

# [ E C H O ]

MAY 2010

VOLUME 7 ISSUE 5



General Meeting  
May 11, 2010  
**The Restaurant School  
at Walnut Hill College  
4207 Walnut Street  
Philadelphia, PA 19104  
215-222-4200**

**Host: Thomas Delcamp VP of Restaurant School**

**Education : 7:00 p.m. Dinner 8:00 p.m.**

### Directions:

#### From the Northwest:

Take the Pennsylvania Turnpike to Exit 326, Valley Forge Interchange. Take I-76 East (Schuylkill Expressway) approximately 17 miles to Exit 346A, South Street, which EXITS ON THE LEFT. Turn right onto South Street and follow to 33<sup>rd</sup> Street. Follow 33<sup>rd</sup> to Walnut and make a left on to Walnut. Continue on Walnut Street to 42<sup>nd</sup> Street and you see the School on the right hand side of the street.

#### From the North:

Take I-95 South to I-676 Westbound toward Center City. From I-676 exit in less than two miles taking "exit only" ramp towards the airport marked I-76 East. Proceed less than a mile to Exit 346A, South Street, which EXITS ON THE LEFT. Turn right onto South Street and follow to 33<sup>rd</sup> Street. Follow 33<sup>rd</sup> to Walnut and make a left on to Walnut. Continue on Walnut Street to 42<sup>nd</sup> Street and you see the School on the right hand side of the street.

#### From the South:

Take I-95 North to Exit 13 signed "291 East to I-76". Follow 291 East across (Platt) Bridge to 26th Street, which leads directly onto I-76 West. Take I-76 West 3 miles to Exit 346A, South Street, which EXITS ON THE LEFT. Turn left onto South Street and follow to 33<sup>rd</sup> Street. Follow 33<sup>rd</sup> to Walnut Street and make a left on to Walnut Street. Continue on Walnut Street to 42<sup>nd</sup> Street and you see the School on the right hand side of the street.

## RESERVATIONS

### REQUIRED!

Call 215 -224 option 2  
Or Tom Delcamp, VP



## President's Message



Dear Members,

A Special "thank you" to Matt Doman and the Broad Ax Tavern for hosting our April meeting. We also wish to thank the people from the Celiac Foundation and Regina Petruzzello owner of Virago Baking Co. for an excellent education program at the meeting.

I would like to thank Cindy McClure, Kathy Salemno, Chef Tom Macrina, Desmond Hotel and our Board for an outstanding job on the ACF Philly Cooks event. We raised money and meet new friends for our chapter; the night was great and successful! This was the first annual of many more to come. We had 20 vendors of food and drink and we also had a silent auction that was full of interesting items. Don't forget to start looking forward to next year's second annual ACF Philly Cooks event.

Remember Monday July 26 is our annual Golf outing held at the Downingtown Country Club with Scott Campbell. Please give your support to this annual event it is always a great day on and off the course. Steve O'Donnell and Bill Tillinghast are heading this effort. If you can volunteer some time, please contact them.

Mark your calendar August 1<sup>st</sup> thru the 5<sup>th</sup> is the National Convention in Anaheim Calif. And September 13<sup>th</sup> is the American Academy of Chefs dinner at the Desmond Hotel Hosted by Chef Tom Macrina our National Chairman.

Have a great month and see you all at the May meeting if not sooner.

Thanks

Dan D'Angelo CEC AAC

President

## DVCA-ACF Philadelphia 2010 Schedule of Events

### June 15, 2010

General Meeting with the Brandywine Chapter of the PA Restaurant Association

**Desmond Hotel & Conference Center**  
Malvern, PA

### July 26, 2010

**Annual Chef' & Golf Classic**  
**Downingtown Country Club**

### August 2010

August 2-5, 2010  
Anaheim Marriott  
Anaheim, Calif.  
Trade Show August 3-4

**DIFFERENTIATE YOURSELF FROM THE REST  
AS THE BEST WITH ACF!**

## New Restaurant Opening!

Madame Saito chef owner of Le Champignon de Tokio and partner Bruce Nichols of Museum Catering are opening a new restaurant The Headhouse. The restaurant is located at 122 Lombard Street, Philadelphia, PA. The restaurant will feature Craft Beers and International Cuisine. May 21, 2010 is the opening date. For more information contact Madame Saito at (215) 922-2515.

**We are always looking for places to host our meetings,  
if interested please contact: Kathy Salemno, HAAC  
215-527-8494 or email: kathychef21@gmail.com**

## DVCA Charities



Cleft Lip or Cleft Palates have become the number one birth defect in many developing countries as well as in the United States.

It is estimated that 132,000 babies with clefts are born each year. Our chapter has elected to support The Smile Train and organization that is changing the world one smile at a time.

At each Business meeting, there will be a special collection basket. Please help to change the life of a child with this birth defect.  
[www.SmileTrain.org](http://www.SmileTrain.org)

## ACF Philadelphia Board

Daniel D'Angelo, CEC AC  
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[dane7262@aol.com](mailto:dane7262@aol.com)

Kathleen Salemno, HAAC

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CEC AAC

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## Echo Newsletter Editor

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**Give Blood !  
pleasegive-  
blood.org**



The First Annual Philly Cooks event took place on April 15<sup>th</sup> at the Desmond Hotel. We couldn't be more pleased by the successful outcome from the support of our Exhibitors and help from all the volunteers. We had over 200 people in attendance, a gross profit of \$5k and almost \$3k in net profits. So, it looks like there will be a second to follow. The evening consisted of 19 Exhibitors from Florist to Gluten Free Bakery products and entertainment donated by Kevin Pierce. But that's not all:

- AIPH Chaddsford Winery Wild Blue Creative Catering
- CCP Philadelphia Brewing Co Crystal Rose Caterers
- Restaurant School One Village Coffee Trader Joe's
- Desmond Hotel Virago Bakery and Café Hatfield Meats
- Buck Hotel Desserts Int'l Esposito Meats
- Madame Saito Meredith's Rose in Bloom
- Downingtown Country Club

Don't miss out on next year's event, step up and be a part of what can be a beneficial event for both the ACF and your business. *Submitted by Cindy McClure*

Hello to all ACF Philly members:

It was the 15th of April and all our government taxes were due, but that didn't stop more than 150 guests to gather at the Desmond Hotel for the 1st Annual ACF PHILLY COOKS Event. There was over 15 silent auction item and 25 raffle ticket items.

Guests were buying those red raffle tickets by the arm lengths and stuffing the containers full. Bidding and rebidding was the order of the night especially for the 4 some of golf and the basket of wine bottles.

Thank you to Paul O'Toole for his great MC services, making sure that everyone heard the winning numbers.

The evening of success would not of been possible with out the great donations from the follow companies and chef members:

- Hatfield Meats Henny Penny- Chuck Stabeno Meadowlands Country Club
- Mamma G's Vineyards William Penn Inn Desmond Hotel and Conference Center
- Esposito Meats Diane Floyd Manfred Bast
- Rose in Bloom Flowers Rachel Handmade Jewelry KP Kitchen Crafts

Pete Salemno Distributor for R L Schreiber, Inc.- for goodie bags and spices  
 The month of May has a very pink feeling about it. We celebrate MOMS : and all they did and do for us.  
 Kathleen Salemno, HAAC Chapter VP



**THE CULINARIAN'S CODE**

I pledge my professional knowledge and skill to the advancement of our profession and to pass it on to those that are to follow.

I shall foster a spirit of courteous consideration and fraternal cooperation with in our profession.

I shall place honor and the standing of our profession before personal advantage.

I shall not use unfair means to effect my professional advancement or to injure the chances of another colleague to secure and hold employment.

I shall be fair, courteous and considerate in my dealing with fellow colleagues.

I shall conduct any necessary comment on, or criticism of, the

work of fellow colleagues with careful regard for the good name and dignity of the culinary profession, and will scrupulously refrain from criticism to gain personal advantage.

I shall never expect anyone to subject himself to risks which I would not be willing to assume myself.

I shall help to protect all members against one another from within our profession.

I shall be just and enthusiastic about the success of others as I am about my own.

I shall be too big for worry, too noble for anger, too strong for fear and too happy to permit the pressure of business to hurt anyone, within or without the profession.

Adopted by ACF at National Convention Chicago, 1957

## Baking Bread- Making Memories

Tom and Sandi Smith met while attending college pursuing degrees in Agricultural Sciences. 19 years of marriage and 4 children later, they have become an inspiration for those with an entrepreneurial spirit in the culinary field. Four years ago, Sandi was a stay at home mom tasked with home schooling her children. She decided that baking bread would be a good way to make extra grocery money so on Fridays, after Sandi and her children finished lessons for the day, she would tell the children to clear the table and baking would begin. With her children by her side helping her mix and roll dough – learning lessons far beyond what any school can teach, Sandi's Breads was born. Sandi realized early on that she could increase the nutritional content and freshness of her bread by milling her own flour, which she continues to do, using wheat from the Midwestern United States for their breads and local wheat for their muffins and cookies. She wanted to make products that she would feel comfortable feeding her own children- wholesome, nutrient rich, and flavorful breads that contain the best whole grains and freshest ingredients.



In 2008 Sandi moved the business to the Farmstead Farmer's market in Palmyra, PA where her husband soon joined her as a full time employee. At the front of their stand, nestled in the corner of Building 2 of the market, is a beautiful antique case that is over 100 years old. This case proudly displays the variety of breads, cookies, muffins, sticky buns, and homemade granola bars, all made from freshly milled flour, all made entirely from scratch that they offer to an eager public. Their products are gaining notoriety, and have customers travelling from as far away as Carlisle, PA (over 35 miles away) to get a taste of Sandi's wares.

In March 2010, while attending the ACF national conference in Hershey, PA, Sandi met Chef Chad Durkin and Chefs Maria and Scott Campbell and invited them to her shop to discuss bread making techniques. I was fortunate to be able to come along on this visit, where it was apparent that Sandi and Tom are not just making a living, they are passionate about their pursuit to bring healthful and flavorful products to market. Sandi and

Tom were kind enough to demonstrate how their mill, which looks like a funnel perched on a barstool, works to produce some of the most incredible flour I have ever seen. The texture of the flour is impeccable, the smell- pure heaven. Because the flour is not of the same consistency as mass produced, commercially available flour, Sandi has had to manipulate standard formulas to get the desired results from her products- and the extra effort is evident in the products she offers.

While Sandi and Chef Durkin discussed starters, formulas, and technique, Tom, smiling over the latest batch of dough to come out of the stand mixer told Chef Campbell and me about their journey and how he went from a dairy farmer to a baker. The Smiths' youngest daughter, now 12, constantly asks mom to come along with her to the bakery, even though it means being in the shop by 5am. They were eager to share their story and have us sample their products, telling us a bit of history on how each product was developed. My personal favorite (if I HAD to choose) was the tomato herb ciabatta they developed for a wholesale customer who wanted New England style hot dog rolls. This bread was aromatic and flavorful with a texture that was perfect- oh, did I mention it was made with whole grains?

Sandi and Tom are continually trying new flavors and techniques- seasonal spiced apricot bread, pita with Greek spices and sour cream, tomato herb ciabatta, and traditional favorites like Easter braids are all within their repertoire. They also make muffins, cookies, and from what I hear, the sticky buns are sheer indulgence. If granola bars are more your speed, their Grabanola bars, also made from scratch and from the freshest whole grain ingredients, are the perfect combination of chewy fruit and hearty grains. Their website even encourages you to suggest flavors that you would like to try. At this time most of their business is for retail sale at the Farmer's Market, but they are looking to expand more on the wholesale side of their business, recently partnering with the Giant Stadium at Hershey. In this age of "bigger is better" and mass marketing, it is refreshing to see a family run business thriving.

Written by Debi Sacca, Art Institute Culinary Arts Student and Blog writer for a column called: "Front Burner".

The leaders who work most effectively, it seems to me, never say "I." And that's not because they have trained themselves not to say "I." They don't think "I." They think "we"; they think "team." They understand their job to be to make the team function. They accept responsibility and don't sidestep it, but "we" gets the credit. This is what creates trust, what enables you to get the task done. Peter F. Drucker 1909–2005

## ACF CERTIFICATION REINSTATEMENT PROGRAM

The ACF Certification Commission, with the support of the ACF Board of Directors, is offering a limited time certification reinstatement period for any ACF certified chef whose certification expired after January 1, 2003.

### To reinstate your expired ACF certification, you must meet the following criteria:

Document the three mandatory refreshers within the past five years. The three mandatory refreshers include an 8 hour refresher in each of the following areas: sanitation, nutrition and supervisory management. If you are a current food safety manager, i.e. ServSafe or National Registry, this meets the sanitation refresher requirement. Refreshers can be taken locally or online via [chefcertification.com](http://chefcertification.com) or through the TAP Series.

Document 80 CEH taken within the past five years. CEH's must be listed on the application and official documentation with the event and earned hours must be attached.

Complete Reinstatement Application which can be downloaded from the ACF Web site.

Pay level specific recertification fees for each five year period. ACF members receive a discount as they do on standard re-certifications.

If chefs expired more than five years ago and want to be reinstated they will need to pay for each five year recertification period to become current.

Pay a \$375 Reinstatement Fee. This is one time, flat fee no matter how many certifications a chefs is reinstating.

Application, documentation and payment must be postmarked by **Friday, June 11, 2010.**

If paying by credit card, reinstatement paperwork can be scanned and emailed to [btaylor@acfchefs.net](mailto:btaylor@acfchefs.net) by June 11, 2010.

Lifetime candidates must reinstate their certification before becoming eligible for Lifetime

Certification. After reinstatement, certified applicants can apply for Lifetime Certification at their next recertification date if they meet the Lifetime Certification requirements.

If an expired candidate's paperwork is no longer retained in the ACF National Office, candidates will need to provide documentation of education and experience relating to their initial certification.

Please refer any questions you have about this Certification Reinstatement Program to the Certification Commission at [certcommission@acfchefs.net](mailto:certcommission@acfchefs.net).

Recertification dates will be retroactive to your expiration date, not from today's date.

### June 19 SAVE the DATE to Volunteer!!!

The **Home of the Sparrow** is dedicated to improving the lives of homeless women and children. On June 19, 2010 the annual Jazz fundraiser will be held at the Brushwood Stable in Malvern, PA. The Philadelphia chapter of the American Culinary Federation has volunteered to prepare and serve a fabulous buffet for this event. We need your help with preparation and serving. There are hours available to fit everyone's schedule from prep during the day at the Desmond hotel to cooking and service of the buffet at the event. Please contact Dan D'Angelo CEC, AAC **800-275-2474 x 5720** email: [dane7262@aol.com](mailto:dane7262@aol.com) to volunteer and more information.

### Save the Date!

#### Practical Test for Certification Sunday, May 23, 2010

To reserve your space for the test contact!

Carl F Deutsch CCC CCE work 800.275.2474 ext.5722  
[chefcfd@yahoo.com](mailto:chefcfd@yahoo.com)

Stephen M O'Donnell CEC AAC work 610.718.1823  
[barleyod@aol.com](mailto:barleyod@aol.com)

### A Quest for Certification

Did you know that ACF has a tool to help you determine which certification is right for you? The Certification Requirements Grid will direct you to the certification level that best reflects your educational background and work experience.

Please contact [certify@acfchefs.net](mailto:certify@acfchefs.net) with any of your certification questions.

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# ACF Philadelphia Annual Chef's Golf Classic



Date: Monday, July 26, 2009  
Registration: 11:30 am - 1:00 pm  
Shotgun Start: 1:00 pm  
Place: DOWNTOWN COUNTRY CLUB, DOWNINGTOWN, PA  
Cocktail Reception & Food Show 6:00 pm

## PLAYER REGISTRATION

Cost: \$140.00 per person  
Includes: Lunch  
Beverages All Day on Golf Course  
Cocktail Reception with Open Bar & Food Show

To guarantee participation, please remit lower portion By June 15<sup>th</sup> 2010  
with a check payable to "ACF Philadelphia"  
(We accept Visa and MasterCard)

Mail to  
ACF Philadelphia  
730 Manatawna Ave.  
Philadelphia Pennsylvania 19128

For more information contact:

Daniel D'Angelo (Co-Chair) 215 487 2993     Steve O'Donnell (Co-Chair) 610/458-5553

Name: \_\_\_\_\_

Company: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Work Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

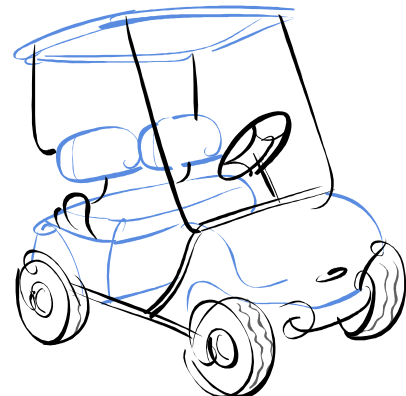
List other players in your foursome:

1) \_\_\_\_\_

2) \_\_\_\_\_

3) \_\_\_\_\_

4) \_\_\_\_\_



# ACF Philadelphia Annual Chef's Golf Classic

Date: Monday, 26<sup>th</sup> July 2010  
Registration: 11:30 am - 1:00 pm  
Shotgun Start: 1:00 pm  
Place: Downingtown Country Club Downingtown, PA  
Cocktail Reception and Food Show 6:00 pm

## CORPORATE SPONSORSHIP

Cost: \$900.00  
Includes: Display Booth during Cocktail Reception and Food Show  
Full Registration for Two Players including Golf Shirts  
Beverages All Day on Golf Course  
Lunch  
Cocktail Reception with Open Bar



Names of Golfers:  
1) \_\_\_\_\_  
2) \_\_\_\_\_

## HOLE and TEE SPONSOR

Cost: \$150.00  
Includes: Custom Exclusive Signage on the Golf Course  
I Would Like My Sign To Read:

\_\_\_\_\_  
\_\_\_\_\_

To guarantee participation, please remit lower portion by June 30, 2010 with a check payable to "ACF Philadelphia"(We accept Visa and MasterCard)

Mail to  
ACF Philadelphia  
730 Manatawna Ave Philadelphia Pennsylvania 19128

For more information contact:  
Daniel D'Angelo (Co-Chair) 215 487 2993 Steve O'Donnell (Co-Chair) 610/458-5553

Name: \_\_\_\_\_  
Company: \_\_\_\_\_  
Mailing Address: \_\_\_\_\_  
\_\_\_\_\_  
Work Phone: \_\_\_\_\_ Email: \_\_\_\_\_  
Amount Enclosed: \_\_\_\_\_

## Dress Code for General Meetings

Please remember that our meetings are gatherings of professionals and as such appropriate dress is required.

Males and Females are to wear **business attire** or **Chef Whites**.

**No Jeans, Sweats, Tee Shirts or Sneakers.**



Be apart of this innovative experience with behind the scene exclusives . Visit the Chef Sessions page on our website [www.acfphilly.com](http://www.acfphilly.com)

Check out the Session Blog at

<http://blog.acfphilly.com/> .

**VISIT [www.ACFPHILLY.com](http://www.ACFPHILLY.com)**

Meeting places, times and information of what's going on in the chapter. Want to know who is a member?

**Check out the website!**

If you lost your Echo you can read it on line.

For directions to a meeting check the website or email: [dvcanews@verizon.net](mailto:dvcanews@verizon.net)

The **American Red Cross** helps prepare communities for emergencies and keep people safe every day thanks to caring people who support our work.

**1-800-42- CROSS**



**Advertise your business or service in the Echo.**

### Wanted!

ACF Philadelphia Members to host a General Meeting at their establishments September 2010 thru June 2011. Opportunity to showcase your talents, market your venue and be an active participant in the chapter. Contact Kathy Salemo [215-527-8494](tel:215-527-8494) or email: [kathychef21@gmail.com](mailto:kathychef21@gmail.com) for more information.



Paul Kiempert  
Culinary sales  
Toll Free: 800-347-9477 ext.5643  
[www.scff.com](http://www.scff.com)

**AMERICAN CULINARY  
FEDERATION  
PHILADELPHIA CHAPTER**

P.O. Box 504

Plymouth Meeting , PA 19462

To submit an article, recipe or an announcement to the Echo, please contact the editor @215-850-6342 or email : [echonewsacf@yahoo.com](mailto:echonewsacf@yahoo.com).  
Deadline for submission is the 20th of each month.

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**Bring a friend from the Industry with you to a General Meeting!**

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