



# Let's Celebrate!

## THE WESTERN REGION WHERE MEMBERS COME FIRST

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# ACF

## WESTERN REGION CONFERENCE

### PEOPLE, PEOPLE, & MORE PEOPLE

“each contributing to the region’s image”

For our first time we selected our members being highlighted for the many outstanding efforts produced on behalf of all of us. No fancy names, just simple and true statements of appreciation for their efforts.

**Chef Chris Plemmons**, Seattle, Washington  
Chapter President and Leader

**Chef Rod Jessick**, Couer d’Alene, Idaho  
2007 Regional Conference Chef

**Chef Whitney Werner**, Los Angeles, California  
Chapter President and Leader

**Chef Eric Watson**, Phoenix, Arizona  
Chapter President and Leader

**Chef Joel Thompson**, Ventura, California  
Chapter President and Leader

**Chef David Goodwin**, Minden, Nevada  
Regional Sergeant-At-Arms

**Chef Steven Walk**, Walla Walla, Washington  
Organizer of new chapter

**Chef Urs Emmenegger**, San Diego, California  
Chapter President and Leader

**Chef Mial Parker**, Campbell, California  
Educator, and ACF Judge

**Chef Bobby Modhaddam**, Riverside, California  
Educator and Chapter Leader

**Chef Tom Campbell**, Potomac, Montana  
Chapter President and Educator

The following four persons served as facilitators for our region’s initial Skills Development Forum, conducted in Reno, Nevada, October 29, 2007. Each served our needs with distinction in conducting these “hands on” workshops.

**Chef Shawn Hanlin**, Coos Bay, Oregon  
Certification and knife skills

**Chef John Hui**, Pebble Beach, California  
Pastries

**Chef Alfonso Contriciani**, Laguna Nigel, California  
Sausage making (3)

**Chef Richard Burr**, McMinnville, Oregon  
Glazing

To compliment the commendable efforts exerted by these recipients two major suppliers have provided each with the following gifts: One, a new custom chef coat from New Chef Fashion, ACF authorized clothing supplier, compliments of Mr. “G” Lucien Salama, President. In addition, a 10 pack of extended wear disposable chef toques from Chef Michael Ty of M. T. Cuisine, Las Vegas, Nevada.

Each honoring the phrase,  
“When you look good, you cook good!”

# MORE

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## REGIONAL HONOREES

### ACF PRESIDENTIAL MEDALLION RECIPIENTS

**T**his honor is the highest honor we at the region level of ACF can bestow on our members. Each has gone far beyond the expectations and ambitions expected. Having our national president available to present these awards adds to the distinction of earning it

**Carol M. Chandler, CCC**  
University of Montana  
ACF/Montana Chefs Association

**Michael DeGiovanni, CCC**  
Chairman of the Board  
ACF/Colorado Chefs Association

**Bruce Staebler, CEC, AAC**  
Chairman of the Board  
ACF/Fresno Chefs Association

**Peter Hodgson, CEC**  
President  
ACF/Beehive State Chapter

**Donald Dickinson, CEC, CCA, AAC**  
Chairman of the Board  
ACF/Sacramento Chefs Association

**Garry Waldie, CEC, CCE, CCA, AAC**  
Western AAC Representative  
ACF/Arizona Chefs Association



**ACF National Convention**  
July 14 - 17, 2008  
MGM Grand  
Las Vegas

# SPECIAL TRIBUTES

## EXEMPLARY EFFORTS ACKNOWLEDGED

### JON GREENWALD, CEC, AAC, HOF

Recognition for more than fifty years of leadership, worthy guidance and development of programs. Chef Greenwald's impromptu motivational response was significant to all attendees.

### BERT CUTINO, CEC, AAC, HBOT, HOF

Acknowledgement for filling in at the last minute circumstance of substituting for Regional Vice President caused by needed emergency medical attention during the 2007 ACF Western Region Conference, in Coeur d'Alene, ID.

### DAVID PROWS, CEC, AAC *and* PETER HODGSON, CEC

Host chapter leaders who made all of the demands required for the conference work. Their collective efforts in having students/juniors at the right place on time, their developing an innovative relationship wherein the military made such an impact on the expressed attitudes and tempo for the conference' duration reached new levels and exceeded expectations.

### DIETER PREISER, CEC, AAC *and* MICHAEL TY, CEC, AAC

Two personal friends to whom I owe a voice of appreciation. While maintaining a very low profile both kept vigilance on my personal well being while I am still actively engaged in repairs of my health. My family members have applied the nickname of "Guardian Angels" for their efforts.

# WINNERS

## COMPETITIVE ELECTIONS & PERFORMANCES

### ACF WESTERN REGION CHEF OF THE YEAR

Chef Bernhard Gotz, Little America Hotel  
Salt Lake City, Utah

### ACF WESTERN REGION PASTRY CHEF OF THE YEAR

Chef Loic Laffargue, Barona Casino  
San Diego, California

### ACF WESTERN REGION EDUCATOR OF THE YEAR

Chef Robert Hudson, CEC, CCE  
Pikes Peak Community College  
Colorado Springs, Colorado

### ACF WESTERN REGION STUDENT CULINARIAN

Ms. Lindsay Kinateder  
Johnson & Wales University  
Denver, Colorado

### ACF WESTERN REGION HERMANN G. RUSCH ACHIEVEMENT AWARD

Chef William Franklin, CMC, AAC,  
Nestle Professional  
Denver, Colorado

### ACF WESTERN REGION CHEF PROFESSIONALISM AWARD

Chef Peter Hodgson, CEC,  
Marriott – University Park  
Salt Lake City, Utah

### ACF WESTERN REGION CHAPTER OF THE YEAR AWARD

ACF/Chefs de Cuisine of the Inland Northwest  
Spokane, Washington

### ACF WESTERN REGION CHEF AND CHILD LITTLE OSCAR AWARD

Kona-Kohala Chefs de Cuisine Chapter  
Kailua-Kona, Hawaii

### ACF WESTERN REGION BARON H. GALAND KNOWLEDGE BOWL AWARD

Broadmoor Hotel  
Colorado Springs, Colorado

### ACF WESTERN REGION STUDENT HOT FOODS COMPETITION

Orange Coast Community College  
Costa Mesa, California

### FIRST ANNUAL FREEDOM CHEFS MILITARY COMPETITION WINNER

United States Army  
Fort Lee, Virginia

## A GROWING ACF WESTERN REGION

### New Chapters

#### Laramie Cheyenne Chapter of the ACF

Laramie, Wyoming  
Benjamin Marks, Acting President

#### ACF/Northwest Wine Country Chapter

Walla Walla, Washington  
Chef Steven Walk, CEC, President

## CONGRATULATIONS TO ALL!

## OTHER REGION MEMBERS CONTRIBUTING

### *EXTRA EFFORTS FROM OTHER CHAPTERS*

Beyond the scope of identifying our winners, special awards, and other organizing efforts which many got to see so openly, we still must acknowledge those who contributed by conducting seminars and the like.

We're a most fortunate group for being able to rely on the strong efforts and good performances by members of our "at home" family here in the West. Some old friends resurfaced for us, and some who just wanted to see that our needs were resolved. Herein is a partial list of those who came to Salt Lake City with benevolence for all of our needs.

Don Dickinson, CEC, CCA, AAC, Sacramento, California

Christopher Plemmons, CEC, Bremerton, Washington

Elizabeth Mikesell, CEC, CCE, AAC, Tucson, Arizona

Gary Fuller, CEC, CCE, Bremerton, Washington

Ricco Renzetti, CEC, CCE, FMP, Salt Lake City, Utah

Joan Brewster, Denver, Colorado

Niels Knudsen, CEC, Prescott, Arizona

Ray Duey, CEC, Woodbridge, California

Peter Hodgson, CECS, Salt Lake City, Utah

David J. Longstaff, CEC, Fort Carson, Colorado

Walter Leible, CMC, AAC, Phoenix, Arizona

Bill Sy, CEC, MBA, AAC, CMC-China, Tucson, Arizona

Candy Wallace, San Diego, California

Rod Jessick, Coeur d'Alene, Idaho

Maurice Zeck, CEC, AAC, Las Cruces, NM

Whitney Werner, CEC, Los Angeles, California

Kathleen Bowen, CC, Denver, Colorado

Some of these folks were recognized for other actions, and yet made themselves available for additional tasks on almost only a moments notice.

Appreciation for their unselfish, ready to go attitudes is barely befitting for jobs well done.

"Thank you fellow ACF Western Region members."



## TEAMWORK

NOUN.

**WORK DONE BY SEVERAL ASSOCIATES,  
EACH DOING A DIFFERENT PART,  
WORKING TOGETHER AS ONE,  
TO ACCOMPLISH THE GOAL OF THE WHOLE**

## ACF WESTERN REGION

### **NEEDED ELECTION**

#### *Nominations and Elections Chairperson*

Following up to determine a regional Nominations & Elections Chairperson required we inform all chapter presidents with a roster of candidates. This was done by follow up emails on May 5, 2008, with a request that the Membership Department be advised of each president's respective ballot. That has been done, and this is a gentle reminder the ballot requested should be in St. Augustine now.

Thank you for your quick response to resolve an oversight. Each chapter president was requested to inform Ms. Linda Leo, Membership Department at [LLeo@acfchefs.net](mailto:LLeo@acfchefs.net)

#### **Wisdom from the Danes**

"All things have an end but a sausage which has two and a pancake which has none."

## CULINARY OLYMPICS IN ERFURT, GERMANY

The following week in Tuscany, Italy

**In** October, 2008 a chartered group is being assembled to attend the IKA world culinary competitions in Erfurt, Germany. In addition to visiting the Olympics competitions the tour will include all transfers, room and board, ground transportation, and all of the essentials.

Additionally, the tour will be expanded to include the following week with another tour in Tuscany, Italy. All meals, transfers, and transportation will be included in the one price takes it all bargain. Twelve days, and two nations inclusive for a price that is favorable when compared to other tours now being arranged.

For better details, please contact:

Chef Giovanni Delrosario at

(310) 486-0366 or,

via email [giovannidelrosaio@email.msn.com](mailto:giovannidelrosaio@email.msn.com)

**Remaining available seats are limited.**



# ACF

## WESTERN REGION NEWS

### 1995

Bits and Pieces from the just concluded Western Regional conference in Albuquerque, February 1995.

Stafford DeCambra, CEC, CCE, AAC from Hawaii is our region's 1995 Chef of the Year.

The apprentice team from the Orange Empire Chefs Association won a first place Silver medal and will represent our region at the national competition in New York City.

The Kraft Foodservice Award for Excellence went to the Junior chapter of the ACF Beehive Chapter in Salt Lake City.

Dieter Preiser, CEC, AAC president of the Phoenix chapter is running for Academy Secretary. Dieter a long time ACF member knows the ACF drill and deserves our full support. We can be assured of a through job and Dieter is willing to spend the time necessary to make it so.

I had the opportunity to get re-acquainted with Glen Denkler, a good friend with the Anchorage chapter. Glen presented a pulled sugar sculpture on behalf of "Frenchy" and the boys at the Palmer correctional facility. It was their way of saying thanks for donating TV / VCR set at last year's conference in Seattle. Frenchy reported that one of his crew will be attending the CIA later this year.

An interesting concept for chapter seminars is to have individual chefs in specialty areas such as hospitals and catering services for instance give the membership a run down on a average day in their place of employment.

As usual, Chapter Presidents at the Monday morning after the conference meeting had a laundry list of suggestions for our Vice President Kay Corning to take to the next Executive Board Meeting. Among other things we asked for a chance to have a look at the planned Executive Board agenda so that we may have an opportunity to contribute to the dialogue beforehand. As it stands now the President, with the help of the Executive Director, sets the agenda about two weeks ahead of time. That cuts it a little close even for the Board members to prepare, let alone have any chapter input.

The weather and camaraderie were great. Everybody made some new friends, saw some new as well as some familiar faces and my friend Maurice looked as good and was as feisty as ever.

It will be interesting to see who will be in the nest manager of Team USA some will qualified BIG GUNS have thrown their hats into the ring.

**Editor's note;** "funny how some things change and some things don't." DG

# Commodities Alert

U.S.D.A.'s concerns

Commodity food prices will not decelerate anytime in the near future according to the USDA, though it anticipates them to level off as preventive measures are implemented and markets stabilize.

In 2007 the consumer price index for US food rose by 4%, representing the largest annual increase since 1990 and is likely to increase retail food prices in 2008 4 to 5%. Higher prices for wheat, rice, and corn coupled with greater marketing costs for cereal and bakery products, increased by 4.4% in 2007 and is forecast to rise 7.5 to 8.5% in 2008.

Global economic growth is expected to adversely affect demands for US agricultural exports. The exports were worth \$81.9 billion in 2007, and are expected to grow to exceed a record \$101 billion in 2008. A 23+% growth in one year.

These concerns with influence from other factors such as weather which has caused large scale draughts in Australia, Canada, Ukraine, EU, and the US. The current prices has led some countries to place export restrictions on their commodities.

For the near term, tight supplies will keep markets volatile and demand much attention be paid to growing conditions worldwide.

Anticipate continued high prices for commodity based products.

Source: FOOD.usa, 5/5/08

## Membership Growth

### IMMEDIATE NEEDS VERSUS ANTICIPATION

After enjoying the super motivated attitudes displayed by so many during our recent soiree in Salt Lake City it becomes apparent we need to concentrate on our growth of members.

For some time we've been pursuing student and junior members with gusto in hopes we'll build for our future. Economics and maturity of new members recruited with dignity can build the core strength for our needs today, and in the future.

Following the explicit role of Mr. George Allen, former head football coach of the Washington Redskins we must realize, **OUR FUTURE IS NOW!**

When we seek growth for today from the ranks of experienced, talented and qualified working chefs we'll enhance and develop the improved economic base our organization needs.

Seek sponsorships and new members from your broadliners, your local country clubs, your private clubs, and restaurants with favorable reputations. Contribute to your community – when others see you frequently they come to know you and will want to share in your enthusiasm. Many of those prominent local

personalities influence, and desire to see, the quality level of culinary.

I encourage all of us to knock on the door of every culinarian in our backyards so they know who to turn to for the professionalism we can provide.

**“OUR FUTURE IS NOW!”**

**GOOD COOKING!**

*Best regards,*

**Harry Brockwell, AAC**

***“Where the member comes first” .....***

**THE ACF WESTERN REGION**



*See you in Las Vegas!*

Have something newsworthy about members of the ACF Western Region that we should “Celebrate?”

Please e-mail to David Goodwin:

[davidg@carsonvalleyeinn.com](mailto:davidg@carsonvalleyeinn.com)