



Mise en Place

a Publication of ACF Chefs of Milwaukee, Inc.

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Message from the President

Mic Pietrykowski CCC -- President, ACF Chefs of Milwaukee

Five Years Past

Wow - it seems like yesterday that I sat down to write my first President's Message for the *Mise en Place*. I outlined my wishes and dreams for the chapter for the upcoming years. Some goals were met, some were not.

On the other hand, when I think back - it seems like forever ago that I wrote that message! So much did occur.

We hired an Administrative Assistant and replaced her when she went on to other career pursuits.

We enhanced the web site (thanks, John). That showed other chapters and the world who we are.

We got all our financial reports and activities on a computer program (thanks, Lou). That opened eyes as to exactly what things cost and where our chapter is fiscally.

We hosted a Central Regional Conference (thanks, David). That showed what a great chapter we have and how hospitable we are.

We had a member honored as "Professional Chef of the Central Region," (congratulations, Gregg!) That showed the entire ACF our professionalism.

We offered awesome Hot Food Competitions (thanks, David and Dennis)

We created a great working relationship with our Chef and Child beneficiary, Center for Blind and Visually Impaired Children (thanks, Chuck). That showed our heart.

We have sent student Hot Food Competition teams (thanks, Tom) and Knowledge Bowl teams (thanks, Jim) to Regional Conferences. That shows our belief in our future.

We have buried members and friends, Chris Susedik, Keith Owsiany, Mike Leitzke, Herman Leis. That shows our mortality.

Above all, we kept cooking and working together. I learned a whole lot and hope I was of some benefit to the chapter. I am excited about the new regime coming in. I have been privy to some of the expectations and goals set by Chuck Meitner as the incoming president and they are wonderful. He will lead us forward and he will have my full support in anything I can do.

I thank each and every one of you for the support you have shown me over the past 5 years and I look forward to working with you in the coming years.

As we greet a new year, we also greet a new future with the ACF Chefs of Milwaukee. May it be our best ever!

Chef Mic

A Rememberance

Submitted by John Reiss CEC, CCE

Michael Leitzke, Waukesha County Technical College Culinary Instructor and ACF/Chefs of Milwaukee member passed away Monday, September 24, 2007 after a battle with a debilitating liver disease. Many of us in the chapter knew, worked with, and were friends of Mike and his wife, Toni.

Michael had taught full time as a chef-instructor in the WCTC classic room for the last 20 years. He began his career rather humbly at the McDonald's in Mayfair Mall where he and Toni met back in 1975. Mike was the crew chief at McDonald's and Toni was the line cook. She sent him

notes across the line saying that she wanted to go out with him. They had been together ever since and celebrated their 30 year anniversary this last summer with their daughters and grandchildren.

They celebrated their anniversary with their first real vacation in 30 years to New York and New Jersey. Toni remembers his favorite thing to do in New York was to ride the horse-drawn carriages around town. Some of his hobbies at home were gardening, remodeling, surfing the internet and building his library.

Mike along with his family ran a deli and catering service. He

also worked at numerous other food service operations including Victors of Cedarburg, the Cobblestone Inn, and the Duck Inn; both in Hartland. He spent a couple of years as the Food Service Director at WCTC before being hired as an instructor in the culinary department.

During his tenure at WCTC he also found time to hone his skills at various clubs in the area including The American Club, Merrill Hills Country Club, the University Club, and Ville du Parc in Mequon. He was always trying to keep his skills current with industry demands.

ACF Chefs of Milwaukee website

<http://www.acfchefsofmilwaukee.com>

- **Job Marketplace** - Email your job opening or resume and we will post it. Send all employment requests to John Reiss at reissj@matc.edu
- updated monthly
- news and meeting announcements



Membership

If you know of any potential new members for our chapter of the American Culinary Federation, please contact John Damico at northland@rocketmail.com so he can forward the prospect information on your behalf.

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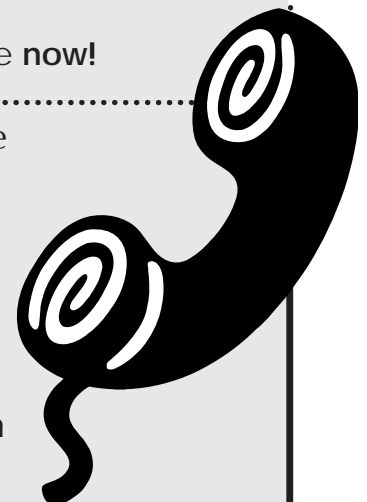
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1/6 page	\$40	4 issue minimum	\$160
1/8 page (business card size)	\$25	4 issue minimum	\$100

All Ads are full color. Back Cover advertising available! Contact Dawn.

Anyone interested in more information should contact a board member or Dawn Albrecht at (414) 839-4980 or dawn@dawnalbrecht.com



As a member of the Chefs of Milwaukee, Mike served on the board and was given the "Chef of the Year" award by the Milwaukee chapter in 1996. Toni remembers that award as one of the highlights of Mike's career. He was very appreciative of the camaraderie among the members. Shortly before he passed away Mike wanted to make sure that he extended a thank you to all of the ACF members for their support in helping him to achieve his professional goals.

Mike was a gracious and caring person who had a passion for food and cooking. He gave 100% to his students and was the consummate instructor passing on his knowledge to his students. Tim Graham, WCTC Culinary Arts Dean, remembers international cuisine as being Mike's passion. He took several groups of students on culinary tours of Europe. Contributions in Mike's name can be made to the international studies scholarship fund at Waukesha County Technical College.

Toni would like to extend a thank you to everyone who came to the funeral and gave their support. To the people who donated food for the services and to those who assisted in preparing the food and serving it, including the Danegelis Family, Jack Kaestner, Al Gagliano and Ed Becker. Toni doesn't know all those who donated but wanted to make sure that everyone knew that the family appreciated it immensely. The family is also grateful for all the cards and support from current and WCTC past students. We will all miss Mike as he embodied the best of our profession a lifelong student, teacher and mentor.



To honor the memory of ACF member Mike Leitzke we have set up a fund to endow an annual merit-based culinary scholarship at WCTC. For chefs, culinary educators or students who wish to contribute, they can send a tax deductible check made payable and mailed to:

WCTC Foundation

800 Main Street
Pewaukee, WI 53072

Make note that the contribution is for the Michael Leitzke Memorial Scholarship Fund.

Chef & Child - CBVIC Dinner Upcoming

CALLING ALL CHEFS

Once again this year the ACF Chefs of Milwaukee are coordinating efforts for the Center for Blind and Visually Impaired Children (CBVIC) Fundraiser Gala. The event will be held at the Radisson Milwaukee North Shore, Chef Lou Henschel and Sous Chef Frank Galindo will be your hosts. The premise of the fundraiser is to have local chefs do a course of the dinner. The menu is set for the occasion and a couple of courses are already taken but I need another giving chef to take one the final course.

The event is being held on Saturday April 5th, 2008 and we will start with appetizers about 5:30 pm. You can contact Chef Lou Henschel at the Radisson, 414-351-6960, ext 480 for details.



DINNER MEETING NO-SHOW POLICY
Just a reminder from the Board:
Those members who make dinner meeting reservations for themselves or guests and do not show will be billed!

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January 28 Dinner Meeting

ACF Chefs of Milwaukee New Officer Induction

Maxie's Southern Comfort, 6732 W Fairview, Milwaukee

5:30pm - Certification Discussion

6:00pm - Cocktails

6:30pm - Dinner and Induction

1st Course

Oyster Sampler, Fresh Shucked Oyster
with Horseradish & Lemon, Fried Oyster on Petite Watercress Salad with Creamy Mignonette

2nd Course

She-Crab Soup, A Carolina Classic

3rd Course

Low Country Sampler, Fried Chicken Livers
with pepper jelly, Open Faced Eastern North Carolina Style Pork Sandwich, Creamy Slaw,
Grilled Quail, Orange Gastrique, Root Vegetables

4th Course

Seared Black Grouper Crispy Hominy Cake, Braised Bacon, Pickled Vegetables, Green Herb Aioli

5th Course

Bourbon Pecan Pie, Caramel, Cinnamon Chantilly

\$25.00 per person, \$15.00 per student members
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RSVP to Jason by January 24 at 262-691-5303



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Chef of the Year



Jim Holden was awarded the 2007 Chef of the Year by the Chefs of Milwaukee in October, 2007. Here's part of his bio on how he started with the ACF Chefs of Milwaukee.

In 1993, I returned to Wisconsin to join the culinary staff at Waukesha County Technical College and joined the ACF Chefs of

Milwaukee. I have been active with the club's annual Chefs Competition at the WRA Show, both as a judge and as an assistant with the competition. I have coached student teams for the student WRA competitions as well. I have served as the assistant coach for the Knowledge Bowl since it began and took over as the lead coach two years ago.

I feel very privileged to have had opportunities during my career to work in various areas of the culinary field in different parts of the United States. These experiences have allowed me for the past 20+ years to inspire and successfully prepare future culinarians for our profession.

I have been married to my wife, Marilyn, for 36 years. She is an instructor at Gateway Technical College in Racine. We have three children and one grandchild: Jim, Jr. is a senior food scientist for Gatorade Sports Science Institute in Barrington, Illinois; Jonathan is a pilot for Continental Airlines; Rachele is an elementary school teacher in Plano, Texas, and is married to Adam Hansen, the commissary manager at Dr. Pepper Ballpark in Frisco, Texas. They have made us very proud grandparents of Anna.



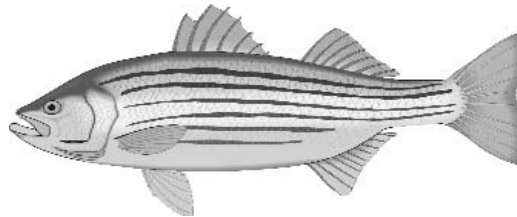
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Save the Date

Watch the Chapter website

www.acfchefsofmilwaukee.com
for all meeting information.

January 28

Dinner Meeting
Maxie's Southern Comfort
6732 W Fairview, Milwaukee

February 11

Ronald McDonald House
Charity Event
Italian Community Center

February 25

Dinner Meeting
tba

March 24

Dinner Meeting
tba

April 5

CBVIC / Chef and Child Dinner
Radisson North Shore
(See page 4)

ACF Chefs of Milwaukee
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