



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

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

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[Chapter HI043]

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 with the Chefs” is celebrating its 30th year on December 1, 2018 at the Courtyard King Kamehameha’s Kona Beach Hotel.

Slate of Officers 2018-2019
President; Clayton Arakawa, CEC
Vice President: Peter Abarcar, CC
Vice President: Michelle Gomez
Treasurer: Sandy Caldwell
Secretary: Daniel Sampson
Certification: Paul Heerlein CCE, CCC
Corresponding Secretary: Kerstin Pfeiffer
Board Members: Jean Hull, CCE, AAC
Jean Marc Heim, Patty Kimball

It will be on the luau grounds overlooking Kamakahonu Bay. Tickets will be \$120 for VIP guests and \$90 for guests. Kelly Drysdale is our Event Coordinator. BigIslandKD@gmail.com; (808) 896-0777.

Sponsored annually by our ACF Kona Kohala Chefs Association it is designed to provide culinary scholarships for:

- *Qualifying culinary arts students at Hawai'i Community College-Palamanui.*
- *High school students wishing to enter Culinary school for the first time.*
- *Professional chef and cooks in continuing education programs & certification.*



Proceeds from the Silent Auction and will benefit the Culinary Arts Program for Hawaii Community College-Palamanui through the ACFKKCA and Jean Hull Culinary Endowment. Interest is directed quarterly through the University of Hawai'i Foundation.

Recent scholarships were awarded as follows: Continuing fall students Lily Frazier, Thomas Elarco, Daine Lagpacan and Alma Goral/\$2000 each. Jett Johnson, a first-year student, Deanna Marks was awarded a \$2000 Discovery scholarship. The Brewers Fest Scholarship was awarded to Rachel Smith for \$2000 and to Jeff Johnson for \$1000.

Susanne Bearth was supported with \$200 from ACFChef and Child fund to teach nutrition and cooking classes at Innovations Charter School.

News bites

- Our President Clayton Arakawa will be attending and representing our Kona Kohala Chapter at the ACF National Conference in New Orleans in July under the continuing education scholarship funds. Clayton will source ideas for growing our membership. At the July 1 board meeting, he proposed we consider having all cooks and chefs apply for Chef of the Year and for our chapter to develop a *Restaurant of the Year* award. Paul Heerlein will be attending the conference also.
- Patti Kimball is writing a class proposal for students to take in preparation for competition. Teams will be competing at the Chocolate Festival in April of 2019.
- November 11, the Kona Coffee Cultural Festival Recipe Contest will be held at the Palamanui campus.
- Our chapter is supporting an ad which features a free knife kit for new culinary students who register for classes at HCC-Palamanui before July 12, 2018.
- The Brew Fest has awarded our chapter \$8000 for our high school program.
- Chef Hubert Des Marias, formerly of the Fairmont Orchid has moved to Kauai.
- The new Executive Chef at the Sheraton Kona Resort and Spa is Michael Quanan. A graduate of Konawaena High School, Chef Quanan got his start in the '90s working at the Mauna Kea Beach Hotel where he apprenticed under the resort's veteran chefs. He later worked as a cook for Club Grill at Hualalai Resort from 1999 to 2003, and then served in the kitchen at Hokulia's restaurant in Keauhou, creating nightly menus. After serving as sous chef for Nanea Golf Club for five years, he ventured into the other side of the culinary industry, running the produce department for Suisan in Kona. That experience led him to the purchasing department at Hapuna Beach Prince Hotel for three years, after which he got back into the kitchen as executive sous chef overseeing all of the resort's daily culinary operations and restaurants. "I love the team here and hearing their ideas about what to incorporate into the menu," he said. "Rays on the Bay is a beautiful spot for breakfast and dinner. It feels great to be here so close to where I grew up."

- Elizabeth Elkjer, of Sustainable Island Products, was recently tapped with a Kona-Kohala Pualu Award for Chamber Member of the Year.

Taste of Palamanui

This is a preliminary outline/draft of the Taste of Palamanui event (T.O.P). If you have a passion to volunteer for any duties please contact Paul Heerlein, Coordinator (heerlein@hawaii.edu)

DATE: Saturday, February 23, 2019

PLACE: HCC-PALAMANUI CAMPUS

TIME: 5:30-8:00 p.m.

WHY: A benefit for the Culinary Arts Program for Hawaii Community College-Palamanui through the ACF Kona Kohala Chefs Association and Jean Hull Culinary Endowment. Our current and future students will benefit with equipment, scholarships and competition through sustained funding. Interest is directed quarterly through the University of Hawai'i Foundation.

MISSION: A synergistic event integrating high school, college, industry and our community to Hawai'i Community College-Palamanui, particularly the culinary arts program.

- Provides an event for high school students to consider entering the Palamanui culinary program as a career, or an opportunity for employment.

FORMAT:

- 1) Stations of tastes by properties/chefs with high school students and college students paired with chefs
- 2) Beverage stations with wine and local beer
- 3) Non-alcoholic stations
- 3) Event opens with a Hawaiian chant and performances by the Hawaiian Studies program
- 4) Silent auction

In Memorium

Former Kona Kohala Chefs President Chef William Trask has passed away. A celebration of life was held in Honolulu on Saturday, June 23 at Kahala Beach Park.

William Kaluakini Trask was Hawaiian, Chinese, Caucasian and a native of Maui, Hawaii. Growing up on the Valley Isle, he was drawn to the food industry through his embracing of the relationships between the Hawaiian concepts of 'ohana and 'aina and



farmer-chef relationships. Chef Trask served his culinary apprenticeship with Westin Hotels and the Hawaii Hotel Restaurant Industry.

Comments from Paul Heerlein: “Chef Trask was a staunch supporter of the sustainable food movement as well as a coach and mentor for Hawaii Community College culinary students. On various occasions he would come and judge the students knife and cooking skills. Chef would take time to speak to each student and share his wealth of knowledge. His words “with responsibility comes privilege” has an impact on our lives. We will miss you, and your caring nature. A hui hou Chef Trask.



L: Accepting the ‘CHEF OF THE YEAR’ Award is President William Kaluakini Trask, CEC, AAC. He was honored at the annual President's Ball Dinner held at Daniel Thiebaut Restaurant in Waimea Hawaii, February 27th, 2009.

Chapter member and publicist Fern Gavelek is paying tribute to the late Chef Trask with a photo in the July-August fruit-themed issue of *Ke Ola Magazine*. Appearing on the magazine’s table of contents pages, the photo, “Chef Trask’s Fruit Plate,” was taken in 2008 when Trask was the executive chef of the former Outrigger Keauhou Beach Resort. Fern asked chef to prepare a plate using offerings from the breakfast buffet. A story inside the magazine about the photo says, “The late Chef William

was a wizard in the culinary art of garde manger and his buffets were colorful and full of Hawaii’s bounty. An advocate for fostering farmer-chef relationships, chef often hung a huge bunch of bananas right on the buffet to the delight of patrons.”



The magazine also contains an article by Fern on how the Hawaii Tropical Fruit Growers is cultivating successful farmers to feed our island. HTFG is led by its long-time executive director and Kona Kohala Chefs chapter member Ken Love. The magazine is available on stands island wide and also at <https://keolamagazine.com>.



L: Ken Love

Next luncheon/meeting is Monday, September 10, 2018 at
Hapuna Prince.