



DECEMBER 2011

THE

# MichiganChefs

Newsletter of the American Culinary Federation • Michigan Chefs de Cuisine Association, Inc.

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## President's Letter

Hello to all of our chapter members and Happy Holidays. We made it; another year is almost in our rearview mirror. It is hard to say where the time goes, but it certainly goes by quickly. I would encourage our members to thank the ones that helped us all get to where we are today. There have been so many great chefs, teachers and managers that have helped me get to where I am today. I always tell myself I am going to write them or call and thank them. This holiday season I am finally putting my money where my mouth is and making it happen.

We will start to see a few new faces at our monthly meetings. Two of our neighboring chapters that have dissolved and become a part of the MCCA. The Blue Water Chefs Association and the Ann Arbor Chefs Association have merged in and are now a part of our chapter. I would like to personally invite our new members to join us at our monthly meetings and help us make the ACF Central Regional Conference at the MotorCity Casino Hotel in April a success. We have lots of opportunities to get involved. If any of our new (or existing) members are interested in participating in one of our committees or possibly serving on our board in the future, please contact either myself or Chef Randy Smith, our Chairman of the Board.

The annual holiday party held at **Steve in Rocky's** was a success again this year. The party was well attended and everyone enjoyed the food and entertainment. Steve and his staff go out of their way to make the restaurant feel warm and festive.

I would like to Thank **Chef Shawn Loving** and the entire staff at **Schoolcraft Community College** for a fantastic November meeting. Their food was flavored, prepared and presented in a top quality fashion. It is inspiring to be around such a professional group of chefs. **Corporate Chef Jim Churches** of **Michael Food, Inc.** and MCCA Chapter member delivered a well executed presentation on Eggs from A to Z. He had a fun and well thought out presentation, nice job Jim.

The Michigan Culinary Team hosted an extremely successful fund raiser at the MGM Grand Casino last month. We had over 200 guests and everyone was in the mood for a good time. We had great food, music and even a little dancing. Team member, **Chef Gabriel Vera** of the MGM and the entire staff did an excellent job in helping raise money for our trip. The next fund raiser will be held at Oakland Community College on Fat Tuesday, more information will follow in future newsletters and mailings. Thank you to everyone who attending for helping in our quest for Olympic Gold.

Our next meeting will be held at The University of Michigan with our long time member and friend **Chef Peter Veach**. Peter continues to show his support to the MCCA by hosting meetings, supplying and great information and writing periodic editorial content for our newsletter and helping with the annual golf outing. Thank you Peter and we will see you in January.

Chef Doug Ganhs, CEC



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# Michigan Chefs de Cuisine Chapter News & Announcements

## 30th Annual Plymouth Ice Festival Collegiate Sculpting Competition

January 21 and 22, 2012

The centerpiece of the Plymouth Ice Festival has been and will continue to be the art and skill of the carvers throughout the weekend. The college carving competitions have been a long-standing tradition that we hope to continue through YOUR involvement in this year's event. Sign up today and help continue the grand tradition of the Plymouth Ice Festival! See registration form on page 16.

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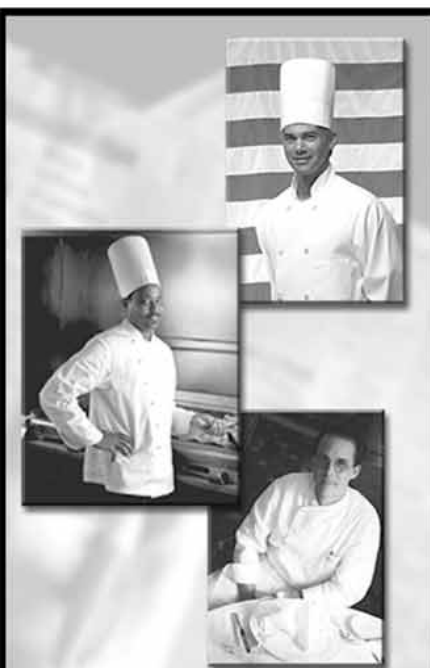
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# Notes From the Foley Fishmonger



## Gulf of Maine Gets a Lump of Coal for Christmas

Up until this fall it looked like Gulf of Maine Codfish stocks were doing great. The 2010 harvest was below the Annual Catch Limit (ACL), the stock had a strong juvenile year class and fishing was good. Both commercial and recreational fishermen were reporting good catches and the fish were easy to find. Furthermore, the stock was expected to be completely rebuilt by 2014. Then disaster struck.

The stock was slated to be reassessed with the results due early next year. The preliminary reports are disturbing. A stock that was most recently considered on the verge of being rebuilt is now looking like it's at 20% of that level. That means the catches, thought to be below fishing targets and therefore more than sustainable, are suddenly way too high by almost 700%! To comply with the law, fishing on codfish in the Gulf of Maine must be lowered from a little over 7,500 metric tons to about 1,000. This will essentially close the Gulf of Maine to all fishing and devastate the industry.

At a recent "Cod Working Group" meeting convened in Portsmouth New Hampshire, fishermen, fishery regulators and conservation groups got together to see what could be done about this. What was most surprising about this meeting was that the emotion and animosity seen in the past over such issues was all but nonexistent. Fishermen, Environmentalists, and Government Regulators calmly worked over the data, and the law to find a way out of this situation. The fishing communities called for a second look at the assessment given the relative ease of finding codfish and the fact that if you believe the numbers, commercial and sport fishermen have been taking 60-100% of the available spawning stock biomass each year! And yet, the stock keeps producing.

What happened? Basically, estimates of discards went up and the scientific survey was unable to find the 2005 year-class of Gulf of Maine cod in the numbers they had previously seen. It's too early to know if the scientific advice is inaccurate.

Both legally and from a sustainability stand point, it is impossible to simply ignore it. The Sustainable Fisheries act is incredibly inflexible.

This is not the first big stock assessment surprise. Since 2000, we have seen changes in the assessments of haddock, yellowtail flounder, hake, monkfish, gray sole and Pollock. Each one was either thought to be recovered, or thought to be in dire straits only to find, after further review, that was not to be the case. The problem stems from the difficulty in collecting enough data to feed the immensely complex mathematical models used by fisheries scientists. (Population scientists are not biologists, they are mathematicians.) The whipsaw effect of thinking a stock to be healthy, or severely overfished, then finding out that not to be the case is exceptionally hard on fishing communities

Perhaps two good things will come out of this:

- 1) Fishery Population Science will investigate evolving assessment models and data collection techniques to better meet needs and goals of sustainable fishery management.
- 2) The fishery law itself will get a review allowing a little more flexibility and a clearer description of the term "best available science."

This lump of fishery management coal aside; here's wishing you a safe and happy holiday season (no matter which ones you celebrate—or have to work through) and a prosperous and busy New Year.



# The Five S's of Wine

By Michael Schafer, Esq., Sommelier, CSW (Certified Specialist of Wine)

Wine can be very complicated or very simple. Let's keep it simple!

Wine is almost always just fermented grape juice. While there are many, many kinds of wine, 95% of them are grape juice that has fermented using our good friend, yeast. Yeast is an incredible fungi, responsible for wine, beer and bread. We've been using yeast for thousands of years to make our lives better and more enjoyable. There are thousands of wines made today. Wine is table wine, sparkling wine or fortified wine. That's it-just three types of wine. All wines fall into one of these three categories.

Wine tasting can be fun and yes, even educational! Wine makes food taste better, conversation livelier and brings pleasure to our souls. Let's learn the easy and correct way to taste wine as we enhance and enrich our lives.

Tasting wine is different than tasting other beverages! Americans usually gulp down beverages to quench our thirst. Tasting wine is a slower, more deliberate process with a wee bit of concentration required. Let's get started!

## The five steps are:

**1. See:** When we look at a wine we are looking at the clarity, color and brightness. Almost like shopping for diamonds! The wine should be clear, not cloudy. The color needs to be attractive to our eyes. There are infinite shades of colors to behold. We prefer the wine to be as bright as possible. Wine changes color as it ages. Reds become lighter in color & whites become darker.

**2. Swirl:** Now we're moving the wine around in the glass, swirling it as much as we can without spilling any of the juice. A glass with a large bowl is best for tasting.

Keep your pour to about a quarter of the glass capacity. Swirling releases the approximately 10,000 odors we can detect! We want to aerate the wine, getting oxygen to release its aromas.

**3. Sniff:** Now is not the time to be shy. Get your nose into the glass. Really. Not above the rim of the glass, but into the bowl itself! Close your eyes and sniff two-three quick sniffs. What does it smell like? Is it pleasant? It can smell like grapefruit, butter, apples, raspberries, cinnamon, vanilla, the list goes on and on ..... What you smell is all that matters!

**4. Sip:** Finally, we get to actually taste this fascinating beverage. As you sip the wine, inhale a bit of air with your sip & slurp the wine. Yes, it sounds silly, but it really helps us taste the liquid. Take your time and "chew" the wine. How does it taste: light/heavy, crisp/silky, sweet/acidic? "Feel" the wine. Is it a pleasant taste? Does it "taste like more?" Most important-do you like it? That's really all that matters!

**5. Spit** (yes, spit) or swallow: If you're at a wine tasting, please spit the wine out. Yes, I know it seems silly to spit perfectly good wine but if you're tasting many different wines, you need to spit. We do this to be fair to the wines we taste later in the evening. You can always return to the wines you like and have a bit more. If you're tasting only a few wines, do what comes naturally.

That is all there is to tasting wine like a professional. Wasn't that easy? Now comes the hard part-practice, practice, practice.

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# Winter Culinary Salon

**January 20–22, 2012**

390 North Telegraph, Pontiac, MI 48341

Applications are due by January 13th, 2012. Space is limited and available on a first-come, first-served basis, so act today! For additional information, contact Jeremy Abbey, CEC at [jabbey@dorsey.edu](mailto:jabbey@dorsey.edu) or visit [www.dorseyculinary.webs.com](http://www.dorseyculinary.webs.com)





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## MICHIGAN CHEFS DE CUISINE

# Calendar of Upcoming Events



Date/Time	Event and Place	Host	Guest/Topic
Jan. 9, 2012	<b>MCCA Chapter Meeting</b> The Michigan League 911 N. University Ave., Ann Arbor, MI 48109	Chef Peter Veach	<b>Local and Sustainable:</b> Karl & Cara Rosaen / Real Time Farms Chambre Beauvars / Earthy Delights Tom Isaia / Coffee Express Co. Jeff McCabe & Lisa Gottlieb / Selma Café
Jan. 20–22, 2012	<b>Winter Culinary Salon</b> Dorsey Culinary Academy	Chef Jeremy Abbey	Click <a href="#">HERE</a> for additional information
Feb. 20, 2012	<b>MCCA Chapter Meeting</b> Henry Ford Community College	Chef Richard Teeple	Canadian Consulate General Canadian Lobster & Mussel Industry Assoc.
Mar. 12, 2012	<b>MCCA Chapter Meeting</b> The Henry Ford	Chef Jesse Eisenhuth & Chef Mike Trombley	Local & Sustainable: Part 2
April 13–16	<b>ACF Central Regional Conference</b> MotorCity Casino Hotel		For registration information, click <a href="#">HERE</a>

# Ask The Master Chef

BY LEOPOLD K. SCHAEELI, CMC

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## Culinary Study of New England

When the Colonists first stepped onto the Cape Cod shores in November, 1620, little did they know they were arriving in a land of plenty. The exhausted Pilgrims saw nothing more than "a hideous and desolate wilderness full of wild beasts and wild men." Such was the description of Plymouth in those early years written by William Bradford, later to become the town's governor.

Like the majority of people, our founding fathers were not eager to change their eating habits. Had they been able to continue enjoying a steady diet of roast beef and plum pudding, they happily would have done so. But American had neither cows nor wheat to offer, and with the threat of starvation ever present, the Colonists of necessity began learning how to cultivate and prepare the unfamiliar foods which they encountered—Indian corn, beans, pumpkins, cranberries and maple syrup, to name just a few.

Since most of the settlers had been tradesmen and artisans in England, they knew little to nothing about providing for their own sustenance.

An Indian named Squanto, who had learned English during a sojourn in Europe as an indentured servant, taught the pilgrims how to hunt for venison and wildfowl and where to dig along the sandy beaches for the local clams, Poquauhocks, which they came to call Quahogs.

Squanto demonstrated to them the native American way of cultivating rocky New England soil, and maximizing the relatively short growing season. His method involved embedding corn kernels in little mounds of earth and fertilizing each mound with small herring-like fish.

The three vegetables most common in Indian cooking were beans, corn and squash. In an early example of companion planting, navy (pea) beans were planted just to the side of the corn and their vines were encouraged to grow around the stalks. This born-in-the-garden combination of beans and corn, flavored with a bit of nut oil or bear grease, was called succotash, derived from the Algonquin Indian work Sukquittahash.

A staple of the Indian diet was hoecake, a small biscuit made of cornmeal and water that was baked in hot ashes, (later on the blade of a hoe) until dry and brittle. Some historians believe that the Colonists dubbed this long-lasting biscuit a journey cake, since it was ideal travelers' fare. Over time, the name shifted to johnny cake. The biscuit evolved into a pancake enriched with milk and molasses. To this day johnny cake remains a popular Rhode Island specialty.

*Continued on page 12*

## New England Clam Chowder

*Yield: 3 gallons*

Salt pork, or bacon, diced .....1 lb.  
Onions, chopped .....2 lb.  
Thyme leaves, dried .....To taste  
Clam juice .....4½ qt.  
Potatoes, diced small .....4 lb.  
Butter.....1 cup  
Flour .....1 cup  
Heavy cream .....2 qt.  
Milk .....1 qt.  
Clams, chopped.....3 lb.  
Worcestershire sauce .....2 Tbsp.  
Salt and pepper .....To taste

In heavy soup pot over medium-high flame, cook salt pork until lightly browned, stirring frequently. Add onions and thyme; reduce flame and cook slowly until tender. Add clam juice and potatoes; bring to boil over medium flame and cook until potatoes are tender.

In large heavy saucepan over medium flame, melt butter; add flour to make roux. Cook 2 to 3 minutes; slowly add cream and milk stirring constantly. Season with salt and pepper; cook, stirring frequently until smooth and thick.

Add cream sauce to soup; blend well. Add chopped clams and Worcestershire sauce; cook slowly over low flame 30 minutes. Check for seasoning. Serve with oyster crackers.

*Note: Fresh shucked clams are the best, but cooked canned clams which need less cooking time may be substituted. Clam juice is available in cans or bottles.*

## Ask the Master Chef:

# Culinary Study of New England (continued from page 11)

As soon as they were able, the early settlers established dairy herds to provide their dearly beloved butter and cheese. They coaxed the soil into producing their highly esteemed wheat and rye, grown from imported seeds.

Those who could afford them, purchased expensive imported spices—peppercorns, cinnamon, nutmeg, cloves and ginger—to help recreate the flavors of home.

Drawing from a cornucopia of local and imported

ingredients, the colonial chefs gradually transformed the simple foods of the northeastern Indians into the more complex dishes that have become trademarks of new England's regional cuisine, such as baked beans, clambake and boiled dinners. Desserts with names like grunts, slumps and pandowdies, which are simply fresh fruit baked into various forms of deep-dish pies, have also remained in the New Englander's diet

## MCCA/ACF Dues

Category	Description and Amount
• Professional Culinarian	Professional/chef with 3 years plus experience. \$225
• Culinarian	New professional, minimum of 6 months experience. \$125
• Student Culinarian	Student/apprentice in the post-secondary culinary education program, less than 2 years of experience. \$85
• Junior Culinarian	High School student, 16–18 years old. \$70
• Associate membership	Any group, corporation or company that provides products or services to the culinary profession. \$290
• Allied membership	Related culinary professions, such as a nutritionist, dietician, bartender, waiter, restaurant manager or owner. \$220
• Culinary Enthusiast	Non-Culinary Professionals. \$150
• Property membership	Allows companies or educational institutions to purchase ACF memberships for culinarians at a reduced rate. For more info go to <a href="http://www.acfchefs.org/Source/Membership/Property.cfm">http://www.acfchefs.org/Source/Membership/Property.cfm</a>



New members will be billed each year on the anniversary of the date they joined. All other members will continue to be billed on the first of the year. You can join or renew your membership online by visiting our website, [www.mccachef.org](http://www.mccachef.org). The MCCA organization number is MI012. You can also join by visiting either [www.acfchefs.org](http://www.acfchefs.org) or the ACF Central

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# Stockpot



## Sign Up for Lunch Break for Schools

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## Differentiate Yourself

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## MCCA on Facebook

Be sure to “Like” the Michigan Chefs de Cuisine and get all the latest chapter news. [MORE](#).

## 2012 ACF Central Regional Conference in Detroit!

The 2012 ACF Central Regional Conference will take place in Detroit, April 14–18. Chefs, students and foodservice professionals Experience the Power of Connection at this culinary extravaganza taking place at the MotorCity Casino Hotel. The MotorCity will host a jam-packed, three-day conference, offering exceptional educational programming and networking opportunities. [MORE](#).

**Volunteers Needed!** The Michigan Chefs de Cuisine is looking for volunteers to help with the event. There will be a volunteer meeting at Schoolcraft College in conjunction with our regular chapter meeting, on Monday, November 14th at 5:30 p.m. in the demo lab. Please contact Chef Randy Smith at [RSmith@walnutcreekcc.net](mailto:RSmith@walnutcreekcc.net) for more information.

## Hottest Restaurant Menus Trends in 2012

The National Restaurant Association’s “What’s Hot in 2012” survey of nearly 1,800 ACF chefs reveals that children’s nutrition and local sourcing will be the hottest trends on restaurant menus this coming year. The chefs also identified smartphone apps and tablet computers as the top technology trends. In addition, 6 out of 10 chefs said they would consider a food truck as an entrepreneurial business venture. [MORE](#).

## Take the Sizzle Survey

Culinary educators share your thoughts with us on Sizzle: The American Culinary Federation quarterly for students of cooking. [TAKE THE SURVEY](#).



# 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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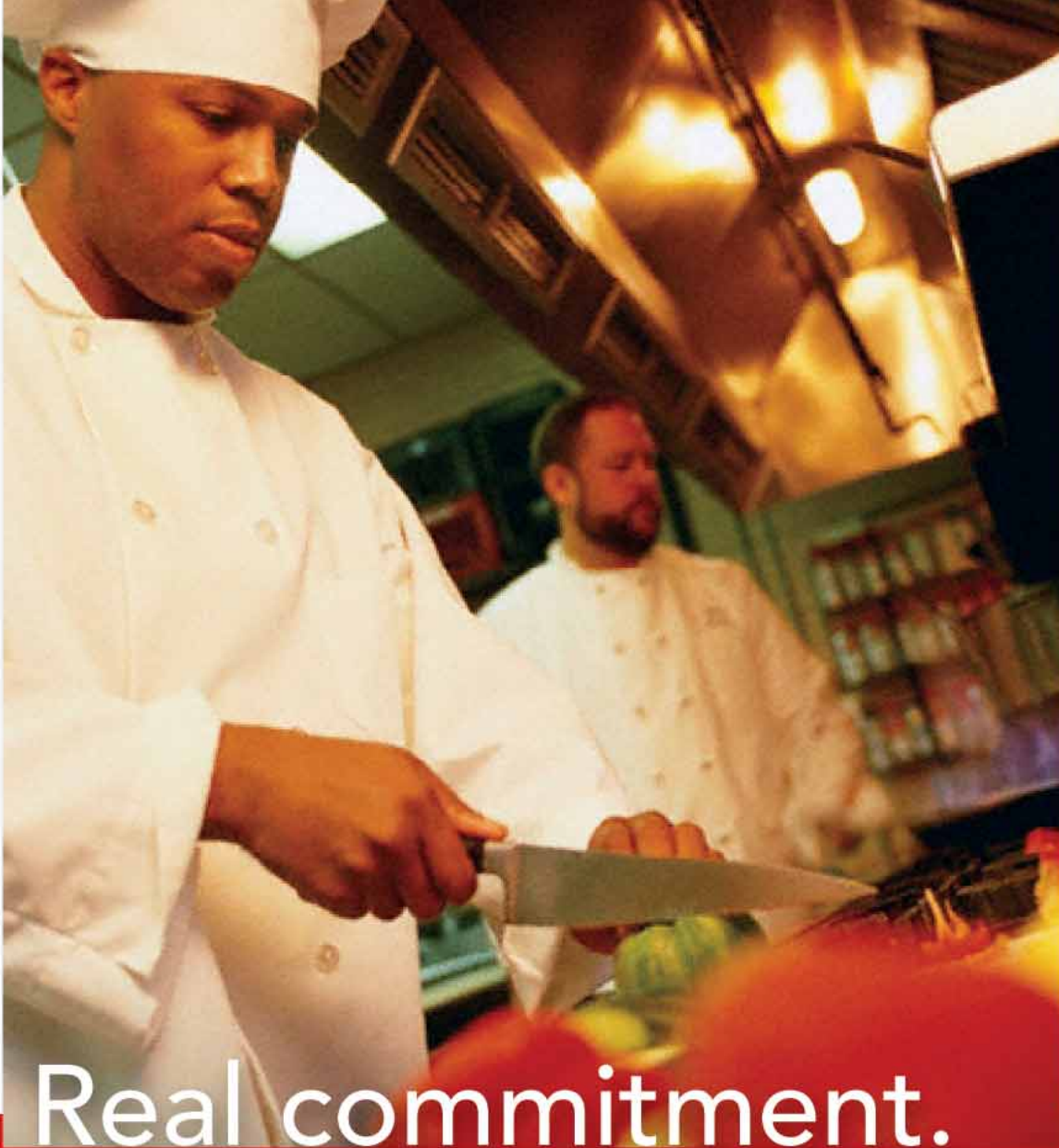
### Advertise your Foodservice Related Jobs and Equipment for Sale in The Michigan Chefs!

Listings run for 1 month. 35 words or less. Foodservice-related equipment and employment opportunities only please.

Submit your ad and contact information to [john@graphikitchen.com](mailto:john@graphikitchen.com) by JANUARY 21, 2012

## YOUR AD HERE

**Note: Business casual dress is acceptable at meetings. Please no jeans**



# 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.

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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](http://www.gfs.com)

# 30th Annual Plymouth Ice Festival Collegiate Sculpting Competition January 21 and 22, 2012

The centerpiece of the Plymouth Ice Festival has been and will continue to be the art and skill of the carvers throughout the weekend. The college carving competitions have been a long-standing tradition that we hope to continue through YOUR involvement in this year's event. Sign up today and help continue the grand tradition of the Plymouth Ice Festival!

**PLEASE NOTE: THIS YEARS COMPETITION WILL BE SANCTIONED BY THE NATIONAL ICE CARVING ASSOCIATION. ALL JUDGING, SCORING AND MEDAL AWARDS WILL BE GOVERNED AND DETERMINED BY NICA CRITERIA.**

## **College Individual • Saturday, January 21, 2012**

1 Block • 3 Hours of Carving • 12:00AM – 3:00PM  
Check-in starts at 11:00AM on-site in Kellogg Park, Plymouth MI

## **College 2 Man Team • Sunday, January 22, 2012**

3 Blocks • 4 Hours of Carving • 11:00AM – 3:00PM  
Check-in starts at 10:00AM on-site in Kellogg Park, Plymouth MI

College competitions are for student competitors only.  
Judging will immediately follow the carving events.

ICE SIZE: 44" x 21" x 10-11"

ALL INDIVIDUAL AND TEAM CARVERS will display carvings on the ground. White Easy Up tents or comparable white Pop Up tents will be the ONLY overhead covering allowed and must be provided by the entered individual / team.

Check-in will be on-site at the event starting one hour before the official start time listed above for the competition.

Questions Call • 248-960-0700 x 101

Entry Form for the 30th Annual Plymouth Ice Festival Sculpting Competition  
January 21 and 22, 2012

Name \_\_\_\_\_

Team Partner (if needed – partner must also complete a separate entry form) \_\_\_\_\_

Current Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

E-mail Address \_\_\_\_\_ Phone \_\_\_\_\_

Name of School \_\_\_\_\_

School Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_

**MARK APPROPRIATE EVENTS: Total fees must accompany entry form.**

COLLEGE INDIVIDUAL.....\$45 \_\_\_\_\_

COLLEGE TEAM.....\$100 per team \_\_\_\_\_

**TOTAL AMOUNT ENCLOSED.....\$\_\_\_\_\_**

Make checks payable to: Plymouth Ice Festival and mail with your completed application to the below address.

Complete Application and Liability Waiver and return with appropriate fees to:

**Plymouth Ice Festival**

**525 Forest Avenue**

**Plymouth, MI 48170**

**T: 248-960-0700 x 101**

**F: 248-960-0701**

**E: [info@plymouthicefestival.org](mailto:info@plymouthicefestival.org)**

**DEADLINE: 1/13/12**

**Release and Waiver of Liability and Indemnity Agreement**

IN CONSIDERATION of being permitted to enter for any purpose any RESTRICTED AREA (herein defined as the areas to which admission by general public spectators is prohibited), or being permitted to compete, officiate, work for, or for any purpose participate in any way in the event, EACH OF THE UNDERSIGNED, for himself, his personal representatives, heirs, and next of kin, acknowledges, agrees, and represents that he has, or will immediately upon entering any of such restricted areas, and will continuously thereafter, inspect such restricted areas and all portions thereof which he enters and with which he comes in contact, and he does further warrant that his entry upon such restricted area or areas and his participation, if any, in the event constitutes and acknowledgement that he has inspected such restricted area and that if, at any time, he is in or about restricted areas and he feels anything to be unsafe, he will immediately advise the officials of such and will leave the restricted area(s).

1. HEREBY RELEASES, WAIVES, DISCHARGES, AND COVENANTS NOT TO SUE the promoters, other participants, operators, officials, any persons in any restricted area, sponsors, advertisers, owners, and lessees of premises used to conduct the event and each of them, their officers and employees, all for the purposes herein referred to as 'releasees', from all liability to the undersigned, his personal representatives, assigns, heirs, and next of kin for any and all loss or damage, and any claim or demands therefore on account of injury to the person or property or resulting in death of the undersigned, whether caused by the negligence of the releasees or otherwise while the undersigned is in or upon the restricted area, and/or, competing, officiating in, observing, working for, or for any purpose participating in the event.
2. HEREBY AGREES TO INDEMNIFY AND SAVE AND HOLD HARMLESS the releasees and each of them from any loss, liability, damage, or cost that may incur due to the presence of the undersigned in or upon the restricted area or in any way competing, officiating, observing, or working for, or for any purpose participating in the event and whether caused by the negligence of the releasees or otherwise.
3. HEREBY ASSUMES FULL RESPONSIBILITY FOR AND RISK OF BODILY INJURY, DEATH, OR PROPERTY DAMAGE due to the negligence of releasees or otherwise while in or upon the restricted area and/or while competing, officiating, observing, or working for or for any purpose participating in the event.

EACH OF THE UNDERSIGNED expressly acknowledges and agrees that the activities could be dangerous and involve the risk of serious injury and/or death and/or property damage. EACH OF THE UNDERSIGNED further expressly agrees that the foregoing, release, waiver, and indemnity agreement is intended to be as broad and inclusive as is permitted by the law of the Province or State in which the event is conducted and that if any portion thereof is held invalid, it is agreed that the balance shall, notwithstanding, continue in full legal force and effect.

THE UNDERSIGNED HAS READ AND VOLUNTARILY SIGNS THE RELEASE AND WAIVER OF LIABILITY AND INDEMNITY AGREEMENT, and further agrees that no oral representations, statements, or inducements apart from the foregoing written agreement have been made.

I HAVE READ THIS RELEASE

Signature of Participant\_\_\_\_\_

Signature of Parent/Guardian if Participant is 18 years old or younger\_\_\_\_\_

**PUBLICITY RELEASE FORM**

As a competitor, I hereby assign and grant the right and permission to copyright and/or use and/or publish photographs of me which may be included in whole or part of composite or reproductions thereof for publicity or advertising purposes.

Accordingly, I release and discharge the persons sponsoring the event, the Plymouth Ice Festival, Signature Professional Group, and persons acting for or on behalf of them from liability by virtue of any blurring, distortion, alteration, optical illusion, or use in composite form that may occur or be produced in the taking of said picture or in any processing thereof through completion of the finished product. I have read this release and agree to abide by it.

Signature\_\_\_\_\_ Date\_\_\_\_\_

Please read. Complete this form and return with application to:

Plymouth Ice Festival  
525 Forest Avenue  
Plymouth, MI 48170

T: 248-960-0700 x 101 / F: 248.960.0701

E: [info@plymouthicefestival.org](mailto:info@plymouthicefestival.org)

# 2012 Plymouth Ice Festival Rules, Regulations & Guidelines

Exhibition carving officials will place safety as the single most important rule for competitors and spectators. First safety violation may be verbal according to the discretion of the judges; second warning will lead to the elimination of the contestant.

All competition ice is to be carved on the premises, within the specified time limit, by the competitor entering the category only. In individual carving, one helper may be used by each contestant. The helper must register with the competitor and sign all waivers. The helper can handle the ice and tools, but may not alter the ice in any manner. No helpers for the team competition.

Power Supply: One 15-amp circuit per carving site.

Safety Guidelines: All carvers are expected to take adequate safety measures to protect themselves and others from injury before, during, and after the competition. Some of these measures include wearing protective clothing such as gloves, steel toe boots, safety glasses, ear plugs/muffs heavy jackets and other outerwear to protect against cold weather and the possibility of injury from ice chips or falling ice. Carvers are expected to properly use and store all tools, utensils, and ice-carving equipment as well as safely lift/adjust all ice blocks and finished pieces. Special care should be taken with all electrical equipment to assure that it is grounded and connections are not left in standing water.

## **Judging and Judging Criteria:**

All sculpture judging will be done to NICA judging criteria.

Judging: A head NICA judge with a proven background in ice sculpture will supervise the jury. The head judge is responsible to conduct the carver's meeting prior to the start. A minimum of three judges with experience in the area of carving will judge employing an open judging system. The members of the jury will be available for critique with the contestants after judging, as this is an important step in the learning and advancement of ice carving. The decision of the judges is final.

## **Permitted Tools in the Competition Area:**

Ice Tongs  
Hand Saws  
Chain Saws  
Steam Wand  
Table with circular saw  
Dremmel  
Router  
Large Compass  
String  
Wood Ruler  
Extra Bars  
Large flat chisels, long handle  
Medium flat chisels, long handle  
Small flat chisels, long handle  
Round Inside Cut  
Round Outside Cut  
Carpenter's Level  
Dividers  
5-Prong Shaver  
Ice Pick  
Spare Chains  
Alcohol/Propane Burners  
Large V-chisels, long handle  
Draw Knife  
Small V-chisels, long handle

ICE SIZE: 44" x 21" x 10-11"

# 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 block or \$500 for 12 months.

Job Postings are available! Ads are \$45 with client supplied info and will post in both the monthly newsletter and on the MCCA website for up to 3 months.