



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

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

**NEWSLETTER**

**Volume 12 Issue no. 45 Summer, 2014**

**Publisher: ACF Kona Kohala Chefs Association**

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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.***

***KONA BREWERS FESTIVAL***



Amber Youdarian, Patti Kimball, Clayton Arakawa, Kate Jacobson

Kate Jacobson presented the ACF Kona Kohala Chapter with a check for \$8,000 on behalf of the Kona Brewers Festival and the

Bill Healy Foundation at the June luncheon/meeting. Proceeds support Patti Kimball's High School Culinary Programs and Scholarships.

With a mission to promote craft brewing in Hawai'i, the annual Kona Brewers Festival draws people together in Kailua-Kona to enjoy craft beer and island-style cuisine every March. For the past 19 years it has raised more

than \$750,000 for Big Island non-profits working on behalf of children and the environment.

**CULINARY ARTS PROGRAM**

Chef Instructor Paul Heerlein held a practical 4/24 and 4/25 at Hawaii Community College-West Hawaii for the Culinary Arts Program. A big mahalo to Chefs Scott Hiraishi, Joyce Bettencourt, Kevin Castillo, David Paul and Amy Ferguson. These chefs assessed knife skills,



Kevin Castillo, Joyce Bettencourt, and David Paul

fabrication and a timed cookery practical featuring Poulet Bercy.



Amy Ferguson



Scott Hiraishi

**ACF Chef and Child**

Our CCF is sponsoring a child for Project Hawai'i Summer Camp on Big Island. Project Hawai'i provides homeless and poverty stricken children with exciting and interactive encounters that will open up the world around them, that is otherwise out of their financial reach. All campers will have hands on experiences that will enhance their appreciation for, and understanding of their environment, community and Hawai'i an culture. Sponsorship for one child is \$222 includes camp fees and all meals. This is our third year of supporting this effort.

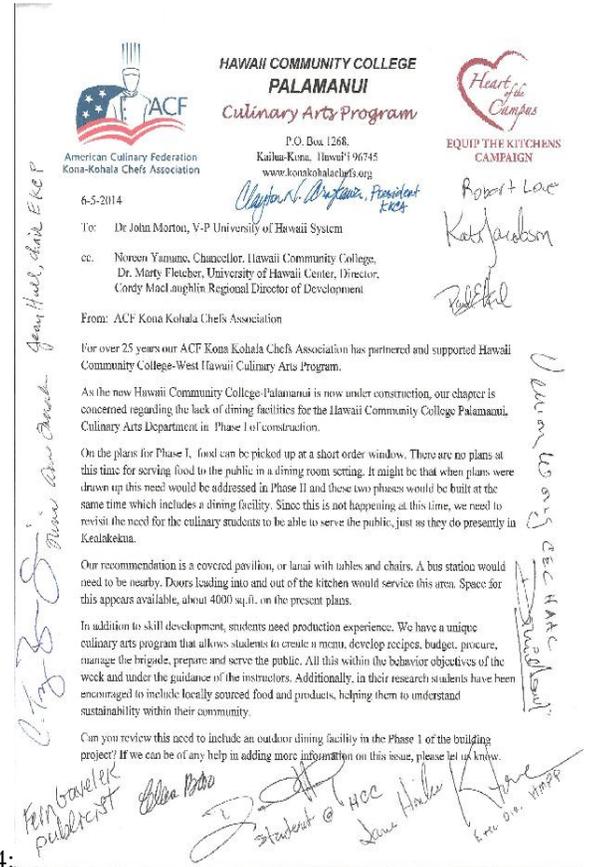
The following letter was signed by our KKCA members at the June meeting and sent: 6-6-14

**HAWAII COMMUNITY COLLEGE-WEST HAWAII**  
**CULINARY ARTS PROGRAM**

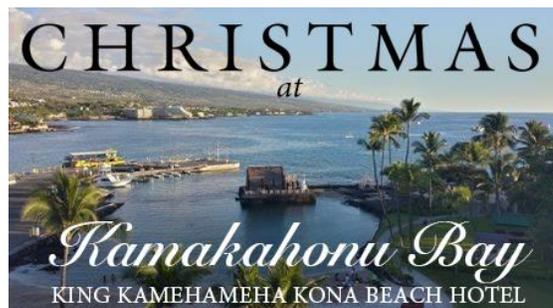
To review the roles and relationships of ACF, the University of Hawai'i and the UH Foundation a conference call was held with Jim Lightner, Dr. Martin Fletcher, Jean Hull, Cordy McLaughlin, UHF Regional Director of Development and Greg Williams, UHF Vice President for Development on May, 22, 2014:

**Issues that were addressed:**

- ✓ A campaign has a beginning and an end.
- ✓ UHF Logo and name needs to be deleted from the web site, flyers and brochures.
- ✓ There are currently no plans in Phase I for dining facilities for the culinary program at the new campus.
- ✓ Jean proposed generating signed letters from instructor and members to bring attention to this matter.
- ✓ Jean also notes the KKCA should not feel responsible at this point to fund the kitchens, other than small appliances and small equipment from EKCP funds. She proposed we use future funds raised from benefits for culinary scholarships and terminate the campaign after the blessing of the Hawai'i Community College-Palamananui.
- ✓ Our current goal for Palamananui fund raising is \$200,000 we currently have raised about \$110,000 and we need to be clear when our chapter has achieved its initiative.
- ✓ F&H included kitchen equipment in the bid. Marty Fletcher, Director of Hawai'i Community College will check into the funding of the culinary equipment as it may not be secured.
- ✓ UHF needs accurate information regarding what equipment is needed.



**Christmas at Kamakahonu Bay-Dining with**  
**the Chefs**



The benefit features twenty Chef tasting stations, Handcrafted beer, wine, live music, dancing, a silent and live auction.

Date: Saturday, December 6, 2014, 5:30-8:00

Where: The Courtyard King Kamehameha's Kona Beach Hotel Seaside Lu'au Grounds

Price: \$85.00 or, reserved table of 10 for \$1000.  
Available from Oct. 1, on line:  
[www.konakohalachefs.org](http://www.konakohalachefs.org) or by credit card: Kailua  
Candy Company, 808.329.2522

Benefits: Scholarships for Hawai'i Community College-  
West Hawaii Culinary Art students, High School  
Scholarships and Continuing Education for members of  
the ACF Kona Kohala Chefs Association.

Room rates: \$189.00, mention 'Christmas at  
Kamakahonu Bay'

Chair: Stephen Marquard, Bargreen Ellingson: 640-7850

Live and Silent Auction Chair: Cheryl White:  
345-0328, [spydawg@hawaii.rr.com](mailto:spydawg@hawaii.rr.com)

### **Nina Tanabe tapped HFMA Advocate of the Year**

Kona Kohala Chefs member Nina Ann Tanabe of Pacific  
Food Technology was recently named Advocate of the  
Year by the Hawaii Food Manufacturers Association.  
She shared the honor with Wayne Inouye of Innovate  
Hawaii/HTDC.



Photo by [foodsofhawaii.com](http://foodsofhawaii.com).

The Hilo resident was among seven Big Island finalists of HFMA's inaugural Taste Awards, which were presented June 14 in Honolulu. Recipients were nominated for a variety of different award categories by members of the statewide HFMA and supporting organizations.

In an effort to help local businesses achieve success while creating "delicious and safe" products, Tanabe has been a friend to Hawai'i's food manufacturers for 35

years. She has served both large and small local food manufacturers in the areas of product and process development, compliance with U.S. food regulations, packaging, marketing and strategic planning.

While employed at Mauna Loa Macadamia Nut Corporation, Tanabe developed the company's popular Honey Roasted Macadamia Nuts and rolled out other lines. Her duties included formulating and commercializing processes for new made-in-Hawaii products and converting food operations to increase productivity and quality.

She created Big Island Candies' signature product, Chocolate Dipped Macadamia Nut Shortbread Cookies. She also formulated many other products such as brownies, biscotti and chocolate items.

As project manager of the Hawaii Manufacturing Extension Partnership in Hilo and Honolulu, 2000-2009, Tanabe assisted in bringing best business practices to small and medium-sized companies. Specializing in food-based businesses, she aided companies with all facets of operation. She also organized seminars detailing food safety inspections, export readiness and post 9-11 compliance with FDA's Mandatory Bioterrorism Rules.

Currently Tanabe consults with food companies through her business, Pacific Food Technology. She also serves on many professional organizations. She is a member of the Hawaii Section of the Institute of Food Technologists, a board member and food scientist for the non-profit Maui Food Technology Center, an active member of the ACF Kona Kohala Chefs Association, and serves on the Hawaii County Agriculture Advisory Commission.

Tanabe has assisted HFMA by coordinating eight educational seminars on Oahu and Maui and assisting in various events. She currently serves on HFMA's Advisory Council and the Bylaws Committee.

As a founding member of the Hawaii Island Chapter of HFMA (HIHFMA), Nina is an active volunteer in helping small food companies reach their entrepreneurial goals through HIHFMA. She has secured \$18,000 in grants from the County of Hawaii to facilitate eighteen educational and marketing events for HIHFMA. Educational offerings included seminars on exporting

Hawaii-made products, food safety and regulations, and cybercrime. Marketing opportunities include TJMaxx, The International Philadelphia Flower Show, and numerous trade shows and expos.

*WE ARE SO PROUD OF YOU NINA,  
CONGRATULATIONS. (EDITOR)*

### **NEWSBITES**

- Willie Pirngruber has returned to our island. He is the new Hotel Manager at the Mauna Lani Bay Hotel and Bungalows. WELCOME BACK!
- The Board approved Chef Dayne Tanabe, Hilton Waikoloa Village Resort, as the new honorary member recipient of our chapter.
- **Next luncheon/meeting will be at Roy's, August 6th** Certified Angus Beef is going to help with lunch and will offer a one-hour continuing education credit class. The seminar, "Science Behind the Sizzle," covers the specs needed to look for in high quality beef. This meeting will start at 10:30AM so this seminar can be offered. Courtesy of:  
Tim Pagan, HFM Foodservice Hawaii, Sales Manager Maui & Big Island.
- Massimo Falsini, CEC, has been named the Executive Chef at the Four Seasons Resort Hualalai. Chef Falsini has more than 24 years experience around the world. Recently he served as executive chef of the Waldorf Astoria Orlando. Falsini holds master certificates in hospitality management and food service management from Cornell University. He is also a certified executive chef through the American Culinary Federation and was named a certified master chef, Italian cuisine by Academia Barilla.