



# Food For Thought & Copper Skillet



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PURVEYOR of the YEAR

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magazine of the mountainwest  
WINNER - BEST PURVEYOR

Barbara Hill

Snake Creek Grill

"MY PASSION IS MAKING great food and good friends,  
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-Executive Chef/Owner Barbara Hill, Snake Creek Grill

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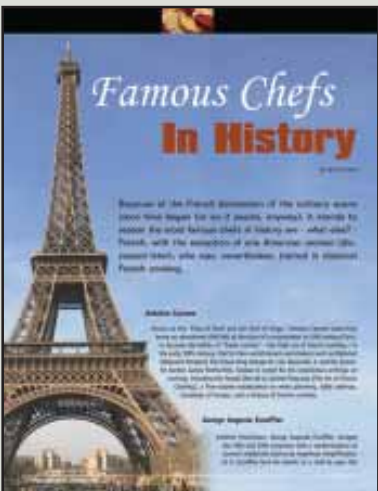
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## URA CHAIRMAN'S MESSAGE



By Greg Gruber, Chairman,  
Utah Restaurant Association

**T**ogether we are stronger. This was the theme of the URA Annual Meeting & Trade Show held at the South Towne Exposition Center in Sandy on January 31, 2006. The "Grand Market Place" provided the opportunity for our industry to come together and share the wealth of knowledge about products, services, and industry trends.

This was truly a grand event. The ACF Beehive State Chefs Chapter held their "Iron Chef" competition, the first ever F3 competition in the state of Utah. Chefs also participated in fruit and vegetable carving demonstrations along with wine pairings and educational seminars. The show had it all. Your one stop show!

The Pro Start High School Culinary State Finals were held at the annual meeting and trade show. 24 teams of four stu-

# T.E.A.M. URA

## Together Each Accomplishes More

dents competed for the rights to represent Utah at the National Finals to be held in April of this year. These students were absolutely amazing. Hosting the competition at the annual meeting allowed suppliers and restaurant owners to experience the Pro Start program and see the level of quality training that is taking place in our high schools to provide a qualified work force for the industry. Thanks to Sysco and Farmland for their support of the state finals competition and the Pro Start Program. Mrs. Linda Blackham a Pro Start Teacher at the Nebo Learning Center was honored as the URA teacher of the year. She will be recognized nationally at the NRA show for her outstanding contributions to training the students who will be the future leaders of our industry. Mr. Jonathan Green, a student at Lone Peak High School was this year's Pro Start "Student of the Year".

The Annual Awards Banquet honored outstanding restaurant owners for their unselfish participation in serving the needs of the entire restaurant and food service industry in the state of Utah. Hunter Management, (Logan Hunter, Reid Hunter and Shawn Cook) received the prestigious Golden Spoon Award as the restaurantuer's of the year. Their company achievements along with service to the industry was recognized with this award. Mrs. Jackie Trujillo, who started her restaurant career in Utah with KFC as a clerk and rose within the company to become the President of Harman Management was inducted into the URA Hall of Fame. Mrs. Trujillo served on the National Restaurant Association Board of Directors and on the Board of the National Restaurant Association's Educational Foundation. She has received many state and national honors for her service in the restaurant

industry. She has now semi-retired from KFC. Mr. Don Hale was recognized with the Lifetime Achievement Award for his contributions as the owner of Hire's Big H and Litza's Pizza. At age 88, Mr. Hale was in attendance to receive his award and had the audience on the edge of their seats with his humor and vitality. Mr. Dave Duffin who brought the paradise islands to Utah with his Rumbi Island Grill was honored as the outstanding new restaurant concept in Utah. Mr. Todd Gordon who has been a long time broker and outstanding member of the foodservice family for many years, always supporting the Utah Restaurant Association was honored with the Silver Platter award for his service. Mr. Randy Horiuchi, Mr. Greg Curtis, Speaker of the Utah House of Representatives, Mr. Ted Scheffler, (widely known as a restaurant critic who has turned his power of the pen and microphone to advise his listeners and readers about restaurants and signature dishes that are unique to Utah). Mr. Mont Evans who has helped plan the legislative strategy for the industry were all honored with the Chairman's awards for their service to help promote and protect the restaurant industry. Mrs. Margo Provost, Mr. Joel LaSalle, Mr. Duane Moss and Mr. Dale Harvey were each recipients of the President's Awards for their dedication and service to the Utah Restaurant Association. Congratulations to all!

On behalf of the entire restaurant industry I offer our sincere thanks for your participation in the URA Annual Meeting & Trade Show. Thank you for being a part of our TEAM as Together Each Accomplishes More became a reality. Thank you for sharing your time, your talent, and your financial support to the Utah Restaurant Association. Together we are stronger.



# ACF BEEHIVE STATE CHEFS CHAPTER PRESIDENT'S MESSAGE



## *My Fellow Culinarians & Friends,*

What a fantastic way to start the New Year. The January General Meeting sponsored by Sysco and Certified Angus Beef was well attended. The demonstrations and product presentations were educational and informative.

On to the Chapter Mini Convention held at the South Towne Expo Center on January 31, 2006 and the first ever F 3 Category Regional taste competition to be held in Utah. Thanks to Chef Wendy Hunter, (Executive Sous Chef at the Willow Creek Country Club) this grueling event brought out eight great Chefs who competed for ACF medals. Thanks also to Chef Greg Forte, CEC CCE AAC. In addition to their great food skills these two chefs showed amazing management skills to pull off this major competition. Chef Robert Sullivan turned his kitchen at the South Towne Expo Center over to the Chapter for the day and we could not have sponsored this competition without his

expert help. The Junior Chapter came through with over two dozen volunteers helping with the final preparations for the mini convention and competition. Many, many thanks to our great sponsors of the competition, the **Utah Woolgrowers, the American Lamb Board and Morgan Valley Lamb**, right here in Utah. Lamb was the featured protein used by the Chefs in the competition. Chef Ray Duey, CEC was at the convention to teach hands on how to carve a cantaloupe into a flower. **He was amazing and our good friends at Muir Copper Canyon sponsored this event.** The Grand Market Place was a great success and I would ask you to please support those who support the Chapter. You will find a complete listing of all of the sponsors and vendors at the show in this issue. Please support them with your purchasing power.

The Utah Restaurant Association's Pro Start High School Culinary state finals competition was also held at the show. **Thanks to Sysco and Mr. Tom Kesteloot** who have been the major sponsor of this event for the past 5 years. 24 teams of High School Students competed to win an all expense paid trip to the National Competition to represent Utah. Thanks to **Farmland Pork and Graden Hastings** for helping with this event. There was overwhelming support from the Judges both on the floor and tasting. The Utah Pork Growers, Lou Arnold sponsored product for the competition and for the Awards Banquet. Thanks to the Utah Pork Producers Association for product and to Lou Arnold for being our check in judge at the Pro Start Competition.

### **TEAM ACF Beehive State Chefs Chapter**

The definition of a team is a number of people with complimentary skills coming together, committed to a common purpose, for the benefit of the whole. Thanks to each of you the Chapter works for all of us. Thanks to all of the Board members who donate time, talent and their skills to the benefit of our great profession.

Wow! The new Copper Skillet has really made a great impression. The other Chapters at the Western Regional were so im-

pressed with the newsletter that we are looking at producing a newsletter for many of the Chapters in the region and for the Western Region. Thanks to Chairman, Chef Todd Leonard, CEC for this fantastic new publication and to Melva Sine our CEO.

The Chapter was well represented at the ACF Western Regional held on the Big Island in Kona, Hawaii. Chef Troy Wilson, CEC, Chef Bill Holly, myself and Eleanor Kondo Ream attended the four day convention. Hawaiian fruits, how to get them and how to prepare them on your menus was a major theme at the convention. We learned a great deal about fruit and fish, which we will pass on to everyone at one of our upcoming meetings. Also, one of our outstanding Pro Start students from Provo High School who won the Pro Start Culinary competition with her team two years straight was honored by the national ACF President with the President's Medal for her outstanding culinary skills. Lindsay is now attending Johnson & Wales Culinary College and she is on their culinary team that competed at the Western Regional. Lindsay is a great success story from Utah's Pro Start program.

We have a great year ahead of us. We are working on putting together several competitions to include a Maple Leaf Duck competition sponsored by Rodon Foods. We will continue to set up a certification class and practical exam later in the year. We have educational meetings planned for the year and fun events.

On a sad note, our thoughts and prayers go out to Chef Ricco Renzetti, CEC CCE for the loss of his eldest son Riccardo Junior. A fund has been set up for Ricco's grandson. Please contact the Chapter office for donation information.

Thanks to everyone for all you do as a member of our culinary family and profession in Utah.

Sincerely,  
Chef Peter Hodgson, CEC  
Your President & Friend



*GO WITH* **US**





## LEGISLATIVE BRIEFING:

### Utah Restaurant Association Saves Industry Millions of Dollars with Defeat of Legislation to Increase the Minimum Wage

SB 43: Minimum Wage Amendments by Senator Ed Mayne. This bill would have increased the minimum wage to \$7.00 an hour, deleted the exemption for persons covered by the Federal Fair Labor Standards Act.

The Utah Restaurant Association President and CEO, Melva Sine provided written testimony to the Workforce Services Committee which was instrumental in the defeat of this legislation.

The minimum wage is in reality a starting wage, one that is quickly left behind as entry level employee's skill and experience grow. A starting wage allows the restaurant industry to take a chance on people with no other job prospects and to offer them valuable training and the opportunity for advancement. When you artificially raise the starting wage, it becomes too expensive for employers to give unproven workers a boost in the labor force. The restaurant industry would have been forced to deny unskilled workers and youth

their best opportunity for employment, training and rapid advancement.

The last studies performed during the 1990's indications were that a majority of minimum wage workers are under 25. Many minimum wage workers are single individuals with no children. Overall only 37% of minimum wage workers, work full time. Economic experts from academia to former Federal Reserve Chairman, Alan Greenspan agree that an increase in the minimum wage results in fewer job opportunities for entry level workers, particularly the least skilled. Federal wage mandates have had a dramatic impact on the restaurant industry employment. An analysis based on a nationwide survey of 1,000 restaurant operators showed that over 146,000 jobs were cut from restaurant payrolls, with operators postponing plans to hire an additional 106,000 new employees after the last federal wage increases.

Chairman Greg Gruber provided testimony of the domino effect that costs millions as restaurant operators are required to provide raises for all levels of employees. Also he focused on how many jobs are being eliminated through new technology and robotics. Mr. Joel. LaSalle was also prepared to make comment, however the testimony was limited and not everyone was allowed to speak. The industry owes a debt of thanks to these gentlemen.

The URA's efforts in defeat of this legislation have been praised by the National Restaurant Association. The AFL-CIO has had major legislation to increase the minimum wage in over 21 states and we have been effective in defeating their movement in Utah.

The Utah Restaurant Association monitored several bills this session to include:

H.B. 40: This bill modifies provisions related to revenue sources (of which the 1% restaurant tax is a major source) and expenditures for tourism, recreation, cultural and convention facilities and activities.

For the restaurant industry this bill requires that the use of the restaurant tax will be audited and reported on to insure that the tax is being used by the counties appropriately for the legislated purposes.

H.B. 109 Sales & Use Tax on Food and Food Ingredients (This is the removal of sales tax from food sold in grocery stores) which the Utah Restaurant Association opposed.

The Utah Restaurant Association informed the legislature of our concerns on this issue:

The URA reminded legislators that in giving a historical background on the sales tax on food it was important to focus on the fact that voters in the state of Utah had voted not just once, but twice to retain this tax because it is viewed by most as a fair tax that is paid by all citizens. In addition, most voters realize that if the sales tax on food were removed it would just be a tax shift and the tax rate would go up on everything else.

The Utah Restaurant Association supported tax relief for the citizens of the state, but suggested that the best possible tax relief would be an across the board reduction in the sales tax rate. The URA further pointed out to legislators that restaurants already collect 1% more tax than any other food business in the state and that if they were going to remove the sales tax from food, it should be all food. Removal of the sales tax on only food sold in grocery stores will continue to put restaurants at a greater competitive disadvantage in the food marketplace.

Senator John Valentine, President of the Utah Senate reported four days prior to the end of the session to URA President Melva Sine that there would not be a complete removal of the sales tax on food, but in a compromise with the Governor the Senate was going to support a reduction in the amount of the states portion of the sales tax presently collected on food. A reduction figure of 2% was discussed as the compromise amount. ■

# Sales Tax Issues for Liquor Licensees

Restaurants have raised some issues relating to the collection and payment of sales tax on alcoholic beverages. The following is a memo sent to the URA by Neil Cohen explaining the tax policy regarding the purchase and sale of alcoholic beverages. It is important to get this right! The Utah State Tax Commission has audited some restaurants and we do not want them to focus on our industry in the future.

When a liquor licensee, buys liquor from the UDABC, the price includes the sales tax! So when you sell a mixed drink, heavy beer, bottle of wine, or wine by the glass, the liquor portion cost that is included in the price (of a drink, glass or bottle of wine, or heavy beer) the tax portion has already been paid, you the licensee paid it when you bought the product from the UDABC because it was included in what they charged you.

There are two sales tax options: (1) you may add sales tax only to the set up or corkage portion of the drink price; or (2) you can set your prices to include all taxes and program your cash registers not to add any additional tax. Most licensees find it too cumbersome to calculate the liquor cost portion of the selling price and program the cash registers to add tax to the set-up portion. This is because the liquor cost portion (prices in the liquor stores) may change each month.

Mr. Cohen goes on to point out that it is perfectly acceptable to ring up your drink sales "tax inclusive" (not unlike a small coke at the movie theatre being \$2.50 instead of \$2.69). You, the business per-

son, would still have to pay sales tax on the set-up portion, but you will have collected the tax in the inclusive selling price from the customer. In calculating how much sales tax to pay: On your sales tax return, add up your gross receipts and subtract your cost of liquor. The remainder is net taxable receipts. The cost of liquor is exempt from tax because you already paid the sales tax when you bought the liquor at the state liquor store.

Mr. Cohen warns, many consumers know that tax is included in the price of the alcohol purchased at the liquor store and so if you charge tax on the total price of the wine, liquor, or heavy beer, you are double charging the customer for a portion of the sales tax.

In the case of 3.2 % beer, you DO buy that wholesale. Your options for adding tax or including tax in the selling price are the same, but you need to pay the tax on the entire selling price. You cannot subtract the cost of the beer because you did not pay sales tax when you bought the beer from the wholesale distributor.

In some counties (25 of the 29) there is a 1% TRCC tax (referred to by industry as the restaurant tax). This tax is not imposed in all counties. However, in counties where it is imposed a restaurant has to pay the 1% tax on all of your gross food and beverage receipts. You may not subtract out the cost of liquor, BUT you may subtract out the SALES TAX you have paid on liquor before you calculate the one percent tourism tax. This may save you a few dollars.

WOW! This process does not even sound simple when written out. Be sure that your accounting people are aware of all the tax problems that surround selling alcoholic beverages in a restaurant. The URA will be reviewing this issue. If you have any questions or proposed solutions on how to simplify this process, please contact the URA. If you have any questions regarding alcohol pay or collect taxes you may contact the URA, the UDABC (801) 977-6800 or you can call the tax commission at (801) 297-2200. ■





# TIPPING

## Tip Pooling & Tip Reporting

### **TIP POOLING:**

Utah's rules regarding "tip pooling" are very confusing and left to individual interpretation. It seems however that the interpretation by the Labor Commission may now be different that it has been in the past. The URA will be meeting with the Labor Commission to try and re-define the state's rules regarding tip pooling. We have been made aware that after an employee has left a restaurant where they pooled tips, they can report to the Labor Commission that they did not voluntarily pool their tips, but were required to by the restaurant. Disgruntled employees then request reimbursement from the restaurant for all of the tips that they feel they had to pay out to other tipped employees.

In your application process of hiring employees, the URA suggests that one of the questions to ask a prospective employee on the application is "Are you willing to voluntarily participate in a tip pooling program?" Then if for some reason you must face this issue with an employee, you have a record regarding their agreement to voluntarily participate in a tip pooling program.

### **TIPPED EMPLOYEES:**

Please be advised that the IRS requires tipped employees to report 100% of all the tips they receive to their employer. This guarantees that FICA taxes are being paid by the employee and the employer along with all other taxes due by tipped employees on their earned income. The URA suggests that you either put this question on your employment applications, that the employee agrees to report 100% of their tips or that you have each tipped employee sign an affidavit that they are reporting 100% of their tips. This will not insure that your restaurant will not be cited if a problem does occur in the auditing process, but it should help you prove that you as the employer have informed your employees of their responsibility. ■

# **Brown Bros. Electric**

# **Pacific Choice Seafood**



# Utah Department of Alcohol Beverage Control

The Commission has asked us to inform restaurants in the state of the following information:

Over the past year, the UADBC has noted the increasing frequency of violations involving sales of alcohol to minors. Most of these cases are referrals from the Department of Public Safety, Highway Patrol, Alcohol Enforcement Team that doest covert underage buyer (CUB) investigations. The commissioners have asked that agency for a breakdown of where most of these underage sales are occurring and received the enclosed reports at the commission meeting on January 27<sup>th</sup>. One of the reports is a comparison between 2004 and 2005 CUB operation results. The categories are not as specific as the 2006 report in that the earlier report included on-premise beer licensees (other than taverns) in the restaurant category. The 2006 report includes information from four CUB operations completed in January and separately lists the on-premise beer (non-taverns) accounts.

The commission has asked the Utah Restaurant Association to help get the word out to restaurant owners throughout the state, including those that hold a full-service restaurant license, limited service (beer/wine) license, and on-premise beer license, that there appears to be a growing problem with respect to sales of alcohol to minors in restaurants. ■

## Alcohol Sales to Minors: from Covert Underage Buyer (CUB) Operations Utah Highway Patrol, Investigations

The UHP, Investigations alcohol Enforcement Team uses supervised underage persons to attempt to purchase alcohol from five different categories of establishments. The categories include: Clubs/Taverns, Restaurants, Supermarkets, Convenience Stores, and Other (i.e. State Liquor Stores, Single Events, etc.).

The numbers in the Purchase Attempts column represent how many times supervised underage buyers attempted to purchase alcohol from the different categories of establishments. The numbers in the Sales to Underage Buyers column represent the number of times alcohol was illegally sold to the underage buyers.

2004			
Category	Purchase Attempts	Sales to Underage Buyers	Percent
Clubs/Taverns	73	9	12%
Restaurants	96	22	23%
Supermarkets	10	1	10%
Convenience Stores	58	14	24%
Other	10	1	10%
Total	247	47	19%

2005			
Category	Purchase Attempts	Sales to Underage Buyers	Percent
Club/Taverns	60	13	22%
Restaurants	136	42	31%
Supermarkets	50	12	24%
Convenience Stores	193	25	13%
Other	23	3	13%
Total	452	93	21%



**Utah Highway Patrol  
Section 22 Investigations  
Alcohol Enforcement Team**

**2006 Covert Underage Buyer (CUB) Operation Results**

Category	Purchase Attempts	Sales to Underage Buyers	Percent
Private Clubs	16	3	19%
Taverns	1	0	0%
Full & Limited RE	16	9	56%
On Premise Beer	7	4	57%
State Liquor Stores	1	1	100%
Convenience Stores	18	6	33%
Grocery Stores	1	0	0%
Other	0	0	0%
<b>Total</b>	<b>60</b>	<b>23</b>	<b>38%</b>

# Avian Influenza

The National Restaurant Association recently held a conference for organizations from across the farm-to-table food industry to focus on the issues which have been created by the explosion of information now in the media about Avian Influenza. Objectives included educating food-industry leaders at all levels of the food supply chain about avian influenza, advocating effective legislative and regulatory actions at the global, federal, and state levels to contain and isolate avian influenza in the avian population; creating a common message for educating consumers about avian influenza; and devising strategies for supply-chain and business continuity in case of outbreaks among animals or humans. "We need to present the public with clear, factual information about the avian flu without alarming and frightening them," said Charles Conner, U.S. Deputy Secretary of Ag-

riculture. Also, Ron DeHaven, Administrator, Animal and Plant Health Inspection Service, U.S. Department of Agriculture stated "there are many common strains of bird flu that cause no visible signs of illness in birds and pose no public health threat." Eating properly cooked poultry is safe. There is no reason for consumers to be concerned about poultry in the United States!

The Center for Disease Control has developed a business checklist for pandemic preparedness at [www.cdc.gov/business](http://www.cdc.gov/business) and is working on more detailed guidance to help businesses answer checklist items. Given history, science and the law of averages, we know that we will face one or more pandemics, very likely in this century. The time to prepare to confront this emerging threat is now!

Avian flu is killing birds, but not one case of a human death has been confirmed.





# Roth Concept Center Features Klein's Antimicrobial Countertop

Salt Lake City, Utah – Klein's Custom Countertops newest innovation will now be featured at the Roth Concept Center in Salt Lake City.

Silestone with Microban, the world's first and only antimicrobial countertop, has been selected as the featured countertop material in Roth's kitchen showcases. This counter top and innovations can be seen at the Roth Concept Center located at 1400 South Foothill Drive, #212.

Silestone quartz countertops with Microban are the only countertops in the world that prevent bacteria, mold, mildew and other microbes from reproducing on its surface, effectively eliminating all microbes within 24 hours. This combined with the natural non-porous and dense properties of quartz makes Silestone with Microban one of the safest, durable, sanitary and maintenance free countertops in existence today.

"Since the Silestone with Microban product was introduced late last year, we had a large number of inquiries about it from our clients," said Bruce Coombs, Roth Sales Manager. "So we invited Klein's Custom countertops to replace the majority of our kitchen countertops with Silestone with Microban, as well as their new Leather texture style.

The new Silestone with Microban countertops can be seen and how the antimicrobial countertops work when they come in contact with bacteria or other microbes at the Roth Center.

For more information, contact [www.kitchenandbath.com](http://www.kitchenandbath.com) or 596-2100 ext. 123



*Klein's Custom Countertops is currently celebrating its 50<sup>th</sup> year of countertop fabrication, design and ingenuity. The company was founded in 1955 when Fred Klein developed one of the first machines to post-form laminate countertops for home and commercial use.*

*Klein's has been on the cutting edge of industry technology ever since, pioneering Corian in the 1970s, and now specializing in Silestone Natural quartz countertops. Klein's Custom Countertops is one of the largest countertop fabricators in the Intermountain West with all of its products produced in its 20,000 square-foot facility at 1030 South 700 West in Salt Lake City.*



# What will your next **ACCIDENT COST** your Restaurant?

If your restaurant was subjected to a Federal (OSHA) or State Government Workplace Safety inspection, what violations would they find? What fines would be assessed?

**Who:** The Utah Restaurant Association and Presidio Insurance are sponsoring a program to provide workplace safety training for employees and supervisors in English and Spanish. This program is made possible with a grant from the Utah Labor Commission. Recent studies conducted by the Utah Department of Labor revealed providing workplace safety training materials and classes in Spanish is necessary. The URA workplace safety training is specific to the restaurant industry.

**What:** The goal of the Workplace Safety Education service is to help train employees and supervisors about steps they can implement to avoid costly accidents and help keep down serious accidents before they result in federal or state inspectors requiring mandated expensive remedial actions or fines.

**Where:** The seminar can be held in your office, or restaurant, or you can attend a class at Presidio Insurance (5295 South 300 West, Suite 550, Salt Lake City, Utah.) Simply call the (Chrissy) at Presidio (924-1400) and take advantage of these seminars. You will save money on your bottom line with reduced accidents and a better rate on Workers Compensation Insurance. (There may be a small fee to cover the cost of printed materials.)

**When:**

Thursday, April 13, 2006 at Presidio 10:00 a.m. – 12:00 noon  
Thursday, April 27, 2006 at Presidio 10:00 a.m. – 12:00 noon

Classes are limited to 20 people, but if you have more than 20 people we will come to you to provide the training and set up a special class just for your restaurant employees.

FYI: Employee's and Supervisor's who attend will receive certificates that can be provided to workers compensation in-

surance companies to satisfy requirements to reduce risk safety factors. This will save you money on costly workers compensation insurance.

Fax or Call the Utah Restaurant Association to save money now!  
Phone: (801) 322-0123  
Fax: (801) 322-0122  
Thank You!





# *Famous Chefs* **In History**

by Keith Londrie

Because of the French domination of the culinary scene since time began (or so it seems, anyway), it stands to reason the most famous chefs in history are - what else? - French, with the exception of one American woman (discussed later), who was, nevertheless, trained in classical French cooking.

## **Antoine Careme**

Known as the “King of Chefs and the Chef of Kings,” Antoine Careme went from being an abandoned child left at the door of a restaurateur in 18th century Paris, to become the father of “haute cuisine” - the high art of French cooking - in the early 19th century. Chef to then-world movers and shakers such as diplomat Talleyrand-Perigord, the future King George IV, Czar Alexander I, and the powerful banker James Rothschild, Careme is noted for his voluminous writings on cooking, including the famed *L’Art de la Cuisine Francaise* (The Art of French Cooking), a five-volume masterpiece on menu planning, table settings, hundreds of recipes, and a history of French cooking.

## **George Auguste Escoffier**

Another Frenchman, George Auguste Escoffier, bridged the 19th and 20th centuries with a modernization of Careme’s elaborate cuisine by ingenious simplification of it. Escoffier lent his talents as a chef to open the



Ritz and Carlton hotels with partner Cesar Ritz, and then went on to wow such illustrious passengers as Kaiser William II of Germany on the German liner *Imperator*. Besides being known for such famous treats at Peach Melba, created for Australian singer Nellie Melba in 1893, Escoffier penned numerous volumes on cooking and was largely instrumental in the betterment of conditions within commercial kitchens. A stickler for cleanliness, he demanded the same from his workers and forbade swearing or any type of violence, which at the time, was common as apprentices and other help were routinely beaten by older staff.

### Charles Ranhofer

Charles Ranhofer, the son of a restaurateur and the grandson of a chef, goes down in the annals of great chefs as the first French chef to bring the grandeur of his country's cuisine to America. Noted primarily as the head chef of New York City's famed Delmonico's restaurant, Ranhofer ran its kitchens for nearly 34 years. Serving such luminaries as President Andrew Johnson, President U.S. Grant, Charles Dickens, and a host of foreign dignitaries, Ranhofer created such culinary distinctions as Lobster Newburg and Baked Alaska, among many others. He also wrote "one of the most complete treatises of its kind," according to the *New York Times* in praise of his book, *The Epicurean*, published in 1894.

### Julia Child

A discourse on famous historical chefs would not be complete without the inclusion of one of the most gifted chefs of all time: an American woman named Julia Child. Born to a prominent California family, Child did not begin to cook until the age of 34. It was after she moved with her husband to France that she had her grand epiphany: Good food is more than roast beef and mashed potatoes. She

flung herself headlong into an education at the esteemed Cordon Bleu cooking school in Paris and later wrote *Mastering the Art of French Cooking* with two partners. Child went on to become the first "celebrity chef" with more books, television programs, newspaper columns, and magazine articles. She brought exquisite French cuisine to America as much with her "have-a-good-time" attitude toward cooking as she did with her talent and expertise.

To all these great chefs, we owe a debt for their giftedness and tireless contributions that have truly turned cooking into an art form. It does make one wonder, however, if ever the temptation arose with any of them to ever dine secretly on a lowly peanut butter and jelly sandwich or to toast the evening with Kool-Aid and crackers. We'll never know, but we'll surely speculate - as we take another bite of quiche Lorraine.

*In the meantime you can find out more by visiting the web site listed below.*

*Keith Londrie II has worked and researched the subject of chefs. To learn more information, please visit the new site for culinary information at*

*<http://define-culinary-arts-program-schools-restaurant-management.info/>*

*About the Author*

*To learn more, please visit <http://define-culinary-arts-program-schools-restaurant-management.info/>*

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### Antoine Careme



### George Auguste Escoffier

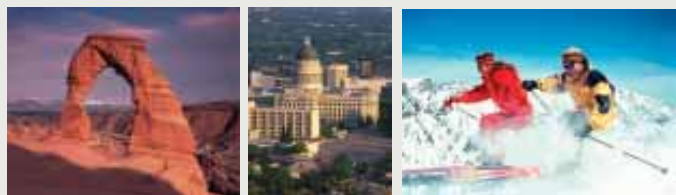


### Delmonico's



### Julia Child





## ACF Beehive State Chefs Chapter 2006 Calendar of Events

### Chapter Meeting & Events

#### Chapter meetings

**May 8, 2006**

Sponsor: Nicholas & Company

Board: 4:00 p.m.

General: 5:00 p.m.

Social: 5:30 p.m.

**July 10, 2006**

Sponsor: Bintz Restaurant Supply

Board: 4:00 p.m.

General: 5:00 p.m.

Social: 5:30 p.m.

**September 11, 2006**

Sponsor: Food Service Specialists of Utah

Board: 4:00 p.m.

General: 5:00 p.m.

Social: 5:30 p.m.

**November 13, 2006**

Sponsor: U.S. Foodservice

Board: 4:00 p.m.

General: 5:00 p.m.

Social: 5:30 p.m.

#### Chapter Events

**Chef & Child** – April 8, 2006 U of U Stadium

**Escoffier Dinner** – June 3, 2006, Yarrow Hotel, Park City

**Picnic** – July 2006

**Golf Tournament** – Last week of August 2006

### Mark These Dates!

### Watch for Competition Announcements!



# Utah's First-ever ACF Mystery Box brings in the Medals!

By Wendy Hunter, Competition Co-Chair

**J**anuary 31<sup>st</sup> dawned bright-and-way-too-early for six of our local chefs and a brigade of apprentices. By 5:00 am ovens were lit, stations were set, and coffee needed. Our judges were bright-eyed as they conducted the competitors' meeting at 5:45, and by 6:00 we were off! Competitors entered the kitchen in ½ hour intervals to find themselves faced with a whole rabbit, a lamb shoulder, some lamb neck bones, two trout and 12 shrimp with which to create four courses for ten people. In 30 minutes, menus were submitted and creative, well-managed chaos ensued. As the chefs fabricated their lamb shoulders, their assigned apprentices helped with washing produce, picking herbs, and "gophering" as fast as they could and in four hours, each chef emerged having produced some truly beautiful offerings that were laid out for the judges, and some very lucky spectators, to taste! Our "charter" Chef-Competitors were Peter Hodgson, chef-at-large; Hermes Vargas, of the Delta Center; Harrianto Lnu, of the Joseph Smith Memorial Building; Chris Straughan, down from the Ogden-Eccles Conference Center; Troy Wilson, of UVSC fame; and Diana Fallis, also of UVSC, who was the one and only Pastry Mystery Box competitor IN ADDITION to chairing the thing! No small task there! Before taking the competition floor, Diana had secured three very talented judges to oversee the proceedings. Many thanks go out to Walter Leible, CMC, AAC, acting as Lead Judge; Richard Burr, CEC; and Paul Kasper, CEPC, AAC. All three spent a very long day offering positive critiques and inspiration to both competitors and apprentices. Speaking of apprentices, I would be a complete twit if I didn't thank all of the apprentice volunteers from both UVSC and SLCC who came to help with everything. No one was above any task and the myriad jobs got done quickly and efficiently with everyone pitching in. KUDOS to the batch of you! Gratitude also goes out to Chefs Judy Morgan and Greg Forte who spent a lot of time helping tie up ends. And last, but by no means least, go a great many thanks to the Utah Lamb Board, who sponsored the event; and Utah Food Services' Chefs Robert Sullivan and Jeff Slezak, who let us commandeer their kitchen for two days! At the end of it all, everyone left tired, inspired, a little beat up and a lot smarter for the experience, and the chapter boasts five new medals for its efforts. One Silver and Four Bronze are the payout for all of the work on the Beehive State Chefs Association First- Ever Mystery Box Competition! Hope to see a whole lot more of you out for the next one!



## Chef Spotlight

# Chef Wendy A. Hunter



## Sous Chef Willow Creek Country Club

**C**hef Wendy was born in Salt Lake City where she has found a wonderful life of fulfilling her dreams, passions, and goals. Chef Wendy graduated from Olympus High School and has her associates degree in Culinary Arts from Salt Lake Community College. While attending SLCC she won two national silver medals at VICA competitions and received an ACF Bronze medal at one of the Chapter's K1 competitions.

Chef Wendy is not just a great competitor and cook, but has two wonderful children and absolutely enjoys being a mom. Duncan Mahaney (5 years old) and Molly Mackay (three years old) are the light of her life. Her husband Jeff puts up with her long hours as she has been a Sous Chef at Willow Creek Country Club for the last 10 years.

Chef Wendy has not only built up clientele and good rapport with the members, but continually and consistently creates wonderful food. Wendy also has worked at the Salt Lake Country Club and the Salt Lake Marriott.

In Wendy's spare time she likes to crochet, decorate cakes, and spend time with her mother and sister. Chef Wendy and her family reside in Sugarhouse. She is the Beehive Chef's competition co-chair, and has always been actively willing and ready to help in any way needed. Wendy has also taught classes at Salt Lake Community College and has been a mentor for many students to look up to and to learn from. We thank Wendy for her passion and dedication to cooking and hospitality.

## The **Value** of a Sous Chef

**W**ith many restaurants seeing surge in business, the average kitchen is handling a lot more customers. With these customers comes stressed out cooks, chefs and Sous Chefs. Many long hours of prepping, cooking, and cleaning are involved in a cook's life. Because of these busy schedules, not enough recognition is given to those who make it happen. One of the great invisible forces in the kitchen is the influ-

ence of a great Sous Chef. The Sous Chef, or second chef, is directly in charge of production, because the Executive Chef's responsibilities require spending a great deal of time in the office. The Sous Chef takes command of the actual production and the minute by minute supervision of the staff. The Sous Chef often works the "not-so-happy" hours, and most of the time gets stuck with the supervision of the "dirty work." Thanks go to all of the

Sous Chefs whose time, talents, and dedication are exhausting in the efforts of building and sustaining a profitable culinary kitchen. Please recognize that, without you, success would be futile. Your position is of world-class recognition, and one worthy of being praised. Although there may be times you question your value, you carry a great workload, and it is recognized that you are of great value to the growth and passion of the industry. Thanks for all you do!



# The Barramundi

Spring, summer nearly here, so I thought it would be a good time to tell you about a famous Aussie fish that I grew up with, the Barramundi or the kitchen slang Barra which you can never serve on Tuesdays as it is barra mundi, that was a chef joke okay. They are now harvesting this fish in hatcheries in the USA as well, but like all great seafood the wild version is the best, when I was an apprentice the Chefs used to call the barra apprentice proof you could not overcook it, will take a little overcooking a wonderful fish to cook and of course the main reason we cook to eat.

The fish is related to the perch family, grey to white in flesh colour, large fillets very easy to clean, excellent grilled or oven baked, we used to cook it the way the Aboriginal have done for thousands of years cook wrap the barra in tree bark, 6-8oz portions with a wild tomato called adkudra from dessert in the middle of Australia, then burn the outside on an open flame so as the wild Smokey flavor happens then finish in the oven serve with lemon aspen a wild lime from Australia.

If you ever get a chance to eat this fish you will know why it is so prized, there are over 4,000 different species of fish in Australian waters this has been a small look at our most famous fish even more famous than the shrimp on the barbie, just a note about that saying a shrimp is a small crustacean which we throw back in the water, we only use prawns on the barbie which is a grill not a doll okay.

The Barramundi is one of Australia's most well known freshwater species. It is prized by recreational anglers because it is a strong fighter, grows to a large size (60 kg) and is an excellent table fish. It is also the most important freshwater commercial fish in Australia. The 14 kg (33lb) Barramundi in the image was caught in March 1993 by G. Parkinson in the Victoria River, near Timber Creek, Northern Territory.

The Barramundi is recognized by its pointed head, concave forehead, large jaw extending behind the eye and rounded caudal fin. It has a first dorsal fin with seven or eight strong spines and

a second soft-rayed dorsal fin of ten or eleven rays. Adult Barramundi are blue to green-grey dorsally, silvery on the sides, and white below. Juveniles are mottled brown with a distinct white stripe from the dorsal fin to the snout.

This species has been recorded from the Persian Gulf to China and south through Asia to Australia. In Australia it occurs from the Kimberley and Pilbara regions of Western Australia and around the north of the country to the Mary and Maroochy River systems in southern Queensland. It lives in a range of conditions in creeks, rivers and estuaries in clear to turbid waters.

Males and females migrate into estuaries to breed, and then return to their original river systems. Males over five years of age usually go through a sex transformation to become female.



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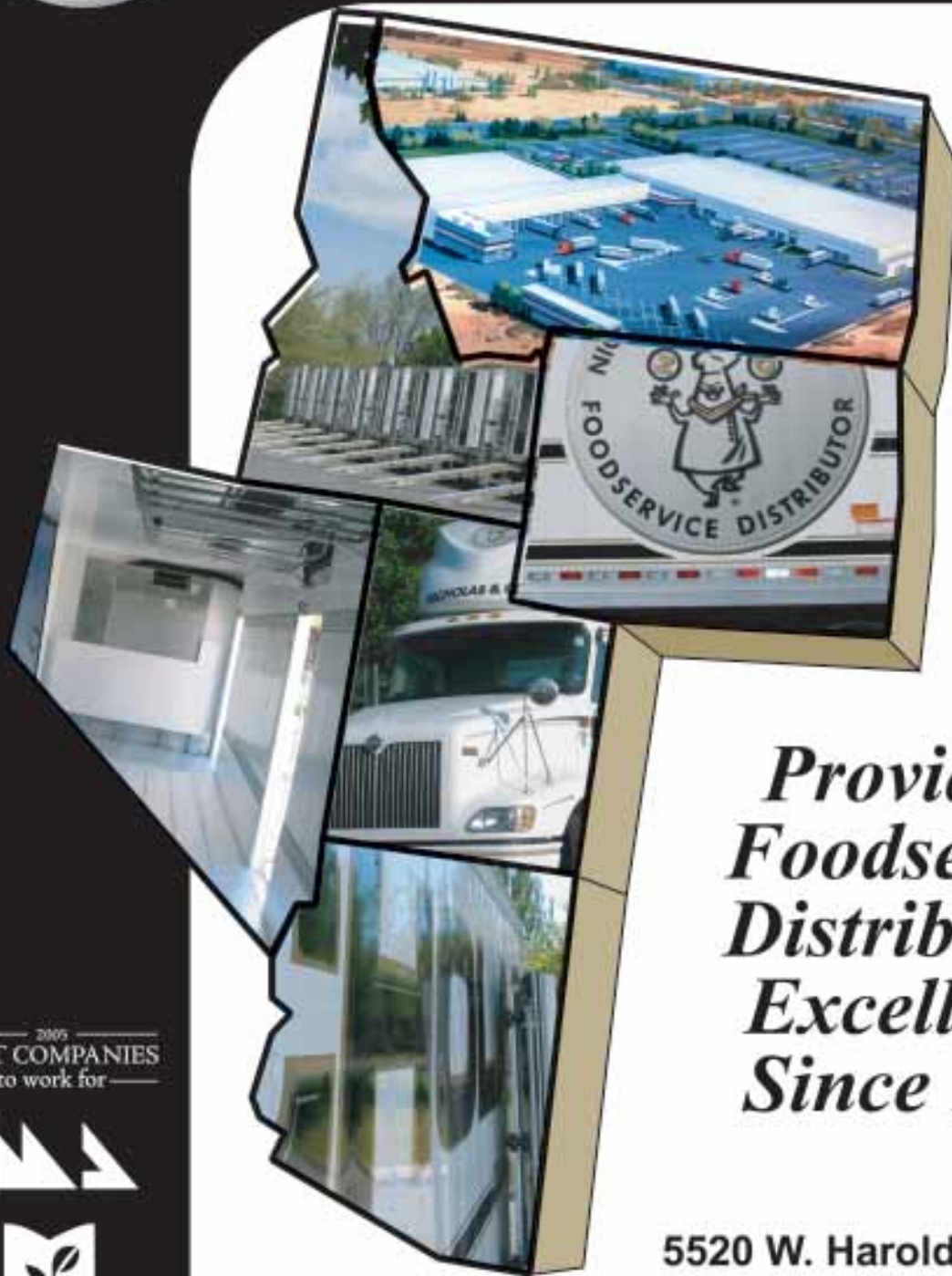
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