

**SALUT!** to you, outstanding culinarians

# salut!

**Michael Banks**, foodservice corporate chef/national accounts manager, SupHerb Farms, Turlock, Calif., an ACF national member, was inducted into Disciples Escoffier International, which honors the memory of Auguste Escoffier and promotes culinary traditions, education and apprenticeship. Banks is one of 50 U.S. members; there are more than 20,000 members worldwide.

ACF members who earned medals at the Florida Restaurant & Lodging Show, Orlando, Fla., Sept. 22-24, are: **Deborah Buza**, a volunteer with the Salvation Army/Sue M. Pridmore Center for Women & Children, Melbourne, Fla., and a member of ACF Space Coast Chapter, first place in the Mushroom Signature Recipe Competition; **Jenelle Buza**, a cook at The Grill at The Ritz-Carlton, Naples, Fla., and a member of ACF Space Coast Chapter, second place in the Mushroom Signature Recipe Competition; and **Tyler Field, CEC**, executive chef, The Club at Mediterra, Naples, and a member of ACF Central Florida Chapter, first place in the Taste of Elegance Pork Signature Recipe Competition.

**John Castro** and **Mike Cunha**, chefs at Sullivan University, Louisville, Ky., and members of ACF Kentucky Chapter, participated in a Friends of James Beard Benefit Dinner at The Brown Hotel, Louisville, Sept. 14. The seven-course dinner, which was hosted by Laurent Geroli, the hotel's chef, and Castro, raised \$22,000 for the James Beard Foundation. A portion of the funds went to Sullivan University's National Center for Hospitality Studies for scholarships. Nearly 300 attendees enjoyed the meal prepared by 16 celebrated Louisville chefs.

**Kevin Clarke, J.D., CCE**, culinary director at Colorado Mountain College Culinary Institute, Dillon, Colo., a member of ACF Colorado Chefs Association; **Bryan Frick, CEC, AAC**, corporate executive chef for Nestlé Professional, Orlando, Fla., a member of ACF Central Florida Chapter; and **Brian Peffley, CEPC, CCE, AAC**, pastry

arts instructor at Lebanon County Career and Technology Center, Lebanon, Pa., a member of ACF Harrisburg Chapter, have been appointed to leadership roles within the ACF Education Foundation (ACFEF). Clarke was appointed chair elect of the ACFEF National Apprenticeship Committee; Frick was appointed chair elect of the ACFEF Accrediting Commission; and Peffley is a representative of the ACFEF Accrediting Commission's Secondary Certification Subcommittee to the ACFEF National Apprenticeship Committee. In addition, **Frick** was inducted into the Honorable Order of the Golden Toque Sept. 15 at The Broadmoor, Colorado Springs, Colo. Membership in the organization, which was founded in 1961, is for life and limited to 100 chefs dedicated to the pursuit of excellence in culinary arts.

**Jim Doak, CCC**, a member of ACF Greater Kansas City Chefs Association, has been named vice president of menu innovation/corporate executive chef with Ignite Restaurant Group, Houston. He will oversee all menu/beverage development for Joe's Crab Shack, which has 124 restaurants in 31 states, and Brick Tavern + Tap, with 16 restaurants in nine states. Doak was previously with Culver's, Madison, Wis.

**Monte Dolce**, a culinary educator with Culinary Training Institute, Williamsville, N.Y., was named Chef of the Year for ACF Greater Buffalo New York at the chapter's Chef of the Year Gala & Dinner held at Brookfield Country Club, Clarence, N.Y., Oct. 14. Dolce is his chapter's sergeant at arms and education chair, and has coached the chapter's junior culinary teams.

**Christopher Fread**, a student at The International Culinary School at The Art Institute of Fort Lauderdale, received a \$4,500 scholarship from The James Beard Foundation Scholarship Program to be used for education-related expenses as he continues his studies. Fread, who is working toward a bachelor's degree in culinary management, also won the dessert category during Winterfest's White Party Cook-off

Sept. 14 for his Greek Napoleon featuring Adonia™ frozen yogurt. He received a \$500 award and the chance to present his winning recipe during the Winterfest White Party. This kickoff event for Fort Lauderdale's Winterfest celebration is held at the Harbor Beach Marriott Resort & Spa, Fort Lauderdale, Nov. 2.

**Charles "Charlie" Gipe, CEC, AAC**, executive chef at Hershey Entertainment Complex, Hershey, Pa., and a member of ACF Harrisburg Chapter, led the feeding of about a thousand performers, crew members, volunteers and farmers during the preparations before and the day of Farm Aid 2012 at Hersheypark Stadium, Sept. 22. Students from Lebanon County Career and Technology Center, Lebanon, Pa., were part of the kitchen crew. Farm Aid is a nonprofit organization whose mission is to keep family farmers on their land. Donated ingredients included fresh, organic product from area family farms.

**Daniel Swift, CEC, CEPC, CCA**, chef at Capstone Cafe at the University of Nevada Las Vegas, a member of ACF Chefs Las Vegas, and **David Knickrehm, CEC, AAC**, chef/owner of Bella Aquila, Eagle, Idaho, president of ACF Idaho Chefs de Cuisine, took first and second place respectively in the Idaho Potato Commission's (IPC) "Get the Party Started" recipe contest for ACF members. Swift won for his Russet-Wrapped Shrimp Pops recipe; Knickrehm's recipe was Lobster Potato Skins. The recipe contest celebrates IPC's 75th anniversary and the national tour of the Famous Idaho Potato Truck.

**Rosanda Williams**, a student at Valencia College, Orlando, Fla., and a member of ACF Central Florida Chapter, recently served as an assistant to Susan Bourgoïn, Visual Cuisines, Orlando, who styles and photographs many Classical V. Modern features for *Sizzle*. As food stylist for the fall 2012 issue, Williams created two versions of Black Forest cake, one classical and one modern, for the photo shoot. She will graduate in May 2013 with a double associate degree in baking/pastry management and culinary management.



**Banks**



**D. Buza**



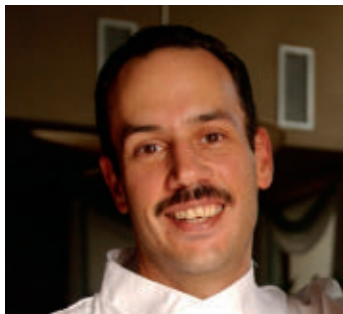
**J. Buza**



**Field**



**Castro**



**Cunha**



**Clarke**



**Frick**



**Peffley**



**Doak**



**Dolce**



**Fread**



**Gipe**



**Swift**



**Knickrehm**



**Williams**

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