

News Release

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Magic in the Mountains ACF Northeast Region Conference

St. Augustine, Fla., February 11, 2002 - The wild and wonderful mountains of West Virginia are calling ACF members to come and enjoy a little magic during the American Culinary Federation's (ACF's) Northeast Region Conference April 6-9 in Charleston, W.V.

The conference trade show will exhibit exciting new products and services, and Skills for Chefs Day will feature culinary competitions, demonstrations, and seminars. Those attending the conference can experience Cooking with a Master Chef, with sessions led by Dale Miller, CMC, AAC, executive chef at Jack's Oyster House in Albany, N.Y., and Fritz Sonnenschmidt, CMC, AAC, dean of The Culinary Institute of America in Hyde Park, N.Y.

Edward Leonard, CMC, AAC, ACF national president and co-owner and executive chef of Cantaré restaurant in Chicago, will demonstrate Contemporary Italian Cuisine. Charcuterie will be the subject of a seminar by John Kinsella, CMC, CCE, AAC, co-author of *Professional Charcuterie: Sausage Making, Curing, Terrines, Pâtés* (John Wiley & Sons, 1996). Demonstrations of pastillage, chocolate, pastry, and baking will be offered, as well as a vegetarian cooking workshop.

A student Hot Food Competition and the popular culinary Knowledge Bowl will be held. Continuing education courses will be available Friday, April 5 (Educators Clinic and Management Refresher), and Saturday, April 6 (Sanitation and Nutrition refreshers).

Hosted by the ACF West Virginia Chapter at the Charleston Civic Center, the conference offers activities that will be fun for all. Whitewater rafting, mountain biking, hiking, horseback riding, and rock climbing are all being offered in addition to the usual conference activities. The Embassy Suites and Charleston Marriott are available for those attending the conference, and both are within easy walking distance of the Civic Center. Bob Milam, CEC, is conference chair and can be reached by e-mail at chefbobcec@aol.com.

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The American Culinary Federation, Inc., a professional, not-for-profit organization for chefs and cooks, was founded in 1929 in New York City by three chefs organizations: the Société Culinaire Philanthropique, the Vatel Club, and the Chefs Association of America. The principal goal of the founding chefs remains true to the ACF today - to promote the professional image of American chefs worldwide through education among culinarians at all levels, from apprentices to the most accomplished Certified Master Chefs.