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President's Letter

To start, I have to give a huge **THANK YOU** to all of our sponsors, vendors, members and supporters who donated prizes,

product and their time in making the **2010 Annual Golf Outing and Chef of the Year Dinner** a sold out success.

The MCCA would be unable offer the scholarships and continuing education opportunities to our members without the generous support that we have received over the years. I just have to say **THANK YOU** again and again for your support—it does not go unrecognized! Please see pages 8 and 10 of the newsletter for a list of all those who helped.

It's important to remember to show our chapter sponsors your support by patronizing their businesses whenever possible. Our partners have consistently supported the MCCA by donating product, time and money to us over the years. Visit the **PARTNERS** section of the MCCA website for contact information for our dedicated partners.

I'd like to offer my congratulations to our Golf Outing winners:

First Place: Michael Luch, Mark Meyer, Jim Churches and Eric Hansen

Second Place: Joseph Kujawski, Jimmy Moreau, Tony Demback and Don Conrad

Closest-to-the-pin #7: Bill Page

Closest-to-the-pin #16: Lisa Graciak



Chef Mark Dixon, CEC, 2010 Chef of the Year, from Orchard Lake Country Club

Longest Drive #5: Matthew Howard

Longest Drive #10: Nancy Fenton

Congratulations to our **2010 Chef of the Year, Mark Dixon, CEC of Orchard Lake Country Club**. Chef Mark had some talented competition in both **Chef Brian Beland, CEC** and **Chef Shawn Loving, CEC**. We all certainly look forward to golf and a great dinner at Orchard Lake Country Club next year for the **2011 Chef of the Year** event.

Thanks to **Chef Joe Nader** and his talented staff for their hard work and the great meal served to us at Orchard Lake Country Club.

Continued on page 3

**Give Us
TWO
DAYS**

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FREE
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MCCA2010

Flavor **2010**

Michigan Restaurant Show

October 19 & 20, 2010

Rock Financial Showplace, Novi

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10 a.m. – 5 p.m. Oct. 19th

10 a.m. – 4 p.m. Oct. 20th

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President's Letter

Continued from page 1

Congratulations to **Bill Gerencer** from **Foley Fish**, our **2010 Associate Member of the Year**. Among other things, Bill contributes his expertise in the monthly "Notes from the Foley Fishmonger" column in our newsletter.



L to R: Randy Smith, MCCA President, Chef Mark Dixon, CEC, Tim Ward, Orchard Lake Country Club General Manager, and Brian Lorge, MCCA Executive Director

Finally, a special **THANK YOU** to **Tim Ward**, **General Manager of Orchard Lake Country Club** and his dedicated staff for their first-class hospitality and support.

Chef Deni Smiljanovski of **Lazybones Smokehouse** was our guest chef at last month's meeting at **Trevarrow, Inc.** in Auburn Hills. Chef Deni treated us to some of the area's finest BBQ. He was kind enough to take time to share his experiences with us about getting started in the BBQ business, and growing his company to include a second location. Be sure to check out his two Lazybones Smokehouse locations, in Roseville and Clinton Township. Thank you, **Chef Deni** and **Trevarrow, Inc.!**

Don't forget the **November 1st application deadline** for the **Leopold Schaeli/Leon Korstjens Awards** and the **Kevin Enright Continuing Education Grant**. Applications can be downloaded and printed [HERE](#).

Congratulations to our members who have recently achieved their certifications: **Heather M. Moore – CWPC**, **Stephen L. Swasey – CCC**, **Brian E. Klauss – CC**, **Sharon I. Rajae – CC** and **Sonja D. Clemons – CC**.

Congratulations to our members who have recently re-certified: **John M. Aldini – CC** and **Shawn E. Proctor – CEC**.

We have some great MCCA events on the horizon:

- Our **October MCCA meeting** will be held on **Monday, October 11th** at **Oakland Community College**, hosted by **Chef Kevin Enright, CEC, CCE, AAC**. The guest speaker is **Todd Ostrowski** from **Midwest Imports**, and he will conduct a chocolate tasting featuring Felchlin Chocolate.
- November's meeting will be at **Gordon Food Service's** distribution facility in Brighton, date TBA.
- This year's **MCCA Christmas Party** will again be held at **Steve and Rocky's** in Novi, on **Sunday, November 28th**.

Visit the **CALENDAR** section of the web site for all the event details.

Hope to see you at OCC on October 11th!
Randy Smith, C.E.C.

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VENDOR SPOTLIGHT

Earthy Delights

Earthy Delights is America's premier supplier of wild and exotic foods to quality conscious American Chefs for 25 years.

As pioneers in the use of overnight delivery, Earthy Delights offers wild-harvested artisanal and hand-crafted foods to culinary professionals around the United States.

Earthy Delights offers a breadth of quality items, which include wild mushrooms and other seasonal wild-harvested items, fresh specialty produce, fine hand-crafted domestic and European cheeses, true balsamic vinegars from Modena Italy, a growing line of proteins, exotic chilies, peppers and spices as well as and hard-to-find ingredients for top professional chefs.

Earthy offers chefs and other buyers e-commerce services with shipping options. "We are delighted to bring our specialty products and private label goods to other regions in our state with new strategic partners", said Ed Baker, President of Earthy Delights. Baker adds, "we're responding to our clients needs and now in a better position to bring reliable and quality transportation for local orders to greater metro areas."

With new partnerships, Earthy Delights will be offering weekly delivery by refrigerated truck in SE Michigan through a partnership with Harvest Michigan Inc. (based in Oakland County, featuring local organic and naturally grown produce, proteins and other Michigan-made products) and with Cherry Capital Foods, who bring the incredible bounty from the Northwest region to southern Michigan. Distribution support now allows for regional Chefs, Institutional buyers, and retail markets to place wholesale orders for Mangalitsa Pork, Piedmontese Beef, Wild Game, Turkeys and an expanding selection of Naturally Raised Meat.

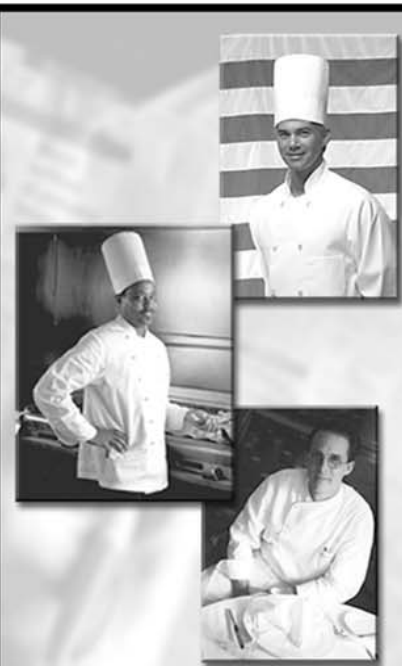
Earthy Delights is a sponsor of the Pigstock Traverse City culinary event, November 1-3, 2010. Visit www.pigstock.blogspot.com for more information. To meet the Earthy Delights team, the company will be exhibiting at the Michigan Restaurant Show at the Rock Financial Showplace (Novi) on October 19-20th, and offering a special Open House on November 8th starting at 6:00 p.m. to showcase samplings of their special proteins and artisanal goods.



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Notes From the Foley Fishmonger

*There's a lot happening on the "Ocean Front."
Heres some of the Highlights:*

Swordfish: The sword season is in full swing. Look for the best landings 5 days after the full moon. The sword sock is 1.05 X the biomass considered to be fully recovered. At the ICCAT (International Convention for the Conservation of Atlantic Tunas) meetings in November there will be a push to take quota share away from the United States by other nations and give it to countries just joining the international fisheries management organization. The US has not utilized its full quota thanks to stringent regulations designed to protect swordfish, seabirds and mammals as well as turtles. For more information go to www.nmfs.noaa.gov/sfa/hms/Advisory%20Panels/Advisory_Panel.htm and select "Wednesday Sept 22", then chose the "Swordfish Revitalization" tab. We are now in the process of rebuilding a much cleaner fishery. This will take time. Stripping US quota and handing it to other countries could be a conservation disaster as many new nations do not have the ability to fish "green and clean." While it is important for all ICCAT nations to give a portion of their quotas to bring non-member nations into the management fold, it is certainly not fair to place the entire burden on one country. It might be a good time to call your congressman! Also: Check out the link between

Selenium and Mercury to learn how important this metal is in blocking the harmful effects of Mercury. (<http://www.wfoa-tuna.org/health/ralstonraymond.pdf>) Spin free!

Halibut: The west-coast season is winding down. This fish has become fully integrated in the marketplace as evidenced by strong pricing throughout the season. To learn more about this well managed fishery, check out the IPHC website for information on fishing seasons, annual quotas and stock assessment information. (<http://www.iphc.washington.edu/halcom/>)

Georges Bank Sea Scallops: The scallop stock is fully recovered. The latest stock assessment has the stock in good shape across the range. But, like halibut now seems fully integrated not only in US but world markets as well. With projected landings of 50 million pounds this year, pricing has been much higher than when the industry only managed to land 20 million pounds. This is partially due to sale of US scallops into US markets and the migration of fishing rights to fewer and fewer companies. Scallop "processing" has reached new levels in technology. Simple soaking has been replaced by the introduction of "Purigine" – a food additive that not only helps add water weight

Continued on page 7



Notes From the Foley Fishmonger

Continued from page 6

and remove odor, but also gives the scallops an appearance that nearly matches “natural” untouched sea scallops. The flavor and texture are dead giveaways.

New England Groundfish: The latest management regime, “Catch Shares” is now the primary management program. Catch Shares basically allocates landings to small communities of boats, called “sectors,” giving them ownership of a once public resource. The theory is ownership leads to better management. The complicating factor is so called choke stocks. Each sector has annual allocations of the New England Stocks. Some, like Southern New England Yellowtail flounder are considered to be at levels below ? BMSY (recovered) and catch limits are set very low. If a community catches its annual allocation of one stock, they get shut down even though they have plenty of other species left to catch. There are

considerable growing pains associated with the new plan. New England boats continue to struggle for survival. At the same time fisheries science is undergoing a shift in statistical modeling techniques to account for changes in data required by the current and perhaps obsolete modeling formulae. Simply put, landings, a primary indicator of stock strength, are being artificially lowered to rebuild the stocks. The current models “see” the lower landings as fewer fish. Your fish monger participated on the “Pollock Working Group” panel (I supplied the smoked fish for snacks during the break). The Working Group charted new territory in refining assessment models that are more appropriate for changing nature of the fishery. Hopefully the excellent NOAA scientists from the Woods Hole Science Center can maintain their momentum towards better fisheries science.

Deepwater Horizon/Gulf of Mexico: NOAA and National Marine Fisheries, in conjunction with state and academic participants are rigorously monitoring and managing the effects of the oil spill disaster. A 5 year program has been initiated to monitor the Gulf of Mexico, test commercial species for food safety, and test and monitor inshore shellfish beds. NMFS scientists outlined efforts in this area and participants (Comprised of fisheries folks from Maine to Texas – including your Fishmonger) at the most recent Highly Migratory Species Advisory Panel (HMS AP) meeting in Silver Spring Maryland we duly impressed with both the scope and focus of the efforts. To learn more go to http://www.nmfs.noaa.gov/sfa/hms/Advisory%20Panels/Advisory_Panel.htm and click on “Tuesday September 21” tab and select the “Deep Water Horizon Oil Spill Update Presentation.”

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Ask The Master Chef

BY LEOPOLD K. SCHAEELI, C.M.C.

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All About Cranberries...

There are only three native North American fruits: cranberries, blueberries and Concord grapes.

Long before the Pilgrims landed at Plymouth Rock, cranberries were an important staple in the diets of American Indians. Native Americans, who referred to cranberries as Sassamanash, made cakes prepared with dried strips of meat pounded into a paste and mixed with fat, grains and cranberries, referred to as Pemmican. These cakes had an excellent shelf life and were used during long journeys.

Maple sugar or honey was used to sweeten the tangy flavor. According to a cranberry book dated 183, wild cranberries ripened in such abundance that they were eaten fresh, ground or mashed with cornmeal and baked into bread.

Cranberries soon became a vital source of vitamin C for whalers and a good resource to New England residents.

The cranberry gets its name from Dutch and German settlers, who called it “Crane-berry.”

The majority of cranberries are grown in Wisconsin, Massachusetts, New Jersey, Oregon and Washington. Cranberries grow wild from the Carolinas to the Maritime Provinces of Canada, but prefer areas that have sandy soil, an abundant fresh water supply and a growing season that lasts from April to November. Cranberry bogs utilize a unique growing system that includes wetland, upland, ditches, flumes, ponds and other water bodies. Growers maintain four acres of supporting land for every acre of cranberry bog. The entire wetland system provides diverse habitat to many rare animal and plant species. During winter, bogs are covered with water that freezes and provides insulation from frost.

Continued on page 9

Candied Cranberries

Boil equal amounts of sugar and water to a hard-crack syrup (295°F–146°C), using a candy thermometer. Dip the berries in the hot syrup and allow the cranberries to set on racks until the coating hardens.

Candied cranberries are great for garnishing

Chocolate Covered Cranberries

Milk chocolate chips 12 oz.

Vegetable shortening 2 Tbsp.

Fresh cranberries, whole 12 oz.

In top of double boiler over simmering water, melt chips and shortening. Using a toothpick, dip berries in chocolate to coat; place on waxed-paper-lined tray. Refrigerate until firm.



Thanks to our 2010 MCCA Golf Outing Prize and Auction Donors!

Shenandoah Country Club – Chef Dan Leja	Greektown Casino – Chef Jason Davis	Lazybones BBQ – John Adamski
Walnut Creek Country Club – Chef Randy Smith	Mirepoix Cooking School – Chef Stacy Sloan	Beverly Hills Grill – Chef Chris Johnson
Tam-O-Shanter Country Club – Chef Dan Valone	Kruse and Muer Restaurants – Chef Chris Hessler	Roast Restaurant – Chef Norm Valenti
Edgewood Country Club – Chef David Danoit	Steve & Rocky's – Chef Steve Allen	Great Oaks Country Club – Chef Randy Emert
TPC Dearborn – Danielle Danoit	Oakland Community College – Chef Kevin Enright	Orchard Lake Country Club – Chef Mark Dixon
The Wyndgate Country Club – Chef Nate Lewis	Sterling Inn – Chef Ray Hollingsworth	Gold Star Products Chef Source

Ask The Master Chef

All About Cranberries... *Continued from page 8*

As the ice and snow melts and spring arrives, the bogs are drained and cranberry vines are awakened by gentle rains and warmer days. Soon after spring, light pink blossoms, which resemble the head and neck of the sandhill crane, begin to appear. As flowers bloom, honey bees and bumble bees work to pollinate the flowers, ensuring a good crop.

In mid-July, petals fall from the flowers, leaving tiny green nodes which, after weeks of sun, become red, ripe cranberries. During harvest, many growers flood their bogs causing cranberries, which have small air pockets in the center, to rise. Growers then use water-reel harvesting machines to loosen the berries from their vine, causing them to float on top of the water. The floating berries are corralled onto conveyers to waiting trucks, which take them to receiving stations and eventually to processing plants where they are used for juice, sauces and other processed food.

It takes three to five years for a new cranberry bed to produce a large enough crop for harvest. The vines will continue to produce a crop for many decades. Some marshes have been producing for 100 years.

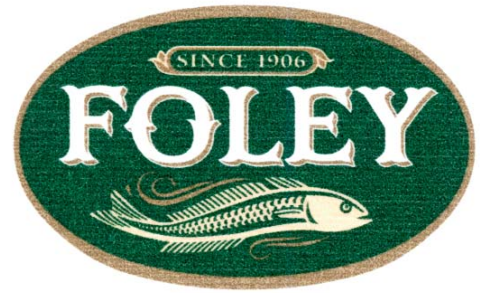
Fresh cranberries are on the market from September to December. Wash them in cold water before using, but not before freezing. Cranberries can easily be frozen for up to a year. Do not thaw cranberries before using; follow the recipe directions using frozen berries.

Cranberries offer several important health benefits. Health researchers are producing reliable evidence that cranberries are not only a healthy, low calorie fruit, they can also play a significant role in preventing urinary tract infections and reducing the risk of gum disease and heart disease. Cancer prevention research is ongoing.

Wisconsin is expected to be the top producing state in the nation for the eleventh year in a row. There are 450 berries to one pound; 4500 berries used to produce a gallon of juice and about 45,000 berries in a 100-pound barrel.

Cranberries add tang and flavor to everything from stuffing and sauces to beverages and barbecues. They make everyday dishes mouth watering; relishes, muffins, pie, chocolate covered cranberries, steamed pudding, fried dumplings and candies

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MICHIGAN CHEFS DE CUISINE

Calendar of Upcoming Events



Date	Event and Place	Host	Guest
Oct. 11, 2010	October MCCA Meeting Oakland Community College	Chef Kevin Enright, CEC, CCE, AAC	Tod Ostrowski, Midwest Imports
Nov. 1, 2010	Application deadline for <i>Leopold Schaeli/Leon Korstjens Award</i> and <i>Kevin Enright Continuing Education Grant</i> . See the MCCA website for details.		
Nov., 2010	November MCCA Meeting GFS, Brighton	TBA	TBA
Nov. 28, 2010	MCCA Holiday Party Steve & Rocky's, Novi	Chef Steve Allen, CEC	

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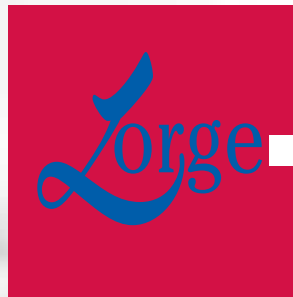
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AMERICAN CULINARY FEDERATION

Stockpot

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<http://www.frenchsfoodservice.com/ACF/recipe-contest.php>

2011 ACF Award Applications

ACF Award applications due Oct. 29, 2010, are available on ACF's website.

Network with ACF

Learn the latest culinary news by following ACF on **Twitter**, **Facebook**, **We Are Chefs** and ACF's **RSS Feed**.

Recipes for Healthy Kids Challenge

School nutrition professionals, chefs, students and parents create tasty, healthy, exciting recipes for school lunch menus. Enter the Recipes for Healthy Kids Challenge by the Dec. 30 deadline.

www.recipesforkidschallenge.com/

2010 ACF National Convention Wrap-Up

The 2010 ACF National Convention, hosted by ACF Orange Empire Chefs & Professional Cooks Association, held in Anaheim, Calif., Aug. 2-5, was a success. The event offered an array of professional development, networking and food functions, as well as countless opportunities for camaraderie.

More than 40 chefs volunteered arrived to convention early for the Chef & Child Foundation's first national service day, Chef Outreach to the Community, July 30. Chefs hosted nutritional cooking demonstrations for more than 100 children and families at Hermosa Village Apartments.

The trade show had more than 105 exhibitors, and included numerous live competitions as well as new additions this year, such as the ACF Wellness Pavilion. At this year's General Session, Michael Ty, CEC, AAC, ACF national president cooked alongside Sam Choy, owner of Sam Choy's Breakfast, Lunch and Crab, Honolulu, and Dr. Janey Thornton with the USDA delivered an inspiring message about the value of childhood nutrition and how chefs can make a difference. More than 450 guests attended the American Academy of Chefs Dinner, which recognized the Academy's annual award winners and inductees.

Certified Executive Pastry Chef® (CSC®) Certification

The ACF Certification Commission is performing a job analysis and developing a new written exam for the Certified Executive Pastry Chef certification through a third party professional. The purpose of a job analysis is to determine the knowledge and skills needed for today's successful Executive Pastry Chef and will serve as the foundation for future written and practical exams.

This job analysis and written exam development requires the involvement of many people, so we are reaching out to our chapters to help locate CEPCs who may be interested in participating in either of these two projects, the job analysis and written exam development. If you are a CEPC and feel would be willing to volunteer for these projects, please email your name and contact information by Monday, Oct. 18 to sfriend@acfchefs.net

Board of Directors & Committee Directory

Published and edited by the Michigan Chefs de Cuisine Association, founded in 1970. The MCCA is a member of the American Culinary Federation and Academy of Chefs of America.

This non-profit publication is dedicated to the future education, training, and advancement of chefs and cooks for restaurants, institutions, and the hotel industry.

The following are all Chapter Officers, Board Members, Committee Chairpersons and Special Events Chairpersons of the Michigan Chefs de Cuisine Association, Inc.:

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Note: Business casual dress is now acceptable at meetings.

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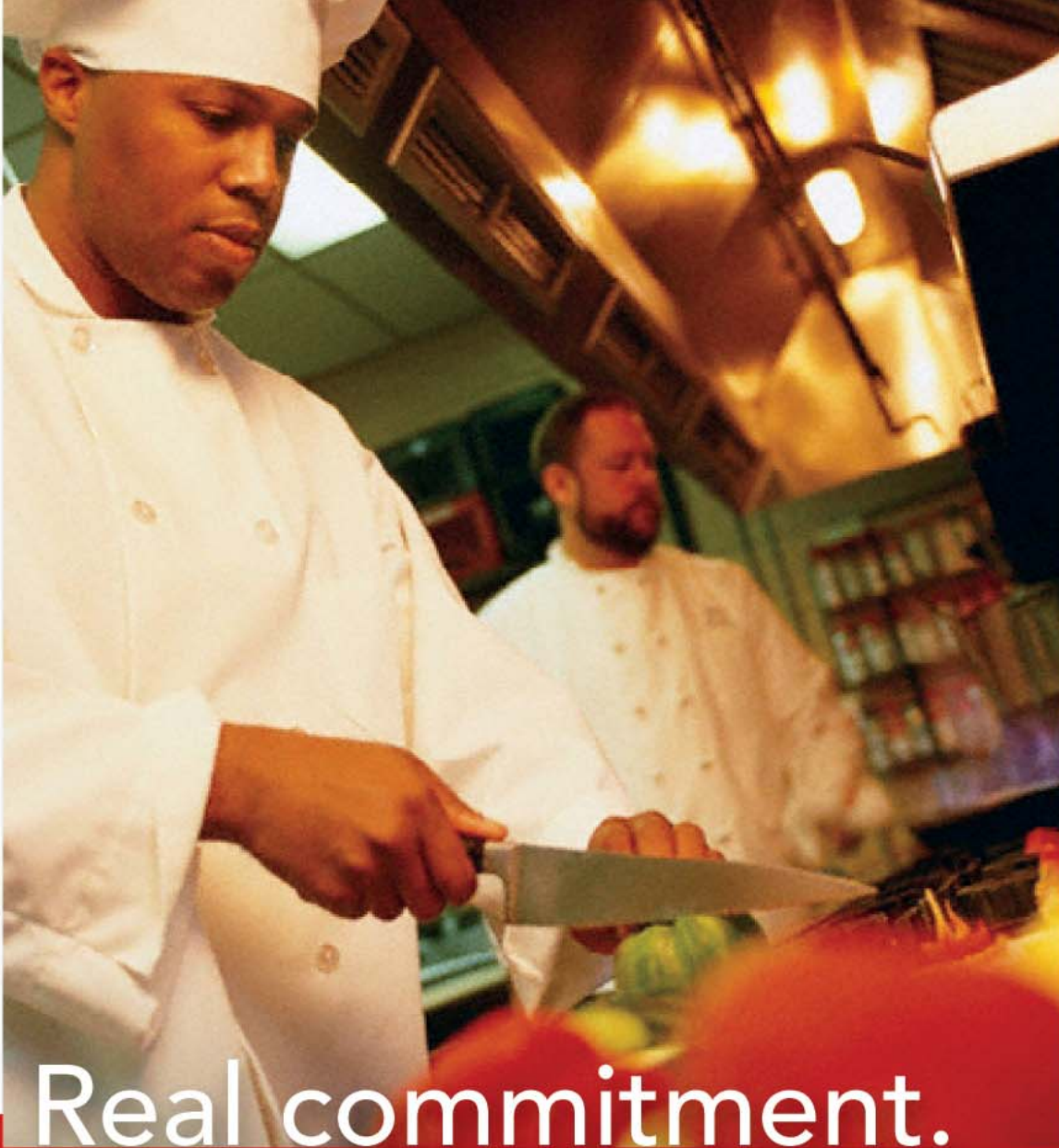
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SPECIALTY FOODS FOR PROFESSIONALS

www.chef-source.com



Real commitment.

From the first cup of coffee in the morning until the last dinner guest leaves, the restaurant business is demanding, relentless—and exhilarating. At Gordon Food Service®, we're just as passionate about your business as you are.

That's why in addition to 16,000 products, we offer unsurpassed services and support for your operation. This includes menu management and staff training to online business tools, food shows, trend information, and more.

We're committed to helping your business succeed. It's at the heart of everything we do.



*What matters to you,
matters to us.*

To speak to a Gordon Food Service representative or to schedule an informational meeting, call (800) 968-6515. www.gfs.com

Be our guest ...

Tuesday, October 19 and Wednesday, October 20
Michigan Restaurant Show
Rock Financial Showplace, Novi

2010 MICHIGAN RESTAURANT SHOW

Flavor
2010

October 19 & 20, 2010

Michigan Restaurant Show
Rock Financial Showplace in Novi

Show Hours: Tues. 10-5 p.m. Wed. 10-4 p.m.
Access to the Keynote Address at 9 a.m.
Tuesday Post Show Happy Hour 5-6 p.m.

FEATURING



Michigan Restaurant Association

Booth #: 105

One FREE Admission

TO ACTIVATE: You must call **800.968.9668** or complete the online form at **michiganrestaurantshow.org**

Ticket Value \$50

No one under 17 years of age admitted - no exceptions

THE MICHIGAN CHEFS NEWSLETTER

DIGITAL AD SPECIFICATIONS



ASSEMBLY GUIDELINES

- Create ad at 100% of final print size.
- We accept files created using QuarkXpress, Adobe InDesign, Illustrator, Photoshop and Acrobat Pro.
- Preferred format is a “press-ready” PDF. When distilling postscript files, be sure to embed all fonts, and set your Distiller job options to the “press” setting. PDF files saved directly from InDesign should also use the “press” job option.
- Corel Painter, Microsoft Office or Publisher files are NOT accepted.
- Acceptable file formats are EPS, TIFF or JPG files in RGB or CMYK color mode. Flatten all Photoshop files and DO NOT compress with LZW encoding. Raster image resolution should be a minimum 250 DPI. When using Illustrator, please convert all fonts to outlines. When using QuarkXpress or InDesign, please include all fonts and linked images in your layouts.

SUBMISSION

- Files can be mailed on CD/DVD media to:
Graphikitchen, LLC
2625 Marine Drive,
Pinckney, MI 48169
- If under 5 MB, files can be sent electronically to:
john@graphikitchen.com

MECHANICAL GUIDELINES & RATES

	MEMBER RATES		NON-MEMBER RATES	
	1 MONTH	10 MONTHS	1 MONTH	10 MONTHS
• Full Page (8" x 10")	\$165	\$1150	\$190	\$1900
• 2/3 Page (8" x 6.5")	\$120	\$950	\$145	\$1450
• 1/2 Page Horizontal (8" x 5")	\$95	\$750	\$120	\$1200
• 1/2 Page Vertical (3.75" x 10")	\$95	\$750	\$120	\$1200
• 1/3 Page Horizontal (8" x 3.25")	\$60	\$500	\$85	\$850
• 1/3 Page Vertical (2.5" x 10")	\$60	\$500	\$85	\$850
• 1/4 Page (3.75" x 5")	\$50	\$400	\$75	\$750
• 1/8 Page (3.5" x 2" Business Card)	\$20	\$150	\$50	\$500

The Michigan Chefs newsletter is published 10 times per year with July and August hiatus. Call Brian Lorge at 734.320.8738 to reserve your ad space now!

Monthly ads are now available on the website: \$45 per monthly banner or \$500 for 12 months.