



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

September 2008

**Presidents Message  
Brian Date**

*Energized for all the upcoming activities for our chapter.*

Page 2

**October Meeting  
Oktoberfest at Pike Pub and Brewery  
Page 2**



**Upcoming Meetings:**

November - Elections



**South Seattle  
Community College**

December -



Page 2

**Chefs News**

*American Academy of Chefs Gala Dinner*



*July Competition Results  
Western Regional Conference*  
Page 3

**Thank you**

*In appreciation of your help.*  
Page 4



**Advertising Opportunity**



*Washington State Chefs Association Food Bank Challenge Cookbook*

**Deadline October 1**

Page 4

**MEMBERSHIP DRIVE**

**THIS COULD BE YOU - CHEF OF THE YEAR!**

*The Washington State Chefs Association has been part of the Washington State culinary scene since 1923 under various names but with the same mission and we want to keep growing.*

Our mission statement says it all. We aim to increase the professionalism of our members. Involvement with the association can only help your career advance. Being known in your community for your profile and volunteer efforts will open doors you never knew existed.

Our profession is one of continuous learning. New laws, new trends, new ingredients, new techniques and the list goes on. Whether you are a



**Janet Shaffer - Chef of the Year**

student just getting started or an accomplished Executive Chef, this learning process never ends. We look forward to offering numerous educational presentations over the next year.

The Washington State Chefs Association Food Bank Challenge Cookbook for the Food Banks is now ready for print. We had many of you become a “star” by donating towards the printing costs of this book at our last meeting and more opportunities for advertising or donating a star still exist (see page 4 for details). It will be available in local Food Banks in time for the holidays. This is just one of many good turns the association does for the local community. Nothing feels better than giving back.

Janet Shaffer exhibited all the qualities the association promotes and was named “Chef of The Year” at the annual March Banquet.

Could it be you in 2009? Get involved. Join us for a meeting and bring a guest.

**PRESIDENTS MESSAGE**

Welcome back - I hope everyone had an enjoyable summer. I know for some this is a time for rest and relaxation and for others it is crunch time.

Several of your board members attended the American Culinary Federation Conference in July in Las Vegas. We have come back energized and ready to get going on planning our own Western Regional Conference to take place in April 2009. To all the schools out there - Now is the time to think about putting a team together to compete for Washington State in the conference competition. We will also need "Knowledge Bowl" teams. Watch for our October newsletter for details on how to become involved.

Charlie Trotter - one of The United States best chefs - presented an incredible speech about excellence. We will showcase this presentation at a future meeting for all to enjoy and learn from. We were all truly inspired by his words. In addition to his presentation he also presented the ACF with a \$25,000 annual scholarship for education.

We have so many activities and events being planned as we speak. Most pressing is the publication of The Washington State Chefs Food Book Challenge Cookbook. It goes to print on October 1 so we can have it in the food banks for the holidays. We would love to have you advertise in this endeavor or contribute to the printing cost by buying a star. All details are on page 4. What a great way to help give back - We make a living with food - help those that don't have enough.

We will once again we will be involved with the Governors Inaugural Ball in January. This will require a great effort on everyones part and is a great way to show case what we can do when we work together.

See you at The Pike Pub! Bring a Guest.

Brian Date CEC

President.

**October 13 Meeting**

Reservations must be made by October 9



**The Pike Pub and Brewery**  
 1415 First St. Seattle  
 (Near Pike Place Market)  
**BRATS 'n BEER**

Although a little late we will take some latitude and celebrate Oktoberfest. Uli from Uli's Famous Sausages in Pike Market is a master butcher from Germany that has made a name for himself in the region for his famous sausages. He will discuss sausage making. Charles from the Pike Brewery will show us his brewery and show how a micro brewery works. Not only will we learn how these items are produced we will get to sample them all. Dinner price include a beer for those old enough to drink and soft drinks for our student members. It should be an informative fun evening.

Bring a Potential New Member to the meeting and both of you could win a prize.

Nominations for Board Positions will be accepted at this meeting. Consider getting more involved.

**Advance Reservations and Payment are required by October 9 (Thursday).**

[www.washingtonstatechefs.com](http://www.washingtonstatechefs.com)

**(visit meetings page)**

For meeting reservations, pay online or contact Hans Kueck:

E-mail: [hanskueck@comcast.net](mailto:hanskueck@comcast.net)

Reservations Phone:  
 (206) 528-8320

Non Members - \$35.00  
 Members - \$30.00  
 Student Non -Members \$20.00  
 Student Members \$15.00

**Parking:** Wamu Parking Garage - on Union between 1st & 2nd on south side. In after 5pm - out by midnight \$5.00

**Future Meetings:**

**Details to Follow**

**November Meeting**

**South Seattle Community College**

**Jerry M. Brockey Student Center**

**6000 16th Ave SW**

**Seattle (Free Parking)**



**This is election day - come out and vote for your board.**

**December Meeting**



CHRISTMAS PARTY! 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](http://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**

**Chris Plemmons and Gary Fuller will be inducted into the American Academy of Chefs. Help them celebrate after all the hard work.**



Reception with Hors  
 D'oeuvres  
**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

A competition was held at Renton Community College on July 26. The results are as follows - Congratulations All !



**South Seattle Community College:**

- Andy Nhan Nguyen - K-9 Fish Gold
- H.Jones - K-9 Fish Silver
- Andrea Oprel - K-1 Poultry Bronze
- Vanessa Douglas - K-1 Poultry Bronze
- Alex Sneed - K-1 Poultry Bronze
- J. Aquino - P-2 Silver

**Renton Technical College:**

- Anitha Samual - K-1 Poultry Silver
- Mark Eleccion - K-9 Fish Silver
- Nic Ganea - K-1 Poultry Bronze
- Makki Herr - P-3 Bronze
- Wendy Lai - C Silver
- Nichloe Machen C Bronze
- Hilary Burcham - - C -Bronze

**Skagit Community College:**

- Will Rodriguez - K- 4 Lamb Bronze
- Bryanna Mateo - K-1 Poultry Bronze
- Regina Kilandros - K-1 Poultry Bronze
- Taylor Handby - K-1 Poultry Bronze
- Martin Hahn - K-4 Lamb Silver

**Lake Washington Technical College:**

- CJ Schimpf - C Bronze
- Shayan Raouf - C Bronze
- Carmen Gentry - C Silver
- Ruby Ashe - C Participation
- Hee Yong Shin - C Silver
- Seward Alaska - Kevin Lane - K-1 Poultry Gold
- Vancouver, WA - Jerome Chiong - C Bronze

## Western Conference - April

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!

Chef Stefanie Branica is the local chairperson for



the conference and is busy gathering information of companies and organizations who are interested in sponsorship of this event that will bring over 400 chefs to the city. Participants for the tradeshow and presenters of seminars are also required.

Many volunteers will be required to welcome delegates, assist in seminar set up and be hands on during the conference. What better way to become involved. Stefanie looks forward to hearing from you soon.

## NOVEMBER IS ELECTION MONTH

For the WSCA too! Consider becoming more involved by putting your name forward to become a member of the Board. Several Board members have served their two year term and we need some new faces. It is a great way to give back to the Culinary community. Nominations will be accepted at the October and November meetings.

If you cannot attend a meeting please contact Fiona Ronyai at 360-649-5420

# In Appreciation

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

## September Meeting

We had a great meeting at Gordon's on the Green on Monday, September 8. It was great to see many new faces. Gordon Harris was a congenial host and went out of his way to make the meeting a success. United Foodservice/Stock Yards helped by donating beef from Creekstone Farms

which was used in the canapes during the social hour and with the dinner. Rob Noel from The Washington State Beef Commission gave a very educational talk about new cuts of beef, on and coming to the market in the near future that provide an affordable alternative to more expensive cuts. It was useful information that will help us plan tasty yet fiscally responsible menus.



### WASHINGTON STATE CHEF'S ASSOCIATION FOOD BANK CHALLENGE COOKBOOK

#### BE A STAR AND ADVERTISE - DEADLINE IS OCTOBER 1!

*This book was created by the collaborative efforts of the chefs and cooks of the Washington State Chefs Association. The Chefs were challenged to create recipes using the monthly offerings of the food bank. We, as people who feed others for a living, would like to give back to those less fortunate by encouraging them to prepare tasty and healthy food with the items they are given.*

*This book will be given to food banks across the region in time for the holidays and interest has been expressed from other chapters.*

#### ADVERTISING AND CONTRIBUTION OPPORTUNITIES

- Star Page - have your name or a loved ones printed \$10.00**
- Business Card - \$50.00**
- Half Page Ad - \$250.00**
- Full Page Ad - \$500.00**

Instructions:

Visit [www.washingtonstatechefs.com](http://www.washingtonstatechefs.com)

Scroll down to Information Section in right column.

Choose contribution level from list.

Enter PayPal and enter amount of contribution.

Click on "Additional Information for Seller"

Type in your name as you would like it printed if you are buying a star or

Type in name, company name and type of advertising you are purchasing.

Complete payment transaction.

If you are buying a business card or page ad please forward information to

[fionaronyai@washingtonstatechefs.com](mailto:fionaronyai@washingtonstatechefs.com)

## Board of Directors

- Brian Date CEC - President**
- Gary Fuller CCE, CEC- Vice President**
- Chris Plemmons, CEC - Chairman of the Board**
- Robert Hawkins - Treasurer**
- Janet Shaffer - Secretary**
- Hans Kueck - Sargeant at Arms**
- Board of Directors:**
- Michael Higgins, CSC**
- John T. Jensen**
- Dan Lewark, CEC**
- Lyle Hildahl**
- Steve Lammers, CCE**
- Tony Parker, CEC**
- 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**
- Tamas Ronyai - Chef and Child**
- For More Information Contact:**
- Fiona Ronyai - Executive Director**
- 360-649-5420 [fionaronyai@washingtonstatechefs.com](mailto:fionaronyai@washingtonstatechefs.com)**
- [www.washingtonstatechefs.com](http://www.washingtonstatechefs.com)**