

President's Challenge

State Officers

Send me a contact of a New
Culinary Visions Partner

Directors

Get final opinions on any y-law
Changes for the Winter board
Meeting

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

Send in your chapter calendar of
your upcoming events.

Membership

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

Check out Our NEW Website !!!



Giving Thanks

As we roll on and move further into the Holiday Season we often do not slow down enough to thank the ones whom are supporting our efforts and needs.

It is a "GO, GO, GO" time and often "Please" and "Thank You" are assumed and may not be given.

These groups and individuals take on various roles and functions that if, went away... might grind our businesses to a halt.

People that need to be thanked before November 24th can be in the forefront of our business; such as our wait staff and dining room mangers or in the back-ground in the steward roles of dishes and cleaning.

The cooks and chefs that highlight our creations with their skills and talents. The ones that step onto the line everyday and allow us the time to concentrate on business and in the creativity we so enjoy.

Herald the simplest of personnel on the job, because the weight they carry is as heavy to them as it is to you.

In Thanks to our Supporters

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We need to thank our vendors and purveyors who are working just as hard to ensure that deliveries are on time, in quality, and at value. Take time to thank the delivery drivers and shippers who are at the end of the cycle of food to your door.

Send a note to our Texas Chefs Association sponsors who allow our association to keep moving forward for the betterment of Culinary in Texas. Keep them in the loop of your trials and they will keep you in the forefront with a solution.

Make a quick e-mail to our State Office Administrator, Sam Brewster, for all of the unseen work he does for the entire TCA on daily basis.

Thank your chapter members and officers for the time they put in to make a meeting or setting up an event. Look back and see the success that you all created.

But above all thank your loved ones, your family, your friends, and partners in life for all of the time they allow us to have to share with others.

This is the time for family. This is the time for friends. And for this I thank you.... For all of the work you put into the profession. How you continually work so others are able to give thanks through your creations.

Thank You, Again and Again,

Happy Thanksgiving, Ya'll !!!



FOODSERVICE DISTRIBUTORS

2016 Ben E Keith Culinary Olympic Team

Pg. 1



In late October, 2016 a team of Chefs from across Texas boarded a plane at DFW International airport. They were armed with knives, steels, molds and cutters. They packed with them sauces, proteins, chocolates and aspic... plenty of aspic! These chefs were going into the greatest culinary competition in the world. The IKA – known as the “International Culinary Olympics” held in Erfurt, Germany.

The team was comprised of chefs from all walks of the industry and not only represented Texas but represented the Texas Chefs Association since more than half of them were members of the TCA! They had worked for more than 3 years on this mission and were dedicated to the cause. They met at least once a month on Saturday mornings for the most part but would meet in the evenings as well after they got done with the days business in their regular jobs. The commitment of time and effort

these professionals put forward cannot be over stated!

The development process of the dishes presented is an amazing process and requires this nonstop meeting after meeting where you are making the dish over and over and constantly critiquing and getting critiqued by the rest of the team. Questioning everything about the dish, “why is this on the dish, what purpose does that serve, how you prepare this dish if you were on a line during service?” These are all questions that you need to ask to make sure that what you are serving is real & relevant to the industry and it makes sense. When these judges walk up to a display, you have about 15 seconds to catch their eye and make them say “look at that, that looks like something I want to eat and take a closer look at”. Once they start looking, you better have something unique to keep their attention. They want to see good fundamental cooking skills presented in a way that is unique and innovative but still makes sense to a customer who may order that dish in a restaurant.

As a second story line going on behind the scenes during this 3 year preparation was the logistics and planning. The team needs to have a kitchen to work in once they get to Germany, they need a hotel to stay in, transportation to get around from their kitchen to the exhibition hall and they need to get from Frankfurt where the plane lands up to Erfurt where the competition is (a 3 hour drive)! Meals need to be planned and stores need to be identified and located to purchase supplies, both food and equipment, to prepare the dishes. The table tops need to be planned out which requires linen, risers, lighting, menu frames and place cards for each dish as well as the china to be presented on. Did I mention uniforms? Yeah, not just chef coats but we need uniforms for the kitchen as well as a dress jacket for the awards ceremony. Some sort of a jacket to keep us warm as we stand outside waiting to get into the hall when the doors open in the morning. There is every bit as much work that goes into this aspect of it as the food. None of this happens without sponsorship and fund raising.





2016 Ben E Keith Culinary Olympic Team

Pg. 2



After the years of dedication and preparation, once they get on the plane bound for Germany, the real work begins! After a 9 ½ hour flight that gets you into Germany at about 7:00AM (while your body clock tells you it is midnight). After going through customs and passport control it's time to get on the bus for that 3 hour drive. The country side in Germany in the fall is just spectacular. The foliage was a beautiful mixture of reds, oranges and yellows. There is a light fog in some of the valleys with the classic German spires poking up in the distance from the historic churches and castles were like something off of a post card.

Once the team arrives in Weimer, the town the hotel & prep kitchen is in (about 25 miles from Erfurt), the team heads right into the kitchen to unpack the coolers of food they brought and assess the status of everything. What survived the journey, what needs to be remade and start making a list of what we need to purchase. By this point it is time for a team meeting, dinner and then on to bed for some much needed sleep. Up early the next morning, down for breakfast and then into the kitchen for a team meeting and then we get started. From this point on, the days get longer and the nights get shorter! The closer you get to competition day, the crazier things get. Some days are up to 22 hours on your feet with maybe 30 minutes sitting down for lunch with dinner being a grab and go as you work. We did get a break where we could go to the room and sleep for one hour then back to the kitchen at 2:00AM so we could be on the road by 3:30AM. You need to get to the hall early because there is a line that starts to form with all the competitors. The set up time is from 5:00AM until 7:00AM. When they sound the horn to clear out of the hall, you must leave or you will be penalized. After the first competition day we had a skip day and then did it all over again 2 days later with 2 more entries.



The team displayed 4 entries total, 3 Savory entries and 1 Pastry entry. The savory entries were comprised of a variety of 4 Hors d'oeuvres, 6 portions of each - (2 hot displayed cold and 2 cold displayed cold) and a 5 course Festive menu to include a dessert. The Pastry entry was comprised of a variety of 4 Petit Fours, 6 portions of each and four individual plated desserts. We had a very successful trip in that we came back with 1 Silver Medal, 2 Bronze Medals and a Diploma!

The team was comprised of the following people:

Chef Patrick Mitchell CEC, AAC – Ben E Keith Foods - Team Captain & Competing chef

Chef Dave Sokol – Brook Hollow GC - Team Manager

Chef André Bedouret – Charcuterie Guru - Co-Manager

Chef Michael Scott CEC, AAC – Rosewood Beef - Logistics Director

Chef Salvatore Gisellu – Urban Crust & Urban Rio - Competing Chef

Chef Sean Daniels – The Core Group - Competing Chef

Chef Michelle Brown – Brook Hollow GC - Competing Chef

Chef Morris Salerno – Salerno Restaurant Group - Support Chef

Chef Yutaka Yamato – Yutaka's Sushi Bistro - Support Chef

Chef Ralph Fernandez – Whispering Pines CC - Support Chef

Chef Pete Nolasco – Chef Pete's Catering - Support Chef

Bennet Brown – Brook Hollow GC - Team Commis

Kathi Mancini – Allen Brothers – Logistics and Procurement

Sam Ballard – Southwest Foodservice News – Historian & Logistics





ACF Culinary Team USA

ACF Culinary National Team USA

CATEGORY	MEDAL	WORLD RANKING
Culinary Art, cold food	Gold	1st out of 30
Hot-food kitchen	Gold	4th out of 30
Cold-food display	Gold	



American Culinary Federation Culinary National Team USA 2016 earned the top score and the overall gold medal in culinary art in the cold-food competition at the 24th Internationale Kochkunst Ausstellung (IKA) International Culinary Exhibition, commonly known as the "Culinary Olympics," Oct. 22-25, in Erfurt, Germany. Overall, the team ranked fourth in the world among 30 national teams and brought home three gold medals. Singapore, Finland and Switzerland placed first, second and third, respectively.

ACF Culinary Youth Team USA

CATEGORY	MEDAL	WORLD RANKING
Hot-food kitchen	Silver	7th out of 19
Edible buffet	Silver	



United States Culinary Arts Team

CATEGORY	MEDAL	WORLD RANKING
Cold-food display	Silver	18th out of 52
Community catering	Bronze	12th out of 19



Chef Larry Delgado

Texas Border Meets the BIG Apple AGAIN

When opportunity knocks, Chef Larry Delgado is quite often the first to answer the door, even if it's the second or third door he's had to open that day! So it was no surprise when he responded with an immediate yes to an invitation from the New York City Wine and Food Festival for the second year in a row, despite the road bumps he experienced last year with his team.

"I felt confident this year, prepared and ready to take on the task of serving thousands with only 3 people by my side."

The star-studded festival is put on every year by the Food Network, the Cooking Channel, and Coca-Cola to benefit the No Kid Hungry Campaign and the Food Bank of New York City. With over 100 events spanning the course of 4 days, over 50,000 attendees sip and savor their way through world class cuisine from the industry's finest. Larry was invited to participate in the Grand Tasting Event, which was appropriately referred to as the "culinary wonderland" of the festival. Ticket holders to the Grand Tasting were privileged to samples, sips, bites, cooking demos, and more.

"Our team immediately went into planning mode when we found out we were headed back to the Big Apple, and the first thing on our list was a fundraiser to help with costs." Tickets to the fundraiser, titled RGV 2 NYC, sold for \$100 and guests were invited to enjoy food provided by Larry's two restaurants, cold beers and wine donated by L&F Distributors and Sophie's Saloon, a cocktail competition featuring the city's most well-known bars, live music, and a raffle with the chance to win Dallas Cowboys Tickets, a 5 course wine dinner for 10, and a trip for 2 to NYC to attend the Grand Tasting!

The planning didn't stop there though. They also reached out to vendors for their support, and secured sponsorships and product from Go Texan, an initiative of the Texas Department of Agriculture, the Texas Watermelon Association, Lone Star Citrus, Hernandez Family Farms, the Texas Shrimp Association, and Pitaya Farms. Delgado's team also located a kitchen conveniently located between the hotel they were staying in Midtown and the venue where the festival took place, and secured a driver to cart the food between the three. Last minute shipping costs were avoided by checking bags full of produce, and Larry somehow managed to get a watermelon (her name was Sandy) past TSA and onto the plane with him.

Logistics aside, Larry accurately represented South Texas once again in the Big Apple with his Texas Aguachili, composed of Texas Gulf Shrimp cured in citrus and jalapeno, compressed watermelon (RIP Sandy), citrus caviar, pickled fennel and cucumber, and served alongside a watermelon citrus granita. The hours of juicing and meticulous plating were well worth it as festival goers were reminded of the bold flavors one can find in the Rio Grande Valley.

Upon returning from New York, Larry had an Alaskan King Crab menu takeover at one of his restaurants, brunch for the first time ever at his other restaurant, and a festival catered by the RGV Chef's Association all on the same weekend. It's pretty safe to assume days off come far and few between in this business, but as any Chef knows.....

"to be a good cook, you have to have a love of hard work!" - Julia Child





Golden Triangle Supports 26th Annual Garth House

Appetizers

Mini grilled Cheese
Brie, Sour Dough, & Apple

Tomato Bisque Shooter
Creamy, Oven Roasted Tomato Soup

Salads

Spring Mix Salad
Spring mix salad with feta crumbles,
dried cranberries, candied pecans, and
grape tomatoes tossed with creamy
apple vinaigrette

Cold Pasta Salad
Orzo pasta, asparagus tips, tri colored
bell peppers, sundried tomatoes, Kala-
mata olives, cotija cheese, tossed in
basil vinaigrette

Entrees

Pork Loin
Topped with brown sugar bourbon
glaze

Pan Seared Chicken
With lemon butter sauce, mushrooms,
and artichoke hearts

Carved Beef Tenderloin
With red wine demi-glace

Smoked Mac & Cheese

Sautéed Vegetable Medley

Sister Shubert Rolls

Dessert

Gourmet Cupcakes





Heart of Texas

Fall Fundraiser Dinner

First Course

Shrimp Bisque

Rich shrimp bisque accompanied with a Garlic Croustini Arrangement and Golden Tobiko Caviar

Second Course

Duck Confit

With Roasted Pumpkin Crisps, Cran-Apple Maple Chutney, Popcorn Cream, and Spicy Pepita Dust

Main Course

Braised Pork Shank w/ Oktoberfest Veal Demi

Served with Butternut Barley Risotto and Burnt Orange Jumbo Lump Crab

Holiday Bread Selections

Pumpkin Spice Roll, Cranberry Walnut Corn Muffin, Bavarian Bock Mini Loaves, and served with an Apple Butter Spread

Dessert Course

Spiced Caramel Pear Cake

With Port Poached Pear, Apple Bourbon Glaze and Fresh Cream

TSTC Student Culinary Club

Servers, Stewards, and Support

On November 3rd, the Heart of Texas Chapter hosted their 2016 Fall Fundraiser Dinner at the Greta W. Watson Culinary Arts Center of TSTC at Waco. The chapter served 45 guests and raised over \$2,500 for the chapter, state office, and the TSTC Culinary Club.

The chapter came together with each members' kitchen creating a course for the menu and then finishing it at the TSTC Culinary Arts. Guests were treated to an amazing evening that featured the talent of Central Texas chefs.

This dinner takes place in the fall and spring and then turns into a summer brunch in June. This fundraiser allows the chapter to continue the education of its members and provides additional funds to the culinary student of TSTC.

Chef Anthony Gully, the chapter's new director is creating great events and chapter meetings that has the H.O.T. Chapter in full swing to another great year.



10 Top RSVP: After Thanksgiving Dishes

1. Turkey & Dumplings
2. Sweet Potato Pancakes
3. Turkey Pot Pie
4. Broccoli & Cheese Cornbread
5. Hot Turkey Brown Sandwiches
6. Roasted Turkey Stock
7. Cranberry Muffins
8. Green Bean Frittata
9. Fried Stuffing Bites
10. Cranberry Spritzers

The Electric Chef NEW TCA Website

The Texas Chefs Association has launched our new website with great reviews.

The new site has a new contemporary look and highlights our chapter events, membership, and sponsors.

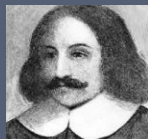
Take a few moments to check it out at:

<http://www.texaschefsassociation.org>

Another Fold in the Toque: Thanksgiving

Q: How much turkey is consumed for Thanksgiving in America ?

- A. About 88% of Americans eat turkey on Thanksgiving. This translates to 675 Million pounds of Turkey for the Thanksgiving Holidays.



Q: Why Turkey for Thanksgiving ?

- A. For the first Thanksgiving in 1621, Plymouth Leader William Bradford wrote "besides water-fowl, there was great store of wild turkeys, of which they took many."



Q: What traditional Thanksgiving foods were NOT on the first Thanksgiving Feast ?

- A. Mashed potatoes, pumpkin pies, popcorn, milk, corn on the cob, and cranberries were not foods present on the first Thanksgiving's feast table.

Q: Any other countries celebrate a Thanksgiving ?

- A. Although, Thanksgiving is widely considered an American holiday, it is also celebrated on the second Monday in October in Canada.



Ben E. Keith Host Student Competition

October 12th, 2016



Audrey Priest	El Centro College	1 st place Gold Medal
Crystal Morrill	El Centro College	2nd place Silver Medal
Baron Campbell	Art Institute of Dallas	3rd place Bronze Medal
April Knight	Le Cordon Bleu, Dallas	Bronze Medal
Ruwana De Alwis	Le Cordon Blue Dallas	Bronze Medal
Nathan Price	Tarrant County College	Bronze Medal
Henderson Goh	Art Institute of Dallas	Bronze Medal
Kayla Ast	Collin College	Bronze Medal
Jessica Gomez	El Centro College	
Lateisha Hayes	El Centro College	
Nathan Young	El Centro College	

New Members Welcome

October

Kori Clark	Costal Bend	Culinarian
Oshabell Anguiano	Costal Bend	Stu Cul
Tony Fennimore	Costal Bend	Stu Cul
Lynn McDonald	Costal Bend	Stu Cul
Mark Cannon	Dallas	Pro Cul
Mary Frederick	Dallas	TCA Pro Cul
Phyllis Moynihan	Dallas	Stu Cul
Joseph ashford	Houston	TCA Pro Cul

Chef Quote:

"There is absolutely no substitute for the best. Good food cannot be made of inferior ingredients masked with high flavor. It is true thrift to use the best ingredients available and to waste nothing ."

- James Beard

The Cooked Cookbook Review

Appetites: A Cookbook

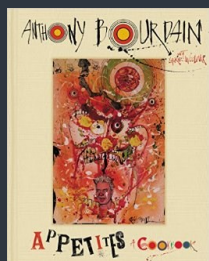
By: Anthony Bourdain

Laurie Woolever

Publisher: Artisan

ISBN- 978-0062409959

22.50—\$35.00 Hardcover



Anthony Bourdain is a man of many appetites. And for many years, first as a chef, later as a world-traveling

chronicler of food and culture on his CNN series Parts Unknown, he has made a profession of understanding the appetites of others. These days, however, if he's cooking, it's for family and friends.

Appetites, his first cookbook in more than ten years, boils down forty-plus years of professional cooking and globe-trotting to a tight repertoire of personal favorites—dishes that everyone should (at least in Mr. Bourdain's opinion) know how to cook. Once the supposed "bad boy" of cooking, Mr. Bourdain has, in recent years, become the father of a little girl—a role he has embraced with enthusiasm. After years of traveling more than 200 days a year, he now enjoys entertaining at home. Years of prep lists and the hyper-organization necessary for a restaurant kitchen, however, have caused him, in his words, to have "morphed into a psychotic, anally retentive, bad-tempered Ina Garten."

The result is a home-cooking, home-entertaining cookbook like no other, with personal favorites from his own kitchen and from his travels, translated into an effective battle plan that will help you terrify your guests with your breathtaking efficiency.



ACF In the News



Last Call for Knowledge Bowl Teams

Compete at our upcoming ChefConnect events located in Chicago and New York City and showcase your culinary knowledge to your peers and mentors in a Jeopardy-style competition! The Baron H. Galand Culinary Knowledge Bowl competition is open to teams sponsored by an ACF chapter, ACCEF apprenticeship program or an ACCEF-accredited program. Team winners of each regional competition will advance to the national competition and contend for the national championship title at the Cook. Craft. Create. National Convention & Show.

This competition is a great learning experience for culinary students. Teams have the opportunity to earn ACF medals and CEHs, and the winners of the regional Knowledge Bowl competitions will receive full Student Culinarian registration to Cook. Craft. Create. National Convention & Show. More information is available here. The deadline to compete in the 2017 Baron H. Galand Knowledge Bowl competition is Nov. 30. Register today.

Certification Exam Update

The Certification Commission is looking for individuals to aid in the process of updating the written exams at the savory levels for currency and relevancy to the culinary industry. If you are interested in joining our task force. Contact the National Office if interested

NEW DIRECT MAIL CAMPAIGN

The ACF national office is conducting another Recruiting/Reinstatement campaign to benefit ACF chapters at no cost to the chapter. This time, a letter from President Macrina invites chefs to join/rejoin with an offer for a \$25 American Express gift card to help offset the cost of dues. This offer is made to our contacts who are eligible for Professional Culinarian or Culinarian membership only. Nearly 20,000 letters have been mailed. Please direct any questions to Leigh Slayden, Director of Membership Development, lslayden@acfcchefs.net or 904.484.0210



Tis' the Texas Season

Vegetables

Beets
Green Cabbage
Carrots
Cauliflower
Fresh Cucumbers
Pickling Cucumbers
Dandelion Greens
Greens
Fresh Herbs
Kale
Kohlrabi
Mushrooms

Fruits

Hot Peppers
Field Peas
Pumpkins
Sweet Peppers
Sweet Potatoes
Spinach
Squash
Tomatoes
Green House Tomatoes
Turnips
Zucchini
Apples
Cantaloupes
Grapefruit
Honeydew
Oranges
Persimmons
Watermelons
Seedless Watermelons

A Thanksgiving Poem for You

A THANKSGIVING DINNER

by Maude M. Grant

Take a turkey, stuff it fat,
Some of this and some of that.
Get some turnips, peel them well.
Cook a big squash in its shell.
Now potatoes, big and white,
Mash till they are soft and light.
Cranberries, so tart and sweet,
With the turkey we must eat.
Pickles-yes-and then, oh my!
For a dessert a pumpkin pie,
Golden brown and spicy sweet.
What a fine Thanksgiving treat!

Thanksgiving Leftovers

Cranberry Salsa

2 cups	Leftover Cranberries Sauce
1/3 cup	Chopped Cilantro
1 ea.	Jalapeño, seeded and minced
1 1/2 Tbsp	Lime Juice
1/2 tsp.	Cumin
1/4 tsp.	Kosher Salt

1. Stir all together.
2. Chill for 2 hours to marry the flavors
3. Adjust seasonings
4. Serve

Leftover Sweet Potato Pancakes

1/2 cup	Maple Syrup
3 Tbsp	Leftover Cranberry Sauce
1 1/2 cups	Milk
1 cup	Leftover Sweet Potato Casserole
1/4 cup	Butter
2 ea.	Eggs
1/2 tsp	Vanilla Extract
1 3/4 cups	AP Flour
2 Tbsp.	Light Brown Sugar
1 Tbsp.	Baking Powder
1/2 tsp.	Ground Cinnamon
1/2 tsp.	Koser Salt

1. Stir together first 2 ingredients.
2. Whisk together milk and next 4 ingredients in a large bowl. Whisk together flour and next 4 ingredients in another bowl. Gradually stir flour mixture into milk mixture just until dry ingredients are moistened.
3. Pour about 1/4 cup batter for each pancake onto a hot (about 350°), lightly greased griddle or large nonstick skillet. Cook over medium heat 2 to 3 minutes or until tops are covered with bubbles and edges look dry and cooked; turn and cook 1 to 2 more minutes or until puffed and thoroughly cooked.
4. Serve immediately with syrup mixture and toasted pecans

Chapter Directors

Austin

Eva Barrios, CEC

ebarrios@austincountryclub.com

Brazos Valley

Mark Torres

mark.torres@bryanisd.org

Corpus Christi

Mike Stephans, CEC

MichaelSt@cctexas.com

Dallas

Pete Nolasco

chefpete@chefpete.com

214.392.2233

East Texas

Rick Neal

chefrickneal@yahoo.com

Ft. Worth

Heather Kurima

h.kurima@att.net

Golden Triangle

Traci Gates

tracirh@gmail.com

Heart of Texas

Anthony Gully

anthony.gully@yahoo.com

Houston

Adam Heath, CEC

Adam.heath@forestclub.org

Permian Basin

Manuel Garcia

manny.garcia@mtp-hosp.com

Rio Grande Valley

Larry Delgado

Larry@housewineandbistro.com

San Antonio

Ron Smith

Ron.smith@freshpoint.com

Give Thanks, Utilize, and Promote our TCA Sponsors



24 Hour Foodservice