



American Culinary Federation  
Kona-Kohala Chefs Association  
P.O. Box 1268, Kailua-Kona, HI 96740  
[Chapter HI043]

**NEWSLETTER**

Volume 13 Issue no. 51, Winter 2016  
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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.*

**2016 A New Year  
2015 - ACFKKCA - A YEAR OF  
ACCOMPLISHMENT**

*by retiring Editor, Jean Hull*

**Highlighting 2015 major  
accomplishments:**

1. *Opening up of our Hawaii Community College Campus-Palamananui.*
2. *Establishing a UHF fund: The ACFKKCA & Jean Hull Endowment of \$245,000. This endowment provides several thousand dollars each quarter to the Palamananui culinary program into perpetuity.*
3. *\$30,000 of the Endowment was set aside for adding equipment to the Palamananui kitchens, including outdoor dining room furniture and storage.*

4. *Awarding eleven \$1000 scholarship to our culinary students.*
5. *A successful scholarship benefit, Dining with the Chefs, on December 5, 2015 reached its 27th year featuring 20 Island Chefs, fine wines and handcrafted ales.*
6. *A 2016 Slate, Executive Board and Board of Directors was approved.*
7. *ACF National selected our chapter to host the Western and Regional Chef Connect Conference at the Waikoloa Marriott April 3-5 (Sunday-Tuesday).*

**HAWAII COMMUNITY COLLEGE-  
PALAMANUI**

Dedication will be on February 26 from 3:30 by invitation.

An open-house will be on February 27 from 9-2:00 for the public. Paul Heerlein will do a demo in the morning and we will have an ACFKKCA booth nearby.

"Touring the kitchen recently at Hawaii Community College-Palamananui, I was elated to see all of the equipment: freezers, chill boxes, ranges, grill tops, pizza oven, tilting skillet, working tables, small equipment and so forth in the new culinary teaching kitchens at Palamananui.

John Morton, Vice President for Community Colleges, University of Hawai'i is deserving of a heartfelt appreciation from the community at finding funds for the two culinary kitchens with state of the art equipment. He has our sincerest appreciation for supporting higher education at Hawai'i Community College-West Hawaii.

Achieving this incredible support for teaching the next generation of cooks and chefs provides gainful employment for the resorts and the many restaurants Kona and Kohala. An incredible gift available to our high school graduates and for adults who would like to redirect their employment opportunities with state of the art equipment. It will be exciting to see what the next 20 years will bring to this viable industry." Jean Hull, CCE, AAC, retired Professor Culinary Arts/HCC-WH

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## ESTABLISHING AN ENDOWMENT

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

Our chapter is immensely grateful to the West Hawai'i culinary industry, chefs, residents and the ACF Kona Kohala Chefs Association members. Thanks to their



support and generosity over the past 26 years, we were able to make this philanthropic investment.

Examples of community event support are:

The Big Island Chocolate Festival presented a \$5000 check to our chapter.



- Mauna Kea Resort's 50th anniversary campaign presented a check for \$1635 to the ACFKKCA for the Big Island Bites golf tournament.
- Kings' Shop for hosting Culinary Arts Under the Stars

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. The Chapter's vision is to double this endowment in the next ten years.

**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](mailto:KC.Collins@uhfoundation.org) and she would be happy to help you. When contributing to the endowment it is identified by the following:

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

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## CULINARY SCHOLARSHIP RECIPIENTS



l-r: Betty Saiki, Chef Instructor, Jolynn Len, Jean Hull, Savannah Barnes, Tomi Salinger, Shannon McNamara, Madeleine LeBourveau, Gabryelle Tagupa, Paul Heerlein/Program Coordinator and Stella Rainville

Each student received a \$1000 scholarship at Dining with the Chefs, Dec. 5, 2016



## DINING WITH THE CHEFS 27TH YEAR

The successful scholarship benefit, Dining with the Chefs, on December 5, 2015 at Kamakahonu Bay was a taste treat for nearly 400 guests. It was a



pleasure to hold our benefit at one of the state's most historic sites. Steve Marquard and his staff of volunteers did an exceptional job in presenting this benefit with aloha.

-presentation by Chef Armando Altamirano of Los Habaneras



Paul Muranaka, Executive Chef, Royal Kona Resort

## SLATE OF OFFICERS AND CHAIRS 2016-2018

### **Officers:**

President: Chef Clayton Arakawa, CEC, CCA  
 1st Vice-President: Chef Peter Abarcar, CC  
 2nd Vice-President: Hubert DesMarais  
 Treasurer: Bruce Whitaker, Ed.D, CFCS  
 Secretary: Patti Kimball  
 Corresp. Secty: Cindy (Taz) Buan-Sugai  
 Member @ Large: Jean Hull, CCE, AAC  
 Member at Large: Chef Daniel Sampson  
 Member at Large: Dr. Carol Whitaker

### **Committee Chairs:**

Chef and Child: Tami MacAller  
 Education: James Lightner  
 Membership: Greg Anderson & Steve Marquard  
 Certification: Paul Heerlein, CCE, CCC  
 Scholarship: Carol Whitaker, Ed.D, CFCS  
 Publicity: Fern Gavelek  
 Newsletter: Cindy (Taz) Buan-Sugai  
 Events: Jean Hull  
 Jr. Chapter Advisors: Paul Heerlein and Betty Saiki



At the President's Ball held at the Mai Grill, Clayton Arakawa, Executive Chef, Mauna Lani Bay Hotel and Bungalows, was awarded our ACFKKCA Chef of the Year, with Patti Kimball, President's Medallion Award

## ACF WESTERN REGION CHEFCONNECT

The **Waikoloa Beach Marriott Resort & Spa** will host ChefConnect: Hawaii, April 3–5. If you're a chef seeking new ideas, a student looking to gain experience or a foodservice professional keeping atop the latest trends, we've got plenty of educational and networking opportunities for you.

Gather with colleagues old and new to experience the Hawaiian spirit of hospitality at one of the best luaus on the island! While the sun sets over Anaeho' omalu Bay,

**ChefConnect: Hawaii** will take over Waikoloa Beach Marriott's luau with the best of traditional Polynesian food, entertainment and views to make this an unforgettable ChefConnect event on April 4th!

**Register now [acfcchefs.org](http://acfcchefs.org).**

-ACF National team and Patti Kimball, coordinator



**KINGS' SHOPS ANNOUNCES A BENEFIT:  
THE CULINARY ARTS UNDER THE STARS  
GALA EVENT**

Kings' Shops and the American Culinary Federation (ACF) Kona Kohala Chefs Association are once again partnering to stage the premier culinary gala event and silent auction, **Culinary Arts Under the Stars** from **5:30-7:30pm Friday, February 26, 2016 at Kings' Shops**. All proceeds from the event and auction will benefit the Culinary Arts Program at Hawaii Community College-Palamananui.

Tickets are \$45 in advance and \$55 at the door. Tickets available at Maui Divers Jewelry in Kings' Shops and Westside Wines in Kopiko Plaza (cash/check only), Kailua Candy Company 808 329-2522 and on-line (credit card) at [www.KonaKohalaChefs.org](http://www.KonaKohalaChefs.org).

Scrip for beer, provided by Big Island Brewhaus are \$3.00 and wine, provided by Westside Wines are available for \$6 each. All proceeds will benefit the Culinary Arts Program.

Enjoy entertainment from the jazz music trio Tropical Vibrations while you stroll through the mouthwatering tasting stations presented by the top chefs of the Kohala Coast.

1. Chefs joining Culinary Arts Under the Stars 2016 are:
2. Chef Allen Hess of Mai Grille at Kings Shops Waikoloa Golf
3. Chef Cary Peterson of Kohala Burger and Taco in Kawaihae
4. Chef Stennis Hirayama of Tommy Bahama Restaurants and Bar - Mauna Lani
5. Returning chefs include Chef Jayson Kanekoa, Waikoloa Beach Resort & Spa
6. Chef Ippy Aiona, The Three Fat Pigs Restaurant and Gastropub
7. Chef Beth Fuller, Lava Lava Beach Club
8. Chef Dayne Tanabe, Hilton Waikoloa Village

9. Chef Peter Abarcar, Jr., Hapuna Beach Prince Hotel
10. Chef Connor Butler, Roy's Waikoloa Bar and Grill
11. Students from the Culinary Arts Program and instructors Chef Paul Heerlein and Chef Fernand Guiot will present a savory and dessert tastings.

Donations needed for the Silent Auction. Gift certificates to dine are always well received by attendees: Contact Coordinator Nancy Ginter-Miller at [nkona@hawaii.rr.com](mailto:nkona@hawaii.rr.com) or call: 769-0672.-----

**NEWSBITES**

Great news! By Paul Heerlein

The table and chair quote is finally approved by the UHfoundation! We are also close to purchasing a 20 foot storage container.

We needed a vita mix and smoker. The vita mix is purchased and the smoker is simmering along.

Thank you so much for your help and support!

**NEW EDITOR**

Following this newsletter, the new Editor will be Cindy (Taz) Buan Sugai, a recent graduate of our culinary program. She also does the web site for the Culinary Program at Palamananui. To Connect with Culinary students @ Palamananui via Facebook: <https://www.facebook.com/westhawaiiiculinary>

"It has been such a wonderful experience being part of the ACF - Kona Kohala Chefs for almost 3 years. I hope that my contributions will continue to see growth in both the ACF Kona Kohala Chefs Chapter and the Culinary Arts Program at Palamananui. I graduated from the Kealakekua Campus of West Hawai'i Culinary Arts in 2015. I am continuing my education. Right now I am finishing up my Liberal arts at Palamananui and will get my Bachelor's degree in Secondary Education from Chaminade University via online. My goal is to teach culinary arts at the high school level. I am at school Monday through Thursday, then Friday-Sunday my husband and I run our food truck Local Comfort Food LLC in Kealakekua at Treasure Island Thrift store parking lot. In between is family, homework and ACF Kona Kohala Chefs. 2016 is going to be awesome!" by Taz





Jean, former Editor & and Taz, new Editor of Newsletter

New members: Karen and Emil Eastburn and Marie McEachin. WELCOME!

- Brewers Festival: March 12, 2016
- Chocolate Festival at Hapuna Beach Prince Hotel May 13 and 14. Student competition Friday, May 13th.
- **Next Luncheon meeting:  
Friday, February 5th at Luna  
Restaurant in Kamuela.  
reservations required:  
[konakohlalachefs.org](http://konakohlalachefs.org)**



American Culinary Federation  
The Standard of Excellence for Chefs