



# Pittsburgh Chef

*Share Your Knowledge*  
**2009 ACF National Chapter of the Year**  
MARCH/APRIL 2010

## NEXT MEETING

**MARCH 29 ,2010**

**7:00PM**

**WASHINGTON GOLF CLUB**

**SPONSORED BY**

**TRIMARK**

**SSKEMP**

## INSIDE THIS ISSUE

Presidents Message	1
ACFPC Officers & Chapter info	2
Calendar of Events and meeting info	3
Member Spotlight	4
Members on the move	6
Chapter Photo Page	9
Additional Chapter News	
Member Recipes	
Pages 10-15	

## President's Message

**Welcome to our new electronic Newsletter!**  
*Thank you for your patience as we work out the "kinks" associated with going electronic....we now have a new website facilitator and are working hard to roll out all the additional options available through the site....you will see some major changes within the next Issues.*

*"No person was ever honored for what they received. Honor has been the reward for what they gave"*

*Calvin Coolidge*



*Andrea Carros Schrenk, CEPC, CCE, ACE*

There are givers and takers in this world...a statement that we have all heard. I am happy to report that the ACF Pittsburgh Chapter has a multitude of givers within our membership, associates and many friends. This is... and always will be... our greatest asset.

Our profession is a busy one...we are hardworking, hands-on individuals...motivated by our early education in the kitchens...we all know what it takes to be successful. Yet we remain faithful to our professional roots maintaining a strong desire to give back to others what was given to us.

In the case of our association, which is 100% volunteer, taking the ACF Pittsburgh to the next level involves the gift of Time....personal time...donated time...precious time...From early on the chefs life is ruled by the clock. There are a multitude of daily/hourly deadlines and one learns to organize their time wisely. We are governed by time...it rules our lives and is our most guarded resource. So, thank you to those that chose to give the ACF Pittsburgh Chapter the generous gift of your time (as well as your knowledge, wisdom and talents) to further promote our profession.

Each and every participant that either organized, donated, prepared or attended the 2009 ACF Pittsburgh Chapter Awards Dinner and Chef William Foust Educational Scholarship Auction gave back to our organization. The evening was a celebration of individual and group accomplishments intertwined with excellent food and company. Glancing around the dining rooms it was quite apparent that everyone was having a fun evening, which, of course, is the desired objective. An evening to relax and enjoy.

The dinner chair, Chef Tom Pepka ,did a wonderful job (would we expect otherwise from Chef!) working with Mr. Garret and Chef Vincent Sanzotti of the St. Clair Country Club. The result was a menu that tasted as great as it sounded, thanks to Chef Sanzotti and his kitchen brigade's expertise.

# THE PITTSBURGH CHEF

ACFPC • P.O. Box 16305 • Pittsburgh, PA 15242-0305 • 412-921-2570

## BOARD OF DIRECTORS

Donato Collucio CEC  
Gino Croce, CEC, AAC  
Peter Locante, CEC, AAC, FMP  
Thomas Pepka CEC  
Cindy Tuite CEC, CCE, AAC  
William Ward CEC

Paul Laesecke  
*Founder, President Emeritus*  
Abel Bomberault  
*Dean of Chefs*

## OFFICERS

Andrea Carros-Schrenk, CEPC, CCE, ACE ..... *President*  
Randy Tozzi CC..... *First Vice President*  
Ruth Beatty..... *Second Vice President*  
Arthur S. Inzinga, CEC, CCE, AAC ..... *Treasurer*  
John Gault..... *Recording Secretary*  
Richard Chene CEC, AAC..... *Corresponding Secretary*  
Willi Daffinger CEC, AAC..... *Sergeant-at-Arms*  
William Hunt, CEC, CCE, AAC ..... *Board Chairman*

ACF NATIONAL: 1-800-624-9458

ACF HOMEPAGE: [www.acfchefs.org](http://www.acfchefs.org)

ACFPC HOMEPAGE: [www.acfpittsburgh.org](http://www.acfpittsburgh.org)

## COMMITTEE CHAIRPERSONS

**Advertising** — Richard Chene CEC, AAC  
(H 412-828-3846)

**American Academy of Chefs** — Richard Chene,  
CEC, AAC (H 412-828-3846)

**Certification** — William Hunt CEC, CCE, AAC  
(W 1-800-671-0901 x4505)  
email: [whunt@pittsburgh.chefs.edu](mailto:whunt@pittsburgh.chefs.edu)

**Finance** — Arthur S. Inzinga CEC, CCE, AAC  
(W 1-800-671-0901 x4830)

**Meeting Arrangements** — Ruth Beatty  
(H 412-242-46620)

email: [pastry@thepittsburghgolfclub.com](mailto:pastry@thepittsburghgolfclub.com)

**Membership/Retention** — Randy Tozzi CC  
(C 412-841-9090)

email: [rtozzi@qianteagle.com](mailto:rtozzi@qianteagle.com)

**Employment Referral** — TBA

**Parliamentarian** — Timothy E. Tain  
CEC, CCE, AAC, ACE  
(W 1-800-671-0901 x4643)



**2010 ACF Pittsburgh Officers and Board of Directors**

*For all inquiries, please contact:*

Andrea Carros Schrenk  
ACFPC President and Newsletter Editor  
1-800-671-0901 x4814 [aschrenk@pittsburgh.chefs.edu](mailto:aschrenk@pittsburgh.chefs.edu)



## 2010 UPCOMING EVENTS



**March Meeting**  
**Monday March 29th**  
**Sponsored by: Tri Mark/SS Kemp**  
**The Golf Club of Washington**  
**Washington PA**  
**7:00 pm**



**How about getting away from Pittsburgh for an evening of hospitality at the Golf Club of Washington ! Executive Chef Scott Burkhart has a great meeting planned with sponsors Tri Mark/ SS Kemp.**

**Please join us for a tasty appetizer buffet, and great give-a-ways.  
 (Please refer to the meeting information box below for additional details)**

**April Board Meeting**  
**April 12th**  
**717 Liberty Avenue**  
**Mezzanine Level**  
**7:00 pm**

**April Meeting**  
**Monday April 26th**  
**Sponsored by: The Wisconsin Milk Marketing Board featuring Wisconsin Artisan cheeses**  
**Bidwell Training Center**  
**Pittsburgh, PA**  
**7:00pm**

**Come join us for a delicious educational experience ! Sara Hill, Culinary Manager of Cheese Education, will be joining forces with one of Pittsburgh's local breweries to present a Beer & Cheese pairing seminar.**



### March 29th meeting The Golf Club of Washington Sponsored by : TriMark/SSKemp

The Golf Club of Washington's Executive Chef, Scott Burkhart, has joined forces with TriMark/SSKemp to sponsor the March ACF Pittsburgh meeting. Chef Burkhart will be featuring an appetizer and dessert buffet as well as a cash bar.

The evenings host, TriMark/SSKemp will be bringing in two diverse equipment companies from their vast resources.

- **Homer Laughlin China Company** will be showcasing their Kenilworth series of Euro style platters and display pieces for buffet enhancement. As an added bonus...they will be **raffling off a dinner service for 8-10 of their famous Fiesta ware!**
- **Are you familiar with the newest Alto Shaam MP Turbo ovens?** These relatively new and popular ovens reduce the carbon footprint, take up very little space and offer amazing high speed, high batch cooking of a variety of products. In addition there is no venting necessary. There will be a demonstration of this versatile oven to illustrate why it has become such a hot ticket.

**An easy drive on 79 South, The Golf Club of Washington is excited to host the March meeting and Chef Burkhart promises a relaxing evening of hospitality. Please make plans to attend and please feel free bring a colleague or friend! Directions to the meeting: <http://www.golfclubofwashington.com/>**

## Member Spotlight

**Name:** Gregory J. Flasiak

**Present Employment:** CURA Family Hospice, Upper St. Clair PA

**Schooling/Training:** Graduate of the Culinary Institute of America



**Achievements:** Personal Chef to past Chancellor Posvar, University of Pittsburgh, giving me the opportunity to cook for dignitaries and heads of state, including William F. Buckley, Shirley Temple Black, Arthur F. Burns and Helmut Schmidt

**Mentor Chef:** Chef Joseph Weissenberg, Instructor at the Culinary Institute of America during my schooling

**How did this Chef impact your career:** Chef Weissenberg instilled in me the drive to succeed which is the trademark of a true mentor

**Favorite dish/food:** Steamed shrimp with garlic and ginger

**What is your favorite cookbook:** The great book of Chinese Cooking

**What was your worst disaster in the kitchen:** Opening a new restaurant with an uncompleted kitchen without refrigeration

**How did you turn it around:** Rented a refrigerated truck , prepped and prepared food at a neighboring restaurant

**What advice do you have for young culinarians:** Perseverance! Enjoy what your doing and make it fun.

# MEMBERSHIP NEWS

*A warm welcome to our new members!*

## Professional Culinaricians

*Jason Teears*

## Student Culinaricians

*Yianni Athans  
Gwendolyn Hammond  
Landis Crawford  
Grace McQueen  
Heath Donohue  
Patrick Pretorius*

*Joshua Updegraff  
Elizabeth Trem  
Matthew Brookbank  
Bridget Jula  
Andre Sandor Dezso  
Annabella Nowkenkwo*

## The Chef Toque Cookbook Drawing

*Gwen Hammond was the latest winner of the Chef Toque Cookbook drawing. She received a copy of the Rocco DiSpirito cookbook, Flavor.*

*Who will be the next Chef Toque Cookbook winner? At the March meeting we will be raffling off The Big Book of One Pot to one luck member.*



*The winners of the fabulous Barry/Callebaut give-a-ways at the February meeting are listed on page eight.*

### CHANGE OF ADDRESS FORM

NAME \_\_\_\_\_

ACF Member number (if applies): \_\_\_\_\_

OLD ADDRESS \_\_\_\_\_

NEW ADDRESS \_\_\_\_\_

Old Phone \_\_\_\_\_

New Phone \_\_\_\_\_

Please mail to: ACFPC, P.O. Box 16305, Pittsburgh, PA 15242-0305

Please note that this form is only for members without Internet access, all others change your info. on the webpage. Thank you!



## CHAPTER NEWS

***Good Luck...to the ACF Pittsburgh Student Competition Team  
as they head to the NE Regional Conference !***

### **2010 Team Members:**

**Joe Allison-** Art Institute-Team captain

**Caleb Allen-** Art Institute

**Dave Lowery-** Le Cordon Bleu Institute of Culinary Arts

**Andy Reasinger-** Le Cordon Bleu Institute of Culinary Arts

**Bill Paronish-** Le Cordon Bleu Institute of Culinary Arts



**Team Head Coach and Manager :** Arthur Inzinga C.E.C., C.C.E., A.A.C.

**Assisting Coaches:** Shawn Culp C.E.C.  
Rikk Panzera C.E.C., C.C.E.  
Mary Pepka C.E.P.C., C.C.E.  
Tom Pepka C.E.C.

**The Team would like to thank it's many benefactors: Le Cordon Bleu Institute of Culinary Arts Pittsburgh, Oakmont Country Club, Chef Donato Coluccio of the Capital Grille , Nestles (Chef Phil Weurzel) and the many chapter members, associates and friends who continue to invest in the teams success.**

### **And...**

**Best of Luck to the *Le Cordon Bleu Institute of Culinary Arts, Pittsburgh's Baron Galand Knowledge Bowl Team*, comprised entirely of ACF Pittsburgh student members ! They will be competing as well, at the NE Regional Conference.**

### **Team Members:**

- **Ryan Rankin-Team Captain**
- **Candy Porter**
- **Alexis Allen**
- **Courtney Bail**
- **Dannielle Childs**

**Coach-**Maureen Garfolo CEC, CCE

**Assistant Coaches-** Mark Clink CEC, CCE  
Lisa Beiswenger BA, MA



## ***Congratulations Chefs!***

***As two of our chapters professional members continue their quest for a spot on the ACF National 2012 Culinary Olympic Team USA, we wish them the very best!***

- ***Chef Shawn Culp, CEC*** – will be competing in phase one of the tryout process in Hershey, PA this week
- ***Chef Orlando Santos, CEPC*** – having successfully passed the first phase of the selection process, Chef Santos has been selected to compete in phase two of the tryout process in April
- ***An additional congratulations to past ACFPC member and ACF Pittsburgh Student Competition Team alumni, Chef Eddie Tancredi, for being chosen to compete in phase two of the tryout process in April.***



***Chef Orlando Santos, CEPC  
Executive Pastry Chef  
Duquesne Club***



***Chef Shawn Culp CEC  
Chef Instructor of Azure 18  
Le Cordon Bleu Institute of Culinary Arts***

### ***Also:***

***Best of Luck to Chef Maureen Costello Garfolo on her selection as a semi-finalist for the ACF Northeastern Educator of the Year.***

*Chef Garfolo is the head Coach of the Le Cordon Bleu Institute of Culinary Arts, Pittsburgh's Baron Galand Knowledge Bowl Team that will be competing at the NE Regional Conference.*



***Chef Maureen Garfolo CEC, CCE  
Chef Instructor  
Le Cordon Bleu Institute of Culinary Arts***

## Certification News



**The next Certification Practical testing is scheduled for April 17th**

**Location:** Le Cordon Bleu Institute of Culinary Arts, Pittsburgh. Any interested candidates should contact ACF National or ACFPC Certification Chair, Chef Bill Hunt at [whunt@pittsburgh.chefs.edu](mailto:whunt@pittsburgh.chefs.edu) /1-800-671-0901 ext. 4505 with any certification questions

Candidates may now take the testing portion of the certification process through our association at Le Cordon Bleu Institute of Culinary Arts, Pittsburgh

**Do you need re-certification refresher courses?** These courses are available through our chapter at a discounted price for all members. Next available courses:

**April 17th-Supervision    May 8th-Nutrition    May 22nd- Sanitation**

The cost of each class: \$25.00



**BARRY CALLEBAUT**

***Congratulations!*** to student members Alexis Ross, who won a class of her choice at the Barry Callebaut Chocolate Academy in Montreal and Caleb Allen who won a copy of the *L'Veil des Sens* pastry book and companying DVD at the February meeting.



## Pittsburgh Job Postings and Employment Opportunities

Please bare with us as we develop our [jobs posting](#) link on the ACFPC website. Posting on the site will allow us to add and remove the postings as needed, for this reason there will not be a section in the newsletter. We have received several calls in regard to this and hope to have it in place by late March Sorry for any inconvenience this may have caused.



# Chapter Photo Page



## **January meeting sponsored by : Capitol Grille**

*Chef Donato Coluccio presented a seminar on dry aging vs wet purchasing/storage of beef. As always the membership was treated to an excellent evening with an abundance of delicious samples. Chef Coluccio also explained the Capital Grills formula for success in the Pittsburgh market.*



## **February meeting co-sponsored by Heineman & Co. and Barry Callebaut**

*Barry Callebaut representative, Jefery Kulhaw conducted an outstanding seminar on the sourcing and taste profiles of some very high end single bean chocolates. Several lucky members were the recipients of the generous give-a-ways donated by Barry Callebaut. The chocolate mega company was brought in by Heineman & Co. The meeting was held outside of Azure 18, restaurant, the newest addition to the Le Cordon Bleu Institute of Culinary Arts, Pittsburgh.*



*Newest student members receive their membership packets*

**Congratulations to the 2009 ACF Pittsburgh Chapter Chef of the Year  
Chef Kevin McGuire-Sergeant, United States Army**

Three tours of Active Duty-Recipient of 9 Achievement Awards/Medals for military service  
God Bless you Chef McGuire, thank you for your contributions to our chapter and country.



**2009 Chef Nicholas Coletti  
Professionalism Award**  
Chef Willi Daffinger CEC, AAC



**ACF Pittsburgh Chapter Lifetime Achievement Award**  
Chef Ronald Herbinko CEC, CCE, AAC  
Chef William Hunt CEC, CCE, AAC  
Chef Peter Locante CEC, CCE, AAC, FMP (not pictured)



**2009 ACF Pittsburgh  
Student Culinarian**  
Joe Allison (with team coaches)



**2009 ACF Pittsburgh  
Educator of the Year**  
Scott Schmucker CEC, CCE,  
FMP, BA, MS



**2009 ACF Pittsburgh  
Purveyor of the Year**  
Reinhart Food Service



Presidents message continued from page 1

Chef's Ron Herbinko and Cindy Tuite once again worked their magic with the variety of desirable auction items to raise the funds for next years William Foust Educational Scholarship fund. Not an easy job, yet another illustration of what our membership does to get the job done...and with so much flair!

Please refer to page fifteen of this newsletter for a listing of the individuals and associates that contributed to the evenings success. And a success it was...fine cuisine...old and new faces...recognition of achievement.... Laughter, camaraderie ....a celebration worthy of our chapters fine heritage and bright future.

Please refer to page ten for the list of some of the evenings honorees...topping the list receiving the chapters most prestigious award was the instillation of *Chef Kevin McGuire as our chapters 2009 Chef of the Year*. Chef McGuire has proven himself to be a man of great character whether serving our chapter... our country, as illustrated by his three tours of duty with the United States Army... or as a role model and mentor within his community. A man of strong faith, Chef McGuire and his lovely wife, Melissa live by example.. always available, always dependable and always humble. Chef, you are the best and we congratulate you for this deserving honor!

As a chapter we have much to be proud of as our student membership is representing Pittsburgh in both the ACFPC Student Competition Team and the LCB Institute of Culinary Arts Barond Galand Knowledge Bowl Team at the NE Regional Conference being held in Hershey PA . Professional member, Chef Maureen Garfolo, is a contender for NE Regional Educator of the Year and Chefs Shawn Culp and Orlando Santos are pursuing a spot on the ACF Olympic Team USA.

As individual members of the ACF Pittsburgh Chapter we are part of a true culinary legacy, known throughout the country as one of the great ACF chapters. Thank you for your dedication and donation of TIME to our chapter ...we are so happy that you have chosen to be a member....Our next meeting will be held at the Golf Club of Washington. Member, Chef Scott Burkhart, is working hard to provide a pleasant evening for us all...lets make sure and support his efforts....*See you there!*

*Please remember to keep our service men and women in your thoughts as they continue to protect our country and our freedom.*

**2009**  
**Chef William Foust Educational**  
**Scholarship Award Recipient**  
**Candy Porter**  
*(with Chef Maureen Garfolo)*



**Chef Kevin McGuire, family and friends in a moment of prayer before the Awards Dinner.**



# Member Recipes

**Chef Bob Sendall 's**

## **Paella**



12 Chicken Thighs (herbed and grilled), off bone, bite sized pieces  
 Salt, Cracked Pepper and Flour for chicken  
 Olive Oil as needed  
 2# assorted sausages (grilled), bite sized pieces  
 ½ lb. Pork Loin (grilled), bite sized pieces  
 2 cups, sliced onions  
 16 large garlic cloves, sliced  
 2 cups white wine  
 6 cups chicken stock  
 12 threads of saffron  
 Uncooked shrimp peeled and deveined with tails, 2 per person, size 8-12's  
 24 little neck clams (optional) about 5 #  
 Mussels-P.E.I. (optional) about 3#  
 3 cups Arborio rice- 2.2 # bag= 5 cups  
 1 cup diced roasted red peppers (medium to large dice)  
 1 cup diced peeled and seeded tomatoes (concasse, medium to large dice)  
 1 cup chopped POMI tomatoes  
 1 cup cut green beans  
 1 cup finely chopped parsley

### *Procedure:*

*Pre grill the chicken, pork and sausage and set aside. In a paella pan sauté the onions and 4 cloves of garlic in olive oil.*

*Add the pork and chicken with 1 cup of wine and 1 cup of chicken stock then cover and cook on low heat for 20 minutes. Remove to a side dish and reserve the liquid.*

*Preheat oven to 350'*

*In the paella pan add approximately ¼ to 1/3 cup of olive oil and the remainder of the garlic and sauté with the green beans for a few minutes. Add the rice and sauté for 5 minutes. Stir in the peppers, tomatoes and saffron with the remaining cup of white wine and cook on medium heat till the liquid is almost gone. Add the chicken, sausage, chicken stock and the reserved stock and bring to a boil. Reduce the heat and arrange the shrimp and clams (optional) on top of the rice. Cover and place in preheated oven for approximately 15-30 minutes. Cook in the oven until the liquid is absorbed. The paella can be held in a warm oven for up to 30-45 minutes. Season with salt and cracked pepper to taste. Arrange on plate and garnish with chopped parsley.*

*12 servings*

# Member Recipes

## *Chef Hyang-Mi Frost's Korean Spicy Grilled Pork*

### Ingredients

1 pound pork butt  
2 tablespoons brown sugar  
2 tablespoons low-sodium soy sauce  
1-1/2 tablespoons Korean red bean paste  
1 teaspoon minced peeled fresh ginger  
1 teaspoon dark sesame oil  
½ teaspoon crushed red pepper  
3 garlic cloves, minced  
Cooking spray

### Preparation

Wrap pork butt in plastic wrap; freeze 1-1/2 hours or until firm. Remove plastic wrap; cut pork diagonally across grain into ¼-inch slices.

Combine pork, sugar, and next 6 ingredients (sugar through garlic) in a large zip-top plastic bag. Seal and marinate in refrigerator 1 hour, turning bag occasionally.

Prepare grill with cooking spray, grill until cooked throughout and properly caramelized for eye appeal.

Yield: 4-6 serving depending on portion size



## Advertising and Sponsorship Opportunities

**The ACF Pittsburgh Chapter is appreciative of our many advertisers, sponsors and supporters who generously contribute to our Chapters growth. We are in the process of setting up sponsorship/advertising opportunities for the ACFPC Website and are offering this service free of charge at this time.**

**If interested, please contact  
Richard Chene @ 412-828-3846**

*Our Get Well Wishes go out to:*

- **Chef Doug Schneider**— *convalescing at home from a recent illness, we miss you Chef!*
- **Marlene Tain**— *recent illness-wife of Chef Tim Tain*
- **Ann Marie Greco**—*convalescing at home after recent surgery*

*Our deepest sympathy:*

**To the William Foust family on the loss of Bill and Stella's son, Rick, an accomplished artist who passed recently after a lengthy illness**



## **CHEF KEVIN'S MILITARY B-B-Q RIBS**

*Chef Kevin McGuire  
2009 ACF Pittsburgh Chef of the Year*

## Member Recipes

### **INGREDIENTS:**

- \* 8 slabs of pork ribs
- \* coarsely ground black pepper
- \* 1/2 cup ground red chili pepper
- \* 1 cup of vegetable oil
- \* 5 cups minced onion
- \* 15 cups of chicken broth
- \* 4 cups tomato paste
- \* 4 cups white vinegar
- \* 2 cups honey
- \* brown sugar to taste
- \* liquid smoke to taste
- \* 1/3 cup garlic powder
- \* onion powder to taste
- \* carrots, med cut
- \* celery ,med cut
- \* onions med cut
- \* soy sauce

### **DIRECTIONS:**

1. Preheat oven to 375 degree F
2. Cut each full rack of ribs in half.
3. Meanwhile ,heat up small amount of oil in saucepan over medium heat, add cut up carrots, celery & onions to pan cook and stir for 5-10 minutes, pour over ribs.
4. Cook ribs on 375 degree F for 20 minutes, add small amount of soy sauce, garlic and red chili pepper, than turn down to 300 degree F for 3 hours.
5. SAUCE: Heat oil in a medium saucepan over medium heat .cook and stir minced onions in oil for 5 minutes. Stir in chicken broth, ,tomato paste, vinegar, brown sugar, honey. Season with dry ingredients and liquid smoke, bring mixture to a boil ,then reduce heat. Simmer for 1-1/4 hours, uncovered until sauce thickens. remove from heat ,and set sauce aside (adjust sauce to your taste).
6. Preheat an outdoor grill for high heat.
7. Remove the ribs from the oven ,and let stand 10 minutes ,place ribs on the grill. Grill the ribs for 5 minutes on each side. brush sauce on the ribs while they're grilling, just before you serve them (adding it too early will burn up your ribs)

**"MY SOLDIERS IN IRAQ & KUWAIT LOVED THESE RIBS! "**



To all that contributed to the success of the

2009 ACF Pittsburgh Awards Dinner and Chef William Foust Educational Scholarship Auction

***"I can no answer make but thanks and thanks"...William Shakespeare***

***A Special Thank You to the following Sponsors for their generosity towards the evenings menu:***

**St. Clair Country Club**

**Oakmont Country Club**

**Diageo Moet Hennessy U.S.A.  
Jon Capozzoli**

**The Wine Merchant  
Mary Mahst**

**Majestic Wines and Spirits U.S.A.  
Wade Fox**

**Capitol Wines and Spirits  
Rosetta Coco**

**Euro U.S.A.  
Annette Richardson**

**Emmi-Roth Kase Cheese Company  
Diana Tomaska**

**Mastro Ice  
Mike & Joe Mastro**

**Turner Dairy  
Craig Patterson**

**The Breadworks  
Fred Hartman**



***To those that generously contributed to the William Foust Scholarship Silent Auction. Our sincere gratitude and thank you for making this years auction a huge success!***

Oakmont Country Club-Mr. Tom Wallace, General Manager  
In the kitchen – K.C. Lapiana, Owner  
McCormick & Schmick – Chef Chris Mayrhofer  
The Capital Grille – Chef Donato Coluccio  
Wholey's – Sam Wholey  
The Golf Club of Washington – Chef Scott Burkhart  
Art Institute of Pittsburgh – Mike Zappone, Academic Department Director  
Best Buy Uniform – David Frischman, Owner  
LCB Institute of Culinary Arts, Pittsburgh-Chef Bill Hunt, Culinary Director  
LCB Institute of Culinary Arts, Pittsburgh-Jeffery Smith– Bookstore Manager  
Weiss Provision Company – Jeff Cohen, Owner  
Penn Fixture and Supply Company – Mitchell Hoffman, Owner  
Butler Country Club – Chef William Ward  
Parkhurst Dining Services – William Jones, Director of Catering  
Carnegie Museums of Pittsburgh – Deanna Zeits, Membership Associate  
Rivers Club – Chef Jim Gelzheiser  
Sendall Chocolates-Chef Bob Sendall, Owner  
US Foodservice – Gary Thomas, Territory Manager  
The Pittsburgh Golf Club-Chef Ruth Beatty  
Bidwell Training Center-Chef Cindy Tuite  
Turner Dairy Farms, Inc. – Phil Arrigo, Sales Representative  
BarryCallebaut Chocolate– Jeffery Kulhawy, Regional Sales Manager  
Pittsburgh City Sympathy-Lawrence Tambellini, President  
Heineman and Co.– Stuart Cohen and Fred Ketler  
Sysco-Chef Carl Fazio– Sales Representative  
Minutello's Restaurant-Lou Minutello, owner  
Brandy and Associates  
Giant Eagle-Chef Randy Tozzi  
Chef Phil Weurzel  
Chef Todd Yeager

***A Special Thank you to the evenings photographer and the new ACF Pittsburgh website facilitator, Lisa Beiswenger***

