

President's Challenge

State Officers

Send in contacts of a New
Culinary Visions Partner

Chapters

Look at creating events that go
to sponsorship for the state ad-
ministration or to our restricted
funds and scholarships

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.



It's the Great Pumpkin, Texas Chefs

As we head deeper into fall, the leaves begin to change and the calendar begins to fill with bookings. It is a special time of the year and October was a solid month for the Texas Chefs Association.

Tricker Treaters, scary movies, and Halloween parties abound and we press on into November with a bit of reflection.

Corpus Christi, Houston, and Beaumont are on their way to full recovery from Hurricane Harvey. This is especially done through their own strength as communities but also the overwhelming support from the chefs, not just from Texas, but from coast to coast as well. The American Culinary Federation was outstanding with their response with communication and coordination of support. They emailed the nation with a call for chef relief for Texas and it was answered from coast to coast with both the ACF chapters of ACF Palm Beach County Chefs Association and ACF Chefs & Culinaricians of San Diego donating \$5,000 each directly to our Chef Relief fund. Vendors and sponsors gave as well, The Texas Beef Council and HEB were huge in their efforts as well as the Mercy Chefs.

But, chef relief is not just for devastating natural disasters, it is there for our individual members who are in need. Please read Chef Jackson's York, CEC, AAC thank you letter on Page 2. I believe that brings it all home, that the Texas Chefs are taking care of one another and that the Association can be relied on to meet us in our time of need.

This outpouring of giving is leading right into the holidays. With November we give thanks and December we give praise. Keep this in your hearts and know that we are all here for each other.

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I would also like to reflect on our members and their accomplishments. Within this Chef Connect, you'll read of Walter Kaufmann's 89th birthday, Chef Michelle Brown's, CEPC Gelato Competition, Dallas Chili Competition, and how one of our most dedicated Culinary Enthusiast, Ethel Stewart-Cooper discovered a new career through our Association.

All of these accomplishments interact within the Texas Chefs Association. And, we can all share in the connections that we share and support each other with. It is always amazing to me how we come together to support one another. When we come together to cook, craft and create, it is more than just putting out a meal, function, or event. We come together for the fellowship, education, mentorship, professionalism, and culinary excellence that is the Texas Chefs Association.

Thank you, the members of our association, for your engagement to this great and wonderful profession and how you continue to feed and give nutrients both physical and mental to our guests, friends, and associates.

Take time before the holiday season begins and rushes us into a new year, to reflect on everything we give to each other and how much you do as a chef.

The most important thing we do is the support for one other. This is shown on a daily bases, but none more that these past months. I am so very proud of the Texas Chefs Association, American Culinary Federation, our members, Culinary Visions Partners, and patrons that know and feel the significance of the chefs and what we prove beyond the pass.

Toques Off my fellow culinarians, looking forward to seeing everyone again as soon as we can. Even though it is early, begin to make plans for the State Convention in Houston this summer. Continue the support we all give one another, and take the time to attend your local chapter meetings. It is an awesome time of fellowship, education, mentorship, professionalism, and culinary excellence that is the Texas chefs Association.

Dear TCA,

Nobody expects to run into problems health or otherwise.

Well about 2 months ago it happened to me! Not knowing where to turn to with problems ahead of me my chapter director Chef Neal, CEC put a request for me for Chef Relief Funds. It was a nice surprise to receive the money this week to help with medical costs. I knew when I joined the TCA 19 yrs. ago it would be beneficial to me.

When I joined it was about a professional comrade networking, mentoring for me! It has been much more than that and so much more.

Please accept my humble and sincere gratitude for your help during this crisis!

I have been overwhelmed by not only the support by my chapter but the many chefs from around the state!

Once again thanks,
Jackson York CEC,AAC



Chefs Relief

The Strength of Chefs

After devastating hurricane Harvey ravaged the Texas coastline and kept Houston underwater and Beaumont without... Across the state, the relief effort came in quickly as the hurricane itself and has stayed long after it left. Chefs rallied and food was served to the thousands upon thousands in need on a daily basis by the Great State of Texas Food Banks, relief organizations, and especially the Mercy Chefs.

Behind the scenes, phone calls of support and donations came in into the TCA Executive Officers and State Office. We would like to dedicate this space to the ACF Palm Beach County Chefs Association, ACF Chefs & Culinarians of San Diego, Houston Food Bank, Beaumont Food Bank, and Mercy Chefs for their incredible response to the hurricane and donations to the Texas Chefs Association's Chefs Relief Fund. This inherent generosity of chefs from the coastlines of our great nation will allow for a larger dedication to our members in their time of need.

And this need goes beyond one natural disaster or hurricane. This fund is and has been available to all Texas Chef members for cause of strife in their lives. Some of our chefs find themselves out of work and need help with bills or groceries, others may need medical bills paid for an injury that was on the job, while others still may need help in later years of their career or retirement. For all the needs of our chefs, the strength of our chef relief is there. The amazing support we show one another by allowing funds available will never fade and each and everyone comes from the brigade.

Both the ACF Palm Beach County Chefs Association and ACF Chefs & Culinarians of San Diego donated \$5,000 each to our Texas Chefs Relief Fund for this and future needs.

If you are planning to attend either ACF Regional Conference in Charlotte, NC and / or Newport Beach, CA respectively or the National Convention in New Orleans, please seek out and find these amazing chapters and express your gratitude to each of their members.

It is amazing the fulfillment that chefs provide everyday to our guests, patrons, and customers. But, when we come together for our brothers and sisters of the brigade there is a much deeper emotion of gratitude on both sides of the giving and receiving.

HUGE Toques Off to the Chefs of the ACF Palm Beach and the ACF Chefs & Culinarians of San Diego for their generosity and commitment to the profession and it's members !!!



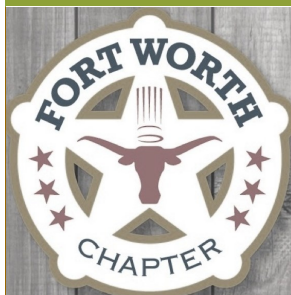
American Culinary Federation
Chefs de Cuisine Association of San Diego



American Culinary Federation
Texas Chefs Association



American Culinary Federation
Palm Beach County
Chefs Association



Chef Walter Kaufmann's Surprise Birthday Party



The Fort Worth Chapter was honored to be able to organize a surprise birthday party for Chef Walter Kaufmann's 89th birthday. The event was hosted with the generous support and sponsorship of Ridgela Country Club (where Chef started his career in Fort Worth) and included food stations by local restaurants and caterers.

Pianist Danny Wright, who got his start playing at Chef Kaufmann's Old Swiss House restaurant, started the festivities welcoming Chef with his favorite Rhapsody in Blue and continued the surprises by sharing a song that is on his upcoming album composed in honor of Chef Kaufmann.

The attendees included over 200 family, friends, and members of the Fort Worth culinary community. Chef Tom McGrath and Chef Michael Thompson lead the champagne toast which accompanied the birthday cake. Chef Pete Nolasco, from the Dallas chapter, brought tears to everyone's eyes with his fabulous video covering Chef Kaufmann's career.

The party finished with the closing of a silent auction benefitting the Texas Culinary Preservation Society (TCPS), a dream of Chef's. In addition, the TCPS was excited to announce the partnership with the Tarrant Area Food Bank which will be the hosting location for the culinary library.

Chef Kaufmann's "Quotes"

"When I came to Fort Worth, the restaurants were all steak, steak, steak," said the Swiss-born patriarch of local fine dining.

Now, we compare to any city. People come here for the food."

"Imagine years ago if I had gone out to a table and said, 'Hello. Tonight for you I have some very nice braised tongue.'"

"And something else — 50 years ago, who would have dreamed Fort Worth would be covered with sushi?"

"chefs have even made burgers an art,"

"Cooking is my love," says Walter, "but when you own a restaurant, you've got to go a little further. I wanted to activate all of the senses."



<i>Old Swiss House Specialties</i>	
<i>Escalopes de Veau "Oscar"</i>	16.00
<small>Northern Veal Sautéed in Butter, Topped with Crabmeat and Hollandaise, Asparagus</small>	
<i>Escalopes de Veau Sauté au Champignons</i>	14.50
<small>Veal Sautéed in Butter, Topped with Fresh Mushrooms and Served with Assorted Vegetables</small>	
<i>Filet Mignon de Boeuf - Oscar</i>	16.00
<small>Tenderloin Steak Topped with Crabmeat and Hollandaise, Asparagus</small>	
<i>Escalopes de Veau St. Moritz</i>	14.50
<small>Northern Veal Sautéed in Butter, Topped with Ham, Creamed Mushrooms and Swiss Cheese, Spatch</small>	
<i>Eminec de Veau Zurichoise</i>	12.50
<small>Tender Mince Veal Served in a White Wine Sauce with Mushrooms, Spatch</small>	
<i>Filet Mignon Sauté King Henry IV</i>	14.95
<small>Small Filet, Fresh Mushrooms and Artichokes Topped with Sauce Bearnaise</small>	
<i>La Bouquetiere de Legumes Sur Plat</i>	10.50
<small>A Plate with an Assortment of Vegetables</small>	
<i>Filet Goulash a La Minute</i>	13.50
<small>Cubes of Tenderloin Sautéed with Fresh Mushrooms, Served in Luscious Burgundy Sauce, Spatch</small>	
<i>Chicken Breast a La Kiev</i>	12.50
<small>Breast of Chicken Filled with Spiced Butter and Served with Wild Rice</small>	
<i>Tranche de Foie de Veau a L'Anglaise</i>	12.50
<small>Grilled Gilt's Liver with Onion and Bacon</small>	
<i>Carre D'Agneau Persillade</i>	35.00
<small>Rack of Lamb with Parsley, Bread Crumbs and Mustard</small>	
<i>All Dishes are Served with Fresh Vegetables, Potatoes and Salad</i>	

Ask Your Waiter for Today's Specials

<i>Desserts</i>	
<i>Banana Foster for Two</i>	6.00
<i>Crepes "Gigi" with Strawberries for Two</i>	6.00
<i>Cherries Jubilee for Two</i>	6.00
<i>Strawberries Grand Marnier</i>	5.00
<i>Creme Caramel</i>	2.00
<i>Parfait Tia Maria</i>	2.50
<i>Chocolate Marmot</i> ..	2.50
<i>Chocolate Mousse</i> ...	2.00

Gelato vs Ice Cream

It is very common throughout the world for the word “gelato” to be translated as “ice cream”. However there are significant differences between Gelato and Ice-Cream.

Gelato is healthier than ice cream. Compared to traditional American ice-cream, Artisan Italian gelato has 1/3 of the fat content and calories, as well as 70% less air.

Gelato is more creamy than ice cream due to the presence of much smaller ice crystals that are generated by its production.

Gelato is served at a warmer temperature that let taste better the flavors.

Ice cream is made with ingredients designed for lengthy storage. Artisanal Italian gelato, on the other hand, is produced fresh daily, it is sold directly to the public, and it's available in a large variety of flavors, always based on fresh ingredients with no artificial colors, flavorings or preservatives.

**GELATO
FESTIVAL
2017**
America

Michelle Brown, CEPC

Gelato Medalist



Our own Chef Michelle Brown, CEPC of the Dallas Chapter and Brook Hollow Golf Club took part in the 2017 Gelato Festival in Santa Barbara, CA during their American Tour.

This is an "on the road" gelato festival that travels through Italy, Europe, and now, America. Bringing the goodness, joy, experience, and

culture gelato to each location.

After eight European editions, the Gelato Festival has now included America and made it's mark with stops in Boulder, CO, Santa Barbra, CA, Scottsdale, AZ, and Tucson, AZ. This festival is the most important gelato event around, dedicated to the Artisanal Italian Gelato.

This is competition rewards the best Italian and foreign gelato artisans and chef for the flavors they create on sight for the event.

Chef Brown took a silver medal out of 10 competitors. Her Mango Scented Genmaicha Tea Sorbet Gelato that was introduced as a “Clean green tea wrapped around roasty toasted rice enveloped in a smooth mango kiss, shocked with a hint of yuzu - That's how to wake up your palate”.



The judging was conducted by 50% scoring from public tasting opinion and a panel of nine specialty judges that come from all parts of the industry and local community.

Congratulations !!! to Chef Michelle Brown, CEPC for her Silver medal win and representing with some of the tastiest Gelato on the planet !!!



Ethel Stewart-Cooper

My Cinderella Story

Ethel Stewart-Cooper is not in the hospitality industry and never considered herself a Chef, but she is the Mother of Chef and that connection started her on her new professional journey after retirement.

In 2013, my daughter Chef Dina Cooper started brining her to TCA Dallas Chapter meetings, chef related dinners, and food industry events after she joined the ACF/TCA. She then started to get me involved in volunteering for chapter charity events. In February 2015, Dina came home from a Dallas Chapter meeting and informed Ethel that the 2016 TCA convention was going to be held on a cruise ship, with Ethel's response being... "good luck in organizing that event".



Mrs. Stewart-Cooper had worked for three Fortune 500 corporate firms in Texas for over 26 years. She had organized many a health fair, benefits fairs, company holiday parties, and picnics. In and about February of 2016, Chef Dina, started saying "Mom you need to get involved with the cruise as they need you". Mrs. Stewart-Cooper finally agreed to take a meeting with the then booking agent, and at Dallas Director, Pete Nolasco's, invitation to sit in and listen to the agent's proposal.



It was immediately evident that the agent did not understand the convention needs of the unique group that comprised the 14-individual chapters of TCA, the need for dining together as a family, education seminar space, and the gathering ice-breaker party, that were all key to a successful convention. She returned home and started calling Carnival's corporate headquarters in Miami seeking that one individual that understood a group like ours and its needs. On her third transfer I reached a young lady who said that someone would soon be calling me, an hour later I was talking to my Chicago contact, Tom Panici.

Tommy said he was coming to Dallas and agreed to meet with us, at our chapter meeting and said that our needs could only be met if one person would handle all the bookings and reservations, and tag she was it. It was not a one-woman show, without

the everyday, every second, assistance of Kristina Brown, the chapter secretary. She believes that she could not have been so successful or pulled it all off without Kristina or the chapter's help. After our booking 96-Chefs and 140 guests, we all had a wonderful time and Kristina and her breathed a long sigh of relief.

Months later Tom Panici contacted Ethel and after a tour of the ship Carnival Breeze docked in Galveston, Tom said to her during lunch, "Ethel you will soon be working for Carnival".

In July, Tom made good on his promise and connected Mrs. Stewart-Cooper with an established travel agency in business over 60-years that handles worldwide travel for groups from 20 people to 700 and all numbers in between out of Northbrook, Illinois.

The Allied World Travel Agency is owned by a wonderful woman named Bridget Regan who has traveled the world and the rest is history. In two months, she now has three perspective clients, and has received the most positive and heartfelt support from all my TCA chapter members and from chapter friends in Corpus, Houston, Rio Grande, Waco, and Allied Vision Partners. Her new career has been like a super rocket shot into the air that says "You Have Arrived".

"Thank you ACF/TCA without your trust in me I could not have made it"

- Ethel Stewart-Cooper

TCA Culinary Enthusiast



The Cooked Cookbook Review

Soup of the Day: **365 Recipes for Every Day of the Year**

By: Kate McMillan

Publisher: Weldon Owen;
Williams-Sonoma edition

ISBN-978-1616281670

This tantalizing collection of 365 recipes offers a soup for each day of the year. From January to December, you'll find daily inspiration and a seasonal soup that will satisfy any craving or fit any occasion.

From refreshing gazpachos in summer to slow-simmered stews in winter, light broths with noodles and greens in spring to warming root vegetable purées come fall, a delicious option awaits. With this book as your guide, find the perfect soup to match each season's ingredients, weather, and sensibility.

Endlessly versatile, soup is perfect for any season and every occasion. What better way to capture the essence of spring than by simmering freshly shelled peas and fava beans in a fragrant broth accented by bracing mint and refreshing lemon zest? In summer, a cool gazpacho made by whirling perfectly ripe tomatoes, juicy cucumbers, and vibrant red peppers is fitting for a hot and humid day—no pot necessary! When the air turns brisk, soup nourishes and satisfies like no other dish. In autumn, white beans mingle with sturdy greens in satisfying, peasant-style pots, and starchy squashes and root vegetables blend into silky purées. Winter brings even more soul-warming fare, such as chilis and stews featuring sausages and other hearty meats and thick vegetable soups scented with woody herbs.

Williams-Sonoma Soup of the Day offers a tantalizing collection of 365 soup recipes: one for each day of the year. Colorful calendars at the beginning of each chapter offer an at-a-glance view of the dishes best suited for the ingredients, occasions, and typical weather of the month. From January to December, you'll find a seasonal soup that will satisfy any craving, and match any meal ranging from a quick weeknight supper to an elegant dinner party.



Dallas Comet-Fest

Chili & Craft Brew Festival

COMET-FEST
- CHILI & CRAFT BREW FESTIVAL -

SATURDAY
OCTOBER 28, 2017
11AM - 4PM
AT NORTHSIDE BLVD.

CHILI, BEER & LIVE MUSIC

- Chili Competition coordinated by the Texas Chefs Association.
- Mystery basket cooking showdown with Jennifer Bajsel from *Beat Bobby Flay* and Tara O'Donnell winner of *Chopped Junior*.

www.utdallas.edu/northsideevents | Cash and Cards will be accepted at the gate | FREE Parking!

3000 Northside Blvd | Richardson, TX 76801

People Choice Awards

1st Place

Hyatt

2nd Place

The Meat Shop

3rd Place

UT Dallas

Judges Choice

1st Place

UT Dallas

2nd Place

El Centro

3rd Place

Meat Shop



2018 TCA Convention

Houston



The Houston Chapter chefs are very excited to host the 2018 Texas Chefs Association State Convention. The Chefs are 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 con-

vention out !!! They are formulating a lot of great ideas that is growing this convention bigger and bigger... and the 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 treasure treats that Houston can offer.

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

10 Top RSVP: Fair Favorites

1. Texas Corn Dog
2. Fried Twinkies
3. Funnel Cake Bacon Queso Burger
4. Deep Fried Chicken Noodle Soup
5. Pinot Noir Popcorn
6. Surfin' Turfin' Tator Boat
7. Texas Fajita Fires
8. Tamale Donut
9. Deep Fired Fruit Loops
10. Crawfish Lollipop

The Electric Chef

ChefSteps Joule Sous Vide

\$196.01 Amazon



Smallest, sleekest sous vide tool available at just 11 inches tall and 1.3 pounds, with streamlined white body and solid stainless steel cap & base.

SAVES SPACE: Half the size of other sous vide machines, it's small enough to slip into a top drawer.

HEATS UP FAST: 1100 watts of power for hyper-fast water heating.

PERFECT RESULTS: Visual Doneness (TM) feature in the Joule app displays exactly how food cooks. Dinner comes out predictably perfect, every time.

WIFI AND BLUETOOTH READY: Works with iPhone or Android—connect with Bluetooth alone, or cook from anywhere with WiFi.

Voltage warning: Works with 120 V outlets only. Due to our precise heating technology, voltage transformers and converters can damage your Joule, and use outside of North America voids the warranty.

Another Fold in the Toque: Pumpkin

Q: Where did the Pumpkin Originate?

- A. In the Americas. It is said the to have carried pumpkin seeds back to Europe. However their original shape was "crooked-neck"



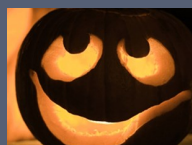
Q: What is the Best Pumpkin for Cooking ?

- A. Small, heavy Cinderella, Pink Banan Squash, Sugar Pies pumpkins should be used for cooking. They should be free of blemishes and bruises.



Nearly every part of the pumpkin can be eaten. The cooked pulp is fabulous in pies, cookies, bread, soups, appetizers, main dishes, beverages and more.

Pumpkin blossoms are excellent stuffed, breaded, and fried



Q: How Can I preserve My Carved Jack - o - Lanterns?

- A. After you have carved your pumpkin, use your fingertips dipped in petroleum jelly or vegetable oil to coat the cut edges of your jack-o'-lantern. If the design is intricate you can use a cotton swab.

Keep out of direct sunlight and cover with a towel when not being displayed

Q: What is the Yield of a Pumpkin for cooking purposes.

- A. A 5 pound pumpkin will yield about 4 cups of mashed pumpkin pulp

Toques Off !!!

Please take the time to congratulate the following...



Certified Executive Chef

Rick Neal, CEC

**East Texas Chapter
Director**

&

**2017 Texas Chef of the
Year**

Chef Neal, CEC has been selected to represent us in the ACF Central Region Chef of the Year Competition.

Please reach out to him to both congratulate and offer support.

The TCA would like to help cover costs of his practice sessions and travel.

Please send in any donations that your chapter can raise to the State Office.



ACF In the News



Knowledge Bowl Competition Deadline Approaching

The Baron H. Galand Culinary Knowledge Bowl is a "Jeopardy"-style competition with questions that cover nutrition, baking, culinary math, safety and sanitation, and the arts of classical and modern cooking. Teams have until Nov. 30 to register. Regional winners go on to compete at the national competition during Cook. Craft. CreaCall for Applications: ACF Culinary Youth Team USA 2020

Applications are being accepted for ACF Culinary Youth Team USA 2020.

Each team member cannot be older than 23 years old on the qualifying date of April 1, 2020. For more information on the selection process, click the button below. Applications must be received by Dec. 1, 2017. te. ACF National Convention & Show in New Orleans, July 15-19.

ACF-Sanctioned Competition at the Hotel, Motel & Restaurant Supply Show of the Southeast

The Myrtle Beach Chapter of the American Culinary Federation will present the 14th annual hot and cold food competition and 2nd annual student competition in January. First-place winner receives \$1,000 cash prize and runner-up receives \$500 cash prize. Click below for more information.



Tis' the Texas Season

Vegetables

Beets
Green Cabbage
Carrots
Fresh Cucumbers
Pickling Cucumbers
Green Onions
Greens
Fresh Herbs
Lettuces
Mushrooms
Field Peas
Hot Peppers

Pumpkins
Sweet Peppers
Sweet Potatoes
Squash
Tomatoes
Green House
Tomatoes
Turnips
Zucchini

Fruits

Apples
Cantaloupes
Grapefruit
Oranges
Persimmons
Watermelons
Seedless Watermelons

Meet the TCA Committee Chairs



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Give Thanks, Utilize, and Promote our TCA Sponsors



24 Hour Foodservice