



Mise en Place

WINTER 2009

SPECIAL POINTS OF INTEREST:

- **Traveling Chef Criteria**
- **Dinner Meeting Calendar**
- **Pictures from Chef of the Year**

INSIDE THIS ISSUE:

- Poly Science Seminar** 2
- Traveling Chef** 3
- Volunteer Opportunities** 4
- Chef of the Year** 5
- Calendar** 6
- Conferences** 6
- Café Manna** 7
- Job Bank** 8

A Message from the President

Fredrick "Chuck" Meitner, President ACF Chefs of Milwaukee

Hello again. As I sit down to write this, I came to the realization that my term as your president is almost half over. It doesn't seem like that long ago when we met at Maxie's and I had no idea what I was doing. I still don't know what I'm doing but I've learned that as long as you do your best, things will all work out. I've also learned to trust the advice of the other officers. A short time after that meeting, a longtime member of the board gave me some advice. That person said, "Trust your convictions, do your best, and trying to please everyone is impossible."

Over the past few months, at the request of several of you, the board has been reevaluating the Traveling Chef Award. The suggestion made that the selection process needed to be made clearer, and more fair. To that end, at the last board meeting, the new program was voted into

place. The description of which can be found elsewhere in the Mise en Place. No doubt some of you will be displeased with this but as I stated above, the best anyone can hope for is that most of you will be pleased. The board feels that this new program is in the best interest of all members and I support that feeling.

Several other areas of the chapter have been put forth for the board to review, among those, fundraising and budgeting, and nominations. We will address these over the next several board meetings and I hope that together we can make our chapter the best one in the country. If you have anything else that you think needs to be addressed, please call or email me, see me at a meeting, or attend one of the board meetings. All I ask is that you let me know you are coming.

Congratulations to 2008 ACF Chefs of Milwaukee Chef of the Year Jeff King! The honor is truly deserved. Congratulations also to Tom Wagner for Shining Star, John Reiss for Steady Eddie, Ellen Lilburn & Tony Ciarro for Students of the Year. Runners Up for Chef of the Year, Mike Clark and David Davidson are to be commended as well. I was told it was a tight race and you should be proud.



Until I see you at the January meeting, please be safe and let's have a good Holiday season. Thank you.

Sincerely
Chuck Meitner

Poly Science Seminar

By Jeff King

This past October the Milwaukee Club hosted a co-sponsored event with the ACF Chefs of Milwaukee and the Club Managers Association of America (CMAA).

The event was held for continuing education points for CMAA members and as an educational seminar for the ACF. It was a successful event on all fronts with Phillip Preston CEO and Jason Sayers, Culinary Channel Director, of Poly Science stepping to the plate as the educational focal point. For those that are not familiar with Poly Science they are a cutting edge company that provides precision temperature controlled equipment, with over 94% of their business coming from the manufacturing sector.

Your next question might be, "Why is Poly Science doing an educational seminar for the chefs of Milwaukee?" well the answer is simple, industrial evolution! Phillip Preston, a second generation engineer, inven-

tor and self admitted foodie, has taken his fathers company into the world of culinary arts.

About seven years ago Phillip was first introduced to sous vide cooking and realized that the products that poly science already produces were is perfect for sous vide cooking.

When he looked around at the competitor's products, marketing and sales he realized that there was a niche to be made, thus ushering in the new and improved thermal circulator with its shining new NSF approval.

A thermal circulator is a rather simple piece of equipment, think of it as a water jacuzzi for food.

Once the product is vacuum sealed the food is dropped into this Jacuzzi were it will be cooked by the circulating water around it. The thermal circulator is made up a just a few components; first there is a pump that pulls the water through a series of coils that are heated any

where from 90 degrees to 220 degrees, the water is then pumped through an impellor and shot back into what ever vessel its attached to.

The thermal circulator is accurate to one tenth of a degree and maintains this temperature for as long as necessary, in the case of some recipes forty-eight hours of more. Also running off a traditional 110 volt circuit makes this compact unit cost effective.

Throughout the ninety minute seminar Phillip and Jason covered the pros and cons to sous vide cooking, had a demonstration on a new culinary toy called the anti griddle and also unveiled the prototype the "Smoking Gun."

There was spirited debate and lively opinions shared by all that attended. The common thread tying this all together was the exploration and discussion of new culinary technologies available to chefs.



Poly Science Smoking Gun

Membership

If you know of any potential new members for our chapter of the American Culinary Federation, please contact John Damico at northland@rocketmail.com so he can forward the prospect information on your behalf.

ACF Chefs of Milwaukee Website

www.acfchefsofmilwaukee.com

Featuring:

Events Calendar
Membership Info

Bylaws
Contact Info

Job Marketplace
Newsletters

Official Traveling Chef Program Criteria



- This is based on points. At the April meeting, whomever has the most points wins the award. If you win, you lose all your points and go back to zero. This prevents someone from winning every year. *Clarification Note: Points are included until the end of the March meeting. Any points accrued after the March meeting go on to the next year's totals. This prevents people from jamming up the system at the April meeting.*
- Points have a 3 year life span. At the beginning of the 4th year, any points from the 1st year expire.
- Reinhart Food Service is willing to underwrite the award provided it becomes the Reinhart Traveling Chef Award. This constitutes a \$2000/year cost savings to the chapter, or a \$2000/year donation, depending on how you'd like to look at it.
- Points are awarded in the following manner:
 - 1 point – Attending or hosting a chapter dinner meeting
 - 1 point – Serving as a committee chairperson or active committee participant for 1 year
 - Committees are: Budget, Bylaws, Fundraising, Convention, Nominations (Awards or Officers), Chef & Child, Chef of the Year (Chair only), Membership, Education, Apprenticeship, Certification, Hot Food Competition, Other Ad Hoc Committee appointed by the Board of Directors
 - 2 points – Serving as President, Vice President, Secretary, Treasurer (4 elected members) for 1 year
 - *Clarification Note: Elected members' terms are 2 years so they would get 2 points for each year*
 - 1 point – Awarded at the discretion of the board for any special service that would not fit in any of the above categories. This **must** be approved by a vote at a board meeting.
- The recipient **must** present a demonstration at a chapter dinner meeting sometime in that year, following his/her use of that money.
- Any ties will be broken by drawing a name out of a hat. The one not drawn will retain all of their points retaining the points' original expiration date.

Website Updates

Board Meeting Minutes

Ever wonder what's happening at the board meetings? Wish you could be a fly on the wall and know what's being discussed? Check out the board meeting minutes! The ACF Chefs of Milwaukee Board meeting minutes are now on-line at <http://www.acfchefsofmilwaukee.com/Boardminutes.htm>



Advertising Rates

SIZE	COST PER AD	# OF ADS	TOTAL	All Ads are full color.
1/2 page	\$90	4 issue minimum	\$360	
1/4 page	\$60	4 issue minimum	\$240	
1/6 page	\$40	4 issue minimum	\$160	
1/8 page (business card size)	\$25	4 issue minimum	\$100	

Do you know a company that would be interested in advertising in the ACF Chefs of Milwaukee newsletter? If so, have them contact Chef Jeff King at chefjmk@yahoo.com

Volunteers Needed

CBVIC and RMH

The Center for Blind and Visually Impaired Children benefit event is on April 4, 2009 at Western Racquet Club.

Chef Steve Johnson is organizing the dinner and looking for some help from you!

If you are interested helping or planning a course, please contact Chef Steve at

sjohnson@paysbig.com



The **Ronald McDonald House Dinner** is Monday, February 9 at the Italian Community Center. The event kicks off at 6:00pm.

All volunteers are welcome to come and help out after 4:00pm on the 9th.



See how you can help build a better chapter in a committee that fits your time and volunteering needs!

Committee Members

We need your help! There are numerous committee opportunities that require a small amount of time and are a great way to network with your fellow chefs!

Nomination Standards Committee: help define the standards for the chapter awarded nominations—including Chef of the Year, Rising Star, Steady Eddie and Student Member of the Year. This is a short commitment committee and will only meet a few times to establish

the standards. If you are interested in helping, contact Chef Chuck Meitner at: chuckmeitner@yahoo.com

Membership Committee: help attract members to the chapter. If you're a social butterfly or are interested in networking, this opportunity is for you!

This committee is an ongoing committee and will meet periodically to enhance the membership drive for the chapter. If you are inter-

ested in helping please contact Chef John Damico at: northland@rocketmail.com

Educational Day Committee: help plan the ACF Chefs of Milwaukee First Educational Day event. This event is in the early stages of planning and the committee is looking for your help! If you're interested in helping prepare for this educational event, please contact Chef Mic Pietrykowski at micmp2@hotmail.com.

Chef of the Year



**Chefs of the Year:
Jeff King**

The 2008 ACF Chefs of Milwaukee Chef of the Year is Chef Jeff King. Here's a little about Chef King:

Jeff King is currently the Executive Chef for the Milwaukee Club and the ACF Chefs of Milwaukee Secretary.

Chef King graduated with an associate degree in Culinary Arts from the Culinary Institute of America in Hyde Park, New York.

Since 1995 Chef King has been developing his true passion inside the hospitality industry, serving in various positions, ranging from Culinary Extern to Sous Chef for some first-rate properties, including the Ritz Carlton-Naples, the Milwaukee Country Club, the Pines at Bristlecone and the Elm Grove Inn.

Chef King has been the Executive Chef at the Milwaukee Club since 2004.

Chef King's recent professional accomplishments and highlights have developed from his strong competitive nature, such as taking home the gold medal and receiving "best in show" in several recent competitions including the ACF Chefs of Milwaukee Mystery Basket Competition at the Wisconsin Restaurant Show this past spring.

While away from his kitchen, Chef King enjoys working in his garden, volunteering for the ACF, spending time with friends and family, and hitting the links for a round of golf whenever possible.

Congratulations, Chef King!



- Venues subject to change.
- Watch your e-mail for the menus
- Not on the e-mail list? See the website

Meeting Dates

Dinner Meetings

January 26 - Potawatomi
 Education: Tour of Potawatomi,
 Cheese and Beer pairings (tentative)

February 23 - Milwaukee Women's Club
 Education: Cherries

March 23 - Hilton Hotel
 Education: Organic Proteins

April 27 - TBD; Traveling Chef

Board Meetings

January 12 @ Western Racquet Club

February 9 @ Western Racquet Club

March 16 @ Western Racquet Club

April 13 - Location TBD

May 11 @ Western Racquet Club

Board meetings start at 5:30. If you plan on attending, please e-mail Chuck Meitner at chuckmeitner@yahoo.com.

Upcoming Conferences

ACF Regional Conference

February 21-23

Renaissance Schaumburg
 Schaumburg, Ill

The host chapter, ACF Chicago Chefs of Cuisine, Inc. and the ACF National Office are cooking up an event full of personal and professional development opportunities. So mark your calendars now and be a part of this great conference.

Register at: <http://www.acfchefs.org>

WRA Expo March 9 - 11

Midwest Airlines Center, Milwaukee
 As the largest and most inclusive show in the state, the Wisconsin Restaurant Expo brings together all of foodservice and hospitality. It's where anyone in the industry can find great ideas on how to meet changing consumer demands. Register at www.regisys.com/wra09/default.asp

NRA Show May 16 - 19

McCormick Place, Chicago
 Save \$40 if you register by April 10th. See www.restaurant.org/show/register for more details.



Focus: Café Manna

Those of you who missed the November dinner meeting at Café Manna missed a great meal. The snow and sleet outside didn't stop a few die hard members for attending the business meeting. Our menu was:

Appetizer: Coconut Cashew Hummus served with fresh vegetables and pita chips

Soup: Potato-Leek-Mushroom Soup

Salad: Salad of mixed greens, cherry tomato, cucumber, red onion and julienne carrots - dressed in our pomegranate vinaigrette

Entree: Sliced hearty lentil loaf fanned around whipped celeriac yellow potatoes, with asparagus spears and assorted roasted vegetables. Served with a hearty mushroom gravy and accented with a balsamic reduction.

Dessert:

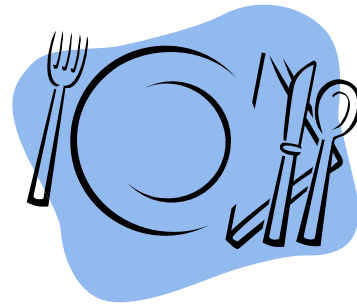
Sweet Potato/Banana Delight

A smooth light blend of sweet potatoes and bananas served with fresh whipped cream and cinnamon.

<http://www.cafemanna.com/>

Café Manna in their own words:

FRESH YUMMY FOOD is served in this organic, 100% vegetarian restaurant. Wisconsin's only "Certified Green" restaurant by the Green Restaurant Association, Cafe Manna's menu choices include tasty appetizers, totally fabulous salads, heart-warming soups, exotic sandwich creations, yummy entrees and delectable deserts. The presentation is as pleasing to the eye as the flavors are to the palate. Drinks include potassium broth, green juice made-to-order, green limonade, teas and coffees, Penta water, and organic wines and beers. Enjoy dining in the warm, natural, eco-friendly dining room or on the outdoor patios (weather permitting). All items available for carry out. Located in the Sendik's Towne Centre.



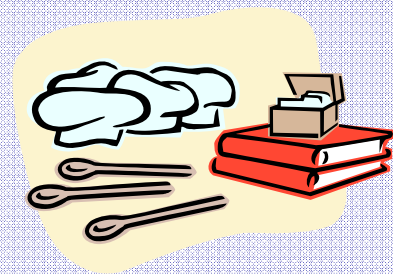
Sun-dried Tomato Risotto recipe featured on Café Manna's menu:

- Sun-dried Tomato Risotto
- 1 Cup pre cooked Arborio Rice
- 1/4 Cup Diced Asparagus
- 1/4 Cup Chopped Sundried Tomatoes
- 1/3 Cup Heavy Whipping Cream
- 1 Tsp Minced Garlic
- 2 Tbl Shredded Parmesan
- Tsp Olive Oil
- Salt and Pepper to taste

In a sauté pan, sauté garlic, asparagus and tomatoes in olive oil until tender.

Add Arborio Rice and cream and simmer until almost all cream is absorbed (about 2 min).

Fold in parmesan and season to taste.



JOB BANK

American Food & Vending Corporation, headquartered in Syracuse, NY, is one of the fastest growing, national providers of employee dining, catering and vending services to corporate clients including many leading Fortune 500 companies.

American is seeking candidates for the position of CHEF/MANAGER for a premier dining facility located in Wauwatosa. Candidates should have a combination of education and experience in both food service and management.

Responsibilities include, but are not limited to, inventories, ordering, receiving, food preparation and serving, sanitation, hiring, training, staff supervision, etc. The Chef/Manager, with the support of staff, will offer great customer service to the client, employees and team members.

American Food & Vending is offering a competitive salary and benefits package.

Please respond with a resume to:
recruiter@afvusa.com



American Culinary Federation, Inc.

National Headquarters
(800) 624-9458
www.acfchefs.org

ACF Chefs of Milwaukee Officers

President - Fredrick "Chuck" Meitner
chuckmeitner@yahoo.com
Western Racquet Club
920-207-4566

Vice President - Tom Surwillo, CEC CCE
surwillt@matc.edu
MATC
(414) 421-0292

Secretary - Jeff King, CSC
chefjmk@yahoo.com
(262)327-1073

Treasurer - Jess Koutecky
jess.koutecky@wholefoods.com
Whole Foods
(262)366-7018

Immediate Past President
Mic Pietrykowski CCC
Micmp2@hotmail.com
WCTC
262-691-0649 (h)
262-691-5590 (w)
262-691-5155 (fax)