

President's Challenge

State Officers

Find a new Culinary Vision Partner and send me their contact information so we can pursue these new partnerships together.

Directors

Bring Registration Forms for your members to sign up for The State Convention Cruise on August 4th—8th, 2016 sailing out of Galveston Possible Fundraising for offsetting the cost would be a GREAT topic.

Membership

Bring a friend or colleague to your next meeting.

TCA State Convention

Cruise to Cozumel

Aug. 4th –8th, 2016



Our Winter Board Meeting

The 2016 Texas Chefs Association Winter Board Meeting was a great success with very positive feedback and work from all of the Local Chapter Directors, State Chairs, and Executive Team. I am ecstatic to report that the State of the Texas Chefs Association is strong, unified, and in the best direction we can be moving forward to.

The meeting was held in Dallas, the host chapter of this year's TCA State Convention - Cruise to Cozumel, and what a great Winter Board Meeting they put on. The local chapter directors met Friday afternoon for their traditional "rap" session. This session is a plenary meeting for the local chapter directors only, no State Chairs or Executive Team. The purpose of this pre-meeting is for the TCA Local Directors to come together in fellowship and discuss the upcoming board meeting agenda, gather new and innovative chapter ideas, express concerns, and formulate state wide initiatives for the greater good of the TCA.

This year, Traci Gates, Director of the Golden Triangle Chapter proposed a TCA State Wide Fundraising Event to benefit both a unified charity and the TCA as a whole. The board was unanimous to move forward with this proposal and we hope to have an event this summer. Our initial thought is to have the 1st annual TCA State Fund Raiser with a Texas Chef BBQ Cook-off and Student Ice Cream Churn Off. Location and date to be determined, but we are working hard to get you the information quickly.

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The second is a TCA proposal to the ACF for a Culinary School Graduate Program. This proposal would be a program for Culinary School Associate Graduates where they could enter and stay engaged with the ACF / TCA by working for outstanding ACF Certified Chefs and their respective properties. This proposal has now been sent to the ACF Educational Department and we are awaiting word to see if this is a program that the National office would like to work on. I will be discussing this proposal at the ACF Central Regional forum at the ACF Chef Connect Hawaii Convention and reporting back as things progress.

I am also happy to report that one of my last Presidential agenda items has been completed and is now in committee. This project was to align our TCA State Constitution, Bi-Laws, and Policy and Procedure. This was a very long and precise project and I'm glad it is now in the hands of committee members: Dallas Director - Pete Nolasco, State Treasurer Jack Raymome, and 2nd Vice President Casey Gates. It is their charge to accept, amend, rewrite, or determine no change needed. There is hope to have this completed by the Summer General Session, however the committee will need time and there must be greater local discussion. So, I am assuming that the 2017 Summer General Session will be the opportunity to have an updated version of these documents.

Lastly, the Board of Directors was super excited to hear from the Dallas Chapter and their incredible effort for this summer's Convention Cruise to Cozumel. Look on Page #7 & #9 for the latest information to book your spot on this 1st ever TCA Cruise Convention.

The Cooked Cookbook Review

The Sweet Tooth Satisfier

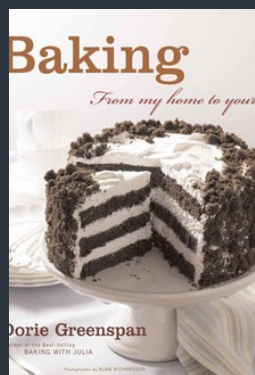
Baking: From My Home to Yours

By: Dorie Greenspan

Publisher: Houghton Mifflin

ISBN-13: 978-0618443369

\$25.00 to \$32.00 Hardcover



Dorie Greenspan is a former collaborator of Julia Childs. It is nearly impossible to not be drawn to Dorie—her writing is so charming, her fans refer to her on a first-name basis. But

do not be fooled by the friendly headnotes: these recipes are serious business. More than any other baking author we can think of, Dorie Greenspan's recipes work. You can lean on them hard when you need a cake or a batch of cookies to turn out well. This pick titled: Baking is out of all of Greenspan's books largely because it's comprehensive. If we were only going to put one baking book in the canon, it couldn't just cover desserts. Baking tops out at a whopping 300 recipes, starting at the breakfast table. And while we love her collaborations with chefs like Julia Child, Pierre Herme, and Daniel Boulud, she's at her best when she's writing for herself. Yes, picking this book leaves a bit of a blind spot on our list when it comes to bread baking—Greenspan does cover brioche, quick breads, and biscuits—but in every other capacity this is the ideal baking book.

Texas Chef of the Year

Patrick Mitchell, CEC AAC

Wins ACF Regional Chef of the Year



Our Texas Chef of the Year, Patrick Mitchell, CEC AAC and Ben E. Keith Chef Liaison wins the ACF Central Regional Chef of the Year Competition in St. Louis Missouri with a Gold Medal. This incredible accomplishment is the culmination of his life work, tenacious competitive skills, dedication to the craft, unrivaled professionalism, and support of Ben E. Keith and the Texas Chefs Association.

Chef Mitchell dedicated himself to 12 full practice sessions, along with multiple individual recipe concept development runs in order to perform at the highest level of culinary competitions. His outstanding work ethic and organization allowed him to enter the competition with confidence to perform his dish with precision and skill.

Chef Mitchell said that dedicated practice sessions are the most valuable part of any competition. The preparation allows you to enter the competition kitchen with confidence and any nerves or doubt are washed away in the first 5 minutes due to the automatic practice skill sets that are being brought to the craft. "It was like I lit a rocket and rode it to the end... knowing that it was one of my best performance in competition."



Chef Mitchell is now going on to the Final Four National Competition. Please offer any support to Chef Mitchell through the State Office to help fund his and our honored effort to win the 2016 ACF National Chef of the Year.



Texas Pastry Chef of the Year

Michelle Brown

Earns Silver Medal at ACF Central Region Competition



Our Texas Pastry Chef of the Year, Michelle Brown of the Brook Hollow Golf Club of Dallas, earned an ACF Central Regional Silver Medal at the Pastry Chef of the Year Competition in St. Louis, Missouri

True to form she was both humble and ecstatic at the opportunity to represent the Texas Chefs Association in this prestigious ACF "Top Pastry Chef" competition. The "buzz" around her work was one of flavors and tasting profiles.

I can think of no other pastry that could represent the TCA with so much grace and style. She was one of the first to congratulate and honor the over all winner and took away a wealth of new ideas and techniques. After talking with her, she went on in such a positive way of the entire competition and how inspirational the entire process was and how she worked the process of practicing and preparing for the competition and the honor she had for her to be able to represent The Texas Chefs.

Thank you Chef Brown for the dedication and tremendous hard work you served for the ACF Pastry Chef of the Year Competition.



Milk Chocolate Banana Upside-Down Cake with Passion Strawberry Sorbet

Chefs

My School Fuel

Gabriel Fuentes

SALT & House Wine

Larry Delgado

Victor Cuellar

Johnathan Rodriguez

Loretto Bistro

Jess Zombiex

Bodega

Adam Cavazos

Chris Rodgers

Rio Grande Grill

Stefania Trimboil

The Gardens

Dustin Stair, CEC

Mark R. Schneider

CEC, CCE, AAC

Paola Chamberlain

Michelle Arevalo

Texas Chefs

Juan Castillo

Juan Torres



Rio Grande Valley

The Ronald McDonald House Wild Game Feast

Once again the Texas Chefs Association Rio Grande Valley Chapter has knocked another incredible event out of the park. This signature chef event is one of the highlights of all Texas Food Festivals and is held to raise funds for The Ronald McDonald House.

Each Chef and their respective properties took on a wild game item and produced an over the top plated station event that wowed all of the guest and chefs alike. Chapter Director Larry Delgado, Chef Owner of SALT – New American Bistro and House Wine & Bistro, took the lead with the communal mobile kitchen and setup, all the initial passed hor d'ourves, and an award winning station that included an amazing tomahawk chop and glorious ribeye. Adam Cavazos, chef owner of Bodega Tavern and Grill with Chris Rodgers created an Ostrich Sheppard's Pie, Jess Zombiex executive chef of Loretto Bistro created wild boar paella, & a confit of nilgi, Executive Chef Dustin Stair and Sous Chef Paola Chamberlain along with TCA President Mark R. Schneider worked a German theme of venison Schnitzel and gingersnap nilgi sauerkraut treat, Stefania Trimboil owner and chef of the Rio Grande Grill worked her smoked magic with pork and chicken, new member chef Gabriel Fuentes of My School Fuel and wife created an artful plate with wild boar and fresh grilled chapa bread along with golden beet puree and chimichurri, and Juan Castillo, Juan Torres, and Michelle Arevalo created a station that features wild boar gorditas with an ancho mole. Dessert was provided in a show stopping cake by Honey Cakes that recreated the wild game theme with a picturesque white tail deer along with hunting and fishing theme.

This is an event that I will always travel to and I encourage everyone else to too. It was truly an honor to cook and have fellowship with the great Chefs and Outstanding Chapter.

- Toques Off !!!! To the RGV !!!



Austin Chapter Host

ACF Certification Seminar

The Austin Chapter recently hosted a class for all chefs interested in becoming certified. The members and the board agreed on how important it is, not only to provide, but also to explain the steps necessary to be a certified chef of any level. We were pleased to have our Texas Chefs Association President Chef Mark Schneider, CEC, CCE, AAC teach the class. He provided vital information to all attendees. The class was a success!

The Austin Chapter is hosting a Certification Workshop Part II on Saturday, April 9th at 12:00pm at Le Cordon Bleu Culinary School. The class consists of having a couple of chefs going through their practical test runs consequently; all attendees will have a better idea of what is expected from them at the time of certification. They will have Certified Chefs on site to give feedback on the chef's performance and answer any questions from chefs ready to start their certification process.

The Austin Chapter would like to thank Le Cordon Bleu Culinary School and Chef Paul Macry, CEC /Treasurer for always opening their doors for our events and going above and beyond for all guests to have a pleasant time at the school.

The Austin Chapter will guide any chef from any city or state who wants to become certified.

RSVP @ austinchapter.tca@gmail.com



Practical Test Sites

Art Institute of Austin
Lyman, CEC, CCE
alyman@aai.edu

Art Institute of Houston
Ewart Jones, CEC
chef38jones1@verizon.net

Culinary Institute
LeNotre (Houston)
Kristofer Jakob
kjakob@culinaryinstitute.edu

Lamar University
(Beaumont)
Charles Duit, CEC, AAC
cduit@swbell.net

Le Cordon Bleu College
of Culinary Arts (Austin)
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kquinn@austin.chefs.edu

St. Phillips (San Antonio)
Will Thornton, CEC, CCE
wthornton@alamo.edu

Texas State Technical
College (Waco)
Mark R. Schneider,
CEC, CCE, AAC
mark.schneider@tstc.edu

Texas Tech University
Mary Jane Sampson
mjsampson@suddenlink.net

The Art Institute of
San Antonio
James Jordan, CEPC
jjordan@aai.edu



American Culinary Federation
Texas Chefs Association

Chapter Nominations & Elections

It is now time for TCA Chapter Nominations and Elections. What a fantastic time it is for chapters to come together and put forward members who truly deserve the recognition for their work within the chapter for the duties that they performed and the events that they help with. Keep in mind what each nominee did in the past year to benefit the chapter, the community, and the profession as a whole. Take pride in your chapter nominations and give great

consideration and deliberation to the meaning of each category and the members that you chose to put forward. Always keep in mind that not all the chapter award categories need to be filled, and some chapters may not have a nomination in a particular category. Only those that are truly deserving of your nomination should be selected for your chapter awards. Good luck to all the nominees!!! I look forward to the awards ceremonies at the TCA State Convention.

Chapter Officers

Chef of the Year

Pastry Chef of the Year

Chef Educator of the Year

Student Chef of the Year

Chapter Purveyor of the Year

Chapter Contributor
of the Year

Isaac Pina
Chapter Award

Another Fold in the Toque: White House Chefs

Q: Who were the first chefs of the White House ?

A. In the beginning slaves prepared food for the early American presidents. In the later half of the 1800's Union Army cooks and occasional European trained chefs were utilized. professional



Q: Who was the First Executive Chef of the White House ?

A. In 1961, First Lady Jacqueline Kennedy reorganized the White House staff under her supervision, and created the title of Executive Chef for the first time, hired French-born and -trained chef René Verdon.



Q: How Many White House Chefs have there been?

A. René Verdon 1961–1965
Henry Haller 1966–1987
Jon Hill 1987–1988
Hans Raffert 1988–1992
Pierre Chambrin 1992–1994
Walter Scheib 1994–2005
Cristeta Comerford 2005 ->

RSVP Top 10 Chef's Mantra

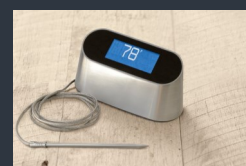
1. Always Stay Calm
2. Move Deliberately and with Efficiency
3. Always Ask for Clarification
4. Don't Pretend You Know More Than You Do
5. Be Aware of Your Surroundings
6. Research your Cuisine and Products
7. Look for What is Wrong
8. Be Clean And Organized
9. Limit Your Vices
10. Find and Know the Industry

The Electric Chef

Smart Thermometer
Williams-Sonoma

Sale \$99.99

WS worked for two years to create the first Wi-Fi-enabled leave-in probe thermometer for your kitchen. Connect their smart thermometer via their app for iPhone, iPad or iPod Touch, and it keeps you posted on an array of cooking details anywhere within range of your Wi-Fi connection—a revolutionary way to take the guesswork out of a perfectly cooked meal. Plan and track your entire meal—one thermometer does it all through one-screen monitoring of temperature, cooking progress and time remaining. Schedule separate timers for side dishes and alerts for tasks like basting the turkey so everything gets to the table on time.



New Membership Drive:

The Results: January & February



Aaron Romero – Austin Chapter – Student Culinarian

Antawn Dansbury – Austin – ACF/TCA Jr. Cul

Hared Choy-Harris – Austin Chapter – Pro Cul

Destinee Elliard – Austin Chapter – Stu Cul

David Pettyjohn – Austin Chapter – Stu Cul

Adam Bronk – Austin Chapter – TCA Chef

Kelly Hudson – Austin Chapter – Student Culinarian

Chloe Powlas – Austin Chapter – Student Culinarian

Steven Kight – Dallas – Student Culinarian

Jo Ann Crye – Dallas Chapter – Stu Cul

Joyce Washington – Dallas Chapter – Stu Cul

Andi Dee – Dallas Chapter – TCA Chef

Bennett Brown – Dallas Chapter – TCA Chef

Quentin Tacher – Dallas Chapter – TCA Chef

Elias Acosta – Dallas Chapter – TCA Chef

Scott Stubblefield – Dallas Chapter – TCA Chef

Lisa Ferrell – Dallas Chapter – TCA Chef

Jose Guzman – Deep East Texas – TCA Chef

Scott Gilmore – Deep East Texas – TCA Chef

Michelle Thompson – Dallas Chapter – TCA Chef

Ethel Stewart-Cooper – Dallas Chapter- Cul Enthusiast

Christine Solis – Dallas Chapter – TCA Jr.

Byron Reinecker – Deep East Texas – TCA Chef

Eric Cochran – East Texas Chapter – A3

Robert Rohde – East Texas Chapter – A3

Angel Mendoza – East Texas Chapter – A3

Lonnie Hale – Fort Worth Chapter – Associate 2

Nancy Farrar – Fort Worth Chapter – A2

Gabby Garcia – Fort Worth Chapter – Pro Cul

Ross Roeding – Fort Worth Chapter – A2

Timothy Kelly – Fort Worth Chapter – TCA Chef

Ben Hernandez – Heart of Texas – TCA Chef

Jessica Reichert – Heart of Texas – TCA Chef

Anthony Gamino – Heart of Texas – TCA Chef

Carlos Rodriguez – Heart of Texas – TCA Chef

Anthony Gully – Heart of Texas – TCA Chef

Reannon Ruark – Heart of Texas – TCA Chef

Jessica Toro Mendez – Houston Chapter – TCA Jr.

Josue Soto – Houston Chapter – TCA Jr.

Shoshana Naftel – Houston Chapter – TCA Jr.

Enrique Garcia Caballero – Houston Chapter – TCA Jr.

Daniel Hurtado – Houston Chapter – TCA Chef

Andre Hawkins – Houston – TCA Jr

Victor Rodriguez – Houston – Associate 3

Michael Aiello – Houston Chapter – TCA Chef

Patricia Alvarez de Igo – Houston Chapter – TCA Jr

Deric Ambrose – Houston Chapter – TCA Jr

Pinaterat Ariyaratthanahirun – Houston – TCA Jr

Lilly Barrera – Houston Chapter – TCA Jr

Nicholas Boland – Houston Chapter – TCA Chef

Raul Borja – Houston Chapter – TCA Jr

Lawanda Boulton – Houston Chapter – TCA Jr

Ron Crawford – Houston Chapter – TCA Jr

Samira D'cruz – Houston Chapter – TCA Jr

Maria Dominguez – Houston Chapter – TCA Jr

Victoria Elizondo – Houston Chapter – TCA Jr

Dominic Farino – Houston Chapter – TCA Chef

Nick Wooley – Houston Chapter – TCA Jr

Sherry Perkins – Houston Chapter – TCA Jr.

Anthony Harrison – Houston Chapter – TCA Jr.

Eric Tezino – Houston Chapter – TCA Jr.

Kylie Carder – Houston Chapter – TCA Jr. Cul

Scott Tillman – Houston Chapter – Pro Cul

Jennifer Layden – Houston Chapter – Assoc 2

Kathleen Carter – Houston Chapter – Culinarian

Jennifer Ezu – Houston Chapter – TCA Jr

Efrem Ford – Houston Chapter – TCA Jr

Gleason Gann – Houston Chapter – TCA Jr

Maria Guerra – Houston Chapter – TCA Jr

Laura Gutierrez Bravo – Houston Chapter – TCA Jr

Cuong Hoang – Houston Chapter – TCA Jr

Paul Lanphear – Houston Chapter – A2

Jami Martino – Houston Chapter – TCA Chef

Gloria Perkins – Houston Chapter – TCA Jr

Giulio Riccio – Houston Chapter – TCA Jr

Johnnie Robinson – Houston Chapter – TCA Jr

Charles Rucker – Houston Chapter – TCA Chef

Maricela Ruiz – Houston Chapter – TCA Jr

Jose Saldivar – Houston Chapter – TCA Jr

Alexandria Schmidt – Houston Chapter – TCA Jr

Yvette Stephens – Houston Chapter – TCA Jr

Robert Waer – Houston Chapter – TCA Jr

Jada Wilson – Houston Chapter – TCA Jr

Fred Hernandez – Rio Grande Valley – Allied

Jesus Trevino – Rio Grande Valley – Pro Cul

Alexandrea Arevalo – Rio Grande Valley – TCA Chef

Juan Torres – Rio Grande Valley – TCA Chef

Jose Castellon – Rio Grande Valley – Pro Cul

Roman Fuentes – Rio Grande Valley – Pro Cul

Hortencia Fuentes – Rio Grande Valley – TCA Chef

Ricardo Garcia – Rio Grande Valley – TCA Chef

Tony Lopez – Rio Grande Valley – TCA Chef

Max Maldonado – Rio Grande Valley – TCA Jr

Samantha Minarro – Rio Grande Valley – TCA Jr

Josefina Palomar – Rio Grande Valley – TCA Jr

John Phillips – Rio Grande Valley – Pro Cul

Agustin Rodriguez – Rio Grande Valley – Pro Cul

Mariely Segouia – Rio Grande Valley – TCA Jr

2016 TCA Convention

On the High Seas



The Dallas Chapter is the host Chapter of the 2016 Texas Chefs Association State Convention. Under the direction of Chef Pete Nolasco, the Dallas Chapter has been investigating a unique, innovative, and fun idea. For the 2016 TCA State Convention... We are all taking a cruise to Cozumel!

This cruise will be with Carnival Cruise Line on the Liberty that sails to Cozumel on August 4th (*Thurs.*) - 8th (*Mon.*), 2016. All Food and coffee, juice, tea, and milk is included along with all the amenities the cruise offers. There will be Champagne and chocolate awaiting everyone in their staterooms when they board and there is an exclusive TCA Champagne and awards farewell cocktail scheduled for the last night. The Ship has an outdoor water park for young and old alike with entertainment all day long.

Convention space for our seminars and meetings is being taken care of and we will have CEH's to offer. These events will be each day we are on the ship, which may qualify as tax deduction on the long forms as well as your travel to and from the ship. However, check with your local CPA on this point.

Overall, the Board gave it's approval for the Dallas Chapter to move forward and we look forward the formalizing details. However, you can secure your room with a \$150.00 refundable deposit and all money is 100% refundable up to 61 days prior to departure (*June 7th, 2016*).

Of course, this concept is at a higher cost than our normal rate for our members yearly convention expense, however, it is close enough to our average total per person convention expenses that we know it will work. Further, there will be no registration fee. If the cost still seems too great, I would encourage individual chapters to creatively fundraise in order to offset the cost of the Cruise for their members'.

This is going to be fantastic trip and should not be limited to just a few. Take a look, plan ahead, and get involved in your chapter to Get on Board to Board.

For Further Questions and Registration Contact: **Ethel Stewart-Cooper: 972-931-6231** *Dallas Chapter RSVP Chair*

Upcoming Chef Events

April 4: Austin Chapter Meeting

2:00 pm at HausBar Urban Farm and Guest Haus, 3300 Govalle Ave, Austin, TX 78702.

For more information, contact: Eva Barrios, CEC at ebarrios@austincountryclub.com

April 3rd –5th: ACF – Chef Connect Western & Central Region Convention & Show

Waikoloa Beach Marriott Resort & Spa: <http://www.acfchefs.org>

April 9: Austin - ACF/TCA Certification Workshop II

2:00pm at Austin Le Cordon Bleu Culinary School.

For more information, contact Eva Barrios, CEC at ebarrios@austincountryclub.com

April 14: Golden Triangle– Champaign and Ribs

For more information, contact Traci Gates at chefgates@gmail.com

July 15–19: ACF – Cook. Craft. Create. Convention & Show

JW Marriott Phoenix Desert Ridge Resort & Spa : <http://www.acfchefs.org>

Chef Quote:

“I don’t want to demonize cream, butter, sugar and eggs”

- White House Pastry Chef:
Bill Yosses

Texas Chefs Quick Fire Challenges

As a chapter resource, the TCA has 12 Quick-fire Challenges that can be easily done at any chapter meeting. These challenges are focused for 20 to 40 minutes and be done by individuals or teams. In addition, each have the ability to be modified to meet the need of your chapter. Look for them soon on the TCA Web Page and through your local director.

For Your Eyes Only

Top Dog

Panache for Pancakes

Taste of Consistency

The No Meat Solution

The Appeal of Apples

Bubba Gump Challenge

The Single Handed Pastry
Chef

From Trash to Treasure

Quickie Mart Challenge

Pass the Pipe

Make Me Soup

[Download at TCA Website
texaschefsassociation.org](http://texaschefsassociation.org)

[Under Resource Tab](#)



ACF In the News



Lead ACF Culinary Team USA 2020 to Gold: Apply to Become the Next Team Manager

The team manager provides leadership and oversight for the national, regional, and youth team, and includes coordination of tryouts and practices, the planning and adhering to a budget, and fostering relationships with mutually beneficial partners. The highest level of culinary professionalism will be demonstrated and maintained. All completed application packages must be received by July 1, 2016, and emailed to ACFCulinaryTeamUSA@acfchefs.net

2016 Regional Jeunes Commis Competition

All individuals 27 years of age or younger are eligible to compete in the Chaîne des Rôtisseurs competitions. All ten regional winners will receive an all expense trip paid to the national finals which will be held in Sarasota, Florida, June 9–12, as well as a one year membership to the Chaîne. The highest score of the ten regional finalists determines the winner of the National Competition. This individual will receive an all expense paid trip to represent the United States in Manchester, England, at the World Finals in September as well as a five year membership to the Chaîne. The representative must be 27 or younger at the time of competition in September. New this year is a National Pastry competition, which will be held in Sarasota, Florida. There is no age limit to compete.

Cook. Craft. Create. Convention & Show

JW Marriott Phoenix Desert Ridge Resort & Spa, July 15–19, 2016. Phoenix's bold nature shines through with unique cultural eats, breathtaking sunsets against rugged mountains and a gateway to the Grand Canyon. Visit Arizona's urban heart for educational and engagement opportunities that will build off the ChefConnect: series and provide a revitalizing experience for members, foodservice professionals, students and competitors. Whether you are a seasoned chef or a student new to the kitchen, Cook. Craft. Create. offers something for everyone. Mark your calendars and get ready for this amazing convention in Phoenix!



Tis' the Season: Peak Produce

Vegetables

Asparagus	Greens	Chard
Avocado	Kale	Celery
Beets	Lettuce	Eggplant
Broccoli	Parsley	Kale
Cabbage	Radish	Kohlrabi
Carrots	Spinach	Mushroom
Cauliflower	Turnips	Green Onion
Onions	Green Peas	

Fruits

Blood Orange	Strawberries
Orange	Plum
Grapefruit	
Kumquats	
Lemons	
Naval Oranges	
Tangerines	

Texas Chefs Out Reach



Mercy Chefs are currently deployed to West Monroe Louisiana and feeding approximately 1500 with additional areas being identified each day.

Mercy Chefs is also deployed to Johnsonville, SC feeding rebuilding crews who are rebuilding homes that were destroyed during recent tornadoes.

It's a busy time of the season for sure. Mercy Chefs have currently suspended any community homeless feeding until all deployments are completed.

Your continued support and prayers for Mercy Chefs is certainly appreciated. Mercy Chefs wish to thank, once again, all TCA chefs who stepped forward to help during the Christmas 2015 Garland tornado recovery, your assistance was appreciated and needed.

- Lynn Krause, CEPC, AAC

TCA State Chair For Community Outreach



Recipes: White House Apple Pie

Pie Crust:

13oz	All Purpose Flour
1/2 tsp	Salt
10oz	Butter, cut 1/4" pieces
3 Fl.oz +	Ice Water
1 ea.	Egg, for egg wash
1 tsp	Salt, for egg wash

Place flour and salt in a food processor and pulse five times. Add butter and pulse until mixture forms chickpea-sized pieces, about 20 seconds. Add ice water 1 tablespoon at a time and pulse until mixture just holds together. Divide dough and form into two equal-sized balls, then press each ball down to form a 5-inch disc. Wrap each disc in plastic and refrigerate for at least two hours and up to two days. On a lightly floured surface roll out each disc into a 14-inch circle. Place one circle between sheets of plastic wrap or parchment paper and refrigerate.

Grease a 10-inch deep-dish pie pan and gently place the other circle in the pan, leaving a one-inch overhang. Chill the dough in the pie pan for at least 30 minutes and up to overnight.

Preheat oven to 375°F. Remove the pie pan with the bottom crust from the refrigerator and let soften for five to ten minutes. Fold the edge of the overhang under itself and pinch the dough to form a fluted edge. Line with foil and fill with pie weights, rice, or navy beans. Bake for 30 minutes. Remove from oven and lift out foil and pie weights; allow pie shell to cool for 10 minutes.

Filling & Baking:

3#	Pie Apples, cored and cut into 1/2" wedges
1 cup	Sugar
1/2 cup	Honey, Local
1/2 cup	cornstarch
1 tsp	Vanilla Extract
1/4 tsp	Ground Cinnamon
1 ea.	Lemon, zested and juiced

In a large saucepan, sift together the sugar and cornstarch, then toss with apples, honey, vanilla, cinnamon, lemon juice and zest. Let stand for 20 minutes.

Bring fruit mixture to a boil over medium heat, stirring occasionally until the mixture has thickened slightly, making sure fruit does not stick to the bottom of saucepan. Remove from heat and cool.

Whisk the egg and salt and brush the rim of the prebaked pie shell. Fill with the fruit filling and then lay the second dough circle over the filling, press very gently around the edges to make sure the egg wash seals the top pie dough to the bottom pre-baked crust. With a paring knife, puncture the top pie dough in a wide circle about 10 times with the tip of the knife to form steam vents. Brush top with remaining egg wash and sprinkle with sugar.

Bake another 30-40 minutes or until the pie filling is starting to bubble out the vents and the top pie crust is golden brown. Remove to a cooling rack and allow to cool for 1-2 hours before serving

The egg wash is an egg that is stirred and thinned out by adding salt, it is then used as a paint to give color to the finished baked product or to stick the two doughs together, in this case the top and bottom of the pie.

Chapter Directors

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**Dallas Chapter TCA
Cruise Cozumel 2016
Texas Chefs Association
State Convention
Aug 4-8**



Book Now! It's as easy as 1-2-3

1. Call Ethel 972-931-6231
 2. Wait for confirmation email with your booking number, from Ethel.
 3. Call Carnival **WITHIN 24HRS** of receiving your confirmation email to pay your deposit **(\$150 per person)**.
- Your booking number will expire after 24hrs upon receipt of your email.

“Get on Board” Don’t be left behind!

**First time ever - no convention registration fee!
Families welcome to cruise and attend
education classes!**

**24-hour free room service ~ Casinos ~ Spas
Shopping ~ Comedy Shows ~ Dancing
Kid/Teen activities all day**



**Featured classes by:
Keynote speaker - Zig Ziglar Foundation
Chef of the Year - Patrick Mitchell, CEC AAC FWMCS
Chef and Ice Carving Demo by Carnival Liberty**

Give Thanks, Utilize, and Promote our TCA Sponsors



24 Hour Foodservice