



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

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

NEWSLETTER

Volume 12 Issue no. 44 Spring, 2014

Publisher: ACF Kona Kohala Chefs Association

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.

(photo)Officers:

President: Clayton Arakawa, CEC

1st Vice President: Stephen Rouelle

2nd Vice President: Peter Abarcar, CC

Treasurer: Dr. Bruce Whitaker

Secretary: Victoria Koningisor

Corresponding Secretary: Patti Kimball

Committee Chairs:

Chef and Child: Carol Whitaker & Jean Hull, CCE, AAC

Education: James Lightner

Membership: Daniel Thiebaut & Greg Anderson

Junior Chefs: Paul Heerlein, CCE, CCC & Betty Saiki

Certification: Vernon Wong & Paul Heerlein, CCE, CCC

Agriculture: Ken Love

EKCP: Jean Hull, CCE, AAC

"Taste of the Movies"

The 9th Annual Big Island Film "Taste of the Movies" will be held on May 23, 2014 at The Fairmont Orchid, Hawai'i from 5:00 until 7:00 PM as a fundraising event supporting the Hawai'i Community College at Palamanui and its culinary program. Chef David Paul Johnson is recruiting chefs for the event.

CAUS a ACF Chef and Child Benefit

"Culinary Arts Under the Stars" hosted by the Kings' Shops on Saturday, February 22, 2014 turned out to be a lovely, delightful and delectable benefit. This food tasting benefit for the American Culinary Federation Chef and Child Nutrition Program delivered as planned, realized enough funds for the CCF program for the upcoming year while pleasing over 130 guests.

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.

The excellent wine pairings by Westside Wines and handcrafted beer by Big Island Brewhaus in the gated area with numerous high tops was very well received.



L-r: Joe Derla/KPC Chef, Dayne Tanabe/Executive Sous Chef, Eddie Enojardo/Pastry Chef and staff from the Hilton-participants for our ACFFCF benefit for 19 years.

To the Kings' Shops, all volunteers and participants, the Chef and Child Program thanks you for helping to give children a gift that lasts a lifetime: "Making wise food choices."

The ACFFCF team and looks forward to partnering again with the Kings' Shops next year on January 31, 2015.

High School: Patti Kimball reported: On March 7 and 8 performance based assessments were held at the King Kamehameha's Kona Beach Hotel. Twenty four students from six high schools had to demonstrate what they learned by completing tasks assigned and judged by culinary experts. Students developed the menu, wrote an original recipe, shopped for ingredients, prepared food, presented the meal to a panel of tasting judges, proposed a profitable selling price for their product, and did a 20-minute formal food presentation. In the end, KTA representatives chose a recipe to

feature in its stores. ACF turnout and support was good and judges and participants included Chef David Paul Johnson, Katherine Louis, Amy Ferguson, and David Chiddo.

West Hawaii Today Article link

<http://westhawaiiitoday.com/news/cooking-real-life-solutions->



Kona Residents Win ACF Western Regional Awards Jean Hull, Ken Love Tapped in Oakland

BIG ISLAND OF HAWAII—Kona residents Jean Hull and Ken Love were recently recognized by The American Culinary Federation (ACF) Western Region at the ACF conference in Oakland, Calif.

Jean Hull, CCE, AAC of Hospitality Consulting by Jean received the President's Medallion, which is awarded to members who exemplify culinary excellence and leadership and have contributed their expertise to the advancement of the culinary profession. The Kailua-Kona resident is a long-time champion of culinary arts on the Big Island, serving as Associate Professor of Culinary Arts at HawCC-West Hawaii for over 14 years.

Hull spearheads annual Kona Kohala Chefs fundraisers and programs, including the award-winning ACFChef and Child initiative that teaches West Hawaii second graders how to make nutritious food choices. She has been the driving force behind the continuing Equip the Kitchens Campaign for the future Hawaii Community College-Palamanui campus.

Ken Love, executive director of Master Food Preservers and the statewide Hawaii Tropical Fruit

Growers, received the Cutting Edge Award, which taps members who provide exemplarily leadership and service to the culinary profession.

The Captain Cook resident is a long-time, outspoken advocate for the use of locally grown food and was a project manager for the Research Corporation for the University of Hawaii. He serves as an ongoing educational resource for farmers to create value added products and in 2012-13 spearheaded a statewide exotic fruit series in 16 locations to teach grocers, chefs and consumers the benefits of 11 little-used fruits. His educational outreach went global after appearing in the 2012 feature documentary film, "The Fruit Hunters."

In addition to Hawaii, regional winners hailed from the West Coast, Arizona, Nevada and the Philippines. The ACF Western Region has 29 chapters and named five Cutting Edge and six President's Medallions recipients this year. The ACF is the industry leader in offering educational resources, training, apprenticeship and accreditation to enhance the professional growth of all chefs.

Newsbites

-The HawCC-WH culinary program was reviewed by the ACF Accreditation March 5 - 6. Report in next issue.

-April 2, Luncheon/meeting at Pueos Osteria featured Byran Herata from the Department of Health with updates on standard for restaurants. Check it new standards online.

- a Kīpaepae Ho'okama'āina ceremony and reception for Dr. Kenneth Marty Fletcher was held on Friday, March 14, 2014 at the UH Center West Hawai'i, Center Courtyard. He is the newly appointed Director for the UH Center West Hawai'i. The UH Board of Regents approved Dr. Fletcher's appointment effective March 10, 2014.

- Sat., April 26, Daniel Thiebaut, Jean Marc Heim and Jean Hull to present a ACFCCF booth featuring healthy fruits and vegetables in 15th ANNUAL WAIMEA HEALTHY KEIKIFEST 2014: 9 a.m.-1 p.m., Parker Ranch Center. To celebrate "Keeping our Keiki Safe and Healthy," the event is designed for children ages 3-12 along with their parents to spend the day

exploring a variety of hands-on activities on environment, fitness, health, mind, nutrition and safety. Free.

-Hawaii Community College-Palamananui photos taken March 4 show the foundations and rebar. Pads were poured in early April. On target for 2015 completion.

-April 21, Monday, 1:00 p.m. ACF Board meeting at Mauna Lani Bay Hotel.

- May 7th, Wednesday, 11:30 ACFKKCA luncheon/meeting at the Kona Brew Pub. Reservations required.

-June 3rd, Tuesday, HFM Trade Show at the Hilo Hawaiian Hotel. Let's carpool and support our supporters.

-Hilo Culinary Classic report will be in the Summer newsletter.

KONA KOHALA CHEFS FUNDRAISER SETS DATE, NEW LOCATION

KAILUA-KONA, ISLAND OF HAWAI'I—Mark your calendars! The American Culinary Federation (ACF) Kona Kohala Chefs Association presents its 26th annual holiday scholarship fundraiser with a new name and location on Saturday, Dec. 6 at The Courtyard King Kamehameha's Kona Beach Hotel.



Ahu`ena Heiau O Kamaka`honu

Overlooking the twinkling lights of Kailua Village and the slopes of Hualalai, Christmas at Kamaka'honu Bay-Dining with the Chefs will sprawl on the hotel's historic, seaside lu'au grounds. The setting sun will kick off the event from 5:30-8 p.m. Most recently called Christmas at the Fairmont and Christmas at Kona Village, the festive holiday gala was held at King Kamehameha's Kona Beach Hotel in 1994.

"It's a great pleasure to return the event to this historic property in Kailua Village," shared event

founder Jean Hull, CCE. "In addition, we are extremely pleased that the hotel's executive chef, George Gomes, was one of the first graduates of our culinary program at Hawai'i Community College in Kona."

The fundraiser benefits local culinary students attending HawCC in Kona, helping to equip the kitchens at Palamananui, and members of the Kona Kohala Chefs who want to further their education. Twenty top Hawai'i chefs and confectioners will use primarily locally sourced ingredients to prepare tantalizing cuisine with a holiday twist—all accompanied by handcrafted ales, wines and 100 percent Kona coffee. Attendees can enjoy live music and dancing under the stars, plus an exciting silent and live auction.

Tickets remain \$85 each or a reserved table for 10 for \$1,000 and will be sold starting October 1. Purchase online at www.konakohalachefs.org, or at Kailua Candy Company. Phone 329-2522 for info and to also charge tickets by phone.

Steve Marquard will chair this benefit and we hope the entire chapter helps him to make this a most successful endeavor and partnership.

HCEF Chef Mavro Restaurant Reality Program

UH West Hawaii culinary students Samantha Madsen, Kanani Sadumiano and Chef Instructor Betty Saiki participated in a two-day HCEF Chef Mavro Restaurant Reality program. The students learned about fresh local ingredients, AAA Five Diamond service and honed kitchen skills.



Samantha Madsen, Chef Mavro, Chef Instructor Betty Saiki, Kanani Sadumiano, Chef Mavro Pastry Chef Elisabeth Dippong

The program included Chef tours of the United Fishing Agency, guided by GM Brooks Takenaka; Sumida Watercress Farm, led by David Sumida, and Kualoa Ranch Oyster Farm with Kui McCarty and Bruce Anderson.

Chef Mavro hosted the students and their instructor for the Chef's fine dining experience to culminate the experience. Special thanks to United Fishing Agency, Sumida Watercress Farm, Kualoa Ranch and the entire Chef Mavro culinary team.

Here is what the students said:

From Kanani, *"Being given the opportunity to work with Chef Mavro, Honolulu's fine dining and top rated restaurant that holds the prestigious James Beard award, gave me experience, knowledge of the fine dining realm, as well as inspiration and dedication. It was an honor to work with him."*
 From Samantha, *"This was a wonderful opportunity and I am truly blessed to have been chosen to work with Chef Mavro. This will forever leave a wonderful impression on my life and I will always be thankful."*

POKE CONTEST NAMES WINNERS, PROCEEDS BENEFIT EQUIP THE KITCHENS CAMPAIGN & KEALII PAUAHI FOUNDATION- March 20, 2014

KEAUHOU, HAWAI'I ISLAND—Over 40 professional, amateur and high school contestants vied in the third annual Sam Choy's Keauhou Poke Contest March 16 at the Sheraton Keauhou Convention Center. Proceeds benefit to help the \$150,000 Equip the Kitchens Campaign for the future Hawai'i Community College-Palamananui campus and the Kealii Pauahi Foundation.

New to this year's contest was a category for using Hamakua Mushrooms and a fun Poke Throw Down. The Throw Down pitted winner Nakoa Pabre of Umeke's preparing a quick poke in competition with Bryan Fujikawa of Sun Dried Specialties.

Florist Barbara Meheula won the Celebrity Poke Contest, besting pro football player Max Unger, Hawai'i County Mayor Billy Kenoi, West Hawaii Today Publisher Tracey Fosso, Miss Kona Coffee 2014 Jeanne Kapela and Facebook Chef Billy Desmond.

Sam Choy's Keauhou Poke Contest is part of Kamehameha School's annual Kamehameha III celebration that commemorates the Keauhou-born king, Lani Kauikeaouli. The contest is sponsored by: Kamehameha Schools, plus Aloha Shoyu Company, Suisan Company Ltd., Hawaiian Springs, Hamakua Mushrooms, West Hawaii Today, the Sheraton Kona

Resort and Spa at Keauhou Bay, Fresh Island Fish, Coca Cola, BMW of Hawaii, Tanioka's Seafood & Catering, Sam Choy's Kai Lanai, Roberts Hawaii, Bacardi, Sun Dried Specialties, Kapa Radio and Young's Market Co.

2014 Sam Choy's Keauhou Poke Contest Winners

Professional Division

Category: Traditional Poke

- 1st Nakoa Pabre of Umeke's
- 2nd Wade Tamura of Facebook
- 3rd Robin Ganir of Broke Da Mouth

Category: Cooked

- 1st Peter Kaluna of UH Dining Services
- 2nd George Gomes of King Kamehameha's Kona Beach Hotel

Category: Poke with Aloha Shoyu

- 1st Robin Ganir of Broke Da Mouth
- 2nd Nakoa Pabre of Umeke's

Category: Non-Seafood

- 1st Paul Muranaka of King Kamehameha's Kona Beach Hotel
- 2nd Nakoa Pabre of Umeke's

New Category: Poke with Hamakua Mushrooms

- 1st George Gomes of King Kamehameha's Kona Beach Hotel
- 2nd Troy Cataraha of Sam Choy's Kai Lanai
- 3rd Robin Ganir of Broke Da Mouth

Non-Professional Division

Category: Traditional Poke

- 1st Ryan Koyanagi
- 2nd Chuck Okazaki
- 3rd Pono Bintliff

Category: Poke with Aloha Shoyu

- 1st Keauhou Canoe Club Boys #1
- 2nd Shane Lee
- 3rd Cal Haena

Category: Non-Seafood

- 1st Punana Leo Team #2

New Category: Poke with Hamakua Mushrooms

- 1st: Tori Koyanagi

Division: High School

- 1st: Kealakehe #301

5

1st Runner Up: Konawaena #305
2nd Runner Up: Konawaena #303

Poke Throw Down

1st Nakoa Pabre of Umeke's
2nd Bryan Fujikawa of Sundried Specialties