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Message from the President

Mic Pietrykowski CCC – President, ACF Chefs of Milwaukee

Changing Seasons...

It's the holiday season and a terrifically busy time for all of us in the hospitality industry. I am grateful for those who chose to spend some of their precious free time with us at Western Racquet Club to discuss the business of the chapter. For those of you who weren't able to be there, I would like to share some deep concerns I have.

Ten years ago, we hosted the Central Regional Conference. At that time we banked about \$30,000. Each year we have been nibbling at that money to make our budget. We have increased our educational opportunities, we have added benefits to members and the costs go up.

This year we are hosting the Central Regional Conference again. This time we will bank \$15,000. That is known. ALL of that \$15,000 is in the budget for next year. And we still fell \$308 short.

Just like the government, we have options. One is to cut programs to balance the budget, one is to raise funds somehow to balance the budget, and the last is to (like to government) go deeper into the savings. My personal choice would be the middle one.

We have to have one fund raiser a year

that makes over \$15,000 - or two that make \$7-\$8000 each if we want to continue to do the work we do and offer the opportunities we are offering.

I was inspired on Monday evening when I was invited to sit down at a table for a few minutes and hear the many ways they came up with to bring in the money. Unfortunately, I was so inspired that I neglected to appoint the whole group to a fund raising committee, but I will be in contact with them!

As we presented the budget that evening with a short fall of \$308, another small miracle took place. Chef Knut Apitz, one of our founding fathers and a true leader of our chapter,

(continued on next page)



President's Message

(continued from page 1)

raised his hand and informed us that his wife, Ursula, told him to write a check for \$310! They proceeded to make good on their offer... and we are very grateful. For the first time in many, many years we will have a balanced budget. Thanks to the generosity of Chef Knut and Ursula, we will have a budget that is \$2 in the black!

There were some cuts in the budget already, we did cut the Brewer outing in summer because it was costing us a quite a bit of money. We may offer it as a true tailgate party, bring your own food and we will provide the grills.

The other thing that concerns me is our membership. As of today, we have 163 members. Of those, 68 are active member, 74 are junior members, 1 is allied, 11 are associate, 8 are senior, and 1 is a junior culinarian. We need to increase our membership. We have a wonderful product with good support coming from National now and we need to get that word out there. The first step is "each one bring one." When you make your reservation for the January meeting, tell me you are bringing a guest. We will put your name - and your guest's name - into a drawing for a free dinner meeting.

We welcome Sodexho chef John Damico back from Florida. John was on our board before he decided he liked warm weather better. Now that he realizes that the best place to be is back here in Wisconsin, he has returned to us as the executive chef at MIAD. He has volunteered to be our liaison with the Sodexho chefs. We look forward to welcoming them in person at meetings and working with them.

As we prepare our holiday feasts, let's all take a moment and remember those less fortunate than us and help fill the food pantries so all can have a merry Christmas.

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 call Keith Best at 1-800-947-6347 so he can forward the prospect information on your behalf.

DON'T MISS OUT ON 2007!

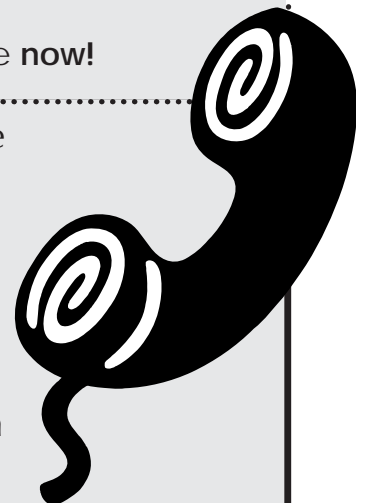
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1/6 page	\$40	4 issue minimum	\$160
1/8 page (business card size)	\$25	4 issue minimum	\$100

Full color back cover ad is double the price.

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



Calling All Chefs: Academia Barilla Offer

Academia Barilla will be offering a Professional Enhancement Session in 2007 at the culinary center in Parma, Italy. This is a fantastic opportunity to join with other chefs for a 5 day intensive study of Italian Gastronomy.

The Academia Barilla Culinary Center is a unique facility located in the food-rich region of Emilia-Romagna - dedicated to the education, preservation, and promotion of authentic Italian cuisine and products.



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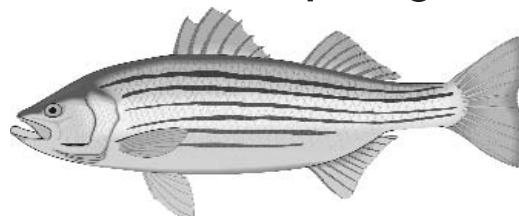
- * 100% Hands-on course work - taught by top international chefs in a world-class facility.
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- * Centrally located luxury accommodations
- * Daily transportation
- * Meals in local restaurants
- * English speaking guides and classes

All of this is being offered to you, for an exclusive "chef only" price of \$3,000 per person. This price is based on double occupancy and airfare is not included.

The tour is planned for March 25-30, 2007. Space is limited. Call us toll free now to reserve your spot 866-772-2233, or write to us at academiabarillaculinary@barilla-usa.com for more information.



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WRA Salute to Excellence Awards

by Dawn Albrecht

On Sunday, October 15, 2006 the Wisconsin Restaurant Association bestowed their Excellence Awards on chefs, educators and students from throughout Wisconsin. Two of ACF's very own were honored.

Chef James Nowak, Executive Chef at the Hilton Milwaukee City Center, was honored as the Chef recipient.

Chef Mic Pietrykowski, Educational Assistant at WCTC, was honored as the Educator of the Year.

The WRA awards five individual awards and one company award for their commitment to education in the restaurant industry.

Both Chef Nowak and Chef Pietrykowski have been active in educating future culinarians beyond the ACF and their employment commitments. Their continued efforts help make the future a little brighter for the local culinary industry.



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2007 Chef of the Year Dinner

by Dawn Albrecht



Congratulations to Jim Udulutch, ACF Chefs of Milwaukee's 2006 Chef of the Year. Here's a little bit more about our new Chef of the Year:

I have been an active member of the ACF Chefs of Milwaukee for the past six years. In that time I have been very proud to serve as Co-chair for the education committee with Calvin Morgan for three years and for five years as Chairman for children's educational programming for the Chef and Child Program. I am also currently partnering with Chef Tim McLean for upcoming ACF hot food competitions. In 2003, I earned my Certified Chef De Cuisine am currently working Certified Culinary Educator. I have always enjoyed working with the students, both young and old. ~ Jim Udulutch

Congratulations also go to the Presidential Award Winners: Chef Chuck Meitner and Anna

Marie Urbanski. Chef Mic Pietrykowski awarded the two their Presidential Awards for the dedication and commitment to the Chapter. Their unwavering support has helped the Chefs of Milwaukee throughout the last few years in numerous ways. Chef Meitner has been very active on the Board and with the Chef and Child dinner. Anna Marie Urbanski has been

supportive and dedicated to the ACF's many events and helping Chef Pietrykowski - especially when she recently broke her arm.

Congratulations to all of the award winners.

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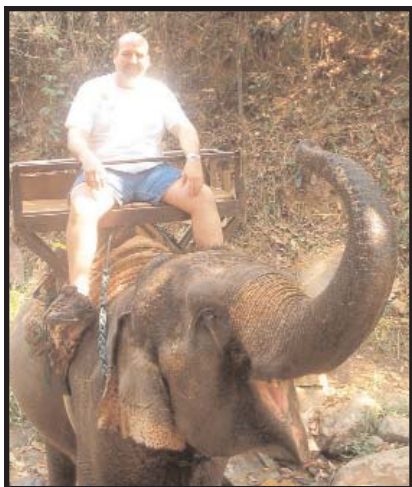
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Member Chef Adventure: Chuck Meitner

Chef Western Racquet Club



Sawadee!

That's Thai for "Hello". If you happened to attend the Business Meeting that was held at the Western Racquet Club recently, you had the opportunity to try some Thai specialties. Not too long ago, I applied for the

Michael Ty Endowment Scholarship through the ACF CCF and won. The money was to be used for continuing education and since I couldn't think of a better way to use it, I asked if I could offset some of the expenses for a culinary trip to Thailand. They agreed.

In 2 weeks and 3 cities, I attended cooking classes on Thai food, I toured the famous floating markets and saw many crazy foods at a few local markets that the Thai people go to. Yes, they do have supermarkets but most indigenous Thais don't frequent them. They prefer to go to the local markets that reminded me of a farmer's market on steroids. Despite being in a country noted for friendliness (Thailand is called the "Land of Smiles"), we still got quite a few looks for being there. Still, I wanted to see how the locals lived.

It was fascinating to see pig lungs and fish maw (the dried stomach or air bladder) hanging out for sale right next to someone selling lotus flowers. The sights and smells were unbelievable. At the Business Meeting, I brought in a Durian fruit for everyone to try. Just for fun. This is a great delicacy there, costing the equivalent of several days' pay for the average worker. Durian has many names, Heaven & Hell fruit, the King of Fruits, but I like "Stinky Fruit". Durian is not allowed in any public building, bus, taxi, etc. because of its terrible odor. The taste can be described as onion-y, banana, and custard, all rolled into one. It was definitely an acquired taste.

I even made it a point to go into a McDonald's once. I know that may sound sacrilege, traveling half way around the world to eat food that I could get 3 blocks from any house in America. That was just the point though. Since every McDonald's is the same from LA to the Big Apple, I wanted to

see if it was the same here too. I did it more as a social experiment than to curb my Big Mac craving. It wasn't exactly the same but it was frighteningly similar.

Many people asked me about how hot the food was. Much of it was tamed down because they knew I wasn't a local. But still, I like to tell this story. In Chiang Mai, we made our own green curry from scratch. The teacher told us if we like it hot, put in 4-5 chiles, if we wanted mild, only put in 1-2. I put in 4 and it did push my upper threshold for spiciness. I told her that I knew it was tamed down and I asked her how many chiles she'd put in if she was making it for her family. Her answer still boggles my mind - 18 or 20! I was duly humbled.

I guess the most important thing I took back home was just a familiarity with Southeast Asian ingredients. I can walk into an Asian grocery store here and have enough knowledge to get what I need. Since I don't know what everything is, I make it a point of grabbing something new each time. Last time, I tried Aloe Vera. Believe it or not, it tasted amazing! I skipped the caterpillars though. Now, instead of grabbing the salt for my soup, maybe fish sauce would be a better choice. Or maybe I'll put some Durian on the next fruit platter I make. Then again, maybe not.

-Chuck



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Member Chef Adventure: Chuck Meitner

Recipe

Green Papaya Salad

This salad is one of the most popular dishes in all of Thailand and was by far, my favorite. It combines the 4 flavors of Thai food - sweet, sour, hot, salty. It reminds me of coleslaw but it tastes much better. All the ingredients can be found at a good Asian grocery store. There, we used a large mortar & pestle but you can use a bowl and wine bottle. It works just as well.

- 1 green papaya (not ripe!), peeled & shredded
- 3 T palm sugar (sugar made from reducing the sap of a sugar palm, much like we do to make maple sugar)
- 2 T lemon juice - kaffir lime juice is better but they're hard to find
- 3 cloves garlic, crushed
- 1 C Chinese long beans, cut into 2" lengths, raw - green beans work well too
- 2 T shrimp paste
- 4 red tomatoes, diced
- 5 green chiles, sliced - more or less depending on you heat tolerance
- 1 T tamarind juice
- 3 T fish sauce (Thai cuisine rarely uses salt.)
- 2 T unsalted peanuts, roasted and crushed

1. In a mortar & pestle, pound the garlic & chiles until well blended.
2. Add the beans, tomatoes, and papaya. Pound lightly about 4-5 times.
3. Add the remaining ingredients and taste for seasoning.

Enjoy!



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A Gourmet Winter Wonderland

by Lauren Morrison

The holiday season is quickly approaching and so are some fabulous flavors. For December 5th, the Hospitality and Culinary Management students of WCTC invited their family and friends to enjoy the annual Holiday Spectacular. The event was organized and run by students; in fact, the advisors were sent to the dish room for the evening.

The menu for the evening consisted of flavors such as mango, swordfish, scallops and stuffed pork tenderloin. The dinner included the five course meal with wine and a flambé dessert buffet. The Holiday Spectacular was not just about the culinary students wowing our guest with amazing flavors but the hospitality students providing the perfect atmosphere.



A group of students worked hard to design decorations, color schemes, and service techniques to give top-notch service. For those who are regulars to the Classic Room restaurant, this was a transforming adventure to a different place and different menu.

Every event organized by the students is learning experience and a chance to work in teams with students outside of class. Often times this is an opportunity for the students to network with leaders in the industry and build friendships with fellow students.

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Junior Member Update

by Jess Koutecky CC

Currently the ACF chefs of Milwaukee Jr. Members are working on a very special project. As you all know we are hosting the central regional conference in 2007.

We thought long and hard about what would be the best way to get the Junior members here to see what Milwaukee has to offer. That way is by trying to get Chef Rick Bayless of Frontera Grill and Topolobampo in Chicago to come and speak to us.



Chef Bayless is extremely well known not only in Chicago but also in the US. Chef Bayless has even competed on Iron Chef America with Bobby Flay. Chef Bayless and his wife Deann recently started The Frontera Farmer Foundation. The foundation is committed to promoting small, sustainable farms serving the Chicago area, by providing them with capital development grants. The Foundation envisions a year-round interchange between sustainable farmers

and consumers, including farmers market patrons and chefs, in which the seasonal products of local agriculture provide the foundation for regional cuisine and the assurance of a sustainable future.

In addition to all this, Chef Bayless also has his own line of sauces and salsas out. He is truly an inspiration to the young up and coming future culinarians.



DINNER MEETING NO-SHOW POLICY
Just a reminder from the Board:
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Please feel free to contact any board member with concerns, questions, ideas or suggestions.



**American Culinary
Federation, Inc.**

National Headquarters

(800) 624-9458

www.acfchefs.org

ACF Chefs of Milwaukee

Officers

President

Mic Pietrykowski CCC

Micmp2@hotmail.com

WCTC

262-691-0649 (h)

262-691-5303 (w)

262-691-5155 (fax)

Vice President

Chuck Meitner

chef@westernracquetclub.com

Western Racquet Club

262-786-7060 (w)

Secretary

Gregg Wozniak CEC AAC

gwozni@yahoo.com

Sendiks - Whitefish Bay

262-253-1621 (h)

Treasurer

Lou Henschel

414-377-3124 (h)

Immediate Past President

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chefbrynwood@aol.com

Executive Chef

Brynwood CC

262-250-9091 (h)

414-353-8800 (w)

414-353-5905 (fax)

Holiday Open House

Thanks to Chef Kyle and Grace Jung for their wonderful hospitality and enticing menu for their Holiday Open House December 18:

7:00pm

Seafood Hors d'oeuvres

8:00pm

*Baked Ham, Roasted Turkey and Grilled Beef Tenderloin
Au Gratin Potatoes, Sausage Stuffing, Wild Rice Pilaf, Buttered Noodles
Green Beans Almondine, Glazed Carrots and Corn Pudding.*

9:00pm

*Intermezzo of Lemon Sorbet in a pool of Rose Water,
dusted with Fresh Thyme*

9:15pm

Christmas Goose with Traditional Trimmings

10:00pm

Assorted Desserts and Sweets, Alterra Coffee

11:00pm

*Seared Foie Gras with Turnips and Apples
Midnight Caviar and Champagne*

1:00am

Truffle Amuse Bouche

2:00am

*Assorted Usinger Sausages with Eggs-to-Order
Mimosas and Bloody Marys*

**Save the
Date**

**December 18
Holiday Social**

Host: Chef Kyle and Grace Jung

**January 22, 2007
Dinner Meeting**

*The Social
(tentative)*

**February 26, 2007
Dinner Meeting**

**March 25-27, 2007
ACF Central Regional
Conference
Milwaukee**

**April 23, 2007
Dinner Meeting**

*Go to the Chapter's website:
www.acfchefsofmilwaukee.com
for up to date meeting
information.*

ACF Chefs of Milwaukee
P.O. Box 0894
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