

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.



The Time of Giving

The holiday season for chefs... is one
of giving. Our profession is that of ser-
vitude and to this we see and feel more
during these very special months... not
only for us but, for our guests and loved
ones.

Take pride in the fact that during the
holiday season we make everything a
little brighter.... a little happier... and of
course... a little tastier.

Give thanks that we have the honor
of nourishing the body, spirit, and soul.
Also, the fact that one bite might make
a memory to last a lifetime or give a
much needed "breath" to those in need.

Know that the generosity you show
to our guests, cooks, and colleagues is
a priceless gift that we give through food
and fellowship

Love your family for their support and
kindness they show for allowing you to
make a very special holiday season for
those they don't even know.

I thank you, Texas Chefs, for making
each holiday season special for all and
especially all that you give.

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Tasty Christmas

- To Be Sung as:

"Chestnuts Roasting on an Open Fire"

Texas steaks roasting on an open fire
BBQ sauce dripping from their bones
Yuletide pheasants fresh filleted by the choir...
The bacon wrap and butter basting really shows

And Everybody knows some pepper and a garlic clove
Help to make them seasoned right
Tiny wings with sriracha tater tots
Will really hit the spot... tonight

And now when Santa sees his bountiful tray...
There'll be some homemade bucee's jerky for his
sleigh...
And every Texas child is going to is going to try
To see if Santa really sings when he turkey fry's

And so he'll be brushing on some honey glaze
To keep it crisp and juicy too
He'll make sure they get served many times in many
ways...

Tasty Christmas,,, Tasty Christmas,,, Texas has such...
goo~od fooood

Merry Christmas and Happy Holidays Ya'll !!!!



The Power of Mentoring

By Patrick Mitchell, CEC, AAC

In January of 1979, at the age of 21, the Country Club I was working at closed and I found myself needing a job. I had already been accepted at the Culinary Institute of America in Hyde Park, NY and was to start on July 9th of that year. My plan was to find a job as a waiter for 6 mos., make some tips and save some money before I started school. I found that job at a hotel on the NJ Turnpike that did a pretty good business. It was one of the major routes for all the "Snow Birds" traveling up and down the east coast from New York to Florida. Not long after I started, I found myself in the kitchen every chance I got looking to see what they were doing and asking a bunch of questions. The Chef had a very unique way about him, his team was very loyal & they were doing things that I hadn't seen before. He treated people with respect and took the time to teach! After a short period of time he said to me "What are you doing as a waiter? You need to be working in the kitchen with us". Little did I realize the profound impact those next 6 months would have on my career! Yes the 2 years at the Culinary Institute were an incredible experience but the 6 months working with Chef Arthur Dupré CEC catapulted me into my years at school with a new found intensity and a hunger for knowledge of the industry!



Chef Artie was my first mentor! He was the first certified chef I had ever met, let alone worked for. He took me to my first ACF Chefs Association meeting and introduced me to a member of the ACF Team USA (Chef Richard Schneider CMC) who took the time to talk with me for a few minutes because I was with Chef Artie. Chef taught me the importance of becoming a member of the ACF getting involved at the chapter level. Chef Artie taught me how to carve ice and got me started in culinary competitions, he coached me along as I entered my first and second shows with him – as they say "He started that whole train rolling"! The competition spark he ignited way back then has taken me around the world to some pretty incredible places with some amazing experiences.

After graduating school, during my 4 years in New Orleans, I joined the ACF Chapter and became involved on the board. I was able to start a thriving ice carving business on the side while working as Chef Garde Manger at the Royal Orleans Hotel. I continued to compete and would think of Chef during every competition. By 1992 when I finally made it to the International Culinary Olympics (IKA) in Germany, I had lost track of Chef. Social media was not around and it was not as easy to reconnect with people as it is today. I pressed on with competitions over the years, I got back to the IKA 2 more times and to the World Cup in Luxembourg in 2014. Chef Artie's example of being a student of the trade drove me to continue to be better. You see, he was self taught. He learned to cook in the Army and when he got out, he studied and practiced and became an incredible competitor. He studied others, asked questions and worked it until he got it! When I would put 1 platter in a show as a student, Chef Artie would enter an entire buffet, including pastries and centerpieces. Each platter would have a sculpture on it and even the platter for his Petit Fours was made out of pastillage with a cocoa painting on it. His work was great; he won Gold medals regularly! Throughout my years at school, when I would get a break during the holidays and come home, Chef & I would carve ice or go to the NY Restaurant show or enter competitions. Sometimes I would help him with holiday parties.



Probably the most important thing Chef taught me was never discussed specifically but was taught daily through example. Those lessons were about the importance of giving back through mentorship. Chef Artie was a very humble man who would never boast about how much he knew and what he could teach me, he would just go about his work in such a way that drew people to him so they could learn. That lesson was well learned as it has always been important for me to give back to young Culinarians!

The Power of Mentoring

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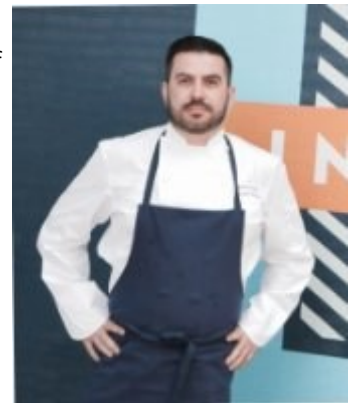


At this point in my career, particularly in the last year, mentorship seems to have come full circle. Recently I have reconnected with some chefs that either apprenticed under me, or I had worked with while they were doing their apprenticeship. It is so amazing to see the chefs they have grown into and the leadership roles they have assumed. They now are mentoring their own young Culinarians and giving back to the industry. Chef Dean Sprague CEC was an apprentice in my kitchen in the early 90's and is now Executive Chef at the Omni Hotel Corpus Christi. He was the host Chef this past summer for the Texas Chefs Association State Convention and was so proud to give back to the association that helped shape his career. It made me so happy to see the Chef he had developed into and was proud to see in him, many of the things Chef Artie had taught to me!

In early November I had been watching the USA selection for the 2019 Bocuse d'Or team as they were posting updates and streaming video from Las Vegas. Chef Andre Natera was out there as a judge working with some of the greatest chefs in the country and the world. Chef Andre & I worked together for more than 10 years. He was my right hand man who probably taught me every bit as much as I ever taught him. It makes me so proud to see him mentoring on this level as well as the work he is doing with his team in Austin as they prepare to open one of the Largest Fairmont Hotels in North America.



Lastly I think about Juan Guevara, a young Culinarian working at the Ft Worth Club under Chef Tim Prefontaine CEC. Juan was one of 2 Commis I cooked with when I won the National Chef of the Year title in 2016. Juan and I are currently preparing to compete in the Global Chef Challenge in Malaysia, in July 2018. Twenty Chefs from around the world will compete with one Commis each for the title of Global Chef. We will represent the USA in the biggest competition of my life; one Chef Artie began preparing me for back in 1979! I see much of myself in Juan when I was his age and it reminds me of my days working with Chef Artie. Juan has a hunger to learn, a willingness to help wherever needed and the ability to anticipate things before having to be told. It is clear how well he is being mentored by Chef Prefontaine and I am proud to be another mentor for Juan. Looking back over 40 years, I see how Chef Artie has also prepared me to take over his role as mentor.



Over the years I always knew I would reconnect with Chef at some point, and couldn't wait to share with him all the experiences and accomplishments I had been blessed with throughout my career, all thanks to him! Just about a month ago, I was dabbling with another online search, as I had done so many times before. This time, names & addresses started popping up from the past, where they lived (I still remember their address), his wife's name, their kids names, I couldn't believe I was getting closer than ever before! Then I was amazed to open a Facebook page with his wife's picture! I knew immediately it was her, then his daughter & son, who were very young at the time but I still remembered them. My connection was filled with much emotion as I began to send messages and waited for a reply! The replies came, but with mixed emotions! I did indeed finally connect with Chef Artie's family but sadly I was informed that Chef Arthur Dupré CEC passed away about 21 years ago in a motorcycle accident near where we worked - Chef loved his motorcycles! As I wish I could have had that conversation with Chef, I have very much enjoyed connecting with his family and seeing his legacy live on!

I have had many mentors in my life; Chef Artie was my first mentor! He taught me the importance of giving back and mentoring those coming behind us. I have so much passion for this industry and know that much of that passion was sparked by Chef Artie. Don't ever underestimate the significance that a seemingly unimportant act or conversation or show of interest may have on someone or their career.

From the Editor:

Chef, The Texas Chefs Association owes you our gratitude for your mentorship to many and fellowship to all.





Rio Grande Valley Annual Texas Butterfly Festival



Dustin Stair, CEC and a small army of Valley Chefs prepared evening meals for festival guests during a rewarding three days of field trips, educational sessions and socials. The festival started out with a small bites reception on Saturday November, 4th as guests registered for the festival. Chef Dustin and Joe, a culinary student from South Texas College hosted the event for the evening.



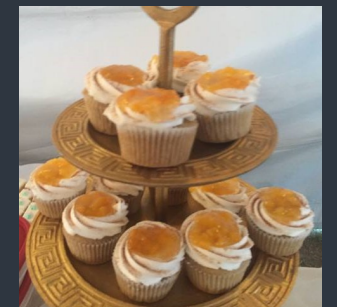
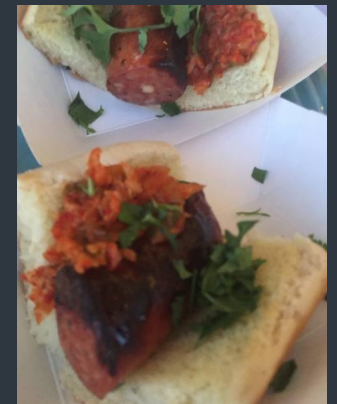
The chapter decided to showcase select businesses that are a part of the Chapter and with their Chefs and staffs. The lineup for the evening was Chris Dickens, CEC and his crew from Europa in McAllen serving Wagu Sliders and Artisan Goat Cheese Quesadillas. Chef Auggie Rodriguez from House Wine Bistro in McAllen served Ceviche Aqua Chile Shooter, Dustin L Stair, CEC from IDEA Public Schools wowed the guests with a Pan Asian Noodle Station. Wrapping up a hearty feast of sliders, quesadillas, stir fry and ceviche Chef Nancy Razo, Michelle Avarello, and Myra Chiver from Honey's Cakes in McAllen topped off the evening with artesian pastries.



The final evening of this year's festival, the menu focused on our rich cultural heritage and reflected flavors represented by the six flags of Texas. While Chef Stair prepared dishes from the southern United States with Catfish and Hoppin' John along with Gumbo Z' Herbes for the vegetarians. Chef Doug O'Neil of the Rancho Viejo Resort & Country Club concentrated on Spanish fare serving Tortilla Española and Sherried Mushrooms. Chefs Larry Delgado and Nadia Casaperila of SALT, interpreted Texas with Pulled Pork Sliders and BBQ Jack Fruit Sliders for the Vegans; Chef Adam Cavazos of Bodega, presented his creative rendition of Mexican cuisine of Braised Beef Tacos and Potato Enchiladas. Finishing off the savories, Chef Gabriel Fuentes delivered elevated American fare of Brats and Kimchi "Hot Dogs" and Vegetarian Slider with Sriracha Slaw and Cucumbers. Last but not least, Chef Nancy Cortez of Honey Cakes presented desserts reminiscent of French classics of petite fours, macaroons, and pastries.



The RGV Chefs look forward to catering this exciting event annually that draws visitors from all around and internationally to come down to the Rio Grande Valley and search for Butterflies that migrate to our region every fall. The National Butterfly Center and Valley Chefs have had a long relationship that is built upon great food, excellent service and the shared love for nature.



The Cooked Cookbook Review

Knife

Texas Steakhouse Meals at Home

By: John Tesar

Publisher: Flatiron Books

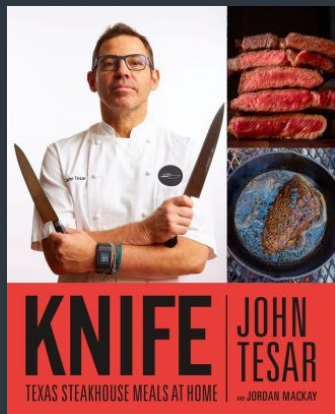
ISBN-9781250079176

\$29.99

James Beard nominee and Bravo's "Top Chef" contestant Chef John Tesar reveals the secrets to cooking the purest, beefiest, most delicious steak you've ever tasted.

"I've had some phenomenal meals at Knife. Tesar really knows how to cook a steak, and this great book shows you how he does it!" – Aaron Franklin, author of The New York Times bestseller, Franklin Barbecue

No one cooks a steak like legendary chef John Tesar. In his first ever cookbook, Knife reveals Chef Tesar's secrets to cooking the purest, beefiest, most delicious steak you've ever tasted. Infused with the flavor of Texas and Tesar's culinary genius, Knife goes "Back to the Pan," and shows you the method for cooking the perfect steak. Tesar doesn't stop at steak, though; this book is full of recipes for cooking lamb, pork, veal, and the best burgers ever. Tesar also offers up the recipes to his signature sides: Roasted Okra, Avocado Fries, and Bacon Jam, and foolproof versions of classic sauces. With recipes for your favorite juicy cuts of meat, as well as techniques for making mouth-watering dishes from underrated cheaper cuts, Knife is devoted to the celebration of steak in every form.



The Texas Beef Council showed their pride with two Dallas Events that showed support and fellowship for the Culinary industry through their love and generosity for what we do.

Dallas Chef's For Farmers

The 5th Annual Chef's for Farmers main event took place in Dallas at Lee Park. This event brings chefs, artisans, and culinary enthusiasts together to celebrate local and regional farmers. The Texas Beef Council with their sponsorship invited Mark R. Schneider, CEC, CCE, AAC with his TSTC Culinary Arts Students Tan Austin, Matt Hall, Cecilia Bunting to help celebrate and cook alongside the TBC's very own Robert Hale. The dish was a two way beef salpicon sopas with a jicama and cucumber cruda finished with a tequila prickly pear bbq sauce and queaso fresco. Served with smashing street corn salad.

The event served over 1,200 guest and offered a married of food, drink, music, and fun. It is part of a 3 day festival that includes over 30 chefs from the Dallas area and also features a "Bite Night", "Know Thy Farmer Dinner", and a "Street Food Night Market"

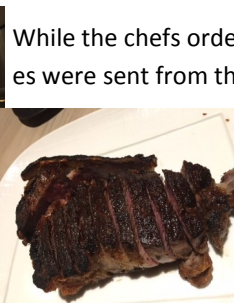


Chef "Knife" Out

knife

The Texas Beef Council's Robert Hale hosted chefs from central, east, and north Texas for a fellowship dinner at Knife a reinvention of the steakhouse created by the acclaimed Chef John Tesar Knife. Chef Tesar has built relationships with Texan ranchers and farmers including Heartbrand Beef and 44 Farms to ensure the best sourced meats.

The food was fantastic as Chef Tesar melds classic and modern steakhouse dishes featuring all-natural born and raised Texas beef, pork and lamb in dry-aged prime cuts prepared in cast irons and customary steakhouse broilers. All of the dry aged steaks are aged on property and reach ages of up to 240 days.



While the chefs ordered steaks, the rest of appetizers, pastas, and side dishes were sent from the kitchen that gave the entire table a taste of the fairs of the menu. Discussions were of beef and the utilization of cuts not readily seen on menus. At the end of the evening, the chefs were given a tour and a peak into the dry aging room.





Dallas Chapter

33rd Treats of Christmas

On December 16th, 2017 the Dallas Chapter of the Texas Chefs Association came together at North Park Center to offer holiday shoppers Treats of Christmas.

This delightful event always features delicious confections for the holidays from the premier chefs of our Dallas chapter.

The event is a fundraiser to benefit the North Texas Food Bank who's need is at its greatest this time of year. The overall sale completed at \$7,213.61

Featured items included gingerbread houses, yule logs, gourmet cookies and cakes, as well as an assortment of holiday goodies created and donated by local establishments, clubs, and hotels.



2018 TCA Convention

Houston - August 3rd - 5th



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 convention

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.

Another Fold in the Toque: Holiday Queries

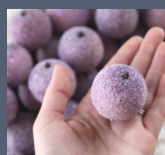
Q: Why Christmas Cookies?

A. A Medieval German tradition involved decorating evergreen trees with cookies, wafers, and fruits on the shortest day of the year, as a reminder that green plants would return once the sun god regained his strength. Once Christianity co-opted this tree-decorating tradition for Christmas, celebrants replaced the edible ornaments with inedible ones, and moved the cookies to a table for Santa to eat.

It is estimated that the price of all the milk and cookies left out for Santa around the world amounts to about \$189 million annually

Q: What is exactly is a sugar plum

A. A sugar plum is actually a confectionary combination that appeared in the 1600s. They are made of dried fruit and spices that are rolled into balls and then coated with a hard candy shell.



Q: What is the history of Fruit-cake ?

A. Originally the fruit cake was Roman recipes of pomegranate seeds, pine nuts, and raisins. Fruit cakes were also meant to last for a full year. It was baked at the end of the harvest season and saved to be eaten at the beginning of the following harvest season.

Q: How did the Yule Log come about?

A. A tradition of keeping a small portion of the log burned on Christmas to kindle the fire the following winter (to ensure good luck) was actually passed down from an old Druid custom. Today, more people are familiar with the cake that the Yule log transformed into than the actual log itself.

10 Top RSVP: Fair Favorites

1. Anova Precision Cooker BlueTooth+ WiFi
2. The Food Lab: Better Home Cooking Through Science
3. Breville Smoking Gun
4. Edgepro apex knife sharpener
5. Anything Cast Iron
6. Shun Hiro SG2 8" Chef's Knife
7. Whiskey Stones
8. Kuhn Peelers
9. Dry Cleaning Gift Cards
10. New Toaster

The Electric Chef

Thermapen® Mk4

Price: \$99.00



With full readings in only 2 to 3 seconds, the Super-Fast® Thermapen is the world's best in speed and accuracy.

Advanced technology makes the new Thermapen Mk4 even more intuitive than previous models. Hold it in any direction and the display automatically rotates right-side-up so you can read it in any position—in either hand, straight up or down; read temperatures without cocking your head.

- 2-3 second readings!
- High accuracy to $\pm 0.7^{\circ}\text{F}$ ($\pm 0.4^{\circ}\text{C}$)
- Foldaway thermocouple probe
- Patented auto-rotating display
- Use in either hand
- Motion-sensing sleep & wake mode
- Intelligent backlight
- Waterproof to IP67
- 3,000 hour battery life (AAA Battery)
- 10 colors
- Display temps in $^{\circ}\text{C}$ or $^{\circ}\text{F}$

Toques Off !!!

Please take the time to
congratulate the following...



**Alison Hodges,
CC, CPC**

*Dallas Chapter
&*

*2017 Texas Pastry Chef
of the Year*

Chef Hodges, CC, CPC has
been selected to represent
us in the ACF Central
Region Chef of the Year
Competition.

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

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

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



ACF In the News



Tis' the Texas Season

Vegetables

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

Hot Peppers
Field Peas
Pumpkins
Sweet Peppers
Sweet Potatoes
Spinach
Squash
Tomatoes
Green House
Tomatoes
Turnips
Zucchini

Fruits

Apples
Cantaloupes
Grapefruit
Honeydew
Oranges
Persimmons
Watermelons
Seedless Watermelons

Authentic Sugar Plums

Makes about 20

Serves 10

Ingredients

3 ounces slivered almonds , toasted
3 ounces hazelnuts, toasted
4 ounces prunes
4 ounces dried apricots
4 ounces dried figs
1/4 cup powdered sugar
1 tablespoon anise seeds , toasted plus 1/4 teaspoon
1 tablespoon fennel seeds , toasted plus 1/4 teaspoon
1 tablespoon caraway seeds , toasted plus 1/4 teaspoon
1 tablespoon ground cardamom plus 1/4 teaspoon seeds
Pinch kosher salt
1 cup crystal sugar

Instructions

Put the almonds, prunes, apricots, and figs into the bowl of a food processor and pulse 20 to 25 times or until the fruit and nuts are chopped into small pieces, but before the mixture becomes a ball

Combine the powdered sugar, and one tablespoon each of the anise seeds, fennel seeds, caraway seeds, and the powdered cardamom with the salt; blend in a blender, in a Thermomix, in a food processor, nut grinder or coffee grinder to as fine a powder as possible.

Add the powdered mixture to the fruit and nut mixture and combine well working to do so with clean hands

Place the remaining seeds into a small bowl

Place the crystal sugar into a small bowl

Roll the Sugar Plums into a ball, inserting a seed or two into each ball; roll in the crystal sugar and set on a parchment covered cookie sheet to dry a bit

Store in a tightly sealed container and enjoy

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24 Hour Foodservice