR PRODUCE

★ Los Angeles ★ San Diego ★ Maui



GWEN YANG
Account Executive

THE PRODUCE SPECIALISTS

1995 E. 20th St., Los Angeles, CA 90058
Direct (213) 763-0501 ★ Fax (213) 763-0502 ★ Cellular (818) 652-4718
E-Mail: allstargwen@yahoo.com



A Sempra Energy company

Nicole Kidushim, CFSP

Food Services Marketing Coordinator
Energy Resource Center

9240 East Firestone Blvd., ERC7, Downey, CA 90241-5388
Tel: 562.803.7529 Fax: 562.803.7518
nkidushim@socalgas.com



Kristie Kim-Rudolph
Territory Manager

111 E. Watson Center Road Unit A-1
Carson, California 90745
Phone: (310) 834-4400
Toll Free: (800) 221-2664
Fax: (310) 834-0300
Voice Mail: (800) 934-5213 x2732
E-mail: kkim@saraleccoffee.com

A *Sara Lee* Company

SUPPORT THOSE WHO SUPPORT THE ACF/CCAC



ANTHONY R. GRESSAK, JR.
Vice President
Distributor Sales

The Cheesecake Factory Bakery Incorporated
26950 Agoura Road • Calabasas Hills, CA 91301
(818) 871-3000 • fax (818) 871-3106
tgressak@thecheesecakefactory.com



...because details make the difference...

Craig Smith
Executive Chef
Regional Sales Manager

RATIONAL Cooking Systems, Inc.
13058 East Vista Park Drive
Moor Park, CA 93021
Phone: 805-529-8740 or 888-320-7274
Mobile: 805-501-0032
Fax: 805-529-8740
Toll free: 888-320-7274
Email: craigs@rationalusa.com
www.rationalusa.com



910 Commercial Ave., Oxnard, CA 93030

(805) 483-5292

Fax (805) 486-2412



GFF, INC.

Girard's "Food Service Dressings"
5442 Jillson Street
Los Angeles, CA 90040
323.724.2519 • Fax: 323.726.0934
Cell Phone: 213.435.1000



MALCOLM HACKETT
Corporate Chef / C.E.C.

E-Mail: malcolmhackett@girardsdressings.com

FoodService Associates

New Products from



Ebly Tender Wheat
Infused Rices - Tomato & Basil,
Garlic & Butter and Roasted Chicken

Lamb Weston

Fresh Garlic Mashed Potatoes
Private Reserve



Minor's Flavored Bases
Chipotle & Ancho and many more!

All products are available through
your local distributor.

Please call me for a **FREE** sample
Alfred Boll, Certified Chef
and ACF Member
(800) 478-5723 x 255

Your Ad Here!!

Business Card: \$150.00 Rates are
1/4 Page :\$250.00 for One Year
1/2 Page :\$400.00 6 issues
Full Page :\$650.00 Bimonthly

We are enthusiastic about the success we can build with your generous support. Throughout the year we, the CCAC Board of Directors, need product and time donations for all of the planning and execution of our events. If there is any interest in helping us to continue the work for our future goals, please contact our office at 818-559-5218 or ccacacfla@aol.com and let us know how you can be of assistance.



GOLDBERG and SOLOVY foods, inc.
CALIFORNIA'S MOST DIVERSIFIED FOOD DISTRIBUTOR

- Primary Receiver and Processor of Fresh Poultry
- "Sterling Silver Premium Choice" and Prime Aged Beef
- USDA Choice Hand Selected Lamb
- Premium Formula Fed Young Veal
- Hand Selected Top Quality Fresh Seafood
- Frozen Protein Programs (Beef, Pork, Lamb, Veal, and Seafood)
- Full Selection of Dry Grocery Lines (National Brands and Private Label)
- Complete Selection of Frozen Foods and Hors d'oeuvres
- Large Selection of Imported and Domestic Cheeses
- Fresh Dairy Products
- Personalized Full Service Programs (Chemical, Coffee and Juice)
- Paper Supplies and Disposables
- Full Line of Equipment, Supplies and Smallwares
- Superior Purchasing Power and Global Sourcing
- USDA Inspected Plant #4104
- Food Safety Education Programs
- In depth HACCP Plan

P.O. Box 58007 • 5925 South Alcoa Avenue • Vernon, California 90058
 (323) 581- 8181 weekend order tape
 FAX: (323) 589-2106 sales/purchasing ·
 FAX: (323) 583-8629 accounting/credit
www.gsfoods.com



Extraordinary chocolate

designs that make

any celebration unique

and special.

1-800-818-CHOC (2462)
 28455 Livingston Ave. Valencia, CA 91355
 (661) 257-3700 Fax: (661) 257-4999
 Web Site: www.chocolates-ala-carte.com
 E-mail: cus@candymaker.com

CHANGE OF ADDRESS

Name: _____

Certification: _____

Status: (Active) (Junior) (Associate) (CCAC) (Duel) (Social)

Membership Number: _____

NEW ADDRESS:

<Street \$ number>

<City>

<Zip Code>

New Phone Number: () _____

Please clip and mail to Chefs de Cuisine Association of California-Los Angeles
 15981 Yarnell, #124 Sylmar, CA 91342-1054
 Office: (818) 559-5218 Fax:(818) 833-4350 E-mail ccacacfla@aol.com
www.chefsdecuisine-acfla.org.

Chefs de Cuisine Association of California-Los Angeles
 15981 Yarnell, #124
 Sylmar, CA 91342-1054
 Office: (818) 559-5218 Fax:(818) 833-4350
 E-mail ccacacfla@aol.com , www.chefsdecuisine-acfla.org.

Please Send Your E-Mail Addresses to the Office at CCACACFLA@AOL.com