

CHAPTER CHEFS OF THE YEAR

Jeffrey Labeau, CEC, has been named Chef of the Year by the ACF Minneapolis Chapter. Chef Labeau is the immediate past president of the chapter and has been instrumental in keeping the chapter thriving. He has been involved with the chapter's junior membership and has chaired numerous successful fund-raising events. Chef Labeau is a graduate of The Culinary Institute of America. He and his wife Patty own and operate the Depot Bar in Faribault, Minn. The restaurant was featured in the opening sequence of the film, *Grumpy Old Men*.



Jeffrey Labeau, CEC

Mary Margaret Gidcum, CCE, has been honored as Chef of the Year by the ACF Great Lakes Thumb Chapter. Chef Gidcum teaches at the Genesee Area Skills Center in Flint, Mich., and last fall she helped with a hot food competition that involved about 50 Michigan high school students. Chef Gidcum has been in the hospitality and foodservice business since 1984. She supervised a 24-member foodservice staff at a resort from 1984 to 1989 and spent 10 years as a distributor and sales representative for Gordon Food Service. She has a bachelor's degree in business administration from the University of Michigan at Flint and a vocational and technical teaching certificate from Ferris State University.



Mary Margaret Gidcum, CCE

David Leo Banks, CEC, has been awarded Chef of the Year by ACF First State Chefs Association. Chef Banks, who is a 1981 graduate of The Culinary Institute of America, has been the executive chef at Harry's Savoy Grill in Wilmington, Del., since it opened in 1988. Harry's was voted Best Restaurant in Delaware by readers of *Delaware Today* magazine and the *News Journal* and has received *Wine Spectator's* Award of Excellence. Chef Banks is entering his second two-year term as chapter president. He has been chairperson for Share Our Strength's Taste of the Nation (Delaware) for the past six years, hosting some of the nation's most prominent chefs to raise funds for the industry's national battle against hunger and poverty. He was also his chapter's Chef of the Year in 1996.



David Leo Banks, CEC

nary Ideas, where she provides independent product and recipe development services to national food manufacturers and restaurants. ■

Diane Dougherty, CCC, a graduate of Johnson County Community College (JCCC), is Chef of the Year for the ACF Greater Kansas City Chefs Association. Chef Dougherty is her chapter's vice president. She is credited with starting the chapter newsletter, and she has served for several years as chair of the chapter's Chef & Child committee and as co-chair of the chapter's annual awards banquet. Chef Dougherty is an active culinary competitor, including a first in class award in the hot food theater at the 2001 ScotHot competition in Glasgow, Scotland. She helped the late John Joyce, CEC, AAC, and JCCC organize the first annual Greater Kansas City Chefs Association Culinary Competition, which has been re-named the John Joyce Invitational in his honor. A frequent contributor to *The National Culinary Review*, Chef Dougherty is a guest instructor at JCCC and owner of Culinary Ideas, where she provides independent product and recipe development services to



Diane Dougherty, CCC

Please send information for Culinary Kudos, Chapter Chef of the Year, Chef Connection, or Chapter News, with photos if available, to ACF-Communications, PO Box 3466, St Augustine, FL 32085-3466. Photos may be black & white or color studio portraits, even those from discount store studios, are preferred. Dress in white chef's coat and toque. Please do not use paper clips or staples. You may e-mail text and/or JPEG photos to konde@acfcbejts.net. Please do not place or insert digital photographs in other programs such as Microsoft Word or PowerPoint, rather, send the original digital file from the camera. Do not send digital pictures that you have printed on your inkjet or laser printer as they do not reproduce acceptably. Submissions are printed in the order received.



James King, CEC, of the Mad Boar Restaurant in Wallace, N.C., took 2nd place in the ACF Culinary Hot Food Mystery Box Competition in Myrtle Beach, S.C. Chef King also won an ACF gold medal, prize money, and gifts. More than 26 chefs participated in the event that challenges contestants to plan a menu and cook a meal using only the ingredients found in the competition party and refrigerator.

Dave Banks, CEC, of Harry's Savoy Grill, **Tom Hannum, CEC**, and **Chris VanHeest** of Hotel DuPont, and **Koetke, CEC, CCE**, of Kendall College participated in the 5th annual Meals from the Masters—Celebrity Chefs Brunch that benefited Meals on Wheels Delaware April 14 in Wilmington. More than 1,000 people sampled a variety of specialties.

The Feb. 4 issue of *Nation's Restaurant News* featured **Sanford D'Amato** and his fine-dining restaurant, Sanford. Chef D'Amato left New York in 1980 to pursue his dream of opening his own restaurant in his hometown of Milwaukee with his wife Angela. Chef D'Amato was named one of *Food & Wine* magazine's hot new chefs in 1985, and his restaurant was chosen as the 21st best restaurant in the United States by *Gourmet* magazine in fall 2001.

The February 5 edition of the *Lub-bock Avalanche Journal* features **Kurt Melle, CEC**, and his musical form of community service. Chef Melle performs with Lanny Fiel and the Ranch Dance Fiddle Band, which travels around Texas teaching students about Texas Panhandle pioneer culture by performing traditional songs and dances. Chef Melle is also an accomplished ice sculptor. His team won the 1989 Colorado State Snow-Sculpting Championship with "Peace by Piece," an evocation of the tearing down of the Berlin Wall. Chef Melle enjoys donating his time to others, and does much of his community service through the

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