

## President's Challenge

### State Officers

Send me a contact of a New Culinary Visions Partner

### Directors

Bring or create a Quick Fire Challenge for your Chapter

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.

### MEMBERSHIP DRIVE !!!

*Details Coming Soon*



## Autumn Rolls In

I finally felt a cool day in the air. Autumn is here and that always reminds me of baking. A great flaky pastry dough, soft flavorings in the filling, and that wonderful aroma that fills the whole house.

And in return, this gets me in thought of what we do and how we create wonderful experiences with the culinary arts and recreate amazing memories.

A chef is there to nourish, yes... but the nourishment of the mind is something else we do. Creating and recreating memories though food is part of culture. Not just in the kitchen but in the heart of anyone who tastes our cuisine.

Put this to task as this fall season is now ramping up into the major holidays. Cook with your passion and service to others. Create the next memories for your guests, your kitchens, and your chapters.

One way to create this for your chapter is to catch the flame of competition and take on a Quick Fire Challenge. We have a Texas Team in the Culinary Olympics, Ben E. Keith Student Competition in Dallas, Rio Grande Valley and the Heart of Texas Chapter with seafood quick fire challenges respectively. These

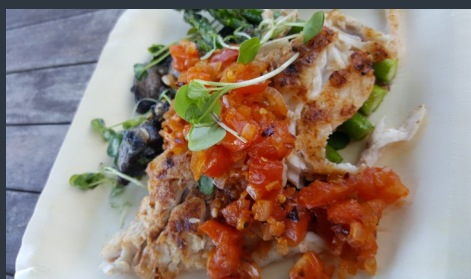
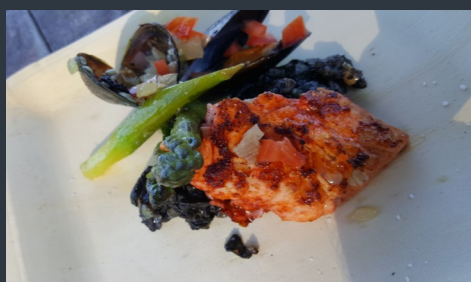
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fun, creative and interactive friendly fire challenges are a great way to educate and hone skills that everyone in the chapter can participate in.

If the challenge is not y'all's thing... your dinners and charity work build just as much comradery and fellowship. The work that we put into the menus and work to provide these outstanding events is absolutely amazing. The included articles for Golden Triangle Chefs Delight and East Texas Chapter TheraPet show strength and brevity of our association and further, how the Texas Chefs are the Authority for Culinary in the great State of Texas

In order to keep growing and creating new experiences and memories, 2nd Vice President Santiago De La Cruz will be initiating the 2nd annual membership drive. He will be announcing the details soon. This is a great and exciting way to build the TCA Membership within your chapters. The more new members the bigger and better we all become. To get in the running for cool prizes keep a look out for Chef De la Cruz and the 2nd Annual TCA Membership Drive. Start looking to see who you can bring to the next few chapter meetings as potential members.

Thank you for all that you and your chapter do with Providing Fellowship, Education, Mentorship, Culinary Excellence, and Professionalism in your meetings and within your communities



# Rio Grande Valley

## Seafood Throw Down



**Chefs Association**

On October 3rd, the Rio Grande Valley Chapter traveled to South Padre Island for a Chapter Seafood Throw Down at the Pearl Hotel with Chef Nori, Executive Chef at the Pearl serving as their host. This event was an open event and showcased the members and their creativity with fun and fellowship.

The chapters spit 6 of their chefs into 3 teams.

Team 1: Nancy Cortez and Michelle Avarello of Honey's Cakes

Team 2: Augie Rodriguez and Juan Torres of SALT

Team 3: Johnathan Garcia and Sami Minãro of House.wine+bistro

This was a 30 minute quick fire challenge with 5 minutes to draw ingredients from a community table which included: Assorted vegetables and citrus with scallops, red fish, mussels, cuitlacoche, assorted craft olive oils, edible flowers and herbs.

The teams had to produce 3 plates. Two were for the judges and one set for public presentation. Judging was done by Chef Dustin Stair, CEC, Chef Nori, and two food bloggers that attended the event.

The Chapter also reached out to Harlingen resident Jennifer Wilson where she was able to introduce her business, Wild August Nursery. Mrs. Wilson brought a bucket of basil, oregano, and herbs for the chefs to use in the competition.

"I was asked to come to the Chefs Association so I could meet everyone and give them flowers for their cooking. "I'm thrilled that this exists in the Valley," Wilson said. "Our origin is we're an agrarian community and I think it's great that we are getting to cook with the stuff that we grow here."

**Winning Plate: Team Honey's Cakes with Chef Nancy Cortez and Chef Michelle Avarello:**

*Shrimp & Scallop Lettuce Wrap with Caramelized Citrus-Balsamic & Chili Olive Oil Dressing and Sautéed Asparagus.*

**Team Salt with Chef Augie Rodriguez and Juan Torres produced:**

*Pan Seared Red Fish Al Pastor with Mussels, Cuitlacoche and Asparagus*

**Team House Wine with Chef Johnathan Garcia and Chef Sami Minãro served:**

*Hibachi Grilled Red Fish with Chili Tomato Salsa, Pan Seared Purple Fingerlings, Cuitlacoche and Grilled Asparagus.*

Toques Off !!! to this Great Chapter and these incredible chefs that stepped up to the Seafood Throw Down in the RGV !!!



# Epicurean World Master Chef Society Goes For Gold in Germany



The World Epicurus Master Chef Society is competing in the IKA Culinary Olympics in Erfurt Germany. The team has been practicing diligently and is even more motivated to bring home gold after Chef Patrick Mitchells, CEC AAC and team Captain ACF U.S.A. Chef of the Year victory at the ACF national Convention

Founded in 1896, the IKA serves as a world-class venue for talented chefs from around the globe to showcase culinary skill and innovation. Similar to the traditional Olympic Games, which brings together the best athletes from around the world, the IKA is the single most elite competitive culinary event. Every four years, professional teams and individuals from around the world assemble in Erfurt, Germany, to compete for gold, silver and bronze medals.

This years EMCS Team is competing in the individual "Hot Food displayed cold" category, meaning it is a static display where everything is glazed with aspic and presented as courses.

The Competing Chefs are:

Patrick Mitchell CEC, AAC – Team Captain, Salvatore Gisellu, Sean Daniels, & Michele Brown

The 3 savory chefs are required to do a 5 Course Festive Menu which includes a dessert. They must produce:

4 varieties of finger foods

2 Hot finger foods presented cold and

2 Cold finger foods presented cold.  
(6 pieces of each finger food)

1 Dessert

Chef Brown is serving as the teams pastry chef and is also is doing a pastry entry that requires

4 plated desserts and 4 varieties of Petit Fours.

(6 Pieces of each Petit Four)

In Support of the Team the following members are serving in various roles to ensure that the team can focus on the work at hand and bring back the top honors of the Olympics.

Dave Sokol: Team Manager, André Bedouret: Team Manager, Morris Salerno: Coach, Pete Nolasco: Support, Ralph Fernandez: Support, Yutaka Yamato: Support, Bennett Brown: Support, Kathi Mancini: Logistics, Sam Ballard: Southwest Food Service News



## 10 Top RSVP: Makings of a Culinary Olympian

1. Culinary Talent
2. Passion
3. Commitment to the Work
4. Creativity
5. Team Concepts
6. Multi-Tasker
7. Commitment to Quality
8. Decisiveness
9. Attention to the Details
10. Sense of Urgency

## The Electric Chef ACF Blog We Are Chefs

<https://wearechefs.com/>

Maximize your ACF read with the official blog of the American Culinary Federation from We Are Chefs Blog.

This is an outstanding very well done blog that brings you the news of the ACF and much more.

There are articles for every level of chef and student



# Golden Triangle

*Heart of Gold*

## Gabbie Richmond



Gabbie Richmond, was named Student Chef of the Year for 2016 for her chapter; The Golden Triangle. She is a Senior at Lamar University, being mentored by Chef Charles Duit, and working as his teaching assistant. Gabbie was born

with a deep love of cooking and food. She would say it runs in her blood; a combination of Hispanic and French Cajun. At 19, Gabbie worked her way up the ladder and became an Assistant General for Souper Salad. It wasn't until returning to Texas after her husband got out of the Marine Corps that she began to think of an education in the hobby she loved so much.

Gabbie began her college career in 2013, as a wife and mother of 3. Gabbie makes a hour and half drive at least 4 times a week to achieve her dream of a Bachelor's degree in Hospitality/Culinary. Since her journey at Lamar University began, Gabbie has plunged herself into her education and becoming involved in Alpha Sigma Beta, the Hospitality and Culinary organization on campus and an active member of TCA. In 2015, she became one of the first students to receive the Chartwells Scholarship; an eight thousand dollar a year award. Gabbie maintains a strong and determined facid about herself despite all the obstacles she has endured in the past three years.

In September, Gabbie was the chairperson for The Golden Triangle's Annual Chef's Table Event (as featured in our September issue). Allowing her to plan the menu, decor, and ambiance for the evening. Gabbie attributes much of her success in the last year to the encouragement and confidence instilled in her by her mentors; Chef of the Year, Casey Gates and his wife, former Chef of the Year, Traci Gates.

The remainder of 2016 is full of events that Gabbie will contribute her skills and passion to through cooking. Gabbie is currently counting down to December 17, 2016 when she will graduate. After graduation, she plans to seek a job in the event planning and catering segment of the industry.



# Golden Triangle 28th Annual Chefs Delight

The Sabine Area Restaurant Association in conjunction with The Golden Triangle Chapter of the Texas Chefs association held the 28th annual Chefs Delight dinner and auction on October 4th at The Elegante Hotel.



The Chefs association along with the Lamar Culinary/Hospitality students prepared food for 450 guests. It was a Beaumont themed event honoring Mayor of Beaumont Becky Ames who started her career in hospitality at the Elegante Hotel. During this event a number of Chefs are auctioned off in packages such as wine parings, backyard BBQ's, and dinner at the

home of the Lamar president to name a few.

The Golden triangle of the Texas Chef's Association works year-round volunteering their time and donating to local charities, they can continue to serve the Beaumont and surrounding communities, grant scholarships to the Lamar Culinary Arts Program, and local high school student interested in the field.



The Golden Triangle Chapter has raised over 4 million dollars for local Charities in the last eight years. Their work has changed the lives of countless people through food and service. This chapter is our Golden Standard of Excellence in Community Outreach. All toques off to the Membership of the Golden Triangle Chapter.



I encourage all of the chapters to look toward the Golden Triangle not only for their creative fundraising, but also to the community outreach that they fundraise for.. Both internally and externally. I do have a personal thanks to Director Traci Gates and the entire Golden Triangle team for their tireless work they do year-round for their chapter and community,

## 2016 Chef's Delight Menu

**Blackened Shrimp and Grits**

**Chicken and Sausage Gumbo Shooters**

**Stuffed Mushrooms**

**Mixed Greens, Candied Pistachios, Stone Fruit, Tomatoes, shaved Parmesan Cheese and a champagne vinigrette**

**Grilled Filet of Beef with Pontchartrain Sauce**

**Creole Whipped Potatoes**

**Buttery Lemon Broccolini**



# The Cooked Cookbook Review

## Diner at the Long Table

By: Andrew Tarlow

Anna Dunn

Publisher: Ten Speed Press

ISBN-13: 978-1607748465

**\$40.00 Hardcover**



Andrew Tarlow has grown a restaurant empire on the simple idea that a meal can somehow be beautiful and ambitious, while also being unfussy and inviting.

From the acclaimed owner of Brooklyn's Diner, Marlow & Sons, Marlow & Daughters, Reynard, The Ides, Achilles Heel, She Wolf Bakery, Marlow Goods, Roman's, and the Wythe Hotel comes this debut cookbook capturing a year's worth of dishes meant to be shared among friends.

Personal and accessible, Dinner at the Long Table brings Tarlow's keen eye for combining design and taste to a collection of seventeen seasonal menus ranging from small gatherings to blow-out celebrations. The menus encompass memorable feasts and informal dinners and include recipes like a leisurely ragu, followed by fruit and biscotti; paella with tomato toasts, and a Catalan custard; fried calamari sandwiches and panzanella; or a lamb tajine with spiced couscous, pickled carrots, and apricots in honey.

Dinner at the Long Table includes family-style meals that have become a tradition in his home. Written with Anna Dunn, the editor in chief of the company's quarterly magazine Diner Journal, the cookbook is organized by occasion and punctuated with personal anecdotes and photography. Much more than just a beautiful cookbook, Dinner at the Long Table is a thematic exploration into cooking, inspiration, and creativity, with a focus on the simple yet innate human practice of preparing and enjoying food together.

# East Texas Chapter Therapet Fundraiser

The East Texas Chefs Association paired up with Therapet to raise money for non-profit organizations. The chapter had 10 local chefs come to donate their time and show off their skills by creating a signature dish that was served off of live action tables. With a turn out of over 300 people, over \$100,000 dollars was raised.

Chefs that participated were Rick Neal of Eagles Bluff Country Club, Jackson York CEC, AAC of Lakeview Methodist Conference Center, Tony Barrera of Jack Ryan's Steak & Chophouse, Carlos Villapudua Villa Montez, Mundo Villapudua Villa Montez, Bettie Smith of Village Bakery, Lisa & Whit Bowman of Adalante Catering, Bernard Gautier of Bernard Mediterranean Restaurant, Andrew Griffith of Three Z Azian Cuizine, Christian Mailloux of Red Fire Grille, Andres Sanchez of Dakotas Steakhouse, Steve Pool with Fresh Point, Brian Arnold Roast of Social Kitchen, Nick Sockwell of Lago del Pino, Brett Keckeisen of Cascades Country Club, and Mark Schneider CEC, CCE, AAC State TCA President.

The Chefs also auctioned their talents off in a live bidding war for dinners, showcases, and cooking classes. This part of the auction saw bids of \$900 to \$1750 with the final bid for \$2,500 for Chef Schneider Dinner for 12. In order to up the "ante", Chef offered to come in a day early and do a live demonstration for the local high schools of Chapel Hill and Athens that provided the service and support for the event and chefs under the direction Chef Leslie Rasco and Chef Amy Fonseca respectively

A special thanks to Chef Jack Bretzke, CEC, AAC who was on the TheraPet Event Committee and represented the chapter and chefs in this wonderful charity. The Bretzke's also hosted Chef Schneider's visit with a personal stay in their wonderful home and a relaxing boat trip on Lake Palestine.

Therapet's mission is to utilize specially trained and certified animals to promote health, hope, and healing. The dogs and birds were present at the event, and brought a lot of smiles and joy. This was the second year for the joint effort of The East Texas Chefs Association and Therapet. For their efforts the chapter was awarded a \$10,000 check from the event.

# Therapet



## Animal Assisted Therapy





# Heart of Texas Chapter

## Salmon Croquet Challenge



The HOT Chapter hosted a Salmon Croquets Challenge during their monthly chapter meeting at Texas State Technical College bringing together the Chapter and potential members in a friendly fire 30 minute challenge to see which team could produce the top honor croquet.

Gayle Van Sant, CCC set up the challenge by building chef stations in the culinary lab for teams of two. She provided a chef station, knives and cooking utensils along with a common kitchen speed rack of ingredients that included salmon, aromatics, spices, oils, herbs, condiments, and some specialty items for plating.

After the chapter split into teams of two, they were given 30 minutes to create a plate of salmon croquets. Teams were inspired to "up" the challenge with sauces, sides, accompaniments, and garnishes. The competition was intense and fun and the plates were all award winning and the judging

was very tight. Chef Ben Hernandez, District Chef for Aramark Baylor Dining Service was the lead judge and the chapter had two potential members join in the scoring panel.

During the challenge Len Pawelek, CEC, and Mark R. Schneider, CEC, CCE, AAC had an impromptu side challenge that they called "What can YOU tourne with?" This side challenge involved them upping the other from simple pairing knives to chefs knives. It then took a turn with slicers, oyster knives, and finally Chinese cleavers. Chef Pawelek "edged" out the challenge with his outstanding tourne technique and speed.

The Croquet Challenge had Rudy Garza Executive Chef of Aramark Baylor Dining, Catering Division and TSTC Student Richard Thomas taking the top honors and winning a Mercer garnishing set.



## Quick Fire Challenges

What to have some more fun in your chapter meeting, in your kitchen, or at your school. Offer up a Quick Fire Challenge from the Texas Chefs Website. Just click on the "Resource" tab on the TCA Home Page and scroll down to the Chapter Quick Fire Challenge Title and click again. There you will find 12 Quick Fire Challenges that range from hot foods, cold food, baking, and pastry.

Each one is different and offers up new ideas and concepts for members of all skills and levels. Some challenges don't even require a kitchen and none are very expensive. Each challenge is a guideline and can be modified in any way to fit into your meeting and chapter numbers.

After you hold your Quick Fire Challenge. Send your results of your event to the state office

[tca-office@sbcglobal.net](mailto:tca-office@sbcglobal.net) along with winners, prizes, and all your photos of the fun and we will get it into the next Chef Connect for the whole Association to Applauded.

**For Your Eyes Only**

**Top Dog**

**Panache for Pancakes**

**Taste of Consistency**

**The No Meat Solution**

**Make Me Soup**

**The Appeal of an Apple**

**Quickie Mart Challenge**

**Pass the Pipe**

**Bubba Gump Challenge**

**From Trash to Treasure**

**Single Handed Pastry Chef**

## Upcoming Chef Events

### Oct. 30th & 31st: RGV - Texas Butterfly Festival

Contact: Larry Delgado at 512-914-2123 or [larry@housewineandbistro.com](mailto:larry@housewineandbistro.com)

### Nov 2nd - 5th: Terlingua, Texas - 50th Annual Original Terlingua Int'l Chili Championship Cook

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

### Nov. 3rd: Heart of Texas Chapter - Fall Fundraiser Dinner.

For more info contact Director, Anthony Gully at [anthony.gully@yahoo.com](mailto:anthony.gully@yahoo.com)

### Nov 3rd : Pasadena, Texas - Taste of the Town "Big Game Edition":

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

### Nov 4th: Katy, Texas - 11th Annual Katy Wine Fest

<http://katywinefest.com/>

### Nov. 5th: RGV TRA - Aim for Education 2nd Annual Skeet Shoot

benefitting the TRA Education Foundation and the implementation of a Texas ProStart Curriculum at a McAllen high school campus . Contact: Larry Delgado at [larry@housewineandbistro.com](mailto:larry@housewineandbistro.com)

### Nov. 6th: Port Isabel, Texas - World Cham. Shrimp Cook-off

<http://www.portisabelchamber.com/Events/ShrimpCookOff.aspx>

### Nov. 17th: Golden Triangle Chapter - Garth House Charity

For more info email Traci Gates at [gtchefs@gmail.com](mailto:gtchefs@gmail.com).

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### San Antonio

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## Another Fold in the Toque: Halloween Candy

### Q: What are the most Popular Candies of Halloween?

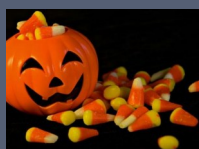
A. That's a big list.. But here are some percentages:

50% Prefer Chocolate  
24% Non-Chocolates  
16% No Preference  
10% Gum



### Q: When was Candy Commercial Available ?

A. About 130 to 140 years ago. Up until then most people would make their own candies, fudge, and caramels at home .



### Q: How much Sugar does Candy Account for in an American Diet ?

A. Candy only accounts for 6% of the added sugar in an American diet. Soft Drinks account for 46% .

### Q: When was Candy Corn Invented ?

A. Candy corn has been around for more than 100 years. George Renninger, an employee of the Wunderle Candy Company, invented candy corn in the 1880s. In 1900, the Goelitz Candy Company (now Jelly Belly Candy Company) started producing candy corn and still produces it today.



# Toques Off!!!

## ACF Certification



Ali H Majed

CEC

Dallas Chapter

LSG Sky Chefs



Uyen Pham

CEC

Austin Chapter

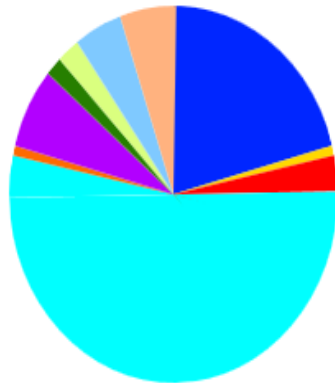
Auguste Escoffier School of  
Culinary Arts



# ACF Certification



## Certifications Held by All Members in Your Chapter



### Category

Certified Culinarian

### Count Percentage

27 (20.9%)

Certified Sous Chef

1 (0.8%)

Certified Chef de Cuisine

4 (3.1%)

Certified Executive Chef

69 (53.5%)

Certified Master Chef

1 (0.8%)

Certified Pastry Culinarian

9 (7.0%)

Certified Working Pastry Chef

2 (1.6%)

Certified Executive Pastry Chef

3 (2.3%)

Certified Culinary Administrator

6 (4.7%)

Certified Culinary Educator

7 (5.4%)

**Total Certifications: 129**

\* A member may hold more than one certification.



## Tis' the Texas Season

### Vegetables

Green Cabbage

Carrots

Fresh Cucumbers

Pickling Cucumbers

Green Onions

Fresh Herbs

Lettuces

Mushrooms

Field Peas

Hot Peppers

Potatoes

Pumpkins

Sweet Peppers

Sweet Potatoes

Squash

Tomatoes

Green House  
Tomatoes

Turnips

Zucchini

### Fruits

Apples

Pears

Persimmons

Watermelons

Seedless Watermelons



# October Recipe

## Black Bean & Pumpkin Chili

2Tbsp	Olive Oil
1/2ea	White Onion, <i>med. dice</i>
3/4ea.	Yellow Bell pepper, <i>med. dice</i>
2ea.	Garlic Cloves, <i>Minced</i>
1 1/2#	Solid Pack Pumpkin
15oz	Tomato Concasse
1 1/2 pt.	Chicken Stock
1 3/4#	Cooked Turkey, <i>Med. Dice</i>
1 Tbsp.	Chili Powder
1 1/2 tsp.	Ground Cumin
2 tsp.	Fresh Oregano leaf, <i>lightly chopped</i>
1 Tbsp.	Fresh Parsley Leaf, <i>lightly chopped</i>
1/2 tsp.	Salt
1/4 tsp	Fresh Black Pepper
1 ea	Lime, juiced
2 ea.	Avocado, <i>med. dice</i>
2 ea	Green Onion, <i>sliced thin</i>
2 Tbsp	Cilantro Leaves

## Directions

**Serves: 10**

1. Heat a suitable size soup pot add in olive oil and heat
2. Add in the onions and yellow bells and sweat till the onions are starting to become translucent
3. Add in the garlic and sweat for 1 minute
4. Add in the tomato concasse with it juices, raise the heat and sauté for 2 minutes
5. Add in the remaining ingredients, except avocado, and bring to a simmer
6. Turn to a low simmer and simmer for 1 1/2 to 2 hours covered
7. Adjust seasoning
8. Spritz with lime juice
9. Plate and garnish with the avocado, green onion, and cilantro

# New Members Welcome

## September & October

Ken Newton	Chefs of Coastal Bend	TCA Chef
Kori Clark	Chefs of Coastal Bend	Culinarian
Toni Lisbey	Chefs of Coastal Bend	Stu. Cul.
Sara Vinson	Chefs of Coastal Bend	Assoc.
Michaela Lay	Dallas	TCA Jr.
Jeremiah Miranda	Dallas	TCA Jr.
Pirapon Tungcmittong	Dallas	TCA Jr.
Jacob Burden	Dallas	TCA Jr.

### Chef Quote:

*"If you want to become a great chef, you have to work with great chefs... And that exactly what I did"*

- Gordon Ramsay

# Give Thanks, Utilize, and Promote our TCA Sponsors



*24 Hour Foodservice*