

President's Challenge

State Officers

Prepare your Reports for the Summer Board Meeting and Send them into Sam Brewster by July 15th

Directors

Prepare your Reports for the Summer Board Meeting and Send them into Sam Brewster by July 15th

Membership

Make your final arrangements online with Carnival Cruise and the registration for the State Conference

Ask your Director about holding a Quick Fire Challenge

Bring a friend or colleague to your next meeting.

TCA State Convention

Cruise to Cozumel

Aug. 4th –8th, 2016



Greetings again from the Texas Chefs Association. Thank you for your patience with the past 3 months of work. I am very glad and excited to have the 27th issue of Chef Connect out to all of our members. This issue is a little different, as it has turned into to a quarterly issue and contains articles and events from across our great state and association for the months of April, May, and June.

These past three months have been extremely busy for all of our chefs, chapters, and officers and I am delighted to bring you some of those highlights. We truly are an amazing association and the dedication you have, as members, is highlighted throughout this issue. It is such a great honor to be able to create this publication and to see how vast, varied, and incredibly dedicated we are to the profession, chapters, and our communities and all through the common thread of food.

From the hundreds of thousands of dollars in Charity Work, Chef Seminars, Chapter Meetings, Planning Events, Culinary Tastings, Father's Days Dinners, Certification Seminars, and countless hours of cooking across Texas, the Texas Chefs Association is Stronger and More Dedicated than Ever.

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This dedication will be celebrated at our State Convention hosted by the Dallas Chapter, who has poured every resource to put on a "One of Kind" & "First Ever" State Convention at Sea. I would like to thank the Dallas Chapter and their extremely hard work and outstanding commitment for this Year's Cruise Convention to Cozumel.

This convention is going to be everything a Chef Convention could want and ask for. Great Food, Incredible Seminars, Fantastic Settings, beautiful views, and a Boatload of Fun. Look further into the issue to find out what the Dallas Chapter has in store for us on board and how to finish up the details of the cruise and convention registration.

Once again, it is an honor to serve the Texas Chefs Association. I thank you for all the dedication, hard work, fantastic food, culinary creativity, community outreach, chapter events, fellowship, cooking demonstrations, service, mentorship programs, and above all the professionalism you bring to your establishments, guests, and career.

See Ya'll On Board !!!!

2016 TCA Convention Seminar Line Up

How to make
money in your
sleep as a Chef

Staying Positive
and Focus at
Work

French
Charcuterie on
the High Seas

Making Better
Choices; A 21
days Life Style
Change

Tea Time!

Being Competi-
tive at the Re-
gional or Nation-
al Level

Tasting and
Meat Grading

Preparing for
ACF and WACS
Competitions



Awards at the State Convention



The highlight of the State Convention is the experience of the awards we share with our members and supporters that give so much to make us the culinary authorities of Texas. Our State Award winners will be honored during the Sunday Night Cocktail Reception

Awarded members will not only be honored at the reception but throughout the year both on the State and Local Chapter level. To be nominated by the local chapter is a special item in a chefs career, and to further that to a Texas Chefs Association State Award is one that these outstanding chefs will carry with them for the rest of their career.

Please take the time to congratulate all of the award nominees for their time, effort and commitment to excellence that places us at the forefront of our culinary profession.

TCA State Award Nominations

Student Chef of the Year

Cristina Franco-Olvera
Stephanie Southall
Tiara Guard
Samantha Minarro

Chef Educator of the Year

Steve DeShazo, CEC, FMP
Maurice Zeck, CEC, AAC
Dr. Ewart Jones, CEC, AAC
Mark R. Schneider, CEC, CCE, AAC
Christy Sykes
Amanda Tharp
Claudia Lopez

Pastry Chef of the Year

Joshua Neubauer
Felicia Rodriguez
Michelle Brown
Melissa Menedez

Chef of the Year

Mark Torres
Paula Szczepanek
Hermann Hiemeyer
Casey Gates
Rudy Garza
Adam Heath, CEC
Phillip Salinas, CEC, PCII
Harry Kancyr
Michael Hackman
Adam Cavanos

Menu

"Wacky" Avocado Bar

with roasted vegetables and orzo pasta

"Mean Green" Salad

Mixed greens with dried berries, spiced nuts, queso fresco crumbles, pickled purple onions dressed with Purple haze dressing (blueberry vinaigrette)

Slider Station

"Drunkin" Beef

(Guinness Braised BBQ Beef on slider bun dressed with sliced pickle and a sliver of onion)

"Trippin" Chicken

(Citrus Tequila Braised chicken on a slider bun with a fried onion and sliced pickle)

"Blitzed" Chips

thinly sliced potatoes fried until crisp and topped with your choice of Herbed Parmesan garlic, sour cream and onion or Spicy

"Psychedelic" Mac N Cheese

with mushrooms and bacon toppings

"Blazed" Vegetables

Marinated and grilled assorted vegetables

"Sticky Icky" Ribs

Dessert Station

4:20 Brownies

"Stoned" Banana Pudding

"Mary Jane" Parfait's

Nothing Bunt Cakes, Gigi's cupcakes, Atria cookies

VIP Passed Appetizers

Oyster shooters

Shrimp & Grit shooters

bacon wrapped duck bites

Golden Triangle

Champagne & Ribs

April 14th, 2016



Houston Host CEH's

Micro Gastronomy, Food Photography, & Liquid Nitrogen

Houston Chapter Director Adam Heath, CEC has organized and facelifted some great chapter events these past three months. The Houston chapter has been hosting Continue Education Courses for its members.

These course can be one to two ours and signed off upon by the our Chapter president, Mark R. Schneider, CEC, CCE, AAC.

The Houston Chapter has put on a class of Micro Gastronomy, How to Photograph Food, and their latest one, using Liquid Nitrogen and Cook-

ing. These events not only help grow and chapter but also shows member employers the value of the membership and professional development TCA provides and what that means to their chefs and properties.



10 Top RSVP: Modern Trends

1. Cooperative Kitchens
2. Food Trucks
3. Urban Farming
4. Organics
5. Food Allergy Awareness
6. Diet Specific Menus
7. Sous Vide
8. Heirloom Products
9. Local Sourcing
10. Farm to Table

The Electric Chef Food Blogs

Orangette

Orangette.blogspot.com

Molly Wizenberg

Poor Man's Feast

www.poormansfeast.com

Elissa Altman

Three Little Halves

www.threelittlehalves.com

Rocking in the Rio Grande

This Chapter is always on the move and
Providing Culinary Excellence at Every Turn

Subway Challenge



Sizzling in the Tropics



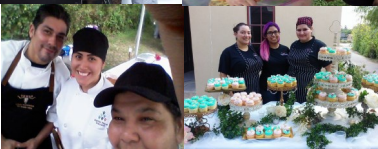
Jessica Delgado TRAEF
President's Circle



Taste of McAllen



Fronterra Audubon



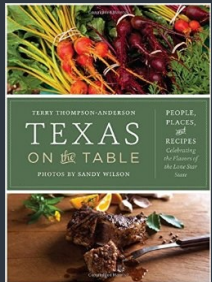
The Cooked Cookbook Review

Texas on the Table: People, Places, and Recipes Celebrating the Flavors of the Lone Star State

By: Terry Thompson-Anderson
Publisher: University of Texas Press

ISBN-13: 978-02922744097

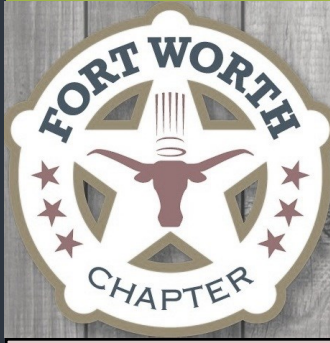
\$25.00 to \$32.00 Hardcover



With a bounty of locally grown meats and produce, artisanal cheeses, and a flourishing wine culture, it's a luscious time to be cooking in Texas. From restaurant chefs to home cooks, Texans are going to local dairies, orchards, farmers' markets, ranches, vineyards, and seafood sellers to buy the very freshest ingredients, whether we're cooking traditional favorites or the latest haute cuisine. We've discovered that Texas terroir—our rich variety of climates and soils, as well as our diverse ethnic cultures—creates a unique "taste of place" that gives Texas food a flavor all its own.

Written by one of Texas's leading cookbook authors, Terry Thompson-Anderson, *Texas on the Table* presents 150 new and classic recipes, along with stories of the people—farmers, ranchers, shrimpers, cheesemakers, winemakers, and chefs—who inspired so many of them and who are changing the taste of Texas food. The recipes span the full range from finger foods and first courses to soups and breads, salads, seafood, chicken, meat (including wild game), sides and vegetarian dishes, and sweets. Some of the recipes come from the state's most renowned chefs, and all are user-friendly for home cooks. Finally, the authors and winemakers tell which recipes they turn to when opening their favorite wines.

This delicious compilation of recipes and stories of the people behind them, illustrated with Sandy Wilson's beautiful photographs, makes *Texas on the Table* the must-have cookbook for everyone who relishes the flavors of the Lone Star State.



Chefs & Teams

Chef Michael Hackman

Chef James Morris

Chef Josh Rangel

Chef Lisa Write

Chef Lisa Write

**Chef Thomas McGrath
& Chef Travis Purdin**

**Chef Melissa McCrea
& Hao Tran**

Gumbo Cook-off

April 14th, 2016

The Ft. Worth Chapter hosted a Gumbo Cook-off on April 14th, 2016 at the Martin House Brewery with 6 teams competing for top prizes. The Tasty Competition was sponsored by Remy's Roux.

1st Place

Chef Thomas McGrath & Chef Travis Purdin

Peoples Choice

Chef James Morris



Permian Basin Father's Day BBQ



On June 19th the Permian Basin Chapter worked the Grill with their Father's Days Event At Steak 42 in Midland, Texas They collected over \$1500. The funds will go into our coffers and will be used for community outreach at a later date. They are planning another event in September of this year. The chapter members loved getting involved and committed to showing our community what they can do and what the TCA is all about



Thanks to Felix Barrinostros, Anera Tapia, Marisalla, Leo Garcia, Manny Garcia, Richard, Rudy Underwood, Alex Barrientos, & Angelo McCoy to their hard work and dedication to the Permian Basin Chapter



Heart of Texas Chapter

Homestead Heritage

Cheese Making and Grist Mill Tours

The Heart of Texas Chapter returned to the Homestead Heritage for a Cheese making Demo by Brazos Valley Cheese and a Grist Mill Tour. Many of you might remember Homestead Heritage from the 2014 State Convention Ice breaker. Homestead Heritage is an agrarian- and craft-based intentional Christian community. Its literature stresses simplicity, sustainability, self-sufficiency, cooperation, service and quality craftsmanship. It was an amazing experience listened and ask questions to the craftsmen and to hear about the time the take with their products. It is refreshing to have industry that hold quality to close to their individual products.



10 Top RSVP: Modern Trends

1. Cooperative Kitchens
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4. Organics
5. Food Allergy Awareness
6. Diet Specific Menus
7. Sous Vide
8. Heirloom Products
9. Local Sourcing
10. Farm to Table

The Electric Chef

Food Blogs

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Molly Wizenberg

Poor Man's Feast

www.poormansfeast.com

Elissa Altman

Three Little Halves

www.threelittlehalves.com

Aleksandra Mojsilo-



Austin Chapter

ACF Certification Practical Seminar



On June 11th, 2016, Austin Chapter Director, The Austin Chapter, Eva Barrios, CEC, and the Le Cordon Bleu of Austin hosted the 2nd part of the two part ACF Certification Seminar. This seminar focused on the Practical Exam and was presented by Mark R. Schneider, CEC, CCE, AAC, Paul Macry, CEC, and Eva Barrios, CEC.

The Seminar itself was a “What to Expect” and “Best Practice” overview of the ACF Practical Exam. Each Presenter took turns on explain the different aspects of the practical exam.

Participates included both savory and pastry candidates and allowed them to ask a of questions and see some basic set-ups of stations and also some techniques that help streamline the aspects of the practical exam itself.

Another Fold in the Toque: ACF Certification

Q: What is the First Step in ACF Certification?

A. Going to the ACF Website and determining the appropriate level you are eligible to obtain. This is based on Education, Work Experience, and

Q: Ok, What is the Second Step in ACF Certification ?

A. Committing to a schedule that is reasonable and obtainable for your individual path. It should be a 6 month to 1 year process. Once committed, Apply for the Pre-Application with the ACF

Q: What is the Value of ACF Certification ?

A. Differentiating yourself from the thousands of uncertified chefs, professional development, the ability of negotiating higher salary opportunities, and more and more employers are requiring ACF Certification.

Q: What is the Value to My Employer?

A. An employer should be utilizing your certification in their own marketing and media communications. They will also see the value in the professionalism of the kitchen and benefit of utilizing ACF Certification as a recruiting mechanism for highly skilled and professional work force.

Q: What are the Requirements ACF Certification ?

1. Culinary Education (CEH or Degrees). Must include Course in Safety & Sanitation, Supervision, and Nutrition
2. Proven Work History
3. Level Specific Written Exam (Online)
3. Level Specific Practical Exam

Q: Who can I contact for more Questions and Support ?

TCA State Chair for ACF Certification

mark.schneider@tstc.edu

TCA 2016

Convention Key-note Speaker



Michael Ray Newman

Michael Ray's energetic and enthusiastic approach to all areas of his life best defines how he handles tasks as a professional speaker, trainer, inventor, coach and successful entrepreneur.

Michael's success in leadership comes from his lifestyle philosophy "WHATEVER IT TAKES (W.I.T.)" Michael leads by example as well action, not simply by empty lip service.

With a challenging learning disability and his background in the business world, Michael Ray has established himself as a true inspiration to others. His relentless pursuits of running smarter, more efficient operations, along with his out of the box ideology and turning those ideas into multi-million dollar companies, has put him on the map as a prominent serial entrepreneur.

New Members Welcome

Beverly Kellman	Brazos Valley	Prof Cul	Erin Ong	Dallas	TCA Jr
Alvin Foster	Coastal Bend	TCA Chef	Elizabeth George	Dallas	TCA Jr
Christa Preusser	Coastal Bend	Stu Cul	Jonathan Chavez	Dallas	TCA Jr
Lance Warren	Dallas	Pro Cul	Bob Westbrook	East Texas	Allied
Mark Lattimore	Dallas	Pro Cul	Sebastien Layen	Ft. Worth	TCA Chef
John Eager	Dallas	TCA Chef	Jane Sokolov	Ft. Worth	Stu Cul
Carl Chamberlain	Dallas	TCA Chef	Dee Hart	Ft. Worth	Cul Ethus.
Marcus Moehler	Dallas	Apprentice	Ethan Evitts	Golden Triangle	TCA Chef
Fernando Lezama	Dallas	Stu Cul	Leonard Donaldson	Houston	Pro Cul
Alicia Didlot	Dallas	Stu Cul	John Bogue	Houston	Pro Cul
Ruwana De Alwis	Dallas	Stu Cul	Pedro Sanchez	Houston	Pro Cul
Erika Colter	Dallas	Stu Cul	Paul Zofsak	Houston	Pro Cul
Brian Carter	Dallas	Stu Cul	Jack Tyler, III	Houston	Pro Cul
Eduardo Claudio	Dallas	Stu Cul	Hsiao Chen Chu	Houston	Stu Cul
Jesus Gonzalez	Dallas	TCA Jr	Amanda Tharp	San Antonio	TCA Chef
Ralando Thomas	Dallas	TCA Jr			

Chef Quote: *"Fish, to taste right, must swim three times – in water, in butter, and in wine."*

- Polish Proverb

Toques Off!!!



All the Nominated Members, Associates, and Contributors for both Chapter and TCA State Awards and Offices.

Thank you for all that you have done and given to the Local Chapters and State Association.

To be honored and recognized at this level places you at the pinnacle of what we stand for and believe in. We look forward to your future and your continual professionalism in the Texas Chefs Association and beyond.



ACF In the News



Ethics and Internal Audit Committee Elections ACF

National Officers for 2015–2017

Congratulations to the newly elected members of the Ethics and Internal Audit Committees from the Northeast and Southeast regions:

James F. Connolly, CEC, CCA, AAC - NE Region Ethics Committee

Paul O'Toole, CEC, AAC - NE Region Internal Audit Committee

Kimberly Brock-Brown, CEPC, CCA, AAC - SE Region Ethics Committee

Denny Trantham, CEC, CCA, MBA - SE Region Internal Audit Committee

They have been elected to a two-year term starting after the National Convention in Phoenix.

ACF Certifications Re-accredited

ACF is thrilled to announce that the National Commission for Certifying Agencies (NCCA) has re-accredited our Certified Executive Chef®, Certified Sous Chef® and Certified Executive Pastry Chef® certifications for the next five years, joining the recently re-accredited Certified Culinary Educator® certification. Accreditation from NCCA provides impartial, third-party validation that our programs have met recognized national and international credentialing industry standards for development, implementation, and maintenance of certification programs.



Tis' the Texas Season

Vegetables

Cabbage
Cucumbers
Green Onion
Fresh Herbs
Lettuce
Mushroom
Kale
Onions
Field Peas
Sweet Peppers
Potatoes
Squash

Fruits

Apple
Black Berries
Blue Berries
Cantaloupes
Honeydew
Peaches
Persimmons
Watermelons

Upcoming Chef Events

July 15th—19th: Phoenix, AZ ACF Coo. Craft. Create. National Convention.

July 21st: Ft. Worth TX —Chapter Meeting 5:00 at Mission Restaurant Supply, 2616 White Settlement Rd, Fort Worth, TX 76107. For more information, contact Heather Kurima at h.kurima@att.net

July 30th – Houston TX — ACF F– Category Competition. at the Art Institute of Houston, 4140 Southwest Frwy, Houston, TX 77027. For more information, contact Adam Heath, CEC at adam.heath@forestclub.org.

Aug. 3rd – Houston TX — Chapter Meeting Cruise Pre-Game Mixer at Fish Tales, 2502 Seawall Blvd., Galveston, TX 77550. For more information, contact Adam Heath, CEC at adam.heath@forestclub.org

Recipes: Summer Fun

Steak & Swiss Stuffed Burger

1 1/2 # Ground 80/20 Beef Chuck Hamburger Meat
1/2 tsp Salt
1/4 tsp Fresh ground Black Pepper
2 Tbsp Prepared Horseradish
3 Tbsp Steak Sauce
6 oz Prepared Grilled Steak , Med. Dice
6 oz Swiss Cheese, Med Dice
Buns & Burger Toppings of Choice

1. Season the meat with salt and pepper and mix in the horseradish and steak sauce. Form 8 patties.
2. Place an indent with your thumb in half of the patties. That is where you will place the fillings.
3. Evenly distribute the diced steak and Swiss cheese into the indents on half of the patties
4. Top each with another patty and press the edges together to form a seal.
5. Cook on a hot grill for 3 to 5 minutes per side depending on desired doneness.
6. Place on bun with favorite topping and condiments

Watermelon Salad

GINGER DRESSING

2 Fl. Oz. Champagne wine vinegar
1 Tbsp Fresh Ginger, *finely grated*
1/2 ea. Orange, *zested and juiced*
1 cup Grape Seed Oil
Salt and White Pepper, *to taste*

SALAD

1/2 # Red Seedless Watermelon, *med. dice*
1/2 # Yellow Seedless Watermelon, *med. dice*
2oz Red Onion, *slivered*
1/2 head Frissee
2oz Cotija Cheese, *Crumbled*

1. Emulsify dressing with emersion blender.
2. Combine and marinate both types of watermelon and red onion in dressing for 4 hours. Drain Dressing and Reserve
3. Dress Frissee with reserved dressing.
4. Plate a portion of frissee on chilled salad plate and top with the marinated watermelons and red onion
5. Garnish more frissee on top followed by the cotija cheese

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Dallas Chapter TCA hosts Cruise Cozumel 2016

TCA State Convention - Aug 4th-8th



If Your Booked... and Before We Sail.....

1. Your next step in your Early Saver booking is to register in **advance** of your cruise by going to: www.carnival.com/BookedGuest. Upon completion of Online Check-in, you will be able to print cruise documents, luggage tags, and boarding passes. Within Cruise Details you will be able to view your registration, purchase shore excursions, make spa appointments, and view Frequently Asked Questions.
2. Fill out your TCA Convention Registration Form <http://texaschefsassociation.org/texchef/wp-content/uploads/2013/05/16-Convention-Registration.pdf> and email to Sam Brewster at tca-office@sbcglobal.net

Haven't Booked? Call Ethel today for availability. 972-931-6231



24 Hour Foodservice



Give Thanks, Utilize, and Promote our TCA Sponsors

