



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

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

**NEWSLETTER
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**Editor: Jean Hull, CCE, AAC
jeanhull@hawaii.rr.com
Contributor: Fern Gavelek**

**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.

Officers:

President: Clayton Arakawa, CEC, CCA
Vice President: Peter Abarcar, CC
Treasurer: Dr. Bruce Whitaker
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Corresp. Secty: Patti Kimball
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Certification: Vernon Wong & Paul Heerlein,
Scholarship: Ken Love
Agriculture: Ken Love
Publicity: Fern Gavelek
Newsletter: Jean Hull, CCE, AAC

ACF National Conference

Clayton Arakawa and Patti Kimball will travel to Orlando, Florida to represent our chapter at this conference. The conference is from 6/30-7/3 with the theme of Cook, Craft, Create. We look forward to their reports.

\$245k gift supports culinary program at Hawai'i CC– Pālanuanui

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–Pālanuanui campus.



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

“This generous endowment will ensure that we can acquire and maintain the state-of-the-art kitchen equipment necessary to provide a first class educational experience for our culinary students,” said **Martin “Marty” Fletcher**, director of the Hawai'i CC Pālanuanui campus. “In addition, this endowment will also help finance culinary

competitions, visiting guest chefs, special events and more.”

Gaining momentum

Fundraising for the culinary program gained momentum when former Hawai'i CC–WH campus culinary program associate professor **Jean Hull**, who is a board member of ACF Kona Kohala Chefs Association, and **Jim Lightner**, joined forces and organized the Equip the Kitchens Campaign at Pālanui. This campaign raised \$100,000 of the \$245,000.

“We are immensely grateful to the West Hawai'i culinary industry, chefs, residents and ACF Kona Kohala Chefs Association members. Thanks to their support and generosity we were able to make this major philanthropic investment,” said Hull.

Ensuring West Hawai'i's culinary future

“Having the best equipment, facilities and instructors for culinary students is paramount to producing outstanding chefs and our culinary leaders of tomorrow,” said Chef Clayton Arakawa, president of the ACF Kona Kohala Chefs Association and executive chef of the Mauna Lani Bay Hotel and Bungalows. “I can say that just about every hotel and restaurant on the Big Island of Hawai'i has at least one or more culinary graduates from Hawai'i Community College. Our visitors and residents are enjoying the kind of culinary experiences that set this island and state apart both nationally and internationally. We are thrilled that our gift will support the needs of the culinary program at the Pālanui campus in perpetuity,”

“In the 25 years since the first students graduated from the West Hawai'i campus with an AS degree, our graduates have gone on to become corporate executive chefs, high school teachers promoting

culinary arts, executive chefs at local and national restaurant chains and winners of gold, silver and bronze medals at many culinary competitions,” said Hawai'i Community College Chancellor **Noreen Yamane**. “We are very proud of our program and send our sincere mahalo to the entire board and its members for their support.”

“We are most grateful to the ACF Kona Kohala Chefs Association for their vision and generosity,” said **Donna Vuchinich**, UH Foundation president and CEO. “These students will play a key role in ensuring that Hawai'i has the culinary and hospitality professionals it needs to be a visitor destination of choice in the years ahead.”

More about the ACF Kona Kohala Chefs Association

The American Culinary Federation Kona Kohala Chefs Association members are industry leaders committed to enriching the culinary sector through professional development and educational opportunities. The Kona Kohala Chefs Association has more than 50 chapter members, plus college and high school student culinarians. Read the [UH Foundation news release](#) for more.

FUTURE DONATIONS

To make future 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)

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!



Aloha Macaroons
 Amici's Ristorante Italiano
 Barry Callebaut
 DeZaan Chocolates
 DHX
 Dolphin Journeys
 Fairmont Orchid, Hawaii
 Four Seasons Resort Hualalai
 Guittard Chocolate Company
 Gypsea Gelato
 Hawaii Home Tours
 Hawaiian Crown Plantation Chocolate
 Hilo Sharks Chocolate
 Hilton Waikoloa Village

Patti and Marty Kimball, Mole Bar



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 HAWAII— 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.