



**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:**

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 Certification: Vernon Wong & Paul Heerlein, CCE, CCC  
 Scholarship & Agriculture: Ken Love  
 EKCP: Jean Hull, CCE, AAC  
 Publicity: Fern Gavelek

**CAUS an ACF EKCP Benefit**

"Culinary Arts Under the Stars" was held at the Kings' Shops, Saturday, January 31, 2015. It was a 'sold out' night with over 300 guests visiting tasting stations throughout Kings' Shops. This benefit raised over \$12,000 to help equip the culinary kitchens for Hawai'i Community College-Palamananui



l-Peter Abarcar, Jr. Executive Chef Hapuna Beach Prince Hotel at his booth, serving Chinese 5-spiced Crab Cakes.

Chefs/properties from the Kona Kohala Coast who participated in this benefit: Hapuna Beach Prince Hotel, Lava Lava Beach Club, Roy's, Sansei, Solimene's, Three Fat Pigs, Mamane Bakery, KPC/Hilton, plus

HawCC-WH culinary art students.

Many guests complimented the event, the food stations and the venue. It seemed they particularly liked the passports, being 'checked off,' which added charm and control to the event.



Jim Lightner handling the HawCC-Palamananui station.

Mahalo to coordinator Nancy Ginter-Miller along with her talented team of ACF volunteers: Jean Hull, Bruce Whitaker, Vicky and Brian Koningsor, Patti and Marty Kimball, Fern Gavelek, Karen and Tim Carrier, Judy Schuman, Carrie Phipps, Nancy and John Edney, Clare Bobo, Paul Heerlein, Betty Saiki, Fernand Guiot, Jim Lightner. Also a big thank you to culinary students who helped this event to be a success.

Looking forward the next CAUS at the Kings' Shops in 2016.

## **16th Annual Hilo Culinary Classic**

The 16th Annual Hilo Culinary Classic was held on Friday, April 4, 2015 and it was the largest display of culinary technical skill, creativity and knowledge since the Hawai'i Community College Culinary Arts Program began the food competition 16 years ago.

The culinary displays ran the gamut from savory multi-course meals, inventive desserts, hors d'oeuvres, celebration cakes for that special event and edible art pieces.

The Hawai'i CC Culinary Arts Program is an American Culinary Federation Accredited College, which follows its teaching competency and standards.

A team of accomplished chefs judged the entries in accordance with American Culinary Federation rules.

Captain of the team and returning judge, Jim O'Keefe, formerly of O'Keefe and Sons Bakery, Chef Ernesto Limcaco, Corporate Executive chef for Y Hata Ltd., is also a returning judge. Chef Casey Halpern, of the venerable Cafe Pesto and a long-time supporter of the Hawai'i CC Culinary Arts Program, rounded out the panel of judges.

The student displays were evaluated on presentation, nutritional balance, thematic balance, workmanship, practicality, creativity and composition. Awards will be presented during the public exposition.

HawCC-WH had 4 out of 38 entries and represented 10% of the entries in this competition. Tiffany Chesser and Arnel Andres received gold medals, first place and best of show trophies. Cameron Linden, Darryl Tacderan and Steven Kahiwa received silver medals. Samantha Madsen, Stefanie Schmidt and Barney Barnes received silver medals. Cindy (Taz) Buan-Sugai received a silver medal.



Tiffany Chesser, Gold medal: Alice in Petit Four Land



Paul Heerlein, Instructor, Samantha Madsen, Stefanie Schmidt and Barney Barnes/students and Fernand Guiot, Instructor

## MOTHER'S DAY ALERT: TREAT YOUR FAVE FEMALE TO THE BIG ISLAND CHOCOLATE FESTIVAL

KOHALA COAST, HAWAI'I ISLAND—Show the gal in your life how much you care Mother's Day weekend with tickets to the decadent Big Island Chocolate Festival gala 5:30-9 p.m. Saturday, May 9 at The Fairmont Orchid, Hawai'i. Indulge in both savory and sweet chocolate creations by top chefs complemented by the harp and violin duo String Beings, fine wines and handcrafted ales, Bacardi cocktails, chocolate sculpting, chocolate body painting and dancing.

Among the culinary offerings, festival host The Fairmont Orchid, Hawai'i is serving savory cocoa nib-crusted beef long rib with white corn and pickled roots, plus Waialua Estate chocolate pate with caramelized pineapple for dessert.

In addition, Hawai'i Community College students under Patti Kimball's leadership, offers an all-you-can-eat cuisine bar with a Chicken Mole Rice Bowl under make-your-own spinach/strawberry salad and tasty tofu and fish poke. Big Island Candies joins this year's festival sharing buttery shortbread cookies topped with luscious Amoretti cookie spreads.

Fun includes voting for your favorite culinary station while chefs, chocolatiers and cacao growers also vie in a variety of contests judged by a stable of celebrity chefs: Internationally acclaimed Derek Poirier of Valrhona, Donald Wressell of Guittard. Top 10 Pastry Chef in America Stanton Ho and Kona's own Hawai'i Regional Cuisine founder Sam Choy.

Awards will also be presented to statewide college culinary students competing BICF's annual food competition earlier that day focusing on plated desserts using chocolate. Students will be judged by participating festival celebrity chefs.

The festive gala caps three days of choc-licious fun and hands-on learning opportunities presented by the Kona Cacao Association. All activities are open to the public and benefit the "Equip the Kitchens" campaign for the future Hawai'i Community College-Palmanui and a capital campaign to build a community kitchen at the Waldorf-inspired Kona Pacific Public Charter School in Kealahou.

Gala admission is \$75 with VIP tickets for \$100. Find gala and festival seminars details, plus tix info at [www.bigislandchocolatefestival.com](http://www.bigislandchocolatefestival.com). Get updates on facebook and #BICHocoFest. Questions? Phone 808-324-6100.

Special room rates of \$299 including breakfast for two are offered by The Fairmont Orchid. For accommodations, book with the hotel at 808-885-2000 and mention "Big Island Chocolate Festival."

The **Big Island Chocolate Festival** is presented by the Kona Cacao Association, Inc. The mission and goal of KCA is to promote the cacao industry on the Big Island of Hawai'i by presenting BICF as an educational and outreach opportunity for local cacao farmers, the hospitality industry and cacao enthusiasts. For information, visit [www.bigislandchocolatefestival.com](http://www.bigislandchocolatefestival.com).



### "CHOCOLATE SOIRE'E" DINNER

HAWAI'I ISLAND—As a prelude to Big Island Chocolate Festival, local event planning and catering company The Feeding Leaf presents the premier "Chocolate Soirée" dinner on Thursday, May 7, 5-8 p.m. at Kokoleka Lani Farms. Proceeds benefit American Culinary Federation/Kona Kohala Chefs Association scholarships and Kona Pacific Public Charter School.

Tickets are \$125 per person, including dinner cocktails and wines. For reservations call 808-325-3803

The seven-course feast features Original Hawaiian Chocolate, savory and sweet, created by notable chefs like Stanton Ho (Amoretti), Clayton Arakawa (Mauna Lani Resort), Angela Smith (Sweet Eat), and Scott Hiraishi (The Feeding Leaf), assisted by culinary students from University of Hawai'i Center—West Hawai'i Campus.

Chocolate cocktail concoctions will be provided by mixologist and general manager Keith Malini of Ray's on the Bay, at Sheraton Kona Resort and Spa at Keauhou Bay. Ray's on the Bay has also selected fine wines to serve with the elegant farm-

“The Chocolate Soirée is a fun way for us to do some education. It gives the students a chance to work with top chefs in a unique environment, and to work with the more unusual Hawai‘i Island ingredients they don’t see or use every day,” said The Feeding Leaf General Manager Les Apoliona.

### ***BIG ISLAND BITES AT HAPUNA***

Mauna Kea Resort presented the Inaugural **BIG ISLAND BITES** Golf Tournament at Hapuna Golf Course on Sunday, May 3, 2015 followed by **the After Bites** awards reception. In line with Mauna Kea Resort’s 50<sup>th</sup> Anniversary and as part of the resort’s *50 Acts of Aloha* giving campaign, tournament part of the proceeds will be donated to the American Culinary Federation Kona Kohala Chef’s Association’s Campaign to help equip the kitchens at Palamanui.



K. Martin 'Marty' Fletcher, Ph.D.  
Director, University of Hawaii Center, West Hawaii

Dr. Fletcher taking a moment before the tournament to take a photo by the HawCC-Palamanui booth. One of his team partners was Dana Leatherwood, the new supervisor for the F&H Construction. He told us all efforts for the college are on track and all major equipment will be furnished by the construction company.

**Big Island Bites at Hapuna Golf Course** had Big Island restaurants serving from various hole locations with delicious bite-sized dishes. There were specialty drink stations throughout the course, compliments of one of our committed sponsors, Young’s Market.

The **After Bites Awards Reception** was held at Arnie’s at Hapuna Golf Course with additional Big Island restaurants providing tasty samplings in partnership with restaurants from Mauna Kea Beach Hotel and Hapuna Beach Prince Hotel.

The ACFKKCA and our EKCP is so fortunate to have industry partners such as The Feeding Leaf, The Chocolate Festival and the Mauna Kea Resort with us for the future of our culinary program at Palamanui. Mahalo! Mahalo! Mahalo Nui Loa!



Patty Kimball and Jean Hull

Patty and Jean sold mulligan's at the HawCC-Palamanui and EKCP booth at Big Island Bites in addition to answering any questions from the 50 registered players.

In the afternoon Carrie Phipps, managed this station. Carrie is the new Education Specialist for the Hawai‘i Community College. Congratulations Carrie.