

President's Challenge

State Officers

Send in contacts of a New
Culinary Visions Partner

Directors

Be sure to bring Membership
Applications to Each Meeting
and Event.

Send me your chapter calendar
of your upcoming events.

Membership

Look inward and see what you
can you do to be more involved
with your chapter.

Always bring a friend or
colleague to your next meeting.



September Night Lights

What a great time of year... the heat is calming down, schools are back in session, football fans are gearing up for the games, and we will be there for all of it.

It's a great time to be a Texas Chef as this becomes our busiest time of the year. Holiday parties, dinners, and events will abound and our creations will be lining the tables with all of the trimmings.

You really do make the difference in peoples lives with the hard work and dedication you provide for the craft. Take time to step back and enjoy the work that you and your kitchen put out. Take in the pride ya'll share after a long event and the people you cook for.

It is also the time of year to engage and promote the Texas Chefs and show what we do. More and more local write ups are being done about what your chapter and the membership are doing throughout the community. This will always lead to your growing base... as long as your chapters are promoting what you do to your members, the media, and

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the state. Post your meetings, events, and social outreach on all of the social media. Send them into the state office so we can place them on the home page and here in the Chef Connect. However, the best thing you can do to increase membership is to bring a non -member colleague to a meeting or event. Show them the value of what we do on a monthly basis and they will join... how can they not?

This promotion of what we do is proven by our Culinary Vision Partners and their support of our association and the work we provide in our community and education of culinarians. I am very proud to announce that the Texas Beef Council has become our newest Platinum Level Partner. The Texas Beef Council (TBC) is a non-profit organization charged with the promotion and marketing of beef and beef products. TBC is funded by Texas farmers and ranchers through the national Beef Checkoff program and the Texas state Beef Checkoff program. Checkoff dollars are used to increase domestic and/or international demand for beef through programs of promotion, research and education. The organization is directed by a 20-member board of cattlemen, representing the state's 149,000 beef farmers and ranchers. Please read further on page 5 and see the recipes the Chef Connect gathered from their outstanding website:

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

Passed Appetizers

Baked Brie Bite

*sliced granny smith apple topped with brie,
bruled fig and drizzled with honey
Bacon,*

Bleu cheese stuffed mushroom

Piper Heidsieck Brut

First Course

Pork Belly Hand Roll

*spicy, crispy pork belly with micro greens
wrapped in soy paper
Sesame crusted Bay Scallop
Sesame, honey and soy glazed topped
with fried basil leaf*

Conde Valdemar Rioja, Crianza

Second Course

Burrata and Grilled Peach Salad

*House made Burrata with grilled peaches
and Balsamic glaze on a bed of arugula
and spinach mix*

Ernie Els Big Easy White

Third Course

Blue Crab Bisque

Anselmi San Vincenza

Fourth Course

Grilled Veal Chop

*topped with a Blackberry Jalapeño Glaze
served with Butternut squash risotto and
Brown sugar glazed roasted vegetables
with drizzled with brown butter*

Sanford Pinot Noir Santa Rita Hills

Fifth Course

Bombshell Banana Boats

*Chocolate bowl with cheesecake ice
cream topped with banana fosters jam and
cinnamon pecans*

Golden Triangle

5th Annual Chefs Table



The Golden Triangle Chapter hosted it's 5th annual Chefs Table on Saturday September the 10th at 6:00pm on the 8th floor of the John Gray Library at Lamar university.

It was an intimate dinner for 60 guest in which they enjoyed six courses of amazing wine paired culinary creations.

The money raised will go towards several scholarships for culinary students at Lamar University. The members involved were Chef Traci Gates, Chef Casey Gates, Chef Charles Duit, CEC, AAC, CMD, CFPP, Chef Debbie Bando, CEC, AAC, Chef Emily Zernial, Chef Stephanie Smith, CC, Retired Culinary Educator Glenda Shaw, recent graduates Sarah Reed, Ashley McDowel, Student member Gabbie Richmond, Wanda Carr plus 3 culinary students Katie, Latisha and Nondae.

The Chair person for this event was Gabbie Richmond who took the lead on the event theme of September Blues that played out into the decor, menu planning and ambiance. As the guest enjoyed blues, Chef Traci Gates introduced each course along with Republic Wine representative Evan Hardy.

The entire chapter received a standing ovation along with the Chefs Table as this one was their best one yet!



Adam Heath, CEC

Represents TCA for ACF Chef of the Year

Houston Chapter Director, Adam Heath, CEC, has been selected by the Board of Directors as a substitution to represent the Texas Chefs Association for the ACF Chef of the Year Competition. Under the current American Culinary Federation Application, TCA Chef of the Year Chef Casey Gates does not meet the requirements. Chef Gates personally asked if Adam Heath, CEC, could take his place, this suggestion was placed to the TCA Board which resulted in a favorable vote of allowing Chef Heath to represent the Texas Chefs in the ACF Regional and then the National Competitions.

Chef Gates is an outstanding chef and is the Executive Chef for St. Elisabeth Hospital in Beaumont, Texas and is our 2016 Texas Chef of the Year. Unfortunately, the ACF does not recognize or allow chefs in healthcare to be a candidate for the Chef of the Year Category. By expressing his want for the TCA to be represented shows his deep character and love for our fellowship and association.

Chef Heath will do an outstanding job for us and is dedicated to go all the way to the national title. Originally from Boston and now a Texas resident for many years, Chef Heath has extensive private club experience, including training with Master Chef Fritz Gitschner at Houston Country Club, seven years at River Oaks Country Club, and five years as Executive Chef of The Forest Club, where he impressed the club's membership with his culinary talent, his expertise during a major club and kitchen renovation, and with his strong leadership skills. He just recently accepted the Executive Chef Position at the Houston Racquet Club.



ACF Hermann G. Rusch Nominee

Luis Becerra, CEC



Chef Luis Becerra, CEC is currently a culinary arts instructor at Bryan High School in Bryan, Texas. Chef Becerra's culinary career began in 1981 when he came to America from Venezuela. He found a job washing dishes at Landry's Seafood in Houston. Though he had never considered cooking, the Landry brothers saw something in him. They brought him into the kitchen and taught him to cook; igniting a passion that still burns today. Within a year of entering the kitchen he was promoted to executive chef and while working at Landry's he created several different dishes, that, even though the Landry Brothers no longer own Landry's, the dishes can still be found on the menu today.

After leaving Landry's Chef Becerra went to work at various hotels in Houston and though he had the knowledge and experience, he could not get hired as an executive chef. While Chef Becerra was in college he was introduced to the Texas Chef's Association and the American Culinary Federation. He quickly became a member and will readily admit that being a member has helped him, by pushing him to be the best chef he could be, "It becomes a matter of pride." That is why once he graduated and had the necessary experience he decided to become a Certified Executive Chef.

After thirty-one years of cooking in the private sector, the long hours and constant standing were taking their toll on his body. Not ready to give up cooking, Chef Becerra decided to take his love for cooking and learning and combine them to begin a new chapter in his career. He started teaching culinary arts at Bryan High School in 2014. Though he will readily admit it is probably one of the hardest jobs he's ever had, it is also one of the most rewarding. "When you see how excited the students get when they make something new and it comes out right, it makes me excited to know that I am inspiring a new generation of chefs." Even though Chef Becerra doesn't think he will make another thirty-one years in this new career, he is looking forward to sharing his knowledge with the younger generation for as long as he can.

The Cooked Cookbook Review

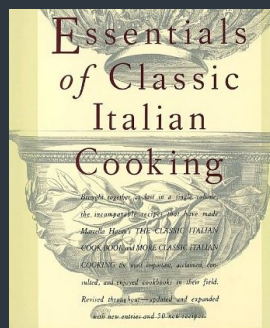
Essentials of Classic Italian Cooking

By: Marcella Hazen

Publisher: Knopf

ISBN-13: 978-0394584041

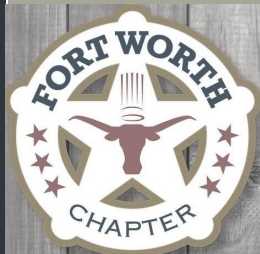
\$18.50 - \$26.99 Hardcover



Almost twenty years ago, with the publication of *The Classic Italian Cook Book*, followed by *More Classic Italian Cooking*, Marcella Hazen

introduced Americans to a whole new world of Italian food. As Roy Andries de Groot wrote, "Marcella's book is the most authentic guide to Italian food ever written in the U.S. Where other authors failed, Marcella has brilliantly succeeded in capturing (and conveying to the reader on every page) the feel, the aromatic scent, the subtle nuances of fresh country flavors and, above all, the easy uncomplication of Italian food prepared in the Italian style."

Now a new generation is ready to master the art of Italian cooking, and their bible will be *Essentials of Classic Italian Cooking*—this new volume that combines the two books, updates and expanded throughout. Designed as a basic manual for cooks on every level—from beginners to accomplished professionals—it offers both an accessible and comprehensive guide to techniques and ingredients and a collection of the most delicious recipes from the Italian repertoire.



The Ft Worth Chapter is involved with an international high school student exchange program. The exchange program is done as a partnership with Fort Worth Sister Cities International and has been going on for over 10 years.

They currently have a group of high school students from their sister city of Reggio Emilia, Italy who are attending the "A. Motti" school of hospitality and tourism.

During the students two week stay, they experience Texas culture, stay with host families, tour cultural and food related sites, and spend 5 days in an externship to get a taste of what the kitchen is like here. This is the 5th group of students who have come to Fort Worth.

Chef and Ft. Worth Chapter Director Heather Kurima is a facilitator of this programs and has the following comments

"Traveling as ambassadors with Sister Cities gives you the opportunity to experience a different culture and cuisine from a very unique perspective. While there are opportunities to visit traditional popular sites, they are experienced alongside local guides who have often become your friend. In addition, you also get to see truly unique and special experiences that a more traditional tourist would not get to be a part of. We have cooked with local chefs, had private tours of different producers of traditional products, and visited other cities and cultural spots. I have had the pleasure of taking two groups for a week long trip to Reggio Emilia and am getting ready to take another group next spring break."

One of the opportunities that the exchange student had was visit to Rosewood Texas Raised Wagyu Beef & Corporate Chef Michael Scott, CEC, AAC. The student were able to tour the entire ranch, meet the cowboys and ranchers, and fully understand a true Texas working ranch.

Chef Kurima is looking to expand this program with the current partnership with Reggio Emilia and future opportunities with Trier, Germany and Toluca, Mexico. Her contact information is below for you reach out with additional support or further questions and details.

Heather Kurima
h.kurima@att.net





Pasture to Plate

New Culinary Vision Partners



The Texas Beef Council held a three day Cattle industry Pasture to Plate Tour in Lubbock on September 6-8, including many TCA members. The tour started at the Meat Science Department at Texas Tech University along with visits to the Cargill Beef Processing Plant in Friona, Texas and then moved to the Lubbock Feeders, a cattle feed lot with over 40,000 cattle on hand. This 3 day informational tour is a behind the scenes look at the Texas cattle industry along with classroom education lead by college professors.

The Texas Beef Council represents the over 150,000 cattle men and women across the great state of Texas. The Texas Beef Council host chefs on cattle industry tools four to five times a year and have been a big supporter of the Texas Chefs Association along with the American Culinary federation.

They hosted TCA chefs in Hawaii at the ACF ChefConnect on a Hawaiian Cattle Industry Tour. Also, TCA member Chef Patrick Mitchell and Chef Jack Bretzke along with Texas Beef Council lead a Beef Quality Grade Seminar and tasting at his years TCA Convention at Sea for the convention attendees as well.

If you would like to attend a Texas Beef Council cattle industry tour please contact Robert Hale, The Texas Beef Council Foodservice Marketing Manager at Rhale@txbeef.org

Please welcome the Texas Beef Council as our newest Platinum Level Culinary Visions Partner. Their commitment to the Texas Cattle Industry is second to none and is seen in the highest regards across the state and our nation for their professionalism, commitment to education to the our Industry, and service to the 150,000 cattlemen and women they represent.

They are an incredible resource for us and have a wonderful website full of recipes, educational materials, and very cool Culinary demo Tool kit that you can utilize for your chapter meetings .

Please take some time to reach out the Texas Beefs Council and offer your services to them for their partnership and generosity with the Texas Chefs . They can always use chefs in specific areas of the State for demo s and education seminars . Lets show them the value of the TCA and what it means to partner with us.

Toques Off !!!

Website:

<http://www.texasbeef.org/>

Another Fold in the Toque: Beef "It's What's for Dinner"

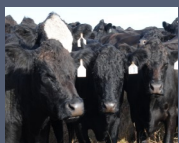
Q: How Much Beef is Consumed in the US

A. 24.807 Billion Pounds in 2015

Q: How does the Industry produce that much product.

A. In 2014 the U.S. Cattle Industry inventoried 87.73 million head of cattle (the lowest since 1951).

Texas has had an average of 11 million head of cattle up until 2014. The record number of head for Texas was 16 million head in 1975



Q: How does Texas Rank in the Cattle Industry ?

A. 2014 statistics showed that Texas produced the most cattle (by value) in the United States

Q: What are the Different Breeds of Cattle Here in Texas?

A. Angus, Beefmaster, Brahman, Charolais, Brangus, and Hereford have been the staple of the Texas industry. But now with Ranches, such as Rosewood, Texas is producing Wagyu a U.S. Kobe-styled beef

10 Top RSVP: Zero Effort Talent

1. Being on Time
2. Work Ethic
3. Effort
4. Body Language
5. Energy
6. Attitude
7. Passion
8. Being Coachable
9. Doing Extra
10. Being Prepared

The Electric Chef Indoor Garden

Miracle-Gro AeroGarden Ultra
LED Indoor Garden

\$250 - \$300



The Miracle-Gro AeroGarden ULTRA LED is an extraordinary soil-free indoor garden that grows plants 5 times faster than soil. Grow fresh herbs, vegetables, salad greens, flowers and more. The AeroGarden ULTRA LED's advanced, easy-to-use Control Panel has an interactive LCD display that utilizes on screen prompts to guide you step by simple step from set up through harvest. It automatically creates optimal conditions for your plants by turning Grow Lights on and off, offers key gardening tips and complete customization, and reminds you when to add water and our patented, specially formulated Liquid Nutrients. The AeroGarden ULTRA LED sets up in minutes without tools. Just insert the included Seed Pods in your garden, add water and nutrients, and then watch it grow.



ACF In the News



Certification Badges

New ACCEF certification badges are available at a discounted price for ACF members. [Login](#) to the ACF e-store to receive your membership discount. There are policies on wearing thbadge so please check with the ACF on this procedure.

HX: The Hotel Experience--Rooms to Restaurants

Nov. 13 - 15 - Interested in attending HX: The Hotel Experience--Rooms to Restaurants 2016 in New York? ACF members can save \$50 by registering in advance for a free badge using promo code ACF2016.

Call for 2017 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.

We are 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
Lettuces
Mushrooms
Field Peas
Hot Peppers
Potatoes
Pumpkins

Fruits

Sweet Peppers
Sweet Potatoes
Squash
Tomatoes
Green House Tomatoes
Turnips
Zucchini
Apples
Pears
Persimmons
Watermelons
Seedless Watermelons

September Recipes: Texas Beef Counsel

Grilled Sirloin Crostini with Wasabi Sour Cream

- | | |
|---------|-----------------------------------|
| 2# | Beef top Sirloin, cut 1" thick |
| 1 tsp | Black Pepper |
| 6 Tbsl | Butter, Melted |
| 1 Tbsp. | Chopped Fresh Parsley |
| 1/2 tsp | garlic salt |
| 1 (12") | Baguette, sliced into 24 crostini |
| 8oz | Sour Cream |
| 1 Tbsp. | Wasabi |
- Place steaks on grid over medium, ash-covered coals. Grill, 11 to 15 minutes (over medium heat on preheated gas grill, 13 to 16 minutes) for medium rare (145°F) to medium doneness (160°F), turning occasionally.
 - Meanwhile combine butter, parsley and garlic salt in medium bowl. Place baguette slices on two 15 x 10 x 1-inch jelly roll pans. Brush tops with butter mixture. While steaks are standing, toast baguette slices in 425°F oven for 8 minutes or until golden brown.
 - Combine dairy sour cream and wasabi paste in medium bowl until well blended. Cover and refrigerate until ready to use.
 - Carve steak into 1/4 inch thick slices and evenly layer over toasted garlic bread slices. Top with 1 teaspoon Wasabi Sour Cream.

Steak Lover's Signature Rub

- | | |
|-----------|----------------------------|
| 2.5 Tbsp. | Chile Powder |
| 2 Tbsp. | Ground Coffee |
| 1 Tbsp. | Brown Sugar |
| 1 Tbsp. | Paprika |
| 1.5 tsp. | Oregano Leaves |
| 2 tsp. | Dried Minced Garlic |
| 2 tsp. | Medium Ground Black Pepper |
| 1.5 tsp. | Dried coriander |
| 1.5 tsp. | Dry Mustard |
| 1 tsp. | Ground Ginger |
| 2 Tbsp. | Kosher Salt |
- Mix ingredients in a bowl. Use for seasoning your favorite beefsteaks.

New Members Welcome

July

Cintha Romriell	Austin	TCA Chef
Daniel Rosa	Chefs of Coastal Bend	Pro Cul
Christopher Beasley	Chefs of Coastal Bend	Pro Cul
Robert Flores	Chefs of Coastal Bend	TCA Chef
Anoj Malalasekara	Dallas	Pro Cul
Sylvia Wilson	Dallas	Student Cul
Dan Westbrook	Dallas	Accoc.
Amanda Zimlich	San Antonio	Pro Cul
Scott Kress	San Antonio	Student Cul
Daniel Guerra, CEC	Member at large	Pro Cul

August

Pablo Guerrero	Austin	Prof Cul
Marilyn Morey	Chefs of Coastal Bend	Culinarian
Israel Villanueva	Chefs of Coastal Bend	Culinarian
Watson Baldwin	Dallas	Pro Cul
Eric Floresq	Dallas	Stu. Cul
Rhonda Elkins	Dallas	Assoc.

Chef Quote:

"The only time to eat diet food is while you're waiting for the steak to cook."

- Julia Child

Upcoming Chef Events

Oct 1st: Grand Prairie , Texas - Oktoberfest

<http://tradersvillage.com/grand-prairie/events/oktoberfest/>

Oct 8th: Wharton, Texas - Monterey Square Wine and Arts Fair

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

Oct 8th & 9th: Grand Prairie, Texas - Traders Village Brew & BBQ Festival

<http://www.tradersvillage.com>

Oct 9th: Austin, Texas - Cochon555's Heritage BBQ

<http://cochon555.com/>

Oct. 21st & 22nd: Kyle, Texas – Kyle Hogwash Festival & BBQ Cook-Off

<http://www.kylehogwash.com/specialevents/kyle-hogwash>

Oct. 23rd –25th : Dallas, Texas - MUFSO 2016

The Multi-Unit Foodservice Operators Conference-

<http://www.mufso.com/2016/public/enter.aspx>

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Give Thanks, Utilize, and Promote our TCA Sponsors



24 Hour Foodservice