



**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.*

**Volunteers Needed for  
2016 ACF CHEFCONNECT**

Aloha Kona Kohala Chef members! On April 3-5, 2016 (Sunday-Tuesday), our chapter will be hosting the Western and Regional Chef Connect Conference here at the Waikoloa Marriott. Jean Hull and Patti Kimball are co-chairing the event. We would like to list your name as part of the conference committees. We have many other volunteers and some of you have volunteered for more than one committee. This is great and Jean and Patti will, of course, be very involved with all of the committees.

The chairs need to list a good number of names to send to the national office and hope KK Chef members will give your support in this endeavor. Patti will contact each committee with specifics about his or her part and what has already been accomplished in that area. Please confirm that you will be in town in April and will lend your support, even if by email or phone, to make this conference a success.

**Seeking Culinary Certification?**

Patti Kimball is wondering if any chefs and cooks are interested in certification. Currently a planned exam at the Western and Regional Chef Connect Conference is not on the agenda, but Patti has spoken to several judges who are willing to judge. She will need to know ASAP how many are interested so certification can be on the schedule. It would probably have to be the Saturday before the conference begins. The knowledge bowl competition will be at Waikoloa, while the junior team competition will be held earlier in Reno. Student volunteers are needed to assist chefs and we will have a better count once the workshops are set. Mahalo!

AT NATIONALS—Seven West HCC culinary students, two instructors, and Kona Kohala Chefs Association President Clayton Arakawa traveled to Orlando for the American Culinary Federation national convention. The students and chefs attended many, many seminars and gained much information to assist them with their future culinary careers.

Pictured from left: Taz Buansugai-Sugai, Stefanie Schmidt, Jolynn Len, Chef Clayton Arakawa from Mauna Lani Bay Hotel, chef



instructor Betty Saiki, Tomi Salinger, Patti Kimball, Cameron Linden, Steven Kahiwa Kakalia and Samantha Madsen.

### **RAYS ON THE BAY TO HOST KEAUHOU HARVEST & NIGHT MARKET OCT. 23**

***\*Portion of event proceeds will benefit the HCC Palamanui Culinary Program and Kāko'o I Nā Keiki Initiative\****

Come experience a Hawaiian autumn festival while donating to charity on Oct. 23 from 5 to 8 p.m. at Rays on the Bay. Held on the oceanfront Pa'akai Point, Keauhou Harvest and Night Market will provide seasonal cuisine by Hawai'i Island chefs, live jazz entertainment and craft booths by local artisans.

Benefiting the Hawai'i Community College Palamanui Culinary Program and KAPA Radio's Kāko'o I Nā Keiki (support the children) Initiative, Keauhou Harvest's highlighted performance features renowned musician Volcano Choy, Jr. and his handpicked jazz ensemble showcasing the powerful pipes of Janine Guillory.

Taste portions of seasonal "grindz" will be created by Chef Scott Lutey, executive chef of Sansei Hawaii Waikoloa; Chef Ōlelo pa'a Faith Ogawa, owner of

Glow Hawai'i Catering; and new Sheraton Kona Executive Chef George Gomes and Chef de Cuisine for Rays on the Bay, Chef Junior Ulep. Sake expert Dan Fullick from Chambers and Chambers, Koloa Rum, Mehana Brewing Co. and Johnson Brothers of Hawai'i will provide beverage tastings.

"In addition to supporting the Palamanui Culinary Program and the keiki, Keauhou Harvest is a celebration of the autumn season and the flavors of Hawai'i it brings," said Rays on the Bay General Manager Keith Mallini. "We're also thrilled to introduce our two new chefs this fall, Chef Junior and Chef George, who are well-known within the Hawai'i Island culinary community."

Tickets to Keauhou Harvest are \$50 per person and may be purchased at the door. A portion of ticket sales will be donated to the Palamanui Culinary Program and the KAPA Radio Kāko'o I Nā Keiki Initiative. Admittance to the Keauhou Night Market portion on the Bayview Grounds is complimentary and open to the public.

### **About the Chefs**

**Chef George Gomes** – Chef George Gomes stands upon a culinary platform of passion and commitment to his craft and the history/culture where his cuisine is sourced. Born and raised in Kalihi, Waianae and Honoka'a, the Parker School alumnus brings more than 30 years of experience in his trade to the Sheraton Kona. Chef Gomes' culinary career took him around the world to Taiwan, France, Italy and Portugal – even the opportunity to cook for the emperor of Japan. As executive chef at Sheraton Kona, Chef Gomes hopes to combine his worldly perspective with local products and increase awareness

about Hawai'i Island's fisherman and farmers as the source.

Chef Gomes most recently served as the corporate executive chef at 5 Palms restaurant in Keawekapu Beach, Maui. He was previously the executive chef at the Courtyard Marriott King Kamehameha Kona Beach Hotel, Prince Resorts Hawaii (Mauna Kea Beach and Hapuna Prince) and Merriman's Restaurant Hawai'i, Kapalua. He is a graduate of the Hawaii Community College Culinary Program in Kailua Kona.

**Chef Junior Ulep** – Truly experienced in country living and cooking, Chef Ulep was born in pineapple country in Wahiawa and grew up fishing and learning about local seafood in Waialua on the North Shore of Oahu in a mixed Filipino-Hawaiian family. After graduating from Waialua high school and Southern Oregon State University, Chef Ulep found himself back among the pineapples with his first professional culinary position as a cook at Hulopoe Court at the Manele Bay Hotel, Lana'i.

Chef Ulep quickly worked his way to the top over the next 20 years, Island-hopping between Lana'i and Hawai'i Island to serve in culinary leadership positions at Mauna Lani Bay Hotel & Bungalows, Four Seasons Resort, Lana'i at Manele Bay and The Lodge & Koele and Manta Restaurant at the Mauna Kea Beach Hotel. He looks forward to embracing the unique flavors of Hawai'i Island as the chef de cuisine at Rays on the Bay.



**ACF Kona Kohala Chefs  
Association 27th Annual  
Culinary Scholarship Benefit**

**At the Courtyard King  
Kamehameha's  
Kona Beach Hotel  
Sat, Dec. 5, 2015 • 5:30 pm**

**Order tickets on line at  
[www.konakohalachefs.org](http://www.konakohalachefs.org)  
Ticket price: \$85 • \$90 at the door**

**Reserve VIP tables for 10 for \$1,000 by  
calling Kailua Candy Company or charge  
tickets by phone (808) 329-2522**

*For a special event room rate of \$135,  
Contact reservations for details  
at (808) 331-6330  
(Ask for the Christmas with the Chefs rate)*

**TICKET MAY ALSO BE PURCHASED AT  
Kailua Candy Co., Kamuela Liquor,  
Kona Wine Market,  
West Side Wines & King Kamehameha's  
Kona Beach Hotel  
Follow Christmas at Kamakahonu Bay  
on Facebook**

**Featuring Over 20 Island Chefs,  
Live Music & a Silent Auction**

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**EAST/WEST HIGH SCHOOL  
WORKSHOPS**

A workshop will be held for the four East Hawaii high school's culinary teachers and students on Nov. 13 at the Hilo Hawaiian Hotel. The workshop is sponsored by The Cameron Healy Foundation and the Hilo

Hawaiian Hotel. The West Hawaii workshop will be held on Nov. 10 for the four West Hawaii schools. A location in West Hawaii is still being sought. Chefs are needed for demos and to instruct knife skills. Thank you, Chef Mike Remen in Hilo and Chef Hubert DesMarais in Kona for committing to these events. To volunteer, please call Patti Kimball at 895-1967.

## JOB OPENINGS

1. Four Seasons Hualalai Full Time Culinary  
[www.fourseasons.com/hualalai](http://www.fourseasons.com/hualalai)
2. Kona Brewing Company Part time Line cook  
[www.craftbrew.com/careers](http://www.craftbrew.com/careers)
3. University of the Nations Full time Cook III  
<http://sodexo.balancetrak.com>
4. Fairmont Orchid Food service worker, banquet support, foodprep helper, utility, unit clerk, cook I, baker I, Full Time Cooks  
<http://www.fairmontcareers.com>
5. Sansei Seafood Restaurant Full & Part time: dinner line cook, prep cook, sushi bar server (email your resume to John Iha at [jih@dkrestaurants.com](mailto:jih@dkrestaurants.com))
6. Daylight Mind Full time: dish, prep, sauté, pantry, AM & PM shifts (apply at Kona location)
7. Hilton Waikoloa Village Cooks  
<http://www.hilton.com/careers>

## ENDOWMENT INFORMATION

The ACFKKCA & Jean Hull Culinary Endowment is still in business raising money for West Hawaii Culinary Education. The Culinary Endowment for Palamanui contains two parts:

1. The Endowment **principal account** where the money is invested to generate income. This principal account will continue providing funds to the Palamanui Culinary Program into perpetuity.

The income is divided into parts to pay UHF fees, to remain in Endowment **principal account** for Endowment growth and the remainder to go to the Endowment **expendable account**,

2. The Endowment **expendable account** from which the Culinary Program at Palamanui can purchase equipment and other items and/or other uses to create a first class culinary education for culinary students at Palamanui.

The UHF is developing a one page document which clarifies how a benefit, or person can contribute to the growth of the principal account or contribute to the expendable account and where to send the money. Our chapter hopes the principal account will double in the next 10+ years, keeping up with inflation by generating more interest income for the expendable account. Benefits like the Chocolate Festival, Big Island Bites Golf Tournament, Culinary Arts under the Stars and Harvest Night and Market are all benefits we value as contributors to either of these accounts.

## ACF National Culinary Review

Check out pp. 48-49: News Bites, #6  
"Chapter establishes culinary endowment"

## ACFKKCA PRESIDENT'S BALL

President Clayton announced Saturday, December 19th for the President's Ball. It is to be held at Mai Grille by Allen Hess. Allen's new restaurant is located at the Kings Course/Waikoloa. After you enter for the Kings Shops, it is the first right, then a 2nd right on the golf course.

NEXT MEETING: Wed. Nov. 18 at the Marriott Waikoloa, 11:30.