

President's Challenge

State Officers

Gear up for the Winter Board Meeting.

Directors

Gather any information or questions from you chapter member s to bring to the Winter Board Meeting.

Your reports should be into Diane.

Membership

Make a list of Texas Chefs that have been a mentor or have aided in your career. Thank them in an e-mail or letter.

Bring a friend or colleague to your next meeting.

Winter Board Meeting

Waco Hilton

Feb. 22nd & 23rd, 2014



Will You Be Mine...

Culinary Valentine

Cheesy... I know. But, It is always with love in my heart that I find myself with the Texas Chefs. I was introduced to the TCA in 1994 and have grown with them professionally ever since.

There has been no other professional organization that I have been apart of or know of that has been such an open mentor to their members. Allen Myers, CEC, Jack Bretzke, CEC, AAC, Bernard Urban, CEC, AAC, Patrick Mitchell, CEC, AAC, Ernst Gruch, CMC, Kelly Cook, CEC, AAC, AAC, Charles Duit, CEC, AAC, and Larry Matson, CEC, CCE, AAC have all taken part in my career and developing me into the chef I am today.

Whether it was a seminar at one of our state conventions, critiquing food in a competition, or just taking the time to answer a question though an e-mail or phone call, each one of these chefs have taken the time to insure that the knowledge I needed was conveyed and instilled so I could progress as a chef. My experience is not an uncommon one, we all have chefs that have been apart of our career. Further, it is inherent in all that we do on a daily basis.

Training the brigade and following the orders that come from the chef has been ingrained in us from day one in the kitchen. It's what prepares us for the next job or the next level. It's what formulates our "backbone" and holds us up when the work gets harder and more intense. This training and generosity of knowledge is the core of what we do, who we are, and how we help each other.

And because of this generosity, I find myself being a mentor to other chefs, who are now coming up through the ranks.

The fact that I can help and mentor others fills me with a sense of pride. All that was taught or shown to me by these great chefs in the TCA is being passed on to make the next great chefs of the TCA. To contribute to the next generation of chefs and place them on a path of high standards, professional development, and culinary excellence has me contributing more than I have ever done within the TCA... and the reward is twice as great.

So in this month of love and giving, I ask all of you to send thanks to the chefs and mentors of your career. Look back and take stock of the time, effort, and key roles others have taken to develop or help in your cuisine. Count how many times the Texas Chefs Association has been the connection in this. Let's promote their, your, and our efforts in the connection we all have with one another.

Next month, I will unveil a new section of the Chef Connect that will feature a Monthly TCA Mentor that our membership can reach out to pose questions, ask advice, and convey fellowship. These featured chefs are one of our greatest resources and are excited for the opportunity to help, nurture, and advise.

To Close: You inspire me as a chef and especially as a Member of the Texas Chef Association. Thank you Chefs, for all that you have done, are doing, and will do. Have a Happy Valentine and great month in February.



This issue

Will You Be Mine **P.1**

ACF Texas Regional Jr. Team Competition **P.2**

Bernard Urban, CEC, AAC Life Time **P.3**

Achievement Award

Dallas Chapter Circle of Honor Dinner **P.4**

ACF In The News **P.5**

New Members & Membership Drive **P.6**

Upcoming Events **P.7**

The Cooked Cookbook Review

Gran Cocina Latina:

The Food of Latin America

By: Maricel E. Presilla

Publisher: W. W. Norton & Company

ISBN-13: 978-0393050691

\$22.38 to \$28.00

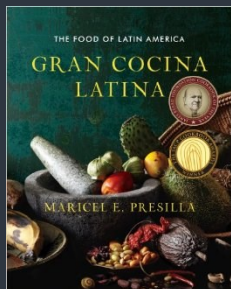
2013 James Beard Foundation Cookbook of the Year

Gran Cocina Latina unifies the vast culinary landscape of the Latin world, from Mexico to Argentina and all the Spanish-speaking countries of the Caribbean.

In one volume, it gives home cooks, armchair travelers, and curious chefs the first comprehensive collection of recipes from this region.

An inquisitive historian and a successful restaurateur, Maricel E. Presilla has spent more than thirty years visiting each country personally. She's gathered more than 500 recipes for the full range of dishes, from the foundational adobos and sofritos to empanadas and tamales to ceviches and moles to sancocho and desserts such as flan and tres leches cake. Detailed equipment notes, drink and serving suggestions, and color photographs of finished dishes are also included.

This is a one-of-a-kind cookbook to be savored and read as much for the writing and information as for its introduction to heretofore unrevealed recipes.



Texas Junior Team Culinary Competition

On January 18th three Texas Junior Competition Teams met in Dallas to cook and give chase for the honor of representing Texas at the American Culinary Federation Regional Jr. Team Competition in St. Louis, Missouri. These teams were representing The Art Institute of San Antonio, Le Cordon Bleu of Austin, and Le Cordon Bleu of Dallas.



LBC Dallas



LBC Austin

Each team consist of 4 members with a 5th member serving as an alternate. These teams have spent countless hours in the last 6 months preparing for this event. It should also be known, that these student are still attending their regular class schedules, working in the industry, and holding on to any persona / family time needed. All of their hard work and dedication showed on each plate that was placed in the window.



Ai San Antonio

The competition began at 8:00 am with the Culinary Judges selecting one of the team members at random to perform the skill salon. The skill salon consists of whole chicken butchery, filleting of round or flat fish, knife skills, pastry cream, and lining tart pans with pre-made short dough.



After the skills salon, the teams were prepared to cook a 4 course menu that consists of a fish starter, salad, main plate, and dessert. All team members are involved, including the alternate. Even though the alternate cannot touch or prepare food, their key role is to keep the team in step, in time, and aid with bringing product to and from the storage area and to keep the tools and utensils clean and ready to go.

I was fully impressed on the teamwork and communication by all the teams. The time frame of the cooking portion of the competition involves: 30 minutes for set-up, 75 minutes of cooking time, 15 minutes for a final plating window, and 30 minutes for clean-up. Each member was focused on their task but aware of the needs of each other and the menu.

To further enrich this competition, the ACF assigns one course to be a classical dish. This year the ACF assigned the fish starter course with Escoffier 1571 - Matelote, known as Pochouse. The team must adhere to the classical recipe to the letter with only alteration designated in the ACF Student Competition Manual allowed.

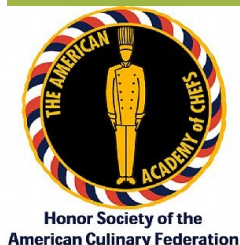


The competitors were extremely professional and dedicated to the craft. This showed in their skill and how fast they moved with precision while keeping all things on point. As an observer, I was highly impressed with the teams, their age, and their professionalism. The only flaw in this completion is that their can only be one team for Texas.

In the end the 1st and 2nd place were only divided by .4 in points. Receiving an ACF Silver Student Competition Medal and 1st Place in the competition was Le Cordon Bleu of Dallas. Le Cordon Bleu of Austin was second with silver and a close third was the team for the Art Institute of San Antonio receiving a Bronze medal.

Congratulations to all the teams as this was one of the closest competition I have seen in a long while. A special thanks to the ACF Culinary Judges, Ernst W. Gruch, CMC, AAC, Patrick D. Mitchell, CEC, AAC, and Timothy R. Prefontaine, CEC for their time and dedication to this process.





Bernard Urban, CEC, AAC, HOF Receives American Academy of Chefs Lifetime Achievement Award

Bernard Urban, CEC, AAC, HOF, Chef Ambassador for Ben E. Keith Foods will receive the American Academy of Chefs Lifetime Achievement Award on May 18th, 2014 at the AAC Award Dinner at Houston Country Club, Houston Texas.

Chef Urban is a true legend in our profession and in our association. There are little few in our association that he has not had an impact on in some shape or form. He has been a true mentor and friend to almost every culinarian I know, especially to me.

Without Chef Urban's encouragement half of us would not be half the chefs we are today. He has tirelessly given his career to the Texas Chefs Association, American

Culinary Federation, The American Academy of Chefs, and countless other Chef Organizations and Teams.

He has been there to build us up and to make us laugh. He is a true culinary saint and I am indebted to him for all that he has done for me.



ACF Judge Emertus
ACF Gold Medals
Academy of Chef Medal
Antonin Carmeme Medal
August Escoffier Medal
Chaine de Rotisseur Medal
Order of the Golden Toque Medal
FWWMCS
Olympic Gold Medal: Four
Texas Chef of the Year: 1970, 1973, 1976
Past president of the Texas Chefs Association
U.S. Culinary Team Captain 1972
National Chef of the Year 1976
U.S. Culinary team Member 1980 *World Champions*
L.J. Minor Corp. Olympic Team Member 1984
Regional Chef Professionalism Award 2000
Academy of Chef's Good Taste Award 2001 & 2005
ACF President Medal 2002 & 2006
General John McLaughlin Award 2003
ACF Lifetime Achievement Award 2013

Top 10 Multitasking Super Foods

1. Low Fat or Fat Free Plain Yogurt
2. Eggs
3. Nuts
4. Kiwis
5. Quinoa
6. Beans
7. Salmon
8. Broccoli
9. Sweet Potatoes
10. Berries

The Electric Chef Anti-Griddle

www.jbprince.com
\$1,235.00

The Grant Achatz inspired "Anti-Griddle" is a traditional cooktop with an amazing twist: the device quickly freezes sauces and purees instead of heating them!



This unique innovation allows you to effortlessly freeze sauces and purees solid or develop semi-frozen creations with stable, crunchy surfaces and cool, creamy centers. The tantalizing dual textures help satisfy increasing consumer demands for new dining experiences. Let your culinary imagination run wild!

Quickly freezes sauces and purees or just freezes the outer surfaces while maintaining a creamy center. Griddle-like top surface is constantly at -30°F.

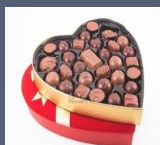
Griddle top: 15" long x 9" wide

Electric: 120 volt, 50/60 herz, 12 amps.

Another Fold in the Toque:

Q: Being Valentine's, what are some facts about Chocolate.

- Casanova, well known as "The World's Greatest Lover," ate chocolate to make him virile.
- Physicians of the 1800s commonly advised their patients to eat chocolate to calm their pining for lost love.
- Richard Cadbury produced the first box of chocolates for Valentine's Day in the late 1800s.
- More than 35 million heart-shaped boxes of chocolate will be sold for Valentine's Day.
- Over \$1 billion worth of chocolate is purchased for Valentine's Day in the U.S.



Q: What is White Chocolate

A. White chocolate is not chocolate in the strict sense as it does not contain cocoa solids. It commonly consists of cocoa butter, sugar, milk solids, and salt.

In 2004 the US began to regulate products marked as "White Chocolate". These regulations state that white chocolate must be at least 20% cocoa butter, 14% total milk solids, 3.5% milk fat, and no more than 55% sugar or other sweetener.



Dallas Chapter

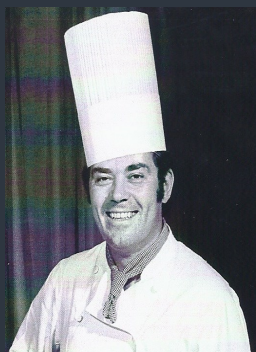
Circle of Honor

Dinner

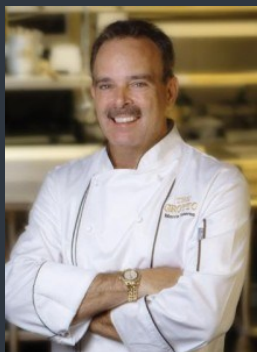
2014 Inductees



Chef Andre Bedouret



Chef Dieter Paul



Chef Morris Salerno

It certainly was a privilege to be the President of the Texas Chefs Association at the Dallas Chapter Circle of Honor Dinner on January 26th, 2014 as the chapter inducted three new members into their Circle of Honor; Andre Bedouret, Dieter Paul, and Morris Salerno.

This prestigious Dallas Chapter award was started in 2010 and was created to recognize culinary leaders that have exemplified a commitment to excellence in the Dallas food service industry. Inductees are nominated by past Circle of Honor Members and then voted upon by the general membership of the chapter.

Each of the 2014 Inductees is well deserving of the award and it was an honor to hear each one recognized by one or two of their personal friends and colleagues. These personal presenters related life stories and adulations for their comrades of the brigade that the entire room shared in.

Chef Andre Bedouret is one of the top charcuterie chefs in the country and has been giving seminars on this art form across the country. He has spent countless hours judging competitions world wide, managing /coaching the Dallas EWMCS Competition Team, and volunteering at Parkland Memorial Hospital Emergency Room that serves the Greater Dallas Community.

Chef Dieter Paul's career started in esteemed hotels across Switzerland as a Commis and Chef de Partie. In 1967 he joined Hilton International eventually working his way to Executive Chef at the Guam Hilton. He moved to Dallas in 1972 and was immediately a tour de force at the Fairmont Hotel where he was eventually promoted to Food and Beverage Manager in 1978. He worked across Dallas and was essential to the chapter in the decades after his arrival to this great Texas City.

Chef Morris Salerno started his career at the Dallas Fairmont Hotel as well and went on to join the prestigious Lowes Anatole Hotel and has since opened three of his own establishments, published a cookbook, and judged many culinary competitions. Chef Salerno has twice earned "Dallas Chef of the Year" for his commitment to the Dallas Chapter and TCA as a whole. He has also earned numerous competition medals across the country, world, and Culinary Olympics.

The Dinner was hosted by Dallas member Sharon Van Meter at her own 3015 at Trinity Groves with the menu developed by her Executive Chef Jason Skinner and executed along with the Executive Sous Chefs Stedman Belyan and Thomas Archer. The food was fantastic with every course hitting on all cylinders. It truly was a treat to dine under the guide of this talented culinary team. The evening finished with a Pastry Extravaganza presented by Pastry Chefs Gianni Santin and Tida Pichakron. It should also be noted that Dallas Member, Chef Dawn Knowlton, did a fantastic job on the Presentation Menu which was both unique and creative.

Menu

Cocktails

Caviar & Vodka Ice Station
Artisan Cheese & Charcuterie Boards

Amuse Bouche

Martha's Vineyard Oyster w/ Tarragon Gelee

Second Course

Duck Consommé

Third Course

Diver Scallop, Ravioli, Deconstructed Béarnaise

Fourth Course

Cucumber Grapefruit Sorbet

Fifth Course

Pork Cheeks, Marrow Bone, Potato Puree

Sixth Course

Hazelnut Crusted Goat Cheese, Arugula & Beet Pearls

Salt Cured Foie Gras & Brioche Rolls

Pastry Extravaganza from Haute Sweet Patisserie

Land O'Lakes, Inc.'s All-Natural, Cage-Free and Organic Brown Eggs Receive Seal of Approval from the American Culinary Federation

St. Augustine, Fla., January 8, 2014—Land O'Lakes, Inc., has been awarded the Seal of Approval for their line of LAND O LAKES® All-Natural Brown Eggs, including their organic and cage-free varieties from the American Culinary Federation, Inc. (ACF), the nation's premier organization for professional chefs and cooks. The products were submitted for extensive testing and were approved by members of ACF's Seal of Approval committee.

Mark Your Calendars for the 2014 Events Series

We are gearing up for an exciting 2014 Events Series, so mark your calendars. The theme of our Regional Conferences and National Convention is "Embracing a Sustainable Future." Educational sessions and demonstrations will focus on strengthening skills, inspiring careers and building a legacy for professional chefs through sustainability. Check out the ACF Website for Conference times and schedules

The 100% Challenge - ACF Chapter Retention Campaign:

We're excited to introduce a year-long contest that rewards chapters with the highest percentage of professional culinarian membership renewals. The winning chapters will be announced in January 2015 and any chapter achieving more than 75% retention will be recognized with complimentary memberships for two officer(s) or chapter members of their choice and will be entered into a drawing within their region for two regional conference registrations

New Member Growth: Plus, the top twenty chapters with the largest percentage of new professional culinarian members will be included in a drawing for one of the following: 2 national convention registrations, complimentary membership for 5 officers or the members of their choice, or an iPad.



Tis' the Season: Peak Produce

Vegetables

Asparagus	Kale
Avocado	Kohlrabi
Beets	Mushrooms
Broccoli	Green Onions
Cabbage	Green Peas
Carrots	Greens
Cauliflower	Kale
Cactus Leaves	Lettuce
Celery	Parsley
Chard	Radish
Cilantro	Spinach
Daikon	Salsify
Dill	Turnips
Dandelion	

Fruits

Star Fruit
Cherimoya
Blood Orange
Grapefruit
Kumquats
Lemons
Naval Oranges
Tangerines
Passion Fruit
Strawberries
Dates

Toques Off!!!



Alfredo Barrios, CEC

San Antonio Chapter

Completed

ACF Certification for
Certified Executive Chef



Stephanie C. Smith, CC

Golden Triangle Chapter

Completed

ACF Certification for
Certified Culinarian

New Members

December

Jose Cruhigger	Dallas
Raul Pastrana Rosario	Dallas
Kianna Porter	Ft. Worth
Timothy Kelly	Ft. Worth
Jon Alford	Houston
James Diggs	San Antonio

January

Stu Cul	Joseph O'Donnell, CEC	Dallas	Prof Cul
Allied	Lawerence Davis	Heart of Texas	Stu Cul
Stu Cul	Rebecca Melcer	Heart of Texas	Stu Cul
Cul Enth	Thomas Valdivieso	Houston	Pro Cul
Prof Cul	Fitzgerald Hentz	San Antonio	Stu Cul
Stu Cul	Tyrone Adair	San Antonio	Stu Cul

In Remembrance

Master Chef Ernst
Gruch asks for a
Moment of Silence in
your Day to Remember

Robert Sutton, CEC
Lorres Jewel Blaze
Ivan Hausmann

MEMBERSHIP DRIVE

Winners will be drawn at the
TCA Winter Board Meeting
and Announced in the
March Chef Connect

Upcoming Chef Events

February 11th: Ben Keith Customer & Vendor Reception

Ben E. Keith is hosting a reception for its customers and vendors from 6:00pm to 9:00pm. Call your local BEK representative for Details

February 12th: Texas Chefs Association Houston Chapter ACF Competition

Ben E. Keith 11th ACF Competition, Reliant Park Center, Houston TX, 9:00am For more information Contact Bernard Urban, CEC, AAC, HOF Tel: (832) 275-4169 Fax: (713) 465-5983

February 14th and 15th: Dallas Le Cordon Bleu Jr, Team, Fundraiser "Big Night" Dinner

The LBC Jr. Competition Team is hosting a "Big Night" Dinner to raise funds for their upcoming competition at the ACF Regional Level. Contact LBC at 214-647-8500 or make your reservation at www.opentable.com

February 16th: Heart of Texas Chapter: Valentine Brunch.

The chapter will host this fundraiser for the state convention. The brunch will start at 11:00 and go through 1:00pm Tickets are \$40 per person. Contact Len Pawelek, CEC at len.pawelek@tstc.edu for tickets or more information.

February 22nd & 23rd: TCA Winter Board

The Heart of Texas Chapter will host the TCA Winter Board meeting in Waco, Texas. The Chapter will be highlighting the city for the Board along with a dinner from Baylor University Dining.

March 4th: Golden Triangle Chapter: Taste of the Triangle

6:00pm at the Beaumont Civic Center. Contact gtchefs@gmail.com for more details

Chapter Directors

Austin

Tony Castillo

TCastillo@escondidotexas.com

Brazos Valley

Alfonso Gonzales

agonz316@yahoo.com

Concho Valley

Billy Hillis

bhillis@angelo.edu

Corpus Christi

Claudia Hurt

churt1@delmar.edu

Dallas

Domenico Berardicurti

214.345.7613

East Texas

Melvin Guevara

rlnl@aol.com

Ft. Worth

Chris Belanger

817.332.0100

Golden Triangle

Traci Gates

tracirh@gmail.com

Heart of Texas

Stephen Burns

tcachefs@gmail.com

Houston

Lester Binnick, CEC, ACE

yesles@aol.com

Mid East Texas

Deb Fleming

cheffkatdeb@gmail.com

Permian Basin

Shawn Cooley

432.685.111 ext. 3080

Rio Grande Valley

Santiago De La Cruz

tcargvchapter@gmail.com

San Antonio

Phillip Salinas, CEC

Salinas-phil@aramark.com

Recipes

Tempering Chocolate

1. The first step is to melt the dark chocolate in a clean, dry bowl set over simmering water, to about 115°-120° F (46°-49°C.)
2. Remove from heat and let it cool to the low 80's F (27°C.) Drop a good-sized chunk of solid (and tempered) chocolate in, which provides insurance by 'seeding' the melted chocolate with good beta crystals. While cooling, stir frequently. Motion equals good crystallization, aka, tempering.
3. The last step is the most important: It's bringing the chocolate up to the perfect temperature, where it's chock-full of those great beta crystals. This occurs in most dark chocolates between 88° and 91° F (31°-32°C.)

(Milk chocolate tempers at 86°-88°F, 30°-31°C. Please note that chocolates can vary, so check with manufacturer if unsure about your particular chocolate.)
4. Remove what's left of the chunk of 'seed' chocolate, and your chocolate is dip-worthy: you can dip all the chocolates you want and all will be perfectly tempered. Don't let it get above 91° F (32°C) or you'll have to begin the process all over again. If it drops below the temperatures, rewarm it gently to bring it back up.

White Chocolate Bark

- | | |
|---------|--|
| 1/2 cup | Walnuts, <i>Toasted</i> |
| 1# | White Chocolate, <i>Finely Chopped</i> |
| 1/4 cup | Dried Cranberries |
| 1/4 cup | Dried Apricots, <i>Med. Dice</i> |
1. Preheat oven to 350F
 2. Draw an 8 by 10-inch rectangle on a piece of parchment paper placed on a sheet pan. Turn the parchment paper over so the pencil mark doesn't get into the chocolate.
 3. Place 3/4 of the chocolate in a glass bowl and place it in the microwave on high power for 30 seconds. Stir with a rubber spatula. Repeat this process at 30 second pulses till the chocolate is just melted.
 4. Immediately, add the remaining chocolate and allow it to sit at room temperature, stirring often, until it's completely smooth.
 5. Pour the melted chocolate onto the parchment paper and spread it lightly into the drawn rectangle. Sprinkle the top evenly with the cooled walnuts, the cranberries and apricots. Set aside for at least 2 hours until firm, or refrigerate for 20 minutes.
 6. Cut Bark into desired serving pieces and serve at room temperature.

2014

TEXAS CHEFS ASSOCIATION State Convention

Waco, Texas - July 18th -20th



*"From Hearts of the Farmers to
the Passions of the Texas Chefs"*

Convention Offerings

Demonstrations & Competitions

Whole Hog Butchery	Flat Fish Fabrication
From Scraps to Sausage	In House Bread Production
Cake Decorating	Texas Beef Council
Build the BEST Burger	Farmer's Market One Pot

Lecture Seminars

Balcones Distillery	Farm To Table Finding The Local Foods
Master to Student	The Texas 100 Mile Wine Tasting
History of Texas Foods	Density Rich Foods
Texas Cheese House	Whole Foods World Hunger Relief
Food Writer: Robin Jeep	Year in the Life of a Texas Chef Competitor
ACF Certification	Go Texan Brand & Me

Family Attractions

Downtown Farmers Market	Dr. Pepper Museum	Waco Art Center
Homestead Heritage	La Bella Visage Day Spa	Cameron Park
Waco Zoo	Texas Ranger Hall of Fame	Disc Golf Course
Hawaiian Falls Water Park	Mayborn Children's Museum	Mountain Biking
Texas Sports Hall of Fame	Cottonwood Golf Course	Richland Mall

The Heart of Texas Chapter is looking forward to hosting and having the Texas Chefs Membership in Waco for the 2014 Texas Chefs Association State Convention. There are 3 convention rates:

\$175 for TCA members

\$225 for Non members

\$125 for Post Secondary Culinary

Students~

Must be registered as full time student in an accredited culinary school at the time of registration application.

The convention site will be located at the Hilton of Waco and the Texas State Technical College School of Culinary Arts. Transportation will be provided between locations. The Waco Hilton is providing room rates for \$119 + tax. Plus, transportation for family outings in the immediate area.

The convention opens on Friday July 18th with 2 rounds of afternoon seminars and then kicks it up with the TCA Convention Icebreaker at Homestead Heritage Farms that night.

Saturday the 19th will be our full day to include:

TCA Awards Breakfast

ACF One Pot Farmers Market Competition

Seminars & Demos

Fellowship Lunch

More Seminars & Demos

TCA "Build the Best Burger Competition"

President's Award Reception & Dinner

Sunday the 20th will serve for our General Session & Farewell Brunch.

So make plans to attend, have fellowship, and experience:

*"From the Heart of the Farmers' to the
Passion of the Texas Chefs"*

Registration to Open March 2014

Give Thanks, Utilize, and Promote our TCA Sponsors

