



**American Culinary Federation
Kona-Kohala Chefs Association**

**P.O. Box 1268, Kailua-Kona, HI 96740
[Chapter HI043]**

NEWSLETTER

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**ACF Kona Kohala Chapter website:
<http://konakohalachefs.org>.**

MISSION STATEMENT

The ACF Kona Kohala Chapter Chefs Association are industry leaders committed to culinary enrichments through professional development and supporting education in our community.

**Christmas at Kamakahonu Bay-
Dining with the Chefs**

The ACF Kona Kohala Chefs Association 26th Annual Culinary Scholarship Benefit was held at The Courtyard King Kamehameha's Kona Beach Hotel on Saturday, Dec. 6, 2014.

A sell-out crowd of 400 guests filled the sprawling lawns of the Hotel's historic seaside Lu`au grounds while enjoying one of Kona's spectacular sunsets, followed by a full moon forming the backdrop for the evening.

Hawai`i's chefs used predominately locally-sourced ingredients in the tantalizing tastes for guests to enjoy.



The Gingerbread House of Hulihe`e Palace, designed and crafted by Suzanne was featured in the "Christmas at

Kamakahonu Bay-Dining with the Chefs 2014" benefit. Suzanne has been a member of the ACF KKCA for over 26 years.

CULINARY PRESENTATIONS:

Hapuna Beach Prince Hotel*

Peter N. Abarcar, Jr.** Executive Chef

Habaneros Bar & Grill

Armando Altamirano, Chef/Proprietor

Mauna Kea Beach Hotel***

Ross Alaimo,*** Pastry Chef

Humpy's Big Island Alehouse

Arnold Arellano

Mauna Lani Bay Hotel

& Bungalows****

Clayton Arakawa, CEC, CCA, Executive Chef

Pueo's Osteria

James Babian,** Chef/Proprietor

The Courtyard King Kamehameha's

Kona Beach Hotel**

Roy Basilio, Executive Chef

Cocoa Outlet

Farsheed Bonakdar**

Kailua Candy Company***

Cathy & Robin Barrett ***

Sam Choy's Kai Lanai Restaurant

Mark Dumaguin, Chef

Tropical Dreams Ice Cream*****

Big Island Ice Cream***

Nancy & John Edney*

Lava Lava Beach Club

Beth Fuller, Chef de Cuisine

Café Pesto* – Hilo

Casey Halpern*, Executive Chef

Huggo's****

Alan Heap, Chef de Cuisine

Blue Dragon

Noah Hester, Chef

The Feeding Leaf

Scott Hiraishi, Chef de Cuisine

T.K. Noodle House

Tepthikone Keosavang, Chef/Proprietor

Daylight Mind Coffee

Frank Kramm, Chef

Ray's on the Bay

Sheraton Kona Bay Resort*

Matt Naula, Executive Chef

Amici's Ristorante Italiano

Giovanni Saffioti, Chef/Proprietor

Hilton Waikoloa Village Resort****

Dayne Tanabe, Chef of Restaurants

Beverage Presentations**Westside Wines**/Alex Thropp******Young's Market Company****(Better Brands****)Robert Obuhanych, CSW****Chambers & Chambers****Wine Merchants**/David Ellis** & Kristen Klassert****JMD,** a wine division of****Paradise Beverages***/Brad Hart******Southern Wine & Spirits****of Hawaii***/Vanessa Stevens & Mark Liberato****Volcano Winery/Maria Bothof****Johnson Bros. of Hawaii*/Lynn Sheehan****Tito's Handmade Vodka****Fifth Generation, Inc./Drew Smith****Kona Brewing Co.***/Mattson Davis,**President****Hawaii Coffee Company/Gloria Biven****Hawaii Kombucha/Quinn Yeamans**

A special tip of our toques to Cheryl White/Auction Chair, Sandy Caldwell and team

for managing the Silent Auction. Greg Anderson/Logistics Director, Vicky Koningsor/Graphic Arts, Fern Gavelek/Publicity, Dr. Carol Whitaker/Beverage Coordinator/Patti Kimball/Culinary Campus Liaison, Dr. Bruce Whitaker/Treasurer, Amy Ferguson/VIP pupus.

The gala fundraiser benefits culinary scholarships for:

- Culinary students at Hawaii Community College-West Hawai`i



l-r: Paul Heerlein, CCE, Chef Instructor, Students receiving scholarship awards are: Tiffany Chesser, Stefanie Schmidt, Taz Buon Sugai, Cameron Linden

- High school students wishing to enter culinary school for the first time
- Professional Chefs and Cooks in continuing education programs and certification.

At the opening ceremonies Jean Hull, Event Founder, 1989 and Steve Marquard, event Chair, 2014 presented milestone awards to:

**** *25 year awards:* Huggo's, Tropical Dreams Ice Cream, Greg Anderson/HFM, HFM-FoodService, Hilton Waikoloa Village Resort,

*** *20 years:* Cathy and Robin Barrett/Kailua Candy Company, Kona Brewing Company, Southern Wine and Spirits of Hawai`i

** *15 years:* Peter Abarcar, Jr.

* *10 years:* Johnson Brothers, Inc.

The Courtyard's King Kamehameha's Kona Beach Hotel staff under Patrick Ho and Gabriela Markova support were incredible in managing every request and/or "change order" during the set-up and throughout the event. The ACF Kona Kohala Chefs Association and Hawai`i Community College-West Hawai`i

appreciates all of their efforts, support and hospitality spirit for hosting 'Christmas at Kamakahonu Bay-Dining with the Chefs-2014.'



I: Roy Basilio, the new Executive Chef at The King Kamehameha's Kona Beach Hotel

We welcome Chef Roy who comes to us from the prestigious Kukio Golf and Beach

Club. Originally from O`ahu, Chef Roy attended Waialua High and Kapiolani Community College. Chef Roy's local roots in combination with his exposure to cuisine from around the world lends itself well to our diverse clientele. Mr. Basilio held the Executive Sous Chef position at the Orchid Mauna Lani. Chef Roy's other work experiences include: Chef de Executive Chef at the Doubletree Hotel Marina Del Rey Ca., Executive Chef and Director of Food & Beverage at the Miramar Hotel in Santa Monica Ca.

Chef Roy makes it a point to give back by instructing students through the community educational programs and the Culinary Institute of America. Visit Chef Roy at the Honu Restaurant.

Save Saturday, December 5, 2015 for the 27th annual Culinary and Wine Extravaganza at The Courtyard's King Kamehameha's Kona Beach Hotel.

Our chapter is looking for a name for this gala benefit from 2015 on. Please send your suggestions to us. Such as:

1. "Christmas Jubilee-Dining with the Chefs."
2. "Dining with the Chef's-A Christmas Gala."

Our chapter's annual President's Ball was held at the Canoehouse, Mauna Lani Bay Hotel and Bungalows. It was a gala 5 course delightful dinner. ACFKKCA President/ Clayton Arakawa, Executive Chef of the MLBH&B, and Chef Allen Hess presented a menu worthy of high accolades. The ambiance

and the friendship by our members, partners and significant created a joyful 'ball.' President Clay awarded ***Chef of the Year to Peter Abarcar, Jr.*** Executive Chef of the Hapuna Beach Prince Hotel and our V-P.



James Lightner, our Education Chair, was awarded: Member of the Year. Four members were given President Medallions: Dr. Bruce Whitaker, Vicky Koningisor, Patti Kimball and Jean Hull. Cameron Linden-Student Culinarian of the Year. (*Cameron competed in the ACF Kapiolani Student Competition and received a bronze medal a few days before the event.*)
CONGRATULATIONS TO ALL!

Southern Wine and Spirits donated the wines. The Turnip Wagon Farm donated the produce. Mountain Thunder Coffee donated the coffee.

New Member: Welcome Les Apoliona, Chef Consultant, Feeding Leaf.

Feeding Leaf is a new catering company designed with the highest respect for locally sourced ingredients. The catering company has formed relationships with Farmers and Ranchers across Hawai`i Island to bring the best tastes of locally sourced products to your table to provide an optimum local experience.

KIT CAMPAIGN & CAUS @ KINGS' SHOPS



January 31, 2015 • 5:30 pm

*Kings' Shops Event and Silent Auction to Benefit
the Culinary Arts Program at
Hawai'i Community College - Palamanui
Stroll under the stars at Kings' Shops
and meet the Chefs from the Kohala Coast as they offer*

Jean Hull, Equip Kitchen Campaign-Palamanui, Chair announces, "Our coordinator for Culinary Arts Under the Stars at the Kings' Shops is Nancy Ginter-Miller." Nancy has helped our chapter with many of our benefits over the years and is very familiar with our ACFKKCA goals and missions.

Any member can volunteer to help Nancy: nkona@hawaii.rr.com, 767-0672, or contribute to the silent auction.

Tickets are \$45 and will be available on line, at Westside Wines, and Kailua-Candy Company.

Jean Hull, Chair/EKCP: "This will be our last ACFKKCA fundraiser under the campaign: *Equip the Kitchens for Palamanui*. However, we welcome our partners in continuing to help fund needed equipment for the future of this new campus to be.

We hope to see a full enrollment of students at Hawai'i Community College-Palamanui by fall 2015."



Suzanne Bearth has a new cookbook featuring her art work and her fabulous dessert recipes. Shown here with her famous Hula Girl and Hula Boy Gingerbread cookies.