



Chefs Brigade for Harvey

Across the Texas Coast and related areas, we have survived another natural disaster that again brought out the best of what each of us has to offer. Harvey came through and affected everyone in the state in one way or another. I would like to thank all of the individuals, organizations and responders who have stepped up and made a difference.

On the first day Harvey made landfall, I received a call from an ACF member in New York offering aid and support. The ACF national office has been very supportive of the needs of members in the affected areas.

Before we were able to get communication back with the state office, relief was on the ground and aid was on its way. This is another reason why I am proud to be a part of this organization. The people and communities of these areas are trying to get back to a normalcy of life and work, we will continue to keep the focus on supporting and rebuilding the lives of those effected.

The Mercy Chefs set up in the devastated town of Rockport and Friendsville and were serving between 8,000 and 12,000 meals daily.

The Texas Chefs (*members or not*) and vendors showed support for these efforts by making donations and sending in manpower. And it was not just these locations that the Texas chefs were in, Chefs from across the state and others responded to the entire Texas coastline from Corpus Christi all the way to Beaumont.

Whether it was cooking, driving, delivering, manning a station, opening your home, coordinating donations, or simply calling a chef to see what they needed. Every effort counted and will for the coming months.

Here is a list of known chefs and chef supporters that took part in their own way to help our beloved state.

Chefs Pull Together to Take on Harvey	P.1
A Flame Lost: Remembering Nathan Young	P.2
Chef's Global Dinner	P.2
Rio Grande Grill: Seeing the Potential and Eating the Results	P.4
Texas Beef Council Hosts Education in Napa	P.5
TCA President Vision for the Association	P.6
State Convention 2018: Houston	P.7
Another Fold in the Toque / RSVP Ten Top / Electric	P.7
Chef Upcoming Chef Events	P.8
ACF in The News & Tis the Season	P.9
Toques Off	P.9
TCA Partnership	P.10

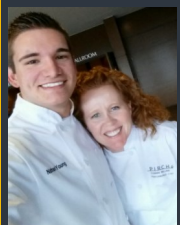
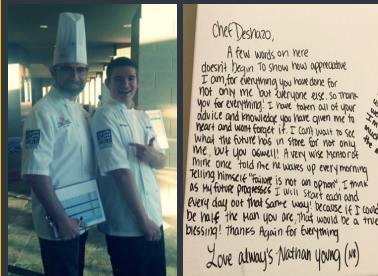
John Stout	Lisa Saylor
Gary LeBlanc	Johnny Kalfayan
Ewart Jones, CEC, AAC	Scott Tillman
Patrick Mitchell, CEC, AAC	Juan Guevara
Morris Salerno and Son	Gene Christiano
Charles Duit, CEC, AAC	Author Gonzales
Debbie Bando Duit, CEC, AAC	Henry Hamor
Richie Adelan	Arturo Macias
Lynn Krause, CEPC, AAC	George Alvarez
George Morin	Lourdes Mejia
Stafford DeCambra, CEC, CCE, CCA, AAC	Heidi Cramb
Kelly Cook, CEC AAC	Sam Brewster
Mark R. Schneider, CEC, AAC	Larry Delgado
Dean Sprague, CEC	Harold Ramos
Paula Szczpanek	Daniel Rosa
Mike Stephans, CEC	Rich Jones
Mike Lynch	Jeffery Fritz
Michael Harants	Robert Hale
Russel Woodward	Bill Bush
Joseph Gustafson	Gene Deming
Douglas Alderman	Joseph DiCicco
Ben Fonbuena, CEC, AAC	Diane Larson
Bernd Mueller, CEC, AAC	Debra Cantrell
Klaus Mittelhauser	Barbie Loftis
George O'Palenick	David Meyers
Andre Bedouret	Hans Stettler
Eduardo Bocanegra	Fran Mathers
Bob Burns, CEC, AAC	Josef Meier
Robert Walljasper	
Santiago De La Cruz, Wife, & Daughters	

HUGE Toques Off to all for the support ya'll !!!

*If we didn't receive your name in time of publication, know that you are in our heart and we owe you a wealth of gratitude. Please send in your name to the State Office as we will be doing a tribute at our State Convention **in Houston** this summer.*

From Steve DeShazo,

I have had the opportunity to work with many beautiful and gifted young people during my career as a culinary educator. It has been a privilege to watch others under my guidance move forward in their lives to accomplish personal and professional success. Nathan and I shared a unique bond and I will never forget his sweet smile, his passionate commitment to professionalism and his kind and loving spirit. The Byron Nelson HS Class of 2014 gave me a gift that year to express their sentiments and I keep it over my desk in my office. Nathan's passage was wise beyond his years and reminds me of the impact we all have the opportunity to create when we give unselfishly of ourselves for the benefit of others. I am forever changed.



A Flame Lost

Passing of Nathan Young



Nathan Young, recent El Centro College graduate, son, co-worker, classmate, uncle, brother and friend, died in an automobile accident in Irving on Saturday, September 23, 2017. He will forever be remembered for his infectious positive attitude, his famous bright smile, and his can-do spirit that inspired those around him.

Nathan Young started his culinary career in the ProStart Culinary Arts program at Byron Nelson High School. During his junior and senior years, the ProStart Culinary Arts team advanced to the national competition and competed at the highest levels accomplishing top 10 finishes in Baltimore and Minneapolis. During this time, Nathan also worked at Deloitte University in Westlake. Nathan graduated from Byron Nelson in 2014 and chose to pursue his post-secondary culinary training at El Centro, joining the USDOL/ACF/TCA Apprenticeship Program. He maintained his employment at Deloitte University and completed his 6,000 hour apprenticeship graduating with an AAS in Culinary Arts from El Centro College in May 2017.

Nathan was one of those rare students who did everything right. Not without adversity, Nathan overcame challenges both personal and professional and created success for himself through perseverance and hard work. He always maintained an infectious positive attitude, his famous bright smile and a can-do spirit that inspired those around him. He built a professional network of support around him and demonstrated his passion for cooking and hospitality across his social networks.

Nathan continued his participation and support for ProStart by attending every Texas competition he was able, presenting education sessions and working with the judges in the tasting room. He was slated to actually score dishes in the upcoming competition season, which he was very excited about. He received frequent recognition for his culinary talent and hospitality spirit and will be an enduring example of what it means to be a professional in the food and hospitality industry.

The day before he was tragically taken from us, Nathan was at El Centro practicing for his pending Certified Sous Chef practical exam that he was to take on Saturday, September 30. His cooking during practice was on point and his enthusiasm for his future was great.

The Nathan Young Texas ProStart Culinary Arts Endowment has been created and will fund an endowed scholarship that supports ProStart students continuing their education at El Centro College.

The Nathan Young Texas ProStart Culinary Arts Endowment forever honors the memory of this young chef and provides the same bright future to other aspiring chefs. The \$25,000 endowment funds an endowed scholarship that will support students in the Food and Hospitality Institute at El Centro College. The fund is managed by the DCCCD Foundation, a 501c3 non-profit, so all contributions are 100% tax-deductible. Any money raised beyond the initial \$25,000 required for an endowment will be placed into the endowed scholarship fund.

To donate to the endowment in his honor, visit <https://dccc.useed.net/give/nathan-young>

Menu

Reception

Sushi & Ceviche Station

Passed Hors D'oeuvres

Venison Meatloaf w/ Chili
Mashed Potato
& Triple Pepper Jam

Duck Street Tacos
W/ Avocado, Goat Cheese &
Jalapeno onion jam

Dinner

LaBelle Farms Foie Gras
Torchon w/ Stone fruit
Pomegranate Quince Gelee

Poached Halibut Fillet
Scallop Mousse w/ Lobster &
Tarragon
Smoked Halibut Fritter
Beurre Blanc Sauce

Beef Strip Loin Medallions
Horseradish Dauphinoise,
Cipollini Onion Confit, Root
Vegetables, Butternut Squash
Braised Mushrooms &
Brussel Sprout Leaves

A Presentation of desserts
from the Dessert Buffet



Chef Patrick Mitchell, CEC, AAC

Global Chef Dinner

On October 1st, 2017 the metroplex of Dallas / Ft. Worth and it's dining patrons had the opportunity to experience the global cuisine of Chef Patrick Mitchell, CEC, AAC.

This amazing dining fundraiser was held at The Rooftop Event Spot of Plano, Texas. This unique backdrop on the 4th floor, of the original Plano Ice House, was set to the "nines" as Chef Mitchell's team readied, to and cook, craft, and create. The dinner menu items that were served are Chef Mitchell's and his apprentice, Juan Guevara's, continued refinement and development for their place at the 2018 WACS Global Chefs Challenge Finals.

The Global Chefs Challenge Finals, represent the best chefs in the world aged 26 and up competing to show their skills, and to prove how adaptable they are in the day-to-day challenges of running a kitchen. Their culinary creations must follow guidelines such as being appetizing and tasteful, while also showing off exemplary plating for ease of service. Chef Mitchell was selected by the ACF to represent the United States.

The night started off with a silent auction and chef driven hors d'oeuvres from EWMCS Team members Gene Chistiano, Yutaka Yamato, and Jesus Olivares along with TCA President Kelly Cook, CEC, AAC. The dining room was set and managed by Mark R. Schneider, CEC, CCE, AAC and captained by Shyla Hyde with students from both Texas State Technical College and Grayson College Culinary Schools. The kitchen consisted of Chef Mitchell, Juan Guevara, EWMCS President Dave Sokal and team members Morris Salerno, Pete Nolasco, Salvatore Gisellu, Michele Brown, CEPC and Sean Daniels along with Rick Neal, CEC Aaron Guajardo, CSC and the Texas Beef Council's own Robert Hale.

The Labella Farms foie gras torchon was an art piece, the poached halibut with the lobster garnished scallop mousse was a wow factor, and the Texas beef striploin was the show stopper. And after this, a dessert bar was presented to guests under the direction of Michele Brown, CEPC with creations from herself, Bill Hodges and Alison Hodges, CC, CPC, Shari Carlson and Gianni Santin. The night ended in applause and jubilation for the experience as the chefs toasted and mingled amongst their guest.

This dinner is the first of several fundraisers that the chef community is offering for Chef Mitchell. The Texas Chefs Association has set up a State Restricted Fund for Chef Mitchell so that individuals and / or chapters can donate directly in order to help offset the tremendous cost of sending Chef Mitchell and his team to Malaysia for this once in a lifetime competition and representation of the EWMCS, Texas Chefs, ACF, and our beloved nation as a whole.



Rio Grande Grill

Seeing the Potential and Eating the Results



With fond memories of a trip to San Miguel de Allende, Mexico and experiencing the community as one; with the town gathering at the el zocalo (*city square*) as families, street merchants, musicians, and vendors and engaging with one another... created a seed that planted for Chef Stefania Trimboli-Wright and husband for the Harlingen, Texas Community.

When their favorite secrete BBQ lunch spot, right off of the old Harlingen zocalo, came up for sale they knew that they had to go

all in and begin the vison of berating life back into the area and fill it with the community's energy that had been there years and years ago. Thus began the Rio Grande Grill.

Chef Trimboli-Wright and husband have been working diligently not just off the concept of a fantastic BBQ and amazing tacos and enchiladas, but again, to bring their community back to the forefront of food and culinary education. Chef hosts the Wild-fire Dinner Supper Club that promotes open fire / grill cooking with local sourced sustainable ingredients. There is live music, twinkling lights, Texas beer, and lively company. Her goal is to introduce the community to the beauty and benefits of the local recourses and inspire creativity with the season's offerings

Food education being her main focus right now, she could have never have gotten here without the outstanding talents and skill of the culinary, restaurant, and entrepreneurship. This was first recognized by Texas Monthly in the directory in 2013. In just two years, they made it into a TM BBQ article, "Try the Smoked Chicken" by Daniel Vaughn. He must have really liked the Rio Grande Grill Chicken because in just 5 months he placed them in another article called "Smoking with Mesquite". In October of the same year, they made the list of "Top 25 New and Improved BBQ joints in Texas" and a month later the "Top 120 Tacos to Eat Before You Die" which listed their Brisket Taco. By the end of the year, they had received their 5th accolade by being placed in the "Top 25 Bites of 2015" for the Smoked Fried Chicken Skin in Hot Sauce. Moving forward to 2017, They have made it to the Pinnacle: Texas Monthly "The List: The Top 50 BBQ Joints in Texas" with every intention of making the top 10 in the next four years.

With that goal established, Chef Stefania Trimboli-Wright also envisions the Rio Grande Grill to be at the forefront of sustainable BBQ by choosing farms with best practices that encourage and add to the conservation and sustainability efforts. Also by utilizing single use products that are environmentally and ocean friendly.

"Strengthening our relationships with local farmers and using our own manpower to grow what we can our-selves, in our backyard. I don't just want free food, I want food freedom." - Chef Stefania Trimboli-Wright





Texas Beef Council

Host CIA Beef Education in Napa



The Texas Beef Council hosted 12 Chefs, along with the California Beef Council at the Culinary Institute of American, Greystone Campus in Napa Valley for a two day hands on educational workshop. The purpose of this educational working group was to promote beef through the education and application of team building chefs with beef.

On Day One, as an "Out of the Box Experience", Robert Hale and Russel Woodward, of the Texas Beef Council, hosted the chefs at Sonoma Raceway for the GoPro Grand Prix that served as the final race of 2017 Verizon IndyCar Series. As part of this exciting event the chefs were treated to pit passes and grand stand viewing along with a Blue Angel Flyover that turned out to be a full feature airshow.

After the races, the chefs traveled up highway 128 into Napa and stopped at the famous Gott's Roadside for burgers and shakes (*which were amazing*) and then on to their host hotel Calistoga Motor Lodge; that is set as a funky California 1940's roadside motel with all of the class and amenities of a five star property.

On Day two, the Chefs assembled at the CIA and attended a wonderful lecture on the history and travel of ethnic cuisines, Culinary Instructor Almir Da Fonseca, CEC gave an in depth account of international cuisines that had the chefs taking notes and asking intuitive questions. After the discussion, Chef Almir and Robert Hale set the Chefs in 4 teams of 4 and then assigned Latin, Asian, Mediterranean, and fusion. The teams were tasked to create, based on their cuisine; a starter, a salad, and an entrée from a market basket of produce and, of course, BEEF. Items were presented in the working culinary kitchens of Greystone. Upon completion of menu writing, mise, cooking, and plating the chef groups set an incredible buffet and discussed over lunch the attributes of each team's thought process. After which, the chefs were treated to a tour of the CIA Student Gardens where they had vine picked tomatoes and strawberries for dessert.

For dinner, the chefs were taken to Farmstead Long Meadow Ranch where they were served family style, outdoors, with bocce ball and corn hole lawn games at the ready. After dark, a camp fire was set for culinary stories from the chefs.

On the last day of education, Chef Almir led an open discussion on beef, the market, and what it means to the chefs. A great discussion was set and the chefs gravitated to the topic at hand. Each brought their own perspective of the industry and each took the knowledge and deepened their respect for the beef industry as a whole.

For the hands on, the challenge for that day was outdoor fire. The team again picked from the market basket and set to work utilizing outdoor wood fire grills. And once again, the lunch was mind blowing as all the chefs put their full effort and creativity to the task.

The final dinner was a family style event at Cake Bread Winery. After a tour of the winery and gardens, the Executive Chef, Brian Streeter, had each course utilize beef and paired with wine. Even the salted Carmel ice cream for dessert was topped with beef bacon.

Toques off to the Texas Beef Council for this amazing display of hospitality and education that places them, and Texas Beef at the forefront of any other culinary supplier.

[#BeefLovingTexasChefs](https://twitter.com/BeefLovingTexasChefs)



Texas Chefs Association

President's Vision

American Culinary Federation
Texas Chefs Association

Kelly Cook, CEC, AAC

Financial Responsibility

Most people don't care about financial reporting until the report comes out. Then everyone is an expert. Chefs Schneider and Charles Duit have done a great job of creating a process for managing our financial systems. Going forward, we need to continue this path. The TCA office must be able to show to the membership we have accepted the responsibility for the funds we have been entrusted with and will continue to insure proper financial recording and operations.

Chapter Growth

I have some questions for everyone in the organization. Is it the job of the State office to grow chapters? Should it be the task of elected officers to make my chapter or your chapter stronger and more active? There is an old saying, "Shepherds don't make sheep, sheep make sheep." It is my belief the chapters are responsible for growth in membership at the local level through community involvement and interaction. That being said, the state office should provide the resources and support in order for the local chapters to be successful. The strength of a chapter does not rest on the number of members, but the community's perception of what they are doing. Through raising awareness of the profession, raising funds for approved local charitable organizations and improving education for anyone or any organization showing interest in the culinary landscape is where strength is shown. I have said in the past, "If they are doing food in my town, we (the TCA) need to be involved."

Also, have we reached out to every national member within the state who is not participating with the local chapters? If they are not joining us for events, have we asked, "why not?" There must be some connection we can provide to encourage these chefs to want to become a part of our efforts, even if solely for involvement in community activities? We should work to develop a relationship with these individuals. They are still ACF members, they are still peers and they still live in our communities.

Personal Growth

There will always be people interested in learning about the profession, but where are the experts coming from? "The Job" is still the best educational method we have. We have to remind the public that the only acceptable authority on food are individuals who have been qualified through education, through experience, through certification and through competition to become a professional chef. Anyone can stand up in front of students or communities and share information.

Only an experienced chef can share knowledge.

We need to ask ourselves, where will the next generation of leaders in our profession come from? The ACF and TCA have worked hard and have had our careers designated as professionals. Yet, still there are many individuals who are not recognized as professionals within their operations or communities. Can we answer the age-old question, what is the return on investment? What can I take back to improve my operation? Hopefully, we all have a career ladder within our operations. Have we developed a plan for future leaders for our industry, as well as, the TCA? We need to identify culinarians who are eager to take on greater responsibilities, help them achieve whatever goals they are trying to attain. As an organization, we should continue to develop and provide the most useful and efficient avenue for personal education, involvement and growth within the industry. Programs which will provide a value to managers and business owners. If the operation improves from an individual's or team's involvement, ownership will free up time and resources for these chefs to become even more involved.

We need to promote individualism while protecting professionalism within the industry. It took me a while to come to this conclusion. At heart, I am a traditionalist. I asked my friend Patrick Mitchell one time, in regards to the blending of cuisines, is anything off limits in competitions? Being a man of few words, he said, "not as long as it works." This helped open my mind and allowed me to realize, in the past 20 years; restaurants, menus and dishes have evolved into one of the most diverse examples of ethnic and cultural expression. We need to embrace this diversity while still promoting the traditions of the profession.

At every level of the ACF/TCA we have embraced, involved and supported the student culinarian, but we still lose this involvement after they move on to his or her careers. Where is the disconnect between the student and the professional? Was there an inspiration for continued growth and involvement? Did we let them see role models and leaders that would inspire these young culinarians to say, "That is my goal, what a great organization, how can I stay involved?"

Or did they see complaining and apathy from members who never showed up or just wanted someone else to do the work?

Our Task for the Future

This is not a one-person job. Do we have concerns? Yes. Will it get any easier as we go into the future? No. Will some hard questions need to be asked? Of course. But if we don't, the TCA will fail in achieving our goals. However, this is still an organization that I have put in many years of blood, sweat and tears into. I cut fingers in competitions, worked events in the hot sun of West Texas and cried at the loss of great friends and culinarians. I am sure there will be more sacrifices going forward.

There were a lot of questions asked here today and yes, I was looking into a mirror when I read it back. I remember a day when our phones would ring with questions and request for involvement from the community. We used to be the resource others would look to for information, now we are chasing the community leaders and asking to be involved. To be successful, it will require every member doing whatever they can or even maybe a little more to keep, us, the TCA, moving forward.

My vision for the TCA is that we get back to the deserved designation of being:

"The Go-To Authority on Food in Texas."

The Cooked Cookbook Review

Great American Food

By: Charlie Palmer with
Judith Choat

Publisher: 10 Speed
Press

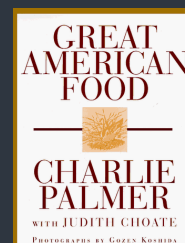
ISBN-13: 978-1580085267

Charlie Palmer burst onto the culinary scene in the mid-80s -fresh out of culinary school- and almost immediately earned three stars at the River Cafe from the *New York Times*.

At age 28, Palmer opened Aureole and was instantly showered with accolades, establishing its stellar reputation on his talent for blending uptown drama with country inn warmth.

This book with more than 75 signature recipes, each photographed in a bold, artful composition inspired by the character of the dish, this collection captures the enduring qualities that have made Aureole a Manhattan classic.

Palmer won the 1997 James Beard Foundation Award for Best Chef: New York; Aureole was inducted into the prestigious Relais & Chateaux the same year.



2018 TCA Convention

Houston



The Houston Chapter chefs are very excited to host the 2018 Texas Chefs Association State Convention. The Chefs are brainstorming, organizing, and are well in hand for getting ready to offer up a fun and fantastic 2018 Summer Convention.

They are working hard to put together a series of incredible seminars that will rock this convention out !!!

They are formulating 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 years' convention in Corpus Christi, the Houston Chefs are picking up some great ideas from what the Chefs of the Coastal Bend 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 Houston an incredible venue for our convention, but is a great vacation destination for the entire family. Houston offers up The Children's Museum of Houston, Downtown Aquarium, Houston Museum of Natural Science, Houston Zoo, Kemah Boardwalk, Mercer Arboretum and Botanical gardens, Wet 'n' Wild SplashTown and Nasa Space Center... just to name a few. They also have incredible dining for every chef and every level of dining. The chapter will be providing a dining guide to lead to the treasured treats that Houston can offer.

Keep a look out in the coming Chef Connects and from your chapter directors for event and seminar listings, registration, host hotel rates and booking dates. Can't wait to be with members, family, friends and enjoy time again.

10 Top RSVP: Fall Favorites

1. Texas Red
2. Tuscan Lamb and White Bean Stew
3. Root Vegetable and Cauliflower Tagine w/ Parsley Yogurt
4. Mashed Potatoes & Parsnips
5. Chipotle-Roasted Baby Carrots
6. Butternut-Squash-and-Sage Wontons
7. Apple, Cranberry and Pecan Galette
8. Gin-and-Orange-Juice-Braised Endives
9. Savory Ricotta-Squash Tart
10. Black Forest Cake

The Electric Chef

Sungale Netchef:

G2 Smart Kitchen Gateway
\$300

The Netchef G2, has an 8" responsive capacitive touch screen to guide you through NetChef's user friendly interface to find hundreds of assorted recipes readily available and thousands more once connected to the internet via Wi-Fi connection. You can also load and store your own recipes on NetChef's 4GB of internal storage. Additional helpful features and functions include a weights and measures converter, and timer. You can also watch videos for helpful recipe ideas or listen to your favorite music on Netchef while preparing a meal. Use the front facing camera to share your kitchen experiences and creations through social media or connect to Skype and have a video chat while you cook. There is a browser as well to go to your favorite cooking websites or surf the internet. Additional cooking apps and sites are added for further enjoyment. Upgrade your life and your kitchen today with technology built for tomorrow. Netchef, a truly Smart Kitchen Gateway.



Another Fold in the Toque: Texas Gulf Shrimp

Q: What type of shrimp are caught in Texas?

A. Texas Gulf waters are home to two of the best varieties: Brown shrimp and White shrimp. Pink shrimp are also caught in Texas waters but not as frequently.

Q: What do I need to look for to insure I am buying Texas Gulf Shrimp?

A. Check the price label. That's where you'll find the Country Of Origin Labeling (COOL), which indicates the source of the product. Make sure the label says, "Wild shrimp, harvested in the United States," to ensure you get premium quality.



Q: How do I determine size and count when buying shrimp

A. When buying shrimp buy the pound, it is sold in an average count for the size of shrimp. Example 21/25 means there are 21 to 25 shrimp in one pound. If there is a "U" in place of the first number "Under". Example U/15 shrimp means there are under 15 shrimp in one pound

Q: What is the difference between Prawns and Shrimp.

A. Shrimp and prawns have different anatomies, but can be used interchangeably in cooking. Prawns are normally larger and live in freshwaters. In the Most countries outside the use the term prawns for all shrimp

Toques Off !!!

Please take the time to congratulate the following...



ACF Certified Evaluator

Len Pawelek, CEC

TCA 1st Vice President

Chef Pawelek has completed and fulfilled all the requirements in order to become a Certification Evaluator and will now be listed on the ACF Website as an active Evaluator.



Certified Executive Chef

Rick Neal, CEC

East Texas Chapter Director

Chef Neal has completed and been granted the title of Certified Executive Chef by the American Culinary Federation



Certified Executive

Pastry Chef

Michele Brown, CEPC

Dallas Chapter

Chef Brown has completed and been granted the title of Certified Executive Pastry Chef by the American Culinary Federation



ACF In the News



Childhood Nutrition Day

Childhood Nutrition Day, celebrated on, or around Oct. 16, focuses on the need for education about childhood hunger, proper nutrition and obesity issues. Since the campaign's launch in 1995, hundreds of chefs across the nation have participated in events within their local communities to feed hungry children, and foster and promote awareness of proper nutrition.

Grant Opportunity

American Culinary Federation Education Foundation (ACFEF), through the Chef & Child initiative, is offering ACF chefs and chapters grant funding to support nutrition outreach activities in celebration of Childhood Nutrition Day on, or around, October 16.

ACFEF will award a total of 30 grants at \$150 each. Grant funds can be used to purchase food and supplies for the planned activity.

Eligible applications will be reviewed and awarded in order of receipt. Applications will be accepted from September 1, 2017 to October 31, 2017 for activities and events hosted during the month of October and must be submitted through the online application form. Applications that are faxed, emailed or mailed will not be considered.

Eligibility Requirements:

Event organizer must have a current ACF membership.

Event must align with Chef & Child's mission to educate children and families in understanding proper nutrition.

Event must include food and supplies to be used in hands-on activities, demonstrations or tastings. Activity templates are available on www.acfchefs.org/CCFPrograms.

Event must be registered on www.acfchefs.org/CND.



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

Upcoming Chef Events

October 5th - 7th: Center, TX

41st Annual East Texas Poultry Festival

<http://cm.shelbycountychamber.com/events/>

October 5th - 8th: New Braunfels, TX

31st Gruene Music & Wine Festival

<http://gruenemusicandwinefest.org/>

October 6th - 8th: Lewisville, TX

21st Annual Lebanese Food Festival

<http://culinariasanantonio.org/san-antonio/restaurant-week-2/>

October 6th - 8th: Fredericksburg, TX

Annual Oktoberfest

<http://oktoberfestinfbg.com/>

October 7th & 8th: McAllen, TX

Annual PalmFest International Folk Life Celebration

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

October 13th - 15th: Carrollton, TX

ArmeniaFest

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

October 14th: Bryan, TX

Boonville Days Chuckwagon Cookoff

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

October 14th - 15th: Grand Prairie, TX

Beer & Barbecue Festival

<https://tradersvillage.com/grand-prairie/events/>

October 17th: Houston, TX

Flavors of Houston

<https://allflavors.org/houston/>

October 17th: San Antonio, TX

26th Annual Herb San Antonio Market

<https://www.sanantonioherbmarket.org/>

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Give Thanks, Utilize, and Promote our TCA Sponsors



24 Hour Foodservice