



American Culinary Federation
Kona-Kohala Chefs Association
P.O. Box 1268, Kailua-Kona, HI 96740
[Chapter HI043]

NEWSLETTER

Volume 13 Issue no. 51, Winter 2016

Publisher: ACF Kona Kohala Chefs Association

Editor: Cindy (Taz) Buan-Sugai:

e-mail: localcomfortfood@gmail.com

Contributors: Fern Gavelek and Jean Hull

ACF Kona Kohala Chapter website:

<http://konakohalachefs.org>.

MISSION STATEMENT

The ACF Kona Kohala Chapter Chefs Association are industry leaders committed to culinary enrichments through professional development and supporting education in our community.

**2016 A New Year
2015 - ACFKKCA - A YEAR OF
ACCOMPLISHMENT**

by retiring Editor, Jean Hull

**Highlighting 2015 major
accomplishments:**

1. *Opening up of our Hawaii Community College Campus-Palamananui.*
2. *Establishing a UHF fund: The ACFKKCA & Jean Hull Endowment of \$245,000. This endowment provides several thousand dollars each quarter to the Palamananui culinary program into perpetuity.*
3. *\$30,000 of the Endowment was set aside for adding equipment to the Palamananui kitchens, including outdoor dining room furniture and storage.*

4. *Awarding eleven \$1000 scholarship to our culinary students.*
5. *A successful scholarship benefit, Dining with the Chefs, on December 5, 2015 reached its 27th year featuring 20 Island Chefs, fine wines and handcrafted ales.*
6. *A 2016 Slate, Executive Board and Board of Directors was approved.*
7. *ACF National selected our chapter to host the Western and Regional Chef Connect Conference at the Waikoloa Marriott April 3-5 (Sunday-Tuesday).*

**HAWAII COMMUNITY COLLEGE-
PALAMANUI**

Dedication will be on February 26 from 3:30 by invitation.

An open-house will be on February 27 from 9-2:00 for the public. Paul Heerlein will do a demo in the morning and we will have an ACFKKCA booth nearby.

"Touring the kitchen recently at Hawaii Community College-Palamananui, I was elated to see all of the equipment: freezers, chill boxes, ranges, grill tops, pizza oven, tilting skillet, working tables, small equipment and so forth in the new culinary teaching kitchens at Palamananui.

John Morton, Vice President for Community Colleges, University of Hawai'i is deserving of a heartfelt appreciation from the community at finding funds for the two culinary kitchens with state of the art equipment. He has our sincerest appreciation for supporting higher education at Hawai'i Community College-West Hawaii.

Achieving this incredible support for teaching the next generation of cooks and chefs provides gainful employment for the resorts and the many restaurants Kona and Kohala. An incredible gift available to our high school graduates and for adults who would like to redirect their employment opportunities with state of the art equipment. It will be exciting to see what the next 20 years will bring to this viable industry." Jean Hull, CCE, AAC, retired Professor Culinary Arts/HCC-WH

ESTABLISHING AN ENDOWMENT

This is the largest endowment of its kind to support either campus of Hawai'i Community College in its 50+ year history.

Our chapter is immensely grateful to the West Hawai'i culinary industry, chefs, residents and the ACF Kona Kohala Chefs Association members. Thanks to their



support and generosity over the past 26 years, we were able to make this philanthropic investment.

Examples of community event support are:

The Big Island Chocolate Festival presented a \$5000 check to our chapter.



- Mauna Kea Resort's 50th anniversary campaign presented a check for \$1635 to the ACFKKCA for the Big Island Bites golf tournament.
- Kings' Shop for hosting Culinary Arts Under the Stars

We hope that many more events and donators will choose to give to this endowment as it is just a beginning step needed to support the culinary complex into the far

future. Growing the principal allows the annual income available to the culinary complex to increase into perpetuity. The Chapter's vision is to double this endowment in the next ten years.

To make donations to this endowment: Please make your check payable to the **UH Foundation** and mail directly to the Foundation at: PO Box 11270, Honolulu • HI 96828•0270. Please call KC Collins, CFRE, Executive Director of Development for Community Colleges at (808) 956-3458 or via email: KC.Collins@uhfoundation.org and she would be happy to help you. When contributing to the endowment it is identified by the following:

Endowed Fund: 207-1260-3 ACF KONA KOHALA CHEFS ASSOCIATION (grows endowment for increasing expenditures into perpetuity)

CULINARY SCHOLARSHIP RECIPIENTS



l-r: Betty Saiki, Chef Instructor, Jolynn Len, Jean Hull, Savannah Barnes, Tomi Salinger, Shannon McNamara, Madeleine LeBourveau, Gabryelle Tagupa, Paul Heerlein/Program Coordinator and Stella Rainville

Each student received a \$1000 scholarship at Dining with the Chefs, Dec. 5, 2016

DINING WITH THE CHEFS 27TH YEAR

The successful scholarship benefit, Dining with the Chefs, on December 5, 2015 at Kamakahonu Bay was a taste treat for nearly 400 guests.

It was a pleasure to hold our benefit at one of the state's most historic sites. Steve Marquard and his staff of volunteers did an exceptional job in presenting this benefit with aloha.



-presentation by Chef Armando Altamirano of Los Habaneros

Certification: Paul Heerlein, CCE, CCC
 Scholarship: Carol Whitaker, Ed.D, CFCS
 Publicity: Fern Gavelek
 Newsletter: Cindy (Taz) Buan-Sugai
 Events: Jean Hull
 Jr. Chapter Advisors: Paul Heerlein and Betty Saiki



At the President's Ball held at the Mai Grill, Clayton Arakawa, Executive Chef, Mauna Lani Bay Hotel and Bungalows, was awarded our ACFKKCA Chef of the Year, with Patti Kimball, President's Medallion Award

ACF WESTERN REGION CHEFCONNECT

The **Waikoloa Beach Marriott Resort & Spa** will host ChefConnect: Hawaii, April 3–5. If you're a chef seeking new ideas, a student looking to gain experience or a foodservice professional keeping atop the latest trends, we've got plenty of educational and networking opportunities for you.

Gather with colleagues old and new to experience the Hawaiian spirit of hospitality at one of the best luaus on the island! While the sun sets over Anaeho'omalu Bay, **ChefConnect: Hawaii** will take over Waikoloa Beach Marriott's luau with the best of traditional Polynesian food, entertainment and views to make this an unforgettable ChefConnect event on April 4th!



Paul Muranaka, Executive Chef, Royal Kona Resort

SLATE OF OFFICERS AND CHAIRS 2016-2018

Officers:

President: Chef Clayton Arakawa, CEC, CCA
 1st Vice-President: Chef Peter Abarcar, CC
 2nd Vice-President: Hubert Desmarasis
 Treasurer: Bruce Whitaker, Ed.D, CFCS
 Secretary: Patti Kimball
 Corresp. Secty: Cindy (Taz) Buan-Sugai
 Member @ Large: Jean Hull, CCE, AAC
 Member at Large: Chef Daniel Sampson
 Member at Large: Dr. Carol Whitaker

Committee Chairs:

Chef and Child: Tami MacAller
 Education: James Lightner
 Membership: Greg Anderson & Steve Marquard

Register now acfcchefs.org.



-ACF National team and Patti Kimball, coordinator

KINGS' SHOPS ANNOUNCES A BENEFIT: THE CULINARY ARTS UNDER

THE STARS GALA EVENT

Kings' Shops and the American Culinary Federation (ACF) Kona Kohala Chefs Association are once again partnering to stage the culinary gala event and silent auction, **Culinary Arts Under the Stars from 5:30, Friday, February 26, 2016 at the Kings' Shops**. All proceeds from the event and auction will benefit the culinary program at Hawaii Community College-Palamanui.

Tickets are \$45 in advance and \$55 at the door. Tickets are on sale at Maui Divers Jewelry at Kings' Shops in the Waikoloa Beach Resort, on line at KingsShops.com, konakohalachefs.org and at Kailua Candy Company: 329-2522 (credit card) and Westside Wines.

Scrip for beer are \$3.00 and wine are available for \$6 each. Wine provided by Westside Wines. Enjoy the music while you stroll through the mouthwatering tasting stations presented by the top chefs of the Kohala Coast.

Donations needed for the Silent Auction: Contact Coordinator Nancy Ginter-Miller at nkona@hawaii.rr.com or call: 769-0672.

NEWSBITES

Great news! By Paul Heerlein
The table and chair quote is finally approved by foundation! We are also close to purchasing a 20 foot storage container.
We needed a vita mix and smoker. The vita mix is purchased and the smoker is simmering along.
Thank you so much for your help and support!

NEW EDITOR

Following this newsletter, the new Editor will be Cindy (Taz) Buan Sugai, a recent graduate of our culinary program. She also does the web site for the Culinary Program at Palamanui. To Connect with Culinary students @ Palamanui via Facebook:
<https://www.facebook.com/westhawaiiiculinary>

"It has been such a wonderful experience being part of the ACF - Kona Kohala Chefs for almost 3 years. I hope that my contributions will continue to see growth in both the ACF Kona Kohala Chefs Chapter and the Culinary Arts Program at Palamanui. I graduated from the

Kealakekua Campus of West Hawai'i Culinary Arts in 2015. I am continuing my education. Right now I am finishing up my Liberal arts at Palamanui and will get my Bachelor's degree in Secondary Education from Chaminade University via online. My goal is to teach culinary arts at the high school level. I am at school Monday through Thursday, then Friday-Sunday my husband and I run our food truck Local Comfort Food LLC in Kealakekua at Treasure Island Thrift store parking lot. In between is family, homework and ACF Kona Kohala Chefs. 2016 is going to be awesome! "by Taz



Jean, former Editor & and Taz, new Editor of Newsletter

New members: Karen and Emil Eastburn and Marie McEachin. WELCOME!

- Brewers Festival: March 12, 2016
- Chocolate Festival at Hapuna Beach Prince Hotel May 13 and 14. Student competition Friday, May 13th.
- **Next Luncheon meeting:
Friday, February 5th at Luna
Restaurant in Kamuela.
reservations required:
konakohlalachefs.org**



This year's Central/Western ChefConnect is in Hawaii at Waikoloa Beach Marriott Resort & Spa, Waikoloa Village. And The Big Island has a lot to offer. From some of the most picturesque beaches in the world and amazing nature attractions from volcanos to gardens and waterfalls, it's the perfect place to catch up with colleagues and friends while learning something new!

ChefConnect: Hawaii will take place in Waikoloa, Hawaii, April 3-5, 2016. Chefs, students and foodservice professionals will experience unparalleled educational opportunities, resourceful networking, meeting with old friends and making new ones at the Waikoloa Beach Marriott Resort & Spa. Refund Policy: Requests for refund must be made in writing and postmarked no later than 30 days from the event opening date. A \$50 processing fee will be deducted from refund amount.

Start Date: Sunday, April 3, 2016
End Date: Tuesday, April 5, 2016
Address: Waikoloa Beach Marriott Resort & Spa
 69-275 Waikoloa Beach Drive
 Waikoloa, HI 96738

REGISTER ON-LINE: www.acfchefs.org

Hotel and Travel

Waikoloa Beach Marriott Resort & Spa will be the host of ChefConnect: Hawaii. ACF attendees will receive a discounted rate starting at \$160 (single/double) per night (plus tax). Visit the hotel and travel page for more information.

Schedule Schedule

Be sure to check back for the schedule for the latest updates on educational programming and other networking opportunities to take place at ChefConnect: Hawaii.

Meet the Host Chapter & Conference Chef

Learn more about the chefs behind the scenes of ChefConnect: Hawaii. The members of ACF Kona Kohala Chefs Association Chapter and the culinary team at the Waikoloa Beach Marriott Resort & Spa are ready to make this an unforgettable conference



American Culinary Federation
 The Standard of Excellence for Chefs



Cuisine of Hawaii
 ACF Kona Kohala Chefs Association