

## 2017

## TCA State Award Winners



Texas Chef of the Year  
Casey Gates  
Golden Triangle Chapter



TCA Pastry Chef of the Year  
Melissa Menendez  
Houston Chapter



TCA Educator of the Year  
Mark R. Schneider  
CEC, CCE, AAC  
Heart of Texas Chapter



TCA Student Culinarian of the Year  
Cristina Franco  
Chefs of the Coastal Bend



Isaac Pina Award  
Houston Chapter



The first ever Texas Chefs Convention at sea was a great success. It was filled with fun, food, and fellowship. The Dallas Chapter did an outstanding job on this 4 day event and all should be commended on their hard work to the association.

This chapter worked tirelessly before, during, and even after the conference to ensure that everyone was well taken care of.

The conference truly began on Thursday with everyone boarding the Carnival Cruise ship Liberty in Galveston, Texas. Eventhough the lines were long, the process seemed to go by very quickly and smoothly.

Once on board we were greeted at the TCA registration desk by the Dallas Chapter and then off to have a quick bite at the Liberty dining hall.

Friday morning started with the Board of Directors Meeting. This was a great meeting and a lot was accomplished. The highlight was the discussion for the Isaak Pina award. This round table discussion was an incredible insight to each chapter and what they have (you have) been doing for the past year. Each director showed so much pride in the words describing all the events that have taken place this past year and the fellowship and community involvement that occurs when the chapter comes together.

The conference seminars were another highlight for the membership. The Dallas chapter pulled together its outstanding resources to present incredible speakers and topics for the convention. They started off with Deb Cantrell "So You're a Chef, Now What?" which gave an informative

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view of how to use your intellectual property and create products that help turn your passion into profits and was followed by our Keynote Speaker Michael Newman CEO of the Ziglar Foundation with his message of "Staying Positive and Focused at Work". The first morning ended with the ever-fantastic Chef Andre Bedouret, FWMCS with "French Charcuterie on the High Seas." This seminar was so well received, Chef Bedouret is offering to do a Part Deux in 2017 with the Corpus Christi TCA Convention. After lunch, Pastry Chef Michele Brown, EWMCS did "Tea Time: How to market the Afternoon Belly Rumble into Revenue for Your Business" Both Chef Bedouret and Chef Brown worked with the Ships kitchen and chefs to present their seminars and work.

The next day we heard of the wonderful life changes that can be made with Chef Cassondra Armstrong and her seminar of "Making Better Choices; A 21 Days Lifestyle Changes". This first morning seminar was followed by our own ACF USA Chef of the Year, Patrick Mitchell, CEC, AAC as he walked us through his approach to competitions with complete commitment, organization, and team work. This seminar gave us all the insight of his Gold Medal Chef of the Year Performance at the National Convention. The follow up to this seminar was Mark Spelman, CEC, AAC and his outlook on "Preparing for ACF and WAC Competitions. It was very interesting to see and hear from these two amazing competitors and culinary coaches and their views and insights on competition.

But for me, The Texas Beef Counsel and their presentation on Texas Ranchers and the Tasting of Beef Grades was the most powerful presentation. The short film they showed impacted the entire room of the family ranch and how that honor is still alive and well here in our great state.

**Toques Off to all for a GREAT 2016 Convention!!!**

# The Cooked Cookbook Review

## The Encyclopedia of Cajun & Creole Cuisine

&

## After the Hunt

By: John D. Folse

Publisher: Chef John Folse & Company Publishing

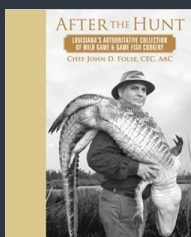
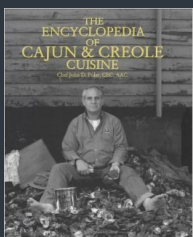
**\$55.00 - \$75.00 Hardcover**

When I asked our 2016 Texas Chef of the Year Chef Casey gates what was his go to book for the course of his career... it did not take long for him to recommend two...

These outstanding book by John Folse, CEC are in-depth tombs of knowledge of the style,, cultural, and flavor of Louisiana cooking.

The Encyclopedia features more than 850 full-color pages, dynamic historical Louisiana photographs and more than 700 recipes.

After the hunt explores man's hunting history from cave man through American colonization. Travel through time as ancient man learns to create tools, nets and traps for hunting then, cultivates a gluttonous taste for wild game delicacies and grand game banquets that continue for days.



# Texas Chef of the Year **Casey Gates**



The Texas Chefs Association has named Chef Casey Gates of the Golden Triangle the 2016 TCA Chef of the Year. Chef Gates was presented with the honor at the annual TCA Convention Awards Ceremony on Sunday, August 7, 2016 and is the 49th chef to hold this distinguished honor. Upon accepting the Chef of the Year Trophy, Chef Gates addressed the Texas Chefs Association membership, "I am humbled and honored to be nominated and to be selected as the 2016 Texas Chefs Association Chef of the Year. I am grateful for all the experiences, the mentorship, and friendships that I have gained from the Texas Chefs. I am eternally indebted to the Golden Triangle Chefs for allowing me the opportunities they have afforded to me."

Chef Casey Gates is a graduate of Lamar University in Beaumont, TX. He graduated the program with academic honors and a Bachelors' Degree in Hospitality Management. In 2005, Chef Gates earned the certification of Certified Culinarian. He has carried dual membership in the Texas Chefs Association and American Culinary Federation for 11 consecutive years. During his time as a member he has held several leadership positions and received numerous local and regional achievements, including Golden Triangle Junior Chef of the Year, the State Junior Chef of the Year and the Golden Triangle Chef of the Year on four occasions. Most recently, Chef Gates served as Second Vice President on the Texas Chefs Association Board of Directors.

Chef Gates has also been acknowledged for his community involvement, being listed as a member of the "40-Under-40" for his contributions to The Gift of Life and The Garth House. Additionally, Gates is one of four individuals in North America to be awarded with ARA-MARK's Young Professionalism Award. If asked his greatest culinary accomplishment, he will tell you that it has been the opportunity to help raise in excess of 8.8 million dollars for local charities during his time with the Texas Chefs Association.

Chef Gates is the first Chef to be awarded the TCA Junior Chef of the Year and now TCA Chef of the Year. This is a remarkable accomplishment and signifies Chef's commitment to the profession, association, and to his chapter.

Not only did Chef Gates create TCA History with being the TCA Junior Chef of the Year to TCA Chef of the Year, But, he and his wife Traci are the only husband and wife to win the TCA Chef of the Year. Chef Traci Gates won this prestigious title in 2014.





# Texas Pastry Chef of Year

## Melissa Menendez



Chef Melissa Menendez began her career in culinary arts, while still in high school, after winning a cooking competition sponsored by Adolphus Rice. At the competition, was a judge who was the head chef of the Renaissance Hotel in Houston. He offered her a job at the hotel as a prep cook. At the time, fresh out of high school, she wasn't positive that she wanted a career in the food industry, and pursued equestrian careers instead. But, cuisine continued to be a force of fascination to her, and she decided to pursue it full time. At first, it was the savory side of the kitchen, but then pastry arts began to catch her attention. She was soon to find that she was often the only person with any pastry experience in the restaurants that she worked. She learned how to cook and bake from on the job training, and spent many hours reading James Beard and Larousse Gastronomique.

After a few years working in the restaurant industry, Melissa decided she needed more out of her career. She attended an open house at Culinary Institute LeNotre, and soon after enrolled in the baking and pastry program. She graduated with honors in 2008, with a diploma in Pastry. Soon after, she was hired to work as the pastry chef onboard a small fleet of cruise ships belonging to Cruise West. She worked for 5 seasons, traveling all over North America's west coast. After her 5th season, the desire to return to school kicked in, and Melissa returned to Houston to pursue her culinary arts diploma from Culinary Institute LeNotre.

Fast forward a few years, and Melissa decides to accept a position at the Forest Club, a small country club in the heart of Houston. She begins to work under Chef Adam Heath, CEC, and together they begin to develop a solid bread and pastry program for the club where none had existed before. Under Chef Adams tutelage, Melissa has been in the continuous process of discovery as to what being a true chef really means. From representing her team at a local Chef's Plate competition, to preparing souffles for 90 members of the Escoffier Society annual dinner, or serving on the TCAH board of directors, there has been no shortage of learning experiences under Chef Adam.

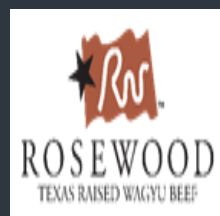


Most recently, Melissa has been a member of the Les Dames de Escoffier Houston chapter, and is an active member of the TCAH chapter.

## Sponsors

Texas Chefs  
Association

2016 Convention



## President's Challenge

### Texas Chefs

Please take the time to give a quick email or phone call of congratulations to all of our TCA State & Local Chapter Award Nominations and Winners.

It takes a lot of selfless time and commitment to be a TCA State Award Nominee. It is humbling to be able to introduce and recognize these individuals each year as President at our convention.

For our winners and nominees, it is such a huge honor to be congratulated and recognized by our peers. Their outstanding effort is leading all of us in our continual commitment to be The Leaders in Culinary Arts for the Great State of Texas.

I would also encourage everyone to build on their fire and passion pay it forward with your own local chapters and communities so I may be able to congratulate you at the podium at next year's convention.

# Texas Educator of the Year

## Mark R. Schneider, CEC, CCE, AAC



Chef Schneider is the Texas State Technical College State Division Director for Culinary Arts. He oversees the curriculum, quality standards, instructor performance, and budget for the four culinary campuses of TSTC.

Chef Schneider started his career with TSTC as an instructor in 2002 and was promoted to Department Chair of Culinary Arts in 2007. He has developed curriculum, created teaching methods, innovated instruction delivery, and provided the highest level of culinary education, all within state mandated budget parameters. In 2011 Chef Schneider was able to serve as lead for the creation and construction of the Greta W. Watson Culinary Arts Center on the Waco Campus. In 2014 he received the NISOD Chancellor's Award of Excellence, which is one of the highest awards for education.

Chef Schneider looks forward to the coming years with Texas State Technical College, American Culinary Federation, and The Texas Chefs Association. His record of service back to the culinary profession and dedicated mentorship of the next generation of culinarians is the overall reward that keeps him fulfilled each time he dons the whites and toque.

# Texas Student of the Year

## Cristina Franco



Cristina didn't always know that she wanted to cook (and eat) for a living. But once she figured out that the food industry was her place, she dove into learning anything and everything about food and cooking with eagerness.

She attributes her love for food as she was lucky to grow up in a household where the majority of the meals she had were homemade. This gave her some experience and knowledge in the kitchen. However, she wanted to experience the professional kitchen atmosphere, so she joined the Rio Grande Valley chapter of the TCA.

Shortly after she joined, she was offered an internship at SPORK Restaurant which she enjoyed very much. She graduated from high school and decided to move from McAllen to Corpus Christi to earn an Associate's Degree in both the Culinary Arts and Baking & Pastry Programs at Del Mar College. She couldn't leave the TCA behind so she transferred to the Chefs of the Coastal Bend Chapter where she was welcomed warmly.

She is now currently working at the American Bank Center with the Savor department as a cook. Within a year she would like to continue her studies toward a Bachelor's Degree in Food Science and then travel extensively to work, learn, and eat.





# USA Chef of the Year

## Patrick Mitchell, CEC, AAC



Chef Patrick Mitchell, CEC, AAC, executive chef/culinary adviser at Ben E. Keith Foods, Fort Worth, Texas, was named 2016 American Culinary Federation 2016 USA Chef of the Year. Chef Mitchell was named 2016 Central Region Chef of the Year on March 12 and competed for the national title against his regional counterparts during ACF National Convention Cook, Craft, Create, Convention & Show, in Phoenix, Arizona.

The ACF Chef of the Year award, sponsored by Unilever Food Solutions, was established in 1963. This person demonstrates the highest standard of culinary skills, advances the cuisine of America and gives back to the profession through the development of students and apprentices.

Chef Mitchell's experience includes food and beverage director, Great Wolf Lodge, Grapevine, Texas; and food and beverage director, manager and executive chef, Marriott International, Inc.

He graduated from The Culinary Institute of America, Hyde Park, New York, with an associate degree in culinary arts. In 2004, he received the ACF Chef Professionalism Award for the Central region and became a certified ACF judge.

In 2005, Chef Mitchell was inducted into the American Academy of Chefs and is currently serving as a regional academy director for AAC Central region.

He won an individual gold medal at the Villeroy & Boch Culinary World Cup 2014, Luxembourg; two bronze medals at the 2012 IKA International Culinary Exhibition, also known as the "Culinary Olympics," Erfurt, Germany; and various medals at ACF-sanctioned competitions.

Chef Mitchell is currently serving as the Texas Chefs Association AAC Ambassador and working with the World Epicurus Master Chefs Society on their trip back to the Culinary Olympics.

Chef Mitchell has made his experience as a competitor into a Power Point Presentation that will be placed on the TCA Website for all the membership to utilize.

He continues to be a mentor to all culinarians and serve both the TCA and ACF and remain on the cutting edge of our profession.



# 2017 TCA Convention

## Corpus Christi



The Chefs of the Coastal Bend are very excited to host the 2017 Texas Chefs Association State Convention in Corpus Christi. The Chefs have had great brainstorming sessions, organization, and are well in hand for getting ready to offer up a fun and fantastic 2017 summer convention.

We have the Omni Hotel, one of the best destinations in the area, as our host. Which is very exciting as the property has several members the Chefs of the Coastal Bend on staff, including Dean Sprague, CEC. The local chapter is working hard to put together a series of incredible seminars that will rock this convention out !!! They continue to formulate a lot of great ideas that are growing this convention bigger and bigger... and a level of excitement with the chapter membership is truly inspiring!!! Coming back from this year's convention on the high seas, the Chefs of the Coastal Bend picked up some great ideas from what the Dallas Chapter offered. They also had an opportunity to network with some great folks and get some new ideas of what the membership is looking for from the convention.

Not only is Corpus Christi an incredible venue for our convention, but is a great vacation destination for the entire family. Corpus offers up The Texas State Aquarium, The USS Lexington Aircraft Carrier, Horses on the Beach, and Schlitterbahn. Keeping this in mind, we are working with the The Omni to block rooms before and after the convention, so pack up everyone from members, to family, to friends and enjoy time in the sun, sand and surf after the convention!!!!

### 10 Top RSVP:

### Highlights of TCA State Convention

1. Casey Gates  
Winning Chef of the Year
2. Texas Beef Counsel
3. Andre Bedouret  
"French Charcuterie"  
on the High Seas
4. Award Ceremony
5. "Tea Time!" with  
Michele Brown
6. Seeing old Friends  
and Making New  
Ones
7. Cozumel
8. The Open Sea
9. Chef's of the Coastal  
Bend announcing The  
2017 TCA Corpus  
Christi Convention
10. Late Night Pizza

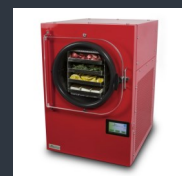
### The Electric Chef

### Freeze Dryer

Harvest Right

\$2,995.00

This is the first time I have seen a counter top freeze drier. Harvest Right Freeze Dryer comes in a wide range of color choices and is 30" Tall, 20" Wide, and 25" deep. It can process 6 to 10 pound of foods at one time (almost 2 gallons). It uses 4 stainless steel trays and a commercial grade vacuum pump. It comes with a 1 year warranty and uses a standard 110 Volt.



### Another Fold in the Toque: The Texas Chefs Association

#### Q: When was the Texas Chefs Formed?

A. The TCA was formed out of the Texas Hotel Association and Chefs de Cuisine Association in 1963



#### Q: When was the 1st Texas Chef of the Year Awarded?

A. 1968—Prosper A. Ingles



#### Q: Has any chef every won the Chef of the Year more than Once

A. Yes - Bernard Urban,  
CEC, AAC, HOF



1970, 1973, & 1976

#### Q: How dis the Texas Chefs aides in the initiation ACF Apprenticeship Program

A. In the 1960's, ACF recognized a need to train chefs and bakers. They looked to the program set up by the new Texas chapter and asked Willy Rossel to form a committee to initiate an Apprenticeship Program to be run by ACF. The original program was tweaked and completed by 1967, when Chef Rossel, then Chairman of the American Culinary Federation Educational Institute (ACFEI) presented the first Apprenticeship Manual for the 3-year program. Within a few years, the program was being successfully run in Dallas, San Antonio and Houston with over 140 Apprentices enrolled, in fact, Dallas graduated the very first Apprentice in the U.S. Hundreds of well-trained chefs and bakers graduated from this program over the next 20 years



# **Texas Chefs Association**

## **New Secretary / Treasurer**

### **Mike Schuster**



Chef Mike Schuster is a retired military veteran. He served 25 years with the United States Coast Guard as a Chief Food Service Specialist. After retiring in 2012, Chef Schuster went back to school and earned his Bachelors of Science in Culinary Management.

He just started his 2<sup>nd</sup> year as a Culinary Instructor for Houston Independent School District where he teaches Culinary Arts at Career School.

He has been in the culinary field since High School where he started taking commercial cooking classes at the age of 16 and believes it is such an honor to teach Culinary Arts to our future generation of chefs. He is an educator and volunteer with ProStart and is involved with the Healthy Schools Campaign "Cooking Up Change". He is also a member of the Houston Live Stock Show and Rodeo's "Armed Forces Appreciation Committee" and is a team member on a BBQ Team for the BBQ Cook Off at the Houston Rodeo.

His two favorite things to cook are BBQ and Cajun Cuisine. He is a huge fan of NCAA and NFL Football, "Geaux LSU Tigers, and New Orleans Saints". He also enjoys smoking cigars, exploring new craft beers, and traveling with friends. Chef Schuster is excited and looking forward to serving as Treasurer/Secretary of the TCA.

# **Texas Chefs Association**

## **New 2nd Vice President**

### **Santiago De La Cruz**



Chef De La Cruz has been overseeing the culinary department at The Woodlands Country Club Palmer Course for the LEGENDS Restaurant and LEGACY Event Center for the past year. Before he directed the culinary brigade at The Club at Cimmarron in Mission, TX from 2007 to 2015.

Chef De La Cruz has over 30 years of culinary experience. He began his career at Oak Hills Country Club in San Antonio in 1985, where he started as a dishwasher and soon began to move into the culinary department and studied under the guidance of Paul Rossmeier a German Executive Chef.

His style of cuisine is a Mixology of world cuisines and "**Blending Flavors**". Chef De La Cruz served as chef for the Woodlands Resort in the Houston area of Texas, Aberdeen Woods Conference Center in Atlanta, Georgia, Lajitas Golf Resort and Spa, "The Ultimate Hideout", in West Texas, and various prestigious Country Clubs in San Antonio. He attended culinary school along with an apprenticeship program with the Texas Chefs Association (TCA) and the nationally accredited American Culinary Federation (ACF). Chef De La Cruz continues to add to his experience by keeping up with culinary trends and continuing education.

#### **Chef De La Cruz has been recognized with the following;**

2016 GASCO in New Orleans Louisiana represented chef for the state of Texas

2016 The Woodlands Food and Wine Week 1<sup>st</sup> Runner Up Chef of Chef Grand Tasting Challenge

2014 ACF Central Region Chef of the Year Semi-finalist

2013-2014 Texas Chef of the Year, Texas Chefs Association (TCA)

2013 Rio Grande Valley Chapter Chef of the Year, Texas Chefs Association (TCA)

## **Honoring Our Outgoing TCA Board Members**



TCA 2nd V.P.  
Casey Gates



TCA Secretary /Treasurer  
Jack Rayome



Director: Brazos Valley  
Alfonso Gonzalez



Director: Heart of Texas  
Rudy Garza II



Director: San Antonio  
Phillip Salinas, CEC

# Fort Worth & The Dallas Chapter

## Donate TCA Pastry Chef of the Year Trophy



The Fort Worth and Dallas Chapters came together and donated funds to purchase and provide the Texas Chefs Association with a new TCA Pastry Chef of the Year trophy. This award will be a traveling trophy that will stay with the annual awardee for the entire year. The awardee can display their professionalism and pride with this beautiful award along with the employee and kitchen.

Each year the winner's name will be added to the base, thus preserving our history and honor our pastry chefs for each year to come. The Ft. Worth & Dallas Chapters have honored and placed our 2015 Pastry Chef of the Year, Michelle Brown, as the first name on the award to start the traveling trophy. This award represents the very best of our Texas Pastry Chefs and is well deserved by all those who have won and all those to come.

It's my hope that this new trophy will shine a sugar filled light on our esteemed pastry chefs and more of our culinarians to enter the pastry field and have our chapter pastry chefs to apply their talents and mentor the next generation coming up.

*Toques Off !!! To the Ft. Worth, Dallas Chapter, and ALL TCA Pastry Chefs.... Past, Present, and all those to come*

## New Members Welcome

Pablo Guerrero  
Marilyn Morey  
Israel Villanueva  
Watson Baldwin  
Rhonda Elkins  
Eric Flores  
Dan Allen

Austin  
Chefs of the Costal Bend  
Chefs of the Costal Bend  
Dallas  
Dallas  
Dallas  
San Antonio

Prof Cul  
Stu Cul  
Stu Cul  
Prof Cul  
Assoc  
Stu Cul  
Stu Cul

### Chef Quote:

*"Cooking is like painting or writing a song. Just as there are only so many notes or colors, there are only so many flavors—it's how you combine them that sets you apart"*

- Wolfgang Puck



# ***Upcoming Chef Events***

## August 1st - September 5th - Houston, TX

### **Houston Restaurant Weeks**

<http://www.houstonrestaurantweeks.com/>

## September 2nd & 3rd - Brady, TX

### **42nd Annual World Championship BBQ Goat Cook-Off**

<http://www.bradytx.com/>

## September 2nd - 5th, - Lake Conroe, TX

### **Texas Potjie Festival**

<http://texaspotjie.com/>

## September 10th, Golden Triangle Chapter, Beaumont, TX

### **5th Annual Chefs Table**

Contact Director Traci Gates

[gtchefs@gmail.com](mailto:gtchefs@gmail.com)

## September 10th-12th, Dripping Spring, TX

### **Dripping with Taste, Wine, & Food Festival**

<http://www.destinationdrippingsprings.com/p/events/drippingwithtaste>

## September 15th - 18th, - Grapevine, TX

### **GrapeFest**

<http://www.grapevinetexasusa.com/grapefest/>

## September 23rd - 25th, - Bryan, TX

### **10TH Annual Texas Red Steak & Grape Festival**

<http://texasredsfestival.com/>

## September 23rd - 24th & 28th - Oct 1st - Winnie, TX

### **47Texas Rice Festival**

Cook-off: Sept 23-24

Festival Sept. 28th—Oct. 1st

<http://texasricefestival.com/>

## October 8th, Wharton, TX

### **Monterey Square Wine & Arts Fair**

<http://www.montereysquarewinefair.com/>

## **Chapter Directors**

### Austin

Eva Barrios, CEC

[ebarrios@austincountryclub.com](mailto:ebarrios@austincountryclub.com)

### Brazos Valley

Mark Torres

[mark.torres@bryanisd.org](mailto:mark.torres@bryanisd.org)

### Corpus Christi

Mike Stephans, CEC

[MichaelSt@cctexas.com](mailto:MichaelSt@cctexas.com)

### Dallas

Pete Nolasco

[chefpete@chefpete.com](mailto:chefpete@chefpete.com)

214.392.2233

### East Texas

Rick Neal

[chefrickneal@yahoo.com](mailto:chefrickneal@yahoo.com)

### Ft. Worth

Heather Kurima

[h.kurima@att.net](mailto:h.kurima@att.net)

### Golden Triangle

Traci Gates

[tracirh@gmail.com](mailto:tracirh@gmail.com)

### Heart of Texas

Anthony Gully

[anthony.gully@yahoo.com](mailto:anthony.gully@yahoo.com)

### Houston

Adam Heath, CEC

[Adam.heath@forestclub.org](mailto:Adam.heath@forestclub.org)

### Permian Basin

Manuel Garcia

[manny.garcia@mtp-hosp.com](mailto:manny.garcia@mtp-hosp.com)

### Rio Grande Valley

Larry Delgado

[Larry@housewineandbistro.com](mailto:Larry@housewineandbistro.com)

### San Antonio

Ron Smith

[Ron.smith@freshpoint.com](mailto:Ron.smith@freshpoint.com)

# Calling All Chefs

## Barbara Jordan High School for Careers

Chef Mike Schuster is inviting all TCA Chefs to come to Houston to the Barbara Jordan High School for Careers and to give Culinary Demo's to his classes.

These demo are for an 50 minute time frame and run from 8:00am to 2:00pm. And can encompass a wide range of skills.

The student love hands on and can mise en place whatever is needed in advanced.

Take time to reach out to Chef Schuster to help mentor the next generation of culinarians.

### Contact:

Mike Schuster

[mschuster@houstonisd.org](mailto:mschuster@houstonisd.org)

772-530-6635



## ACF In the News



### New Certification Requirements

- The Certification Commission met on April 30 to finalize their strategic plan to review and adjust certification requirements for one level each quarter until complete. The Commission has two main goals:
- To create a step-ladder of experience & culinary skills that bridge the gap to CMC certification.
- To create a practical exam market basket that adjusts to seasonal/regional availability, and increases the level of difficulty with specific and quality ingredients to create a more sophisticated menu.
- The CEC and CEPC changes will be effective Oct. 1, 2016, with a 90-day grace period. During this grace period, both sets of requirements will be honored to accommodate the chefs already in the certification process.

[http://www.acfchefs.org/download/documents/certify/certification/CEC\\_CEPC\\_Cert\\_Changes\\_Infographic.pdf](http://www.acfchefs.org/download/documents/certify/certification/CEC_CEPC_Cert_Changes_Infographic.pdf)

### Call for Presenters

ACF strives to provide seminars and demonstrations on the latest culinary trends and topics at ACF events. The sessions feature skilled and experienced chefs who are top in the industry. All sessions must demonstrate innovative trends and techniques and be delivered with the highest quality of expertise. The ACF is currently accepting applications for our 2017 events.

<http://www.acfchefs.org/ACF/Events/EventPresenterInfo/ACF/Events/Presenters/default.aspx?hkey=c6c5c301-1287-4dea-a878-6b3d13dcd939>



## Tis' the Texas Season

### Vegetables

Green Cabbage  
Carrots  
Fresh Cucumbers  
Pickling Cucumbers  
Green Onions  
Fresh Herbs  
Lettuce  
Mushrooms  
Onions  
Field Peas  
Hot Peppers  
Potatoes

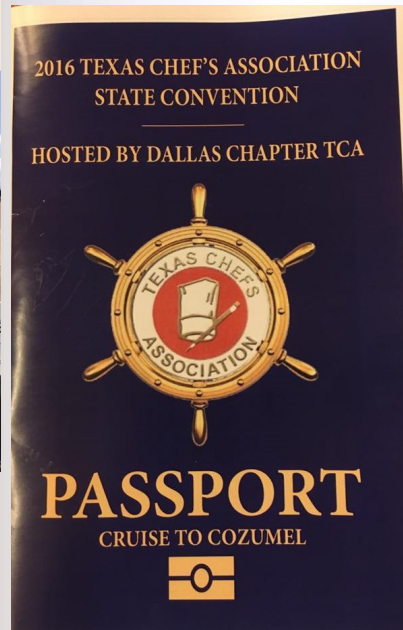
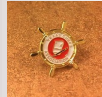
Squash  
Tomatoes  
Green House  
Tomatoes  
Turnips  
Zucchini

### Fruits

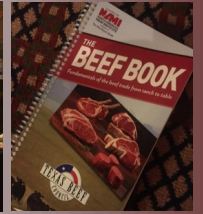
Apples  
Blueberries  
Cantaloupe  
Honeydew  
Peaches  
Pears  
Watermelons  
Seedless Watermelons



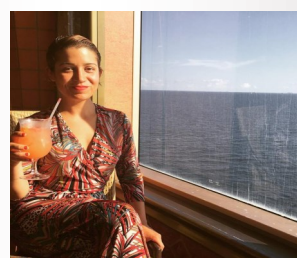
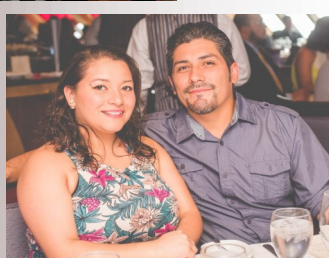
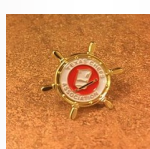
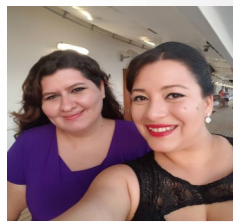
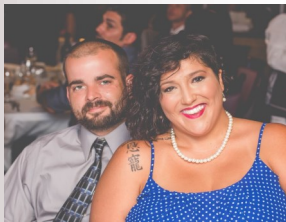
# Word's Cannot Describe The 2016 Texas Chefs Association State Convention















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