



“LEADING THE NORTHWEST’S CULINARY ARTS INTO THE 21ST CENTURY THROUGH PROFESSIONALISM, EDUCATION AND COMMUNITY SERVICE.”

October 2008

Boards Message

Elections are coming in November - get involved.

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November Meeting

Gourmet Feast by Chef Andy Elf at SSCC. ELECTIONS!

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Upcoming Meetings:

December - APPRENTICE FUNDRAISER!!!!



January - Board Planning Meeting only - all welcome.
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Thank you

In appreciation of your help.

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INAUGURAL BALL!

“Celebrate Washington”

ALL HANDS ON DECK!

The Washington State Chefs Association has been part of the Washington State GOVERNORS INAUGURAL BALL SINCE since 1996 .

Once again our association will have the honor of catering this grand event. It is a great opportunity for us to expose to an influential audience what Washington State Chefs can do!

A letter is on its way to schools and organizations to once again solicit your participation which will take place on Wednesday, January 14, 2009. Each one will have the chance to showcase his or her finest to the who's who in Washington.

In addition to the schools we will need dedicated volunteers to help make this event happen. It is a great way to get involved in the association, meet new people, apply your talents and give back. The funds made from catering this event help to keep the association vibrant with competitions, certification, community efforts, education and special events.

Let's have fun and show off!

To volunteer or for more information please contact Fiona Ronyai at 360-649-5420 or fionaronyai@washingtonstatechefs.com

**MESSAGE FROM THE
PRESIDENT
ELECTIONS ARE
COMING!**

Nominations were taken from the floor at the Monday, October 13 meeting.

The following individuals were nominated:

President:

Gary Fuller

Vice President:

Robert Nathe

Treasurer:

Robert Hawkins

Secretary:

Janet Shaffer

Board Positions:

John Fisher

Tony Parker

Steve Lammers

Nominations will be opened to the floor at the November 10 meeting prior to the election.

To vote or be nominated you must be a member in good standing and present at the November Meeting.

No endeavor can be successful without strong leadership and this is especially true with volunteer organizations like ACF chapters. Teamwork, cooperation, dedication and inspiration all make great board members. Consider getting more involved by showing up at the November meeting and casting your vote. We look forward to seeing you there.

Brian Date CEC

President

**November 10
Meeting**

Wine Knowledge for Chefs!

Leonard Ruiz Redé is a classically trained chef and pastry chef with over twenty years of experience in the restaurant business culminating with his award winning Restaurant Sapphire. Currently a Wine Steward for Metropolitan Market he finds himself at the center of the Washington State wine industry. As an Instructor at NW Wine Academy he gets to share his passion for all things gastronomic by leading the Food and Wine Pairing section of the program. He'll gladly help you navigate the world of wine and is always quick with a wine pairing or recipe

**Dinner by Chef Andy Elf
Kenco Food Brokerage**

Chef Andy Elf is Corporate Chef for Kenco Food Brokerage who received his culinary training at California Culinary Academy. He owned and operated The Fountain Court of main in Bellevue for 8 years and has helped many operations develop menus and concepts. Along with wife Janine, "Elf Naturals" has been launched selling non toxic environmentally friendly cleansing scrub. www.elfnaturals.com



South Seattle Community College

Jerry M. Brockey Student Center

6000 16th Ave SW

Seattle (Free Parking)

See website for directions.

Advance Reservations and Payment are required by November 6 (Thursday).

www.washingtonstatechefs.com

(visit meetings page)

For meeting reservations, pay online or contact Hans Kueck:

E-mail: hanskueck@comcast.net

Reservations Phone:
(206) 528-8320

Non Members - \$40.00

Members - \$35.00

Student Non -Members \$20.00

Student Members/Seniors - \$15.00

MENU

RECEPTION

ASSORTED SUSHI AND NIGIRI

DINNER

LOBSTER BISQUE WITH QUICK FRIED LOBSTER LEGS AND PERNOD CREME FRAICHE

PAN SEARED SCALLOPS ON LENTIL AND SMOKED ONION RAGOUT

FRESH BURRATA, TOMATO, BASIL AND AVOCADO ON ROASTED BALSAMIC ONION

FLAT IRON BRAJOLE, SAUCE CHORON AND SAFFRON RICE

CHOCOLATE TERRINE WITH FIRE ROASTED JALAPENO CREME ANGLAISE AND CHILE GLAZED CASHEWS.

WINE WILL BE PROVIDED BY THE NORTHWEST WINE ACADEMY FOR SOCIAL HOUR AND DINNER

DECEMBER MEETING

**FUNDRAISER FOR THE
APPRENTICESHIP PROGRAM
IT NEEDS YOUR SUPPORT!**



For those of you that attended last Decembers event at Safeco Field you will know that Tamas Ronyai goes all out to make this a special gourmet treat for the attendees.

Guest rooms have been set aside at The Silver Cloud Inn (100% non smoking) across the street from the stadium for those coming from out of town at a special rate for WSCA.

Please call to reserve prior to November 14 to guarantee these rates. (Be sure to mention the Chefs association)

Silver Cloud Hotel Stadium

1046 First Avenue South
Seattle, WA 98134

www.silvercloud.com

P: 206-204-2083 F: 206-204-2080

Deluxe King \$119.00

Deluxe 2 Queens \$129.00

(plus applicable taxes - based on 2 adults. 15.00 for additional adults)



Chefs News...

AAC GALA Dinner

Saturday October 25 - Space Needle

\$85.00 Contact Jim Douglas for Ticket Information (360)-657-CHEF

RECEPTION -DINNER- DANCE

Chris Plemmons and Gary Fuller will be inducted into the American Academy of Chefs. Help them celebrate after all the hard work and enjoy a great night out. You deserve it!



Reception

Hood Canal Oysters, Cucumber Mignonette

Pancetta Wrapped Gulf Prawns, Treviso, Reggiano Fig Vinegar

Caramelized Onion and Goat Cheese Tart, Lemon Thyme Riesling Syrup

Smoked Duck Breast, Mountain Huckleberry Compote, Chicory Salad

Dinner

Quinault Razor Clam Fritter Shoyu Glaze, Micro Shiso

Heirloom Tomato Salad - Beecher's Curds, Cinnamon Basil, Roasted Corn Vinaigrette

Pan Roasted Alaskan Halibut, Abalone Mushrooms, Roasted Red Grapes, Verjus Butter, Radish Salad

Cocoa Braised Double R Ranch Shortribs, Yukon Potato Gnocchi, Caramelized Brussel Sprouts

Fallen Chocolate Souffle Holmquist Farms Hazelnut Anglaise, Richter Farms Berry Caramel

Dancing to Follow

Western ACF Conference - April 4-6, 2009

Trade Show Exhibitors and Sponsors
Needed.

Seattle is proud to be the host city for the ACF Western

Regional Conference in April 2009.

This is a fantastic

opportunity to show off! We know that we live in a culinary paradise. Let us show the west what Seattle Can Do!

Transportation into Seattle from Seatac will be needed in the evenings - what better way to get your name out there to all the western chefs. Why don't you sponsor the bus service?

Chef Stefanie Branica is the local chairperson for the conference and is busy gathering information on companies and organizations who are interested in sponsorship or tradeshow opportunities for this conference that will bring over 400 chefs to the city.

Contact Stefanie at chefstef51@msn.com



In Appreciation

OUR SPONSORS AND EDUCATIONAL RESOURCES HELP MAKE OUR ASSOCIATIONS MEETINGS POSSIBLE. WE THANK YOU

What better way to celebrate October than to enjoy some great German hospitality, beer and food. We thank the Pike Brewery and Pub for hosting our meeting in their Beer Museum Room. Uli talked about German sausage making, Charles, owner of the Pike Brewery gave an interesting talk about the history of beer and the background of the brewery itself. The Pike Pub was recently recognized as a favorite in the city for local organic food. A tour of the brewery was also given. Nominations were taken for the elections to take place at our November meeting and several individuals were recognized for their volunteer contributions to the success of The Washington State Chefs Association. Thank you to John Fisher, Tony Parker and Dan Lewark for the hours you put in to certification and competitions. Congratulations also to Doug Johansson for his recent certification success.



PLACE YOUR AD HERE!



Board of Directors

- Brian Date CEC - President**
- Gary Fuller CCE CEC AAC - Vice President**
- Chris Plemmons CEC AAC — Chairman of the Board**
- Robert Hawkins - Treasurer**
- Janet Shaffer - Secretary**
- Hans Kueck - Sargeant at Arms**
- Michael Higgins, CSC**
- John T. Jensen**
- Dan Lewark, CEC**
- Lyle Hildahl**
- Tony Parker CEC**
- Steve Lammers CCE**
- Trustees**
- Darrell Anderson, CEC, CCE, AAC**
- Jim Douglas, CEC, CCE, AAC**
- Committees:**
- MJ Davidson - Apprenticeship**
- Rob Nathe -Associate Member Chair**
- Steve Lammers - Education Chair**
- Tony Parker, CEC - Certification Chair**
- Michael McBride - Membership Chair**

For More Information Contact:
Fiona Ronyai - Executive Director
360-649-5420 fionaronyai@washingtonstatechefs.com
www.washingtonstatechefs.com

This newsletter is sent to over 300 Washington State Chefs, Students, Suppliers, Teachers and Local Media every month. What would you like to tell them! Place your business card or 5 line advertisement in this space for \$25.00(Member) or \$50.00(non Member) per issue. Special discount rates for multiple months.

For other advertising opportunities contact Fiona Ronyai at fionaronyai@washingtonstatechefs.com or 360-649-5420