



ACF Chefs' Association of Southern Arizona

Monthly Meeting

August 9, 2010

Desert Diamond Casino

1100 W. Pima Mine Road

(Meeting in the Ocotillo and Cholla Rooms)

Sahuarita, AZ 85629

(see page 6 for directions)

Host: Chef Ramon Delgado

Sponsor: Product Development International and
National Steak & Poultry

Mario Diaz de Sandy ~ Freddy Monares (PDI) and
Rudy Rivera (NSP)

Program: ACF National Convention and
Jeanne Kleespie, Attorney (see page 4)

2:45 pm: Networking and Registration

3:00 pm: General Meeting/Program

4:00 pm: Raffle & Adjournment

THE ACF CHEF'S ASSOCIATION OF SOUTHERN ARIZONA

Roadrunner Review

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Todd Eanes ~ 678-656-8208

Ellen Fenster ~ 743-7022

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Odell Baskerville ~ 331-0900

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Education Committee: Aris Cabrera ~ 860-0032

Membership: Ellen Fenster ~ 743-7022

President's Dinner:

PLEASE SIGN IN
AT MEETINGS

Visit us at:

We Are Chefs ~
Tucson Chapter





President's Message from Chef Jason Jonilonis

Cleansing Rain

Tucson Welcomes the Monsoon Rains...

The thirsty desert awaits the monsoon rains, but every year when I plan the 4th of July BBQ menus, I always remember my first year in Tucson at Westward Look Resort. That year, we set up the buffets and BBQ grills with accompanying red, white and blue colored paper banners and decorations. Assured by everyone in the planning meetings that it was not going to rain until around the 8th or the 10th of July, we were sure it was going to be ok.

Well, the Monsoon started early that year and before we knew it, the rains came and completely blew everything over and caused the largest patriotic colorful mess I had seen. Ever since then, I must admit I have been a little paranoid about outdoor 4th of July BBQ's for 500 people in Tucson.

Morale of the story... be prepared and learn from past mistakes.

I did not anticipate the power of the monsoon but I certainly have learned my lesson from that first storm of the season. I have also learned what the monsoon means for the desert. It is not only the life blood of the great saguaro, it has a cleansing effect on the locals just as the heat of the long summer seems to be too much. The refreshing monsoon season is a great time to rinse off the dust and dirt build-up and cleanse the spirit, as well as the focus on what our purpose as Chefs is. We are "Givers", "Providers", and "Nurturers" by nature. We have to continue to evolve and remake ourselves and work on our skills, gain more knowledge and make new contacts.

We, as a chapter, have begun to enjoy a steady flow of new members and re-joining members in recent months. I would like to report on our status. We had a huge turnout for our May meeting at Desert Diamond Casino Hotel. I would like to thank Chef Delgado and Blessing Seafood for hosting and providing the fish cutting demonstrations for our members. The July Meeting was also well attended and a special thank you goes out to Chef Baskerville for filling in for me while I was on vacation and also Chef Zeman and Rationale for the great combi oven demo. Also Thanks again to Chef Chavez and La Posada for their continued support.

As we continue to grow, we need to stay true to our newly revised mission statement.

"To strengthen and advance our role as professional culinarians through education, certification, apprenticeship, networking and service to our community"

Short and to the point, I believe we hit it the target with this statement. **To Strengthen** means to grow our membership with industry leaders and cultivate a group of dedicated eager professionals. **Advance our role** means that we share our knowledge; create relationships and garner respect from the community for all that we do. As **Professional Culinarians** means not only do you get paid but that you are respected for the skills, talent and passion you have for our craft. **Through Education** in all forms whether through books, teaching, watching, reading, seeing or tasting; we must strive to always learn something new about beautiful food. **Certification...** Yes, it can be done although it is not easy; a little focus, time, friendly bantering and peer encouragement might just get it done. **Apprenticeship** we have all been there, we just have not always documented our path or gotten credit for it. Why not pass on what we know and help those eager youngsters get through the ACF program? Most of it is already done for you. You just have to verify competencies and document your progress. **Networking?** We already do this every day. There is no reason why we can't help each other out during these difficult economic times and keep things moving in our respective businesses. **Service to our community** is not only the right thing to do, but it is who we are as Chef's. Keep in mind that we are natural "Givers" and "Pleasers," it is in our blood sweat and tears each and every day.

See you at the next meeting! And bring a friend or acquaintance.



Jason Jonilonis

Executive Chef

Sol Casinos

2010 CASA President



IS YOUR KITCHEN IN NEED OF STAFF MEMBERS?

Jeanne Kleespie, a local attorney, works primarily with refugees and would like to discuss the opportunities that exist to hire refugees in Tucson. These people are here legally and they have permission to work; many have green cards. Also, they often already have experience as dishwashers, busboys, and in other food service related jobs. This could be a good resource for many of our Chefs to draw from for employees.

Jeanne will speak to us on this topic and will be open to questions.



Chef Odell Baskerville, Chef Instruction and Certification Chair

(520) 331-0900 ~~~ obaskerville@aol.com

ACF Certification Power Point ~ [CLICK HERE](#)

As Certification Chair for 2010, I am making it my mission to assist all members who are interested in either completing their certification, renewing or starting the certification process. I urge all interested Cooks and Chefs to contact me regarding this important career move. I will work with each individual culinarian to tailor the process to meet your needs. Take that first step and I will make sure that you reach your goal of ACF Certification.

CASA ACF Membership at a Glance

Membership Type	Count
Junior Culinarian:	0
Student Culinarian:	26
Culinarian:	4
Allied:	4
Associate:	3
Professional Culinarian:	37
Senior Professional Culinarian:	8
Culinary Enthusiast:	0
Local Only:	
Professional Culinarian:	4
Associate:	7
Senior Professional Culinarian:	1
Culinary Enthusiast:	1
Total Membership Count:	95

CASA RAFFLE ITEMS:

Ellen Fenster, Chantilly Tea Room ~ Butterscotch Banana Bread & Plate

Chris Federico ~ Arizona Restaurant Supply ~ Cast Iron Pan & Silicone Baking Mats

Mario Diaz de Sandy, Product Development ~ Salsa Verde & Roja, Mexican Cheese Blend, Queso, Chicken and Beef Fajitas

Odell Baskerville, Art Institute ~ 2 T-Shirts

Fred Varela, Wooden Nickel Tavern ~ \$20.00 Gift Certificate

Lilia Casady, Shiningstar (Chefware) ~ Neckerchief and Do-Rag.

We raised \$93.00 from the raffle.



La Posada Green Valley July 12 2010





House of Neighborly Service July 2010



Due to privacy issues, we cannot show the faces of the children.

Directions to Desert Diamond Casino ~ 1100 W. Pima Mine Road

From Tucson

Take Interstate-19 south. We're adjacent to the highway at Exit 80, Pima Mine Road. That's just minutes south of Valencia Road.

From Nogales and Green Valley

Take I-19 north to Exit 80. We're about 40 minutes from Nogales and 12 minutes from Green Valley.

[CLICK HERE](#) for directions from Map Quest.



Poultry Categories and Their Attributes

Submitted by: **Bob Keiling, Red Bird Farms**

Grade **ALL NATURAL**

Natural

100% vegetarian-fed
Air chilled (never ever any water added)
Humanely raised & harvested
Free-range on family farms
Source verified and trace identification throughout supply chain
100% hand de-boning



ABF **ANTIBIOTIC FREE**

Grown without any antibiotics & hormones
100% vegetarian-fed
Air chilled (never ever any water added)
Humanely raised & harvested
Free-range on family farms
Source verified and trace identification throughout supply chain
100% hand de-boning

Non-GMO **NON-GMO**

100% vegetarian-fed with non-genetically altered grain
Grown without any antibiotics & hormones
Air chilled (never ever any water added)
Humanely raised & harvested
Free-range on family farms
Source verified and trace identification throughout supply chain
A healthier soybean meal without any hexane (this phrase may be added in future sales material)
100% hand de-boning

Organic **ORGANIC**

100% vegetarian-fed with certified organic grain
Grown without any antibiotics & hormones
Air chilled (never ever any water added)
Humanely raised & harvested
Free-range on family farms
Source verified and trace identification throughout supply chain
A healthier soybean meal without any hexane (this phrase may be added in future sales material)
100% hand de-boning



If you would like to
bring items to the meeting
to donate for the raffle,
please feel free to do so.



Thank you for being the
August meeting sponsors.



Product Development
International





Culinary History: A Historical Review of Master Chefs

Presented by:
Alfred H. Friedmann—M.Ed.
CEC.CCE. AAC.

The ultimate purpose of communication is to transmit meaning from one person to another. However, meaning itself cannot be transmitted: only symbols which are imperfect representations of that meaning can be sent. Thus, there is the potentiality for misunderstanding every stage in the process. Such misunderstanding is called "noise"—those elements in the communication process that cause it to function less than perfectly. **Robert Dubin**

Chef Ferran Adria (aka) Salvador Dali of the Kitchen

Deconstruction is one of the Adria inventions that have changed the face of gastronomy. Ferran Adria's revolutionary cooking has made El Bulli the most famous restaurant in the world with 400 requests for every table. ~ The Observer

Chef Adria Ferran considers his culinary preparations as "Deconstructivist Cuisine". The chef's affirmed goal is to provide unexpected contrasts of flavor, temperature and texture. The idea is to provoke surprise and delight to the diner. This equally combined with a large dose of irony and a sense of humor, making culinary approaches intended to provoke surprise and delight the diner.

Bored with his business administration studies at a Barcelona institution, Adria quit the program at age eighteen. A desire to travel to the Mediterranean Island of Ibiza and short of funds, Adria landed a job as a dishwasher at a French restaurant in the hotel Playafels in Castelldefels, Spain.

Adria's culinary career got a start in 1980. The Playafel's Hotel Chef took a fatherly interest in Adria. He took him under his wing, taught him traditional Spanish cuisine, introduced him to El Practico (the Spanish equivalent to Escoffier's Le Guide Culinaire). Returning to Barcelona, Adria worked in several restaurants including the celebrated Finisterre where he became assistant chef.

Conscripted into the Spanish military at nineteen, he was stationed at the Cartagena Naval Base. At the Naval base, he was a member of the "Captain General Kitchen Staff". Adria eventually became in charge of the entire kitchen. Completing his military obligation at twenty two, Adria found a job at El Bulli in Roses,

Spain. The El Bulli chef, impressed with Adria's performance, took him under his wing, promoting Adria to Chef de Partie. Two years later, Adria took over as head chef of the El Bulli Restaurant. *1

Despite its remote location in the small town of Roses on the coast of Catalonia, the El Bulli is a three star Michelin Restaurant*2. Restaurant Magazine ranks El Bulli the best restaurant in the world. With El Bulli management's blessings, Chef Ferran spent six months visiting several of France's best dining establishments, researching and acquiring a massive collection of techniques from several of the great culinary masters.

During the second half of the nineteen eighties, Adria began performing culinary experiments, which were based on the use of fresh materials. Chef Ferran is best known for creating culinary foam *3, presently used by chefs around the world.

Among the numerous experiments Chef Ferran conducted, certainly one of the most impressive and well received was his use of foams. This is a technique that consists of aerating ingredients with a siphon, which introduces minute bubbles that tend to alter the texture of food. Adria began applying this method to sweet and savory foods constantly respecting his philosophy of combining unexpected differences of flavor, temperature and structure, intended to provoke, surprise and delight the diner.

In keeping with El Bulli's creative goals, the restaurant closes for six months every year during which time Chef Ferran travels about France seeking out other restaurants for various creative thoughts and ideas.

Chef Ferran is considered one of the best chefs in the world and tops the European Restaurant Ranking according to Gourmet magazine.

*1- El Bulli is located in the small town of Roses on the coast of Catalonia, two hours north of Barcelona.

*2- Michelin Stars - France's Restaurant ratings comparable to the ZAGAT system - 3 stars denote exceptionally good cuisine.

*3- Culinary Foams- consist of natural flavors (sweet or savory) mixed with a natural gelling agent placed in whipping cream canisters, forced out via nitrous oxide.



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Please use their services



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Address Service Requested



Next Meeting: August 9, 2010 Desert Diamond Casino

**Take a look at your calendar for 2011 ~
What month are YOU hosting???**

**Thank you to everyone who has
hosted this year.**

**Email casa-email@comcast.net or call the CASA
office at (520) 299-6787 to schedule your house.**

**January 11, 2010
Arbuckle Coffee**

**May 10, 2010
Kindred Hospital**

**September 13, 2010
Pima Community College**

**February 8, 2010
Merit Foods**

**June 14, 2010
Desert Diamond Casino (Nogales Hwy.)**

**October 11, 2010
Northwest Hospital**

**March 8, 2010
Tucson Electric Park**

**July 12, 2010
La Posada~GreenValley**

**November 8, 2010
Art Institute of Tucson**

**April 12, 2010
Shamrock Foods ~ TOUR**

**August 9, 2010
Desert Diamond Casino
(Pima Mine Road)**

**December 13, 2010
Tucson Country Club
Awards & Installation**

Working together as a group is what makes CASA SUCCESSFUL!

