



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

#### 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 supporting education in our community.*

#### BECOME A PART OF ACF

Founded in 1929 the American Culinary Federation has more than 22,000 members who belong to 230 chapters in four regions across the United States.

Visit: [www.acfchefs.org](http://www.acfchefs.org) to see professional development, career building, fostering education, networking, professional recognition and certification in the hospitality industry.

Our Kona Kohala Chefs Association began in 1980 with 12 members. Today there are more than 50 chapter members plus college and high school student culinarians.

This group of food service professionals, purveyors, vendors, farmers, educators and culinary enthusiasts attend a monthly luncheon meeting at various restaurants or, hotels. The meetings focus on business highlights, educational topics, supporting education and fellowship. Visit our web site to more details:

<http://konakohalachefs.org>.

#### ACF National Chapter Dues

Professional-Chef, Cook.....\$190  
Allied-Dietician, F&B, ..... \$195  
Associate-Purveyors..... \$225  
Culinary Enthusiast..... \$125  
Student Culinarian (over 18).... \$ 80  
Student Culinarian (under 18)... \$ 70

#### -applications available

*-or, go on line to [ACFchefs.org](http://ACFchefs.org). On the membership form identify with our chapter by placing HI043 in the chapter choice.*

Our community involvement is strong and listed in our ACFKK brochure. Our chapter holds two fundraising benefits each year.

The premier fundraiser is Christmas at the Fairmont Orchid-Dining with the Chefs reached its 25th year on December 14, 2013. It assists with scholarships and equipment for our student culinarians at Hawaii Community College-West Hawaii, and high school culinarians; scholarships, training and continuing education for members; and equipment for instructional culinary facilities. At Regional and National Conferences there is a vast array of workshops and seminars available + on line courses for certification levels.



Our second fundraiser benefits our ACF Chef and Child Nutrition Awareness Programs. We are connected with the ACFCCF: a philanthropic arm of the ACF. This year we replace our benefit 'Q'uisine of Hearts with Culinary Arts Under the Stars at the Kings' Shops. Participants to date are: Lava Lava Beach Club, Four Seasons, Hawaii Community College-West Hawaii, Fernand Guiot's pastry class, Dessert Stations, Paul Heerlein and Betty Saiki, Salad Station, Merriman's Mediterranean Cafe, Roy's Waikoloa Bar and Grill and Three Fat Pigs.

It will be on Saturday, February 22, 2014 beginning at 5:00. Tickets are \$45 and \$55 at the door. Go to the web site:

<http://www.kingsshops.com/index.php>  
to purchase tickets.

#### ***PRESIDENT'S BALL 2014***

*Celebrate another year of ACF accomplishments, fellowship.*

**A five course menu to be presented by  
Executive Chef Peter J. Pahk, Mauna  
Kea Beach Resort**

**When:** Saturday, January 25<sup>th</sup>

**Cost:** \$65 per person, includes  
gratuity, wine, beer & dinner

**RSVP:** Please RSVP by January 20<sup>th</sup> to:  
Ken Love, President,  
ken@mycoffee.net.

**Check to:** P.O. Box 1268 Kailua-Kona,  
Hawaii 96740( make check  
payable to ACFKKChefs)  
or credit card by phone: Kailua  
Candy Company: 329-2522

**Event Room Rates:** \$199.00

**Happy Hour Reception at 5:30  
(no host bar, and pupus for socializing)  
Awards & Dinner from 6:30**

**Seating place cards will be at tables.**

**MENU**

Passed bites on silver spoons

Hirabara Romaine Salad with Rincon Strawberries,  
Pineapple, Big Island Goat Cheese,  
Toasted Pignolis, Grapefruit White Balsamic Vinaigrette

Kalua Pig and Cabbage, Mango Brown Butter,  
Fried Brussels Sprouts, Alae Salt

Kulana Beef Tenderloin, Artichoke and Foie Gras  
Ragout,  
Poached Yukon Gold Potato, Black Truffle

Bacon and Egnog Stuffed Malasadas, Crème Fraiche  
Ice Cream, Chocolate Soil

**Wine pairings by Alex Thropp of Westside Wines**



DECEMBER 14, 2013

**We celebrated 25 Years assisting with culinary  
scholarships and equipment from this benefit  
through the ACF Kona Kohala Chefs  
Association to:**

The 25th annual food and wine extravaganza benefit was designed and continues to showcase the talented chefs along the Kona-Kohala coast. Each year the chefs, pastry chefs, candy makers, bread bakers, seafood and produce companies delight 400+ guests with an elegant sampling of their culinary talent. To compliment the culinary delights, we feature fine wines, handcrafted beer and ales from Kona Brewing Company and Kona coffee.

**Patti Kimball, the event coordinator** is to be complimented for all of her efforts to pull this event together. Many guests remarked that this 25<sup>th</sup> scholarship fundraiser was the best one yet. Numerous members volunteered to make this premier holiday party successful. Mahalo Nui Loa to all! The Gala Event was held in the Grand Ballroom with VIP seating plus seating for all. Guitar players Bill Noble and Loren Wilken played background music.

A large screen presented photos of previous years. Gingerbread creations were on display in the courtyard. The opening ceremonies featured dancing children and student scholarship awards.



Kimball gave a toast to Founder Jean Hull and husband Larry.

Each year at the opening ceremonies of C@FO we recognize participants who have reached the 10 years, 15 years and 20 years of participation in our major benefit for



scholarships and equipment for our culinary students in West Hawaii. This year we had five 25-year awards!

## CONGRATULATIONS!

### 25 years \*\*\*\*\*

Jean W. Hull, CCE, AAC, Event Proposer, 1989  
Vernon Wong, CEC, Suzanne Bearth  
Young's Market/Better Brands/Bob Obuhanych  
Mauna Lani Bay Hotel and Bungalows

### 20 years \*\*\*\*

Daniel Thiebaut\*\*\*

### 15 years:

Four Seasons\*\* 15 years in 2011

### 10 years:

Patti Kimball\*



Chef Stephen Rouelle(r), Scholarship Chair and Paul Heerlein(l), Chef Instructor present Scholarships to students: Cindy Buan-Sugai, Tiffany Koeb Chesser, Cameron Linden, Darryl Tacdaran, and Laurie Westrich for \$1,000 each which have been delivered and receipted by the Business Office for deposit in the individual students' accounts.



Executive Chef Hubert des Marias and his team at C@FO

The ACF Kona Kohala Chefs Association is deeply grateful for the incredible support by our host site, The Fairmont Orchid, Hawaii and staff, especially Stephan Miller, director of catering & conventions.

Check out the Fairmont coverage, three photo albums from the event on Facebook. Here is the link: : <https://www.facebook.com/pages/Christmas-at-The-Fairmont-Dining-with-the-Chefs/272878076062231>

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### NEW ACF KONA KOHLA CHEFS BOARD

*The new 2014 officers for our ACF Kona Kohala Chefs Association are as follows:*

President: Clayton Arakawa  
1<sup>st</sup> Vice President: Stephen Rouelle  
2<sup>nd</sup> Vice President: Peter Abarcar  
Treasurer: Dr. Bruce Whitaker  
Secretary: Victoria Koningisor  
Corresponding Secretary: Patti Kimball  
The votes were tallied as of the end of 2013.

They will be presented at The President's Ball by outgoing President Ken Love.

The February meeting is in Kailua-Kona at Daylight Mind Coffee Company (the old Chart House location in Waterfront Row) hosted by Chef Connor Butler, and the March Meeting will be at Pueo Osteria hosted by James Babian, Chef/Owner.

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At the Kona Coffee Cultural Festival Recipe Contest - 10 HCC West Hawaii students participated. Derrick Henning won 1<sup>st</sup> in the entrée, Gary Cyr 2<sup>nd</sup> and Kamu Clute 3<sup>rd</sup>. In the dessert category Kaneaina Kunitake was 1<sup>st</sup>, Gary Cyr 2<sup>nd</sup> and Meagan Lederer 3<sup>rd</sup>. In the professional division, Sam Varron was 1<sup>st</sup> in dessert, Conner 2<sup>nd</sup> and Patti Kimball 3<sup>rd</sup>. In the entrée (Four Seasons) 1<sup>st</sup> Connor Butler (Daylight Mind Coffee) took 2nd place.

Our chapter supports the culinary students with seed \$\$ to participate.

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### **WELCOME NEW MEMBERS**

Kate Jacobson and Amber Youderian from Kona Brewing Company.



## Culinary Presentations

### ACF MEMBER VOLUNTEERS:

Will Call Tickets: Stephen Marquard and Mom  
Paper Tickets: Daniel Theibaut and Vernon Wong  
Online Tickets: Steve VanDermyden and Emily Peacock  
Purchase Tickets: Bruce Whitaker  
Beverage Vendor check in and set up: Carol Whitaker  
Chef Set up: Greg Anderson and Doug Ward  
Loading dock: Isao Sugai, Chef Paul Heerlein /Culinary Students  
Reserved Tables: Jean Hull and Fern Gavelek  
Opening Ceremonies: Jean Hull, Patti Kimball and Nancy Edney  
Decorations: Culinary students: Mardani, Stefanie, Samantha, Taz, Tiffany,  
Handwash Stations: Barney Barnes Culinary  
Culinary Students: Llewellyn, Ben, Trevor  
Program Folding: Culinary Students: Tiffany, Kaylee, Derrick, Gary, David  
Gingerbread display: Chef Fernand Guiot & students  
Outside Auction Leader Board: Ken and Marge Love  
Fruit Display: Carved melons by Misha Protopov  
Auctio: Vicky Koningisor, Patti Kimball and Sandy Caldwell  
Auction Registration Table: Vicky and Brian Koningisor  
Auction Help Tables: Sandy Caldwell, Marty Kimball, Carrie Kuwada-Phipps  
Auction set up and item distribution at close: Nina Tanabe, Jane Horike, Judy Schuman, Sandy and Malia Caldwell, Kami Char, Carrie Kuwada-Phipps, Toni White, Patti and Marty Kimball



by Misha Protopov

David Abrahams, Chef/Proprietor, *Red Water Café*  
Allan Hess, Canoe House, *Mauna Lani Bay Hotel & Bungalows\*\*\*\**  
Farsheed Bonakdar, *Cocoa Outlet*  
James Babian, Chef/Owner, Pueo Osteria  
Cathy\*\* and Robin\*\* Barrett, *Kailua Candy Co.\*\**  
Hubert Des Marais, Executive Chef, Stephen Rouelle, Exec. Sous Chef, *The Fairmont Orchid\**  
Nancy\* and John\* Edney, *Tropical Dreams Ice Cream\*\*\*, Big Island Ice Cream\*\*\**  
Casey Halpern\*, Executive Chef, *Café Pesto – Hilo*  
Scott Hiraishi, Chef de Cuisine, *Sam Choy's*  
Stennis Hirayama, Chef, *Tommy Bahamas*  
Lani Weigert, *Hamakua Mushrooms*  
George Gomes, Jr., Executive Chef, *King Kamehameha Kona Beach Hotel*  
Nick Mastrascusa, Exec. Sous Chef, *Four Seasons Resort at Hualalai\*\**  
Conner Butler, Chef, *Daylight Mind Coffee*  
Louis (Lou) Mellaci, Executive Chef, *Roy's Waikoloa Bar & Grill*  
Peter Pahk, Executive Chef, *Mauna Kea Resort\*\*\**  
Peter N. Abarcar, Jr., Executive Chef, *Hapuna Beach Prince Hotel*  
Ken Schloss, Executive Chef, *Lava Lava & Huggo's\*\*\**  
Jason Malla, Chef de Cuisine, *Sheraton Kona Bay*  
Dayne Tanabe, Exec. Sous Chef  
Eddie Enojardo, Pastry Chef, *The Hilton Waikoloa*

## Beverage Presentations

### Wines

Alex Thropp, *Westside Wines*  
Robert Obuhanych, CSW, *Young's Market Company (Better Brands)\*\*\*\*\**  
David Ellis & Kristen Klassert, *Chambers and Chambers Wine Merchants\*\**  
Brad Hart,\*\* *Paradise Beverages\*\*\**  
Vanessa Armentao, *Southern Wine and Spirits of Hawaii\*\**  
Bob Johnson, President, *Johnson Brothers of Hawaii\**  
Maria Bothof, *Volcano Winery*

### Handcrafted Ales

Mattson Davis, President, *Kona Brewing Co.\*\**

### 100% Kona Coffee & Hawaiian Teas

Debbie Dickens & Matthew Schneider, *Kona Coffeehouse & Café at Honaunau*  
Gloria Biven, *Hawaii Coffee Company*  
Takahiro and Kimberly Ino, *Mauna Kea Tea*  
Quinn Yeamans, *Hawaii Kombucha*