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ACF Kona Kohala Chapter website:

<http://konakohalachefs.org>.

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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.

[Chapter HI043]

2021 Board of Directors

Former board members have agreed to continue their roles until such time that we hold new elections.

President - Patti Kimball

Past President - Clayton Arakawa, CEC

Vice President: Peter Abarcar, CC

Treasurer: Rachel Ogasawara

Secretary: Shelly Aina

Certification: Paul Heerlein CCE, CCC

Board Members at Large:

Jean Hull, CCE, AAC

Daniel Sampson

Marty Rathbun

Dana Aina

Next Meeting: July 2021, location TBD

ACFKKCA MEMBERSHIP INFORMATION

We welcome your membership into our chapter. ACF Membership provides opportunities for professional development, career building, networking, fostering education, inspiration, and professional recognition in the hospitality industry. This group is comprised of food service professionals, purveyors, vendors, educators, farmers, and culinary enthusiasts.

Due to the generosity of the culinary industry supporting our benefits, such as "Christmas with the Chefs," proceeds have been directed towards scholarships for students and members. Also, towards the organization's Culinary Endowment with the University of Hawai'i Foundation for the culinary program at Hawaii Community College-Pālanui, and for Chef and Child Nutrition awareness programs. We have raised over \$900,000 for these efforts over the past 30 years.

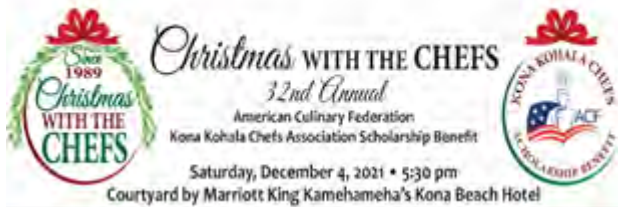
We encourage you to join our association and participate when and where it is convenient for you. You will receive current information via our web site: www.KonaKohalaChefs.org.

ACF National offers Regional and National conferences presenting workshops, education, certification, and insight: www.acfchefs.org. The ACF has more than 230 chapters in four regions across the United States.

You can register online at acfchefs.org and put in our chapter number: HI043 or, ask one of the Membership Chairs for an application to join:

Greg Anderson - gregory.anderson@sysco.com

Daniel Thiebaut - danielthiebaut@gmail.com



**2021 American Academy of Chefs
Award Recipient**

**Chef Good Taste Award
Jean W. Hull CCE, AAC**

Due to the Covid-19 restrictions and keeping safety interests at heart for the ACFKKCA and our loyal supporters, ***Christmas with the Chefs*** has been postponed until Saturday, December 3, 2022. We look forward to your sponsorship next year!

However, we invite you to make a tax-deductible contribution this year!

The American Culinary Federation Kona Kohala Chefs Association established a culinary endowment through the University of Hawai'i Foundation. This permanent fund provides support for purchase and maintenance of kitchen equipment, travel and fees for competitions, and guest chefs for the culinary program at Hawai'i CC-Pālanuanui.

If you can support the ACF KKCA/Jean Hull Endowment Fund, here is how:

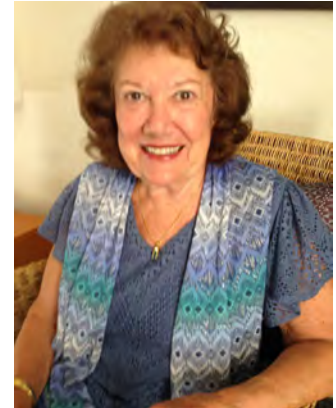
By Check Payable to: "UH Foundation"
Write on memo line, the fund number:
#20712603

Mail to: UH Foundation, 200 W. Kawili Street, Hilo, HI 96720.

By credit card, go to:
www.uhfoundation.org/give/support-uhf

Aloha and Mahalo for your generous support, Jean Hull, and Paul Heerlein, Co-Chairs 2021

On August 1, Jean Hull, CCE, AAC, will be awarded the Good Taste Award in Orlando, Florida at the AAC gala dinner. The AAC presents the Chef Good Taste to an Academy Fellow



who has been actively involved in furthering the culinarian's greatest achievements and upholding the traditions of classical cuisine.

BLASTS FROM THE PAST

Viktor Schmidt celebrates his 6th year with Caribbean Cruise Line.

Vernon and Susan Wong, enjoying retirement in O'ahu.



HCC-Pālanuanui Culinary Arts
By Paul Heerlein, CCE, CCC

We have many things to be thankful for such as the building of our new outdoor dining facility, and two of our graduates were just hired by Kukio and the Four Seasons Resorts!



Mahalo to Chef Daniel Thiebaut, Jean Marc Heim, and David Viviano for judging the student's practical Poulet Bercy final!

The students presented three different categories at the first annual Kona Classics. The planning, practice and execution took many weeks and I am very proud of all the students results.

The 5 course Gastronomic menu (below) with a Hawaii flair by Estefie Viernes:

Appetizer

Ahi carpaccio

Pickled Kamuela cucumbers, radish, ponzu "caviar", tobiko

Soup

Chicken and Pālanuanui papaya consommé
Kohala marungay

Salad

Hamakua exotic greens, local avocado, orange supremes, parmesan herb crisp, Surinam vinaigrette

Entree

Grilled Kauai shrimp, squid ink pasta, spicy Kawamata tomato sauce, local green beans

Dessert

Mango haupia dome
mango cremeux, chiffon cake, chocolate crunch

Annie Skilling presented a three-course luncheon menu (below):

Appetizer

Honoka'a Beet and Goat Cheese Terrine with Waimea Mixed Greens, and an Orange Balsamic Syrup

Entree

Grass Fed Kulana Pan Roasted Beef Tenderloin, Maui Onion Ulu Potato Puree Gratin, Harvest of Local Spring Vegetables Hamakua Ali'i Mushroom Espanole Sauce

Dessert

White Chocolate, Strawberry, Vanilla Cardamom Mousse
Napoleon

Below is a photo of Annie's Entrée



Kamaile Gusman, won the best of show with a perfect score! She presented an hors d'oeuvres platter for eight guests.

Roasted Chicken Lollipops

sweet & spicy glaze, toasted sesame seeds

Kauai Shrimp Pancit

local vegetables, finger lime caviar

Sesame Crust seared Ahi Loco Moco

crispy rice cake, Manalulu Farm fried quail eggs, Hamakua mushroom wasabi soy demi

Pork Char Siu Bao

pickled cabbage, ginger, hoisin sauce

Yam Nua Spicy NY Strip Lettuce Cup

J.A. Farms baby romaine, cucumber, cherry tomato, spicy herb dressing

Chawanmushi Steamed Custard

dashi custard, shiitake mushroom, carrot, fish cake



Kamaile Gusman is pictured with the best of show trophy.

The full menu is at the end of this newsletter.

Mahalo to chefs Olelopa'a Ogawa, David Chiddo and Traci Ferguson for judging the first annual Kona Classics!



We still have a few seats available for the fall semester. To apply click on the link below. Please share with your contacts and anyone interested in a career in the culinary arts.

<https://hawaii.hawaii.edu/apply>

“NEW ENDEAVORS”
Current Happenings

Chef Clayton Arakawa, Personal
Chef/Catering. Clay’s Kitchen: Food,

Family and Fun—Cooking from the
Heart-my story through food.

Check out www.claytonarakawa.net

Chef Michelle Gomez is now a
Personal chef in Kona, specializing in
‘Farm to Table’ Cuisine.

Check out www.chefmichellegomez.com

April 9, 2021

Category C - Six Variety Hors D'oeuvre Menu For Eight



Philippines



Kauai Shrimp Pancit

local vegetables, finger lime caviar

*SF, *G, *S



Hawaii



Sesame Crusted Seared Ahi Loco Moco

crispy rice cake, Manalulu Farm fried quail eggs,

Hamakua mushroom wasabi soy demi

*F, *E, *S



China



Pork Char Siu Bao

pickled cabbage, ginger, hoisin sauce

*G, *S



Thailand



Yam Nua Spicy NY Strip Lettuce Cup

J.A. Farms baby romaine, cucumber, cherry tomato, spicy herb dressing

*F



Korea



Dakgangjeong Roasted Chicken Lollipops

sweet & spicy glaze, toasted sesame seeds

*S



Japan



Chawanmushi Steamed Custard

dashi custard, shiitake mushroom, carrot, fish cake

*F, *S

*SF-Contains Shellfish, *F-Contains Fish, *S-Contains Soy,

*G-Contains Gluten, *E-Contains Eggs



My Inspiration

The hors d'oeuvre platter itself is a quite ambitious challenge to complete single handedly, and choosing to execute this particular category was not an easy decision. However, in the end I made the choice to take the route which I was least familiar with, but with the most room to expand my knowledge and skill set.

This particular menu was inspired by the food and cuisines that I love. It was designed to be an all inclusive Asian inspired menu, using traditional dishes from each selected region and transforming them into hors d'oeuvres.

I began the menu writing process by making a list of my favorite foods, favorite cuisines, and what is locally available here on the Big Island. One of the main focuses here at Palamanui is to try to use as much local ingredients as possible in our dishes. We achieve this by sourcing through KTA and Adaptations. From there I was able to create a menu featuring a variety of proteins, textures, colors, and flavors.

Through practice, trial, and tribulation, the presentation of each dish and the platter as a whole was created with the best of my abilities. As a cherry on top, the platter is lined with a chaud froid coulis.

