



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.*

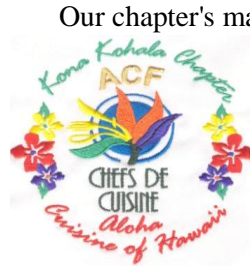
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**ACFKKCA MAJOR GOALS CONTINUE
FOR SCHOLARSHIP SUPPORT**



Our chapter's major goal over the past 27 years is our scholarship benefit, held each year in December, "Dining with the Chefs." This benefit provides culinary scholarships for students and continuing education for members. *Although we are proud of the new UFH endowment, the primary objective of this newsletter is to convey the following:*

1) Annually we provide \$12,000 for culinary scholarships for enrolled students, \$2000 for continuing education for members, and \$5000 for high school students entering the culinary school.

2) We provide \$3000 for competition and financial support to attend regional and national conferences.

Your continued participation and support for our premier event, "Dining with the Chefs" provides funds necessary to meet our objectives for scholarship support and to support Hawai'i Community College-Palamanui Culinary Program accredited by the American Culinary Federation standards.

University of Hawai'i Foundation
Endowment News Release

The American Culinary Federation Kona Kohala



Chefs Association of Kailua-Kona, Hawai'i has donated \$245,000 to establish the ACF Kona Kohala Chefs Association and Jean Hull Culinary Endowment. This fund will support the growing culinary program at the soon-to-open Hawai'i Community College–Pālanui campus.

This is the largest endowment of its kind to support either campus of Hawai'i Community College in its 50+ year history.

"We are immensely grateful to the West Hawai'i culinary industry, chefs, residents and the ACF Kona Kohala Chefs Association member. Thanks to their support and generosity over the past 26 years, we were able to make this philanthropic investment," said Jean Hull.

To make donations to this endowment:

Please make your check payable to the **UH Foundation** and mail directly to the Foundation at: PO Box 11270, Honolulu • HI 96828•0270. Please call KC Collins, CFRE, Executive Director of Development for Community Colleges at (808) 956-3458 or via email: KC.Collins@uhfoundation.org and she would be happy to help you.

Expendable Fund: 127-1260-2 ACF KONA KOHALA CHEFS ASSOCIATION (expendable in current year)

Endowed Fund: 207-1260-3 ACF KONA KOHALA CHEFS ASSOCIATION (grows endowment for increasing expenditures into perpetuity)

FUTURE DONATIONS TO ENDOWMENT

We hope that many more events and donators will choose to give to this endowment as it is just a beginning step needed to support the culinary complex into the far future. Growing the principal allows the annual income available to the culinary complex to increase into perpetuity.

Big Island Chocolate Festival **2015** **Big Mahalo & Big Success!**

Mahalo to all the resorts, restaurants, chefs, culinarians, students, sponsors and volunteers who made the Big Island Chocolate Festival 2015 a tremendous success!

Thursday, May 7: "Chocolate Soirée"



Under the direction of Chef Instructor Patti Kimball, HawCC-WH culinary students helped with on-site food preparation for *The*

Feeding Leaf's Chocolate Soiree, a prelude event to the BICF at the Kona Natural Soap company.

Big Island Chocolate Festival **presents \$5000 checks to** **beneficiaries**



Farsheed Bonakdar/Kona Cacao Assn. President, Jean, Shaheer, and Julie Ziemelis/ BICF chairperson

Hard work pays off when great causes benefit! Way to go Kona Cacao Association/ Big Island Chocolate Festival team and congrats and best wishes to Jean Hull of ACF Kona Kohala Chefs

Association and Shaheer Faltas of Kona Pacific - Pcs-keep doing all that you do for our students and community! The BICF presented a \$5000 check to each beneficiary. Mahalo to all the attendees of the Festival who supported the event AND the two beneficiaries!

TASTE OF THE HAWAIIAN RANGE FEATURES TOP CULINARY LINEUP

Marking 20 years of celebrating Hawai'i's local products and the people who produce them, Mealani's Taste of the Hawaiian Range is Friday, Oct. 9 at the Hilton Waikoloa Village. Attendees will enjoy delectable dishes using pasture-raised beef, pork, lamb, goat, mutton and wild boar—plus a cornucopia of fresh island fruit, veggies, honey, spices and beverages.

The culinary lineup already reads like a who's who of good eats. Headliners for the Taste evening gala to date include Bravo's "Top Chef" Fan Favorite Sheldon Simeona of Maui's Migrant Restaurant; Kevin Hanney of Oahu's 12th Avenue Grill, the 2015 Hale Aina Best Restaurant of the Year; and the host of TV's "Family Ingredients," Ed Kenny of Honolulu's Town Restaurant.

Hawaii Regional Cuisine founders Roy Yamaguchi and Peter Merriman will lead the pre-gala's educational offerings. Chef Yamaguchi of Roy's instructs the 2015 edition of Cooking Pasture-Raised Beef 101 at 3 p.m. while Peter Merriman of Merriman's Restaurants offers an informative presentation geared for college culinary students at 1:30 p.m. The time for this year's Taste gala is 6-8 p.m.

Pre-sale tickets for Taste are \$45 and \$60 at the door. Entry to Cooking 101 is \$10 while the 1:30 p.m. class is free. Tickets go on sale July 1 at locations: Kuhio Grille in Hilo, JJ's Country Market in Honoka'a, Kamuela Liquors and Parker Ranch Store in Waimea, Kona Wine Market in Kailua-Kona and Kohala Essence Shop at the Hilton Waikoloa Village. Purchase

tickets online at www.TasteoftheHawaiianRange.com.

KONA KOHALA CHEFS SET DATE FOR 2015 HOLIDAY GALA

KAILUA-KONA, ISLAND OF HAWAI'I— Mark your calendars for the first Saturday in December! The American Culinary Federation (ACF) Kona Kohala Chefs Association presents its 27th annual holiday scholarship fundraiser on Saturday, Dec. 5.

Christmas-Dining with the Chefs returns to the seaside lu'au grounds of The Courtyard King Kamehameha's Kona Beach Hotel. Time is 5:30-8 p.m.

This fundraiser benefits local culinary student scholarships attending HawCC Palamanui and members of the Kona Kohala Chefs who want to further their education.

Congratulations to our graduates from Hawaii Community College-West Hawai'i



Front row-l to r: Samantha Behrendt and Tiffany Chesser. Back row-l to r: Barney Barnes, Steven Kahiwa, Darryl Taceran, Cameron Linden, Stefanie Schmidt and Cindy 'Taz' Buan-Sugai.

We also thank these students for the many hours of community service they gave to the various fundraisers during the time they were students.

Graduates: we hope you stay connected to our ACF chapter and continue as the next generation of committed members.

KONA WAENA HIGH SCHOOL SCHOLARSHIP RECIPIENT



Paul Heerlein, Chris Lubke/student, and Patti Kimball

At the Konawaena High School award ceremony in May, Chris Lubke was awarded a \$1,000 scholarship from the ACFKKCA to attend the culinary program at Hawaii Community College-Palamananui. Continuing student, Jolynn Len also received a \$1000 scholarship award.

CAKE WORKSHOP



Chapter member Farsheed Bonakdar of Cocoa Outlet hosted food network star Bronwen Weber recently for a two-day cake workshop at The Fairmont Orchid, Hawai'i. Members Heather Rawson and Patti Kimball attended

along with numerous pastry chefs from Hawai'i, O'ahu, and Maui.

NEWSBITES

-attending the ACF National Conference in Orlando, Florida will be Clayton Arakawa, Patti Kimball, Betty Saiki + seven students. "Cook, Craft, Create" is the theme of this year's conference held July 30 to August 3, 2015.

-students will be demonstrating how to make popsicles with Tropical Fruits at the Keauhou Farmers Market, Saturday, July 18 from 8:30-9:30. They will receive some funding from this effort to help offset costs for traveling to the ACF National Conference.

-George Gomes, Jr. "is looking at coming back to Kona..he says, "miss it, if you know of any chef jobs, let me know..."

-"By the end of this summer, I will be putting in a transfer to your chapter. Glad to be aboard. I will be retired like you and I will do all I can to help the chapter," David Goodwin, V/P Western Region.

BIG ISLAND BITES GOLF TOURNAMENT



Wallene Blizzard, organizer and Dr. Bruce Whitaker

Mauna Kea Resorts 50th anniversary giving campaign presented a check for \$1635 to the ACFKKCA "Equip the Kitchens Campaign" for Hawai'i Community College-Palamananui Culinary Program July 8. Two other non-profits received the same donation: Make a Wish Foundation, and Mauna Kea Restoration Project. The golf tournament was held at Hapuna Golf Course. "We are thrilled to accept this donation on behalf of the Kona-Kohala chapter." said, Jean Hull, EKCP Chair, at the luncheon.