

**Presidents Message April 2006**

Hello Everyone,

**HAT TRICK IN TORONTO  
WOW!!**

What a pleasure, can you imagine I'm president for three weeks and our chapter proudly displayed our home grown team of champions:

**Chef of the Year Award-Sponsored by Unilever Foodsolutions -  
Kevin Doherty, CEC,CCA**

**Chef Professionalism Award-Sponsored by Minor's/Nestlé  
FoodServices-Americo DiFronzo, CEC,AAC**

**Hermann G. Rusch Chef's Achievement Award - Anthony Graffeo,  
CEC, AAC**

Also we received a gold plate for Are You Really ACF.

**Other ACF Awards:  
Chapter of the Year Award**

**ACF Professional Chefs Association of South Jersey  
Pastry Chef of the Year Award-Sponsored by Chef Designs**

**Biago Settepani  
Educator of the Year**

**James Taylor, CEC, AAC  
Student Culinarian of the Year-Sponsored by Custom  
Culinary, Inc.**

**Jana Mihokova**

**Kudos to Chef Greg Dyer and Alex Menendez and their staff for the  
awesome meal at  
Oakley's March meeting. Our first course of, baby arugula, spinach,  
avocado, pink grapefruit and cherry tomatoes with tarragon orange  
dressing. Entrée of pork loin stuffed with spinach, sundried tomato, garlic,  
capicola and pine nuts, toasted orzo with red peppers and parsnips with  
maple glaze. Ending with sweet potato pie with carmel bourbon ice cream**

**Denise Graffeo CEC, AAC**