



**American Culinary Federation
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.

SCIENCE BEHIND THE SIZZLE



Marty Berlin of Certified Angus Beef presented members with an hour-long, ACF continuing education seminar during the August 6th

meeting at Roy's Waikoloa Bar & Grill. Attendees learned about the factors affecting beef flavor, juiciness and tenderness and the single most important quality factor for selecting beef. After a Q & A, members enjoyed a hardy lunch featuring Certified Angus Beef that was finished with delicious White Chocolate Ginger ice cream by Tropical Dreams.

**KAMEHAMEHA SCHOOLS PRESENTS CHECK TO
HELP EQUIP THE KITCHENS CAMPAIGN**

Kamehameha Schools presented a \$2,000 check August 6 to the Equip the Kitchens Campaign for the future Hawai'i Community College-Palamananui campus.

The donation was funded from proceeds garnered at the 2014 Sam Choy's Keauhou Poke Contest. In addition, Kamehameha Schools donated \$2,000 to the Keali'i Pauahi Foundation.

"We at Kamehameha Schools know the value of growing our farmers and at the same time, the importance of growing our chefs," noted Les Apoliona, land asset manager of Kamehameha Schools. "The chef-farmer partnership is crucial to our island's food sustainability and we're happy to help the culinary effort at UH-Palamananui."

The \$200,000 Equip the Kitchens Campaign will fund kitchen appliances and equipment at Phase 1 of the long-awaited campus under construction just north of Kona International Airport. We have raised over half of this goal.

Save the date for the fourth annual Sam Choy's Keauhou Poke Contest on Sunday, March 15, 2015 at the Sheraton Kona Resort and Spa at Keauhou Bay.

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, in partnership with 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.



Kamehameha Schools Land Asset Manager Les Apoliona (center) presents a check for the Equip the Kitchens Campaign to James Lightner, Hospitality and Tourism Program coordinator of UH-Hawai'i Community College and Jean Hull, Equip the Kitchens campaign manager of ACF Kona Kohala Chefs.

Christmas at Kamakahonu Bay

**ACF Kona Kohala Chefs Association
26th Annual Culinary Scholarship Benefit**

**Courtyard King Kamehameha's
Kona Beach Hotel
Saturday, Dec. 6, 2014 5:30 pm
Blessing at 5:15
TICKETS: \$85 \$90 at the door
VIP tables \$1000/10
Order tickets on line at
www.konakohalachefs.org
Ticket may also be purchased at**

Kailua Candy Company: 329-2522 (credit card by)- Clark Realty-Kona, Kona Wine Market, Westside Wines & The Courtyard King Kamehameha's Kona Beach Hotel



It is our pleasure to hold our event at one of the state's most historic sites. Kamakahonu (The Turtle Eye) was named for a distinctive lava formation that is covered today by Kailua Pier. Kamehameha I (1758-1819) spent his last seven years here. Then, a crescent-shaped stone wall extended from the site of the modern pier northward to the shoreline and beyond the replica of 'Ahu'ena Heiau. The four-acre enclosure housed the royal family's compound. From here, Kamehameha ruled all of Hawai'i.

Steven Marquard is our Chair: 640.7850 and Cheryl wine is our Live and Silent Auction Chair: Spydawg@hawaii.rr.com. We are looking for volunteers and auction items.

Bars Under the Stars and BIG ISLAND BITES Golf Tournament

Mauna Kea Resort and Chef Peter Abarcar are excited to announce the inaugural **BIG ISLAND BITES Golf Tournament** at Mauna Kea Golf Course on Saturday, November 8 followed by the **After Bite** awards reception. A portion of the day's proceeds will be donated to the American Culinary Federation Kona Kohala Chef's Association's Campaign to help equip the kitchens at Palamanui. The vision of a Palamanui campus began many years ago with its

core commitment to build the first college affiliated community in Kona.

The College is slated to open in the fall of 2015. The goal of this event is to raise money for future Big Island Culinary Professionals through the help of those that love golf and great food!

On Friday, November 7 **The Big Island Bites Golf Tournament** will host a kick-off event at Mauna Kea Beach Hotel - **Bars Under the Stars** - to begin the fundraising fun. Special room pricing at both Mauna Kea Beach Hotel and Hapuna Beach Prince Hotel will be available for the weekend.

Big Island Bites at Mauna Kea Golf Course on Saturday, November 8 is expected to have six Big Island restaurants serving from various hole locations with delicious bite-sized dishes. There also will be four libation stations throughout the course, compliments of one of our committed sponsors, Young's Market.

The **After Bite Awards Reception** will be held at Arnie's in the Hapuna Golf Course Clubhouse with six more Big Island restaurants providing tasty samplings in partnership with restaurants from Hapuna Beach Prince Hotel.

On behalf of Mauna Kea Resort and Young's Market we would like to ask you if you would commit as a sponsor for one of our beverage stations, either on the golf course during the tournament or at the **After Bite** reception immediately following the tournament? You will be accompanied by many of our local restaurants sponsoring their bite size dishes for this food filled, fun golf tournament event. Or, sign up for golf. Contact: Wallene Blizzard: wblizzard@MaunaKeaResort.net

CAUS @ KINGS' SHOPS

Jean Hull, Equip Kitchen Campaign Palamanui Chair announces, "We have a chair for Culinary Arts Under the Stars at the Kings' Shops." It is Nancy Ginter-Miller. Nancy has helped our chapter with many of our benefits over the years and is very familiar with our ACFKCA goals and missions.

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CAUS is on the calendar for Jan. 31, 2015.



Hawaii Community College-Palmanui in September 2014

Jean added: "For 2015 our winter fundraiser will benefit Equip the Kitchens for Palamanui. we hope to see students learning their by fall."

Any member can volunteer to help Nancy: nkona@hawaii.rr.com, 767-0672, or contribute to the silent auction.

About Hawai'i Food & Wine Festival

The fourth annual HFWF took place from August 29 – September 7, 2014 on O'ahu, Maui and Hawai'i Island featuring over 80 chefs from Hawai'i, U.S. Mainland and around the world. Co-founded by two of Hawai'i's own James Beard Award-winning chefs, Roy Yamaguchi and Alan Wong, the Festival showcases wine tastings, cooking demonstrations, one-of-a-kind excursions, and exclusive dining opportunities with dishes highlighting the state's bounty of local produce, seafood, beef and poultry. Proceeds support local beneficiaries committed to sustainability and cultural and educational programs in Hawai'i.

Newsbites:

Certification – Clayton Arakawa, CEC, CCA has passed the test for CCA: Certified Culinary Administrator. He took the test in Oahu. *Congratulations!*

Next ACF Chapter meeting: Oct. 8th Hapuna Beach Prince Hotel, 11:30 a.m.

Culinary Arts Fall 2014 Luncheon Schedule

**Hawaii Community College, West Hawaii
81-964 Halekii Street, Kealahou, HI 96750 ~ Bldg 4
Courtyard**



Wednesday Date	Wednesday 1st year students European Cuisine	Friday Date	Friday 2nd yr students Asian Cuisine
		10/10	<u>Korean</u> Local Beef
		10/17	<u>Vietnam</u> Local Shrimp or Catch
10/22	<u>Greece</u>	10/24	<u>Thailand</u> Day Boat, Local Catch
		10/31	Philippines or Indonesia Local Pork
11/12	<u>Italy</u>	11/14	<u>Indian</u> Local Lamb
11/19	<u>France</u>		

Lunch is \$20 pp, 11:30am-1:00pm. Reservations will be taken on Monday, the week of the luncheon from 8:00am, no earlier. Please call (808) 969-8802.

Kindly give 48hrs prior notice for changes or cancellations.

Please advise us of any known food allergies in advance so that we may properly accommodate your needs.

~ Schedule and Pricing are subject to change ~

Donations are greatly appreciated...Mahalo!