



ACF NEWSLETTER

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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 education in our community.

BECOME A PART OF ACF

Fulfill your passion for food through membership in the largest culinary organization, and the only organization promoting the professional image of American chefs worldwide through education of culinarians at all levels.

Why Join?

Networking Opportunities: Membership is diverse and includes top island Chefs, food purveyors, vendors, educators, growers, and other food service professionals.

Largest Culinary Organization: The ACF is the only organization that defines and exalts the image of the professional Chef in the U.S.

Scholarship Opportunities: Our ACF Kona Kohala Chefs Association scholarships provide opportunities for culinary professionals to further their education, and for scholarships to students in high school and community college in comprehensive certified programs.

Discounts: Attend ACF sponsored events, ACF Regional Conference, or National Conference at a discounted

rate. Community Outreach and Fellowship: Our ACF chapter provides an opportunity to be involved in our Big Island community and to contribute in many ways.

ACF APPOINTED KIMBALL NEW CHAIR FOR "CHRISTMAS AT THE FAIRMONT ORCHID 2012."

American Culinary Federation (ACF) Kona Kohala Chef's Association announces Patti Kimball, will serve as the next event chairman for the "CHRISTMAS AT THE FAIRMONT ORCHID 2012."

Kimball replaces Steve Marquard who has concluded a two-year term as chairman of the event.

About Patti Kimball

Patti retired from her teaching position at Konawaena High School, where she

transformed the Home Economics program into an incredible culinary arts program for almost nine years. She has worked with all of the chefs and pastry chefs on the Big Island while teaching and continues to support them in events and projects. She will be your contact person and chair for the 24th annual Holiday



Extravaganza at The Fairmont Orchid.

Thank You, Reminders and Reports:

Thank you letter received from scholarship recipient, Kaylee Duke, a recent high school graduate.

The **Chef of the Year Award** is now being sought out by the selection committee.

Please submit your nomination for all qualified chefs.

Jr. Chef Report: Vicky Koningisor announced the appointment of new officers.

President Sam Varron, VP Kyle Yamaguichi, Secretary Kennocha Berhane, and Treasurer Crescent Moon.

Robert and Carol Deal, the Kona Coffee festival organizers are looking for someone to take over the running of the event. They would also like to work toward encouraging the high school students to return to the competition. Robert also reports that he is working on his Master Brewer's Certification.

Calendar of Events:

July 2, Tuesday: ACF Kona Kohala Luncheon Meeting at the Four Seasons Hualalai. Adaptations at 11:30.

July 28-29, 2012
2012 MANGO FESTIVAL - KEAUHOU
From 10 a.m.-5 p.m. at Outrigger Keauhou Beach Resort

September 21, 2012
"TASTE OF THE HAWAIIAN RANGE" AND
AGRICULTURE FESTIVAL - HILTON WAIKOLOA
VILLAGE

September 29, 2012
BREADFRUIT FESTIVAL - AMY B.H. GREENWELL
GARDEN, CAPTAIN COOK

November 2-11, 2012
KONA COFFEE CULTURAL FESTIVAL
Sheraton Keauhou Beach Resort & Spa

November 15, 2012
GEMS is in November. Dr. Carol Whitaker and Jean Hull will handle the breakfast and Simone White the will conduct the three workshops.

December 8, 2012
CHRISTMAS AT THE FAIRMONT ORCHID; DINING
WITH THE CHEFS

AN ELEGANT NIGHT TO REMEMBER

Chef Jean Hull. CCE, AAC and Chef Patti Kimball recently presented to a small group of lucky diners, a private cooking class that featured an exquisite 4-course meal.

The exclusive class was followed by an intimate dinner for eight at the picturesque lanai of the Kealakekua Bay Bed and Breakfast. The dinner was sold for \$800 at the last Q'uisine of Hearts benefit event.

MENU

Appetizers

Miniature Goat Cheese Soufflés & Edamame Hummus
w/ Pita Chips
Poke Tartar on Daikon Rounds

Paired w/ Veuve Cliquot Ponsardin Brut Champagne

Salad

Caesar Salad on Romaine Spears
Paired w/ Spy Valley Sauvignon Blanc

Entrée

Mahi-Mahi en Papillote w/ Sofrito Butter
Lemon Risotto

Roasted Asparagus, Carrots & Eggplant
*Paired w/ Villa Maria Sauvignon Blanc or Edmeads
Zinfandel*

Dessert

Lilikoi Tart

WELCOME OUR NEW ACF MEMBER



Emily Peacock recently joined the ACF Kona-Kohala Chef Association as a Culinary Enthusiast in hopes of furthering her culinary career

and assisting with the Chapter's culinary events and charity support our chapter extends to our community. Emily has been the innkeeper at the Kealakekua Bay Bed and Breakfast over the past seven years. She manages the 5 acres compound, provides breakfast for her guests, and oversees a staff which offers a high quality vacation experience to noted guests.

Last May, Emily began her new project, called *Farm to Fork Hawaii*, fulfilling a personal passion to offer delicious dinners from locally grown products. This unique and elegant dining experience highlighting and supporting Hawaii's agriculture and chefs has featured five locavore dinners to date serving between 35-45 guests. The locavore dinners include a casual conversation between courses about the supporting our local agriculture produce and products. Her chefs have been Daniel Thiebaut, Paul Heerlein, Devin Lowder, and Peter Abarcar.

Ms. Peacock is creating a 1 acre farm at this Bed and Breakfast on Napoopoo Road, planting crops to grow her own food she can serve to her guests. She is well on her way with this project, having completed a

greenhouse to assist with starting plants and nurturing seedlings. Recently she completed a Master Gardening course to guide and direct her in 'creating food security' for the KBB&B.

Details regarding both *Farm to Fork Hawaii* and the Kealahou Bay Bed and Breakfast and Emily can be accessed on the web.

Big Island Chocolate Festival

The 2012 Big Island Chocolate Festival, June 8, 2012, is presented by the newly formed Kona Cacao Association, Inc. The mission and goal of this association is to promote the cacao industry on the Big Island of Hawaii by presenting the BICF as an educational and outreach opportunity for local cacao farmers, the hospitality industry and cacao enthusiasts.

www.BigIslandChocolateFestival.com

It was hosted by The Four Seasons Hualalai. The *Kona Pacific Public Charter School* and "Equip the Kitchens" Campaign for the future Hawaii Community College campus at Palamanui were the benefactors.

Photo of HawCC-WH students and their station with Chef Instructor Fernand Guiot.



Renowned New York City Chocolatier Jacques Torres oversaw a team of judges who critiqued the savory and sweet creations by chefs and confectioners. Winners and their entries included:

Best Savory: The Fairmont Orchid, Hawaii
Big Isle Chocolate Pork Mole w/Tomatillo Salsa over Kabocha Pumpkin Maki

Best Dessert: Hilton Waikoloa Village
Orange Ginger Chocolate Mac Nut Crunch Torte

Best Bonbons: Sweet Paradise Chocolatier

Island Bounty Assortment: Lilikoi Silk, Kauai Cappuccino, Kula Lavender, Maui Honeycomb, Coconut Creme Brulee and Mango Eruption

Best Bean to Bar: Madre Chocolate

People's Choice: 2 Winners

First Place: Four Seasons Resort Hualalai
24-Hr Braised Wild Boar Grilled Cheese w/ Chocolate and BBQ Bourbon Sauce and Hawaiian Chili Pepper AND MacNut Crusted Chocolate Pop w/ Lilikoi Foam and Alae Salted Caramel (2 culinary offerings)

Second Place: Kailua Candy Company
Cathy's Retro Mai Tai



Photo Cutline L-R:

Chef Eddie Enojardo of Hilton Waikoloa Village, Judge Teresa Shurilla, Judge Jacques Torres, Chef Hubert Des Marais of The Fairmont Orchid, Hawaii, Judge Hasty Torres, Judge Steven Arakaki, Chefs Nick Mastrascusa and Noe Pi of Four Seasons Resort Hualalai, Nat Bletter of Madre Chocolate, Cathy Smoot Barrett of Kailua Candy Company and Melanie Boudar of Sweet Paradise Chocolatier.

Tropical Fruit Calendar Recipes

Jean Hull has received six recipes to date, please ask her for the form if you would like to be featured in the 2013 calendar. Ken Love needs recipes for the newspaper Food Section.

POWERHOUSE EVALUATION TEAM MEMBERS
West Hawaii Community College Culinary Program
Final Practical 2012

Executive Chef Hubert Des Marais, AAA Four Diamond
Fairmont Resort
Executive Sous Chef Stephen Rouelle AAA Four
Diamond Fairmont Resort
Executive Chef Ken Schloss, Huggos Kailua-Kona
Executive Chef James Babian AAA Five Diamond
Hualalai Resort
Executive Chef Sandy Tuason, AAA Four Diamond
Mauna Lani Bay Hotel and Bungalows
Personal Certified Executive Chef Devin Lowder, Owner
Makali'i Catering
Chef Patti Kimbal Personal Caterer

**MASTER FOOD PRESERVER CLASSES SLATED FOR
OCTOBER**

Would you like to become A Master Food Preserver?

An extensive eight-day course is planned for October this year. The Master Food Preservers offer public classes to teach the art and science of all phases of preserving food safely. It is ideal for individuals who have a strong interest in becoming trained in canning, pressure canning, freezing, drying and fermenting.

ACF Vice President and Agriculture Chairman Ken Love, a Certified Master Food Preserver will teach the program in Hawaii and certify attendees as Master Food Preservers.



Judge's Guidelines for Standards

36- 40 Points = Gold/A
32- 35.99 Points = Silver/B
28-31.99 Points = Bronze/C
25-28 Points = Below Average/D

All students passed with an overall score of 80