

CHEF'S ASSOCIATION OF SOUTHERN ARIZONA

*Promoting Culinary Professionalism
in Tucson and Southern Arizona since 1970*



The Road Runner Review **NOVEMBER 2007**

CASA NOVEMBER MEETING

* * * * *

MONDAY, NOVEMBER 12

THE DOUBLTREE INN

AT RANDOLPH PARK

445 S Alvernon Way

(South of Broadway, across from Randolph Park)

* * * * *

3:30 — MEETING SIGN-IN & REGISTRATION

4:00 — GENERAL MEETING

5:15 — DINNER AND SOCIAL HOUR

(CASA BOARD MEETS AT 2:00)

* * *

HOST: ARIS CABRERA, EXECUTIVE CHEF

SPONSOR: SHAMROCK FOODS

Aris Cabrera,
Executive Chef at
the Doubletree Inn at
Randolph Park is a
former CASA
apprentice, Junior
Hot Food Team
competitor, and 2007
Chef of the Year
Competitor.



NOVEMBER MEETING NOTE

2008 Officers and Directors at Large with be elected: President, Vice-President, Treasurer, Secretary, and six (6) trustees. Note: official ballots will be supplied and tabulated by the Election Committee of Chefs Zeman, Moussa, and Hall. Directors at Large will be elected following officer elections.

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The *Javelina Cantina* (left) Restaurant and Bar. Banquet Room (right) at the Doubletree Inn at Randolph Park.



C.A.S.A. OFFICERS & COMMITTEE CHAIRS

OFFICERS**President**

Steven Gendel 318-3448

Vice PresidentElizabeth Mikesell 573-9936
Office: 206-5128**Secretary - NONE****Treasurer (interim)**

Issa Moussa 299-6249

Directors at Large

John Cahill, Chairman 578-6044

Gino Marinelli 744-2929

Issa Moussa 299-6249

Trustees

Odell Baskerville 325-1541

Serge Delage 742-6000 x7053

Brad Dolman 297-1121

Al Friedmann 297-4211

Albert Hall 529-3500

Brian Magyar 229-3350

Jim Murphy 323-7739

COMMITTEES & CHAIRS**Apprenticeship**

Ed Doran 206-5117

Elizabeth Mikesell 573-9936

Robert Kasly 240-4976

Scholarship

Issa Moussa 299-6249

Jim Murphy 323-7739

Odell Baskerville 325-1541

Membership - OPEN**Education & Certification**

Barry Infuso 290-1355

Al Friedmann 297-4211

Culinary Competitions

Elizabeth Mikesell 573-9936

Office 206-5128

Bylaws Re-write

Al Friedmann 297-4211

Barry Infuso 290-1355

Elizabeth Mikesell 573-9936

Steven Gendel 318-3448

President's Dinner — OPEN**Golf Committee - OPEN****Election Committee**

Albert Hall 529-3500

Issa Moussa 299-6249

Alan Zeman 405-6840

Steering Committee

Albert Hall 529-3500

Issa Moussa 299-6249

Alan Zeman 405-6840

RoadRunner Review Editor

Steven Gendel 318-3448

ACF/CASA Address & Phone:3438 E Bellevue St
Tucson, AZ 85716-3910**(520) 318-3448****CULINARY CHEF-OF-THE-YEAR****ODELL BASKERVILLE**EXECUTIVE CHEF, *THE ARIZONA INN*

* * *

PASTRY CHEF-OF-THE-YEAR**TAVELL BRISTOL-JOSEPH***NORTH RESTAURANT*

* * *

**CHEF-OF-THE-YEAR SERVICE
TO THE CULINARY COMMUNITY****ELIZABETH MIKESELL***PIMA COMMUNITY COLLEGE*

* * *

**OUTSTANDING APPRENTICE
OF-THE-YEAR****SANDRA DELLIGATTI***HILTON EL CONQUISTADOR RESORT*

* * *

PURVEYOR-OF-THE-YEAR**ARIZONA****RESTAURANT SUPPLY****CASA HALL OF FAME**

1992

*Ernest Hayes, Sr.
Arthur "Budd" Judd
Douglas Marvin
Bud Benning*

1993

*Ed Reed
Ernie Gasser*

1994

Ward Tombaugh

2000

*Issa Moussa***WELCOME NEW MEMBERS!****ACTIVE:**Jennifer O. Payne — *Skyline Country Club***ASSOCIATE:***Arbuckle Coffee Roasters*

PRESIDENT'S MESSAGE ~ *Steven Gendel*

Steven Gendel
CASA President

I want to express my personal appreciation and that of whole chapter to everyone who helped make the **2-Hour Seafood Seminar** and **CASA's October general meeting** both such a success. Thanks to **Drs. Marchello** and **Ahmed** of the **University of Arizona Meat Science Lab**, who provided the fine venue for both events; **Dr. Rick Brusca** of the *Arizona-Sonora Desert Museum* and **Franklin Lane** of the *Sonoran Sea Aquarium* for their excellent presentation, **Seafood Watch: Sustainable Seafood Choices**; **"Z"** and everyone from *Ocean Beauty Seafood* for the **Fish Fabrication Demonstration**; and to **Barry Infuso**, President of the Southern Arizona Chapter of **Slow Foods USA**, who brought a large contingent of seminar participants. News of proposed upcoming meetings, educational presentations, and general support for the CASA programs outlined by Steering Committee members, chefs Hall, Moussa, and Zeman, were also well-received by all.

For November we will convene at the **Doubletree Inn at Reid Park**, hosted by **Executive Chef Aris Cabrera** and sponsored by **Shamrock Food Service**. Word leaking out from the Doubletree is that our esteemed colleagues in house are thinking of this as an "Early Thanksgiving" for the chefs — now there's a lovely idea!! The "program" for this meeting will be limited to the elections themselves (see presidential candidate info on page 5), further news, planning, and gathering of information by our Steering Committee, and product information from sponsor **Shamrock** and from Gary Woods of *Desert Sweet Shrimp* (following up from the Seafood Seminar). This will be a GREAT opportunity to show up and be counted, hear what's on the minds of and being planned by your fellow professionals, and **EXERCISE YOUR VOTE** on the direction of your association!

See you all at The Doubletree next Monday!

~ *Chef Steven Gendel*

The Greater Oro Valley Arts Council's "Artsfest 2007!"

was held this last weekend at the Riverfront Park event on October 28th & 29th. Excellent Chef Demonstrations were given by:

Jay Ganzhorn, Northwest Hospital,
Michael C. Brown, Metro Restaurants
Albert Hall, Acacia
Odell Baskerville, Arizona Inn

Ellen Fenster, Chantilly Tea Room
Jim Murphy & Marianne Banes, Kingfisher
Gino Marinelli, Roma Café
Lilia Casady, Roma Café

Chefs Gendel and Mikesell emceed the Chef Demos. Thanks to Chef Douglas Marvin and to Dave and Jan Jeffries, Kate Marquez, and Allison Hargrove of GOVAC for their hard work helping make this happen!

General Meeting Minutes

October 8, 2007 — UA Meat Science Laboratory

- Meeting was called to order at 4:07 by President Steven Gendel
- The pledge of allegiance followed.
- Welcome and introductions were made.
- Thanks given to **Seafood Watch** presenters **Dr. Rick Brusca** of the *Arizona-Sonora Desert Museum* and **Franklin Lane** of the *Sonoran Sea Aquarium*; and **"Z" and company** from *Ocean Beauty Seafood* for the **Educational Seminar on Sustainable Seafood and Fish Fabrication**. *Arizona Sweet Shrimp* was unable to participate due to illness of their presenter.
- Raffle prizes were announced: fish fillets from *Ocean Beauty Seafood* and Shrimp from *Arizona Sweet Shrimp*.
- A quorum was established. Voting rights were reinstated to: **Miles Theurich, Albert Hall, Chris Bates, John Turi, Jim Murphy, Robert Kasly, and Ralph Chavez**.
- President Steven Gendel thanked the **Hilton El Conquistador** and attendees for the **President's Awards Dinner**.

Treasury Report — **Interim Treasurer Chef Issa Moussa** gave a short summary of the state of CASA finances and reported that he will be assisting the incoming treasurer after the election to take on and manage that responsibility. He also reported that former association manager Jeannie Meredith is in the process of justifying the CASA finances for 2005 and 2006.

Greater Oro Valley Arts Council — Artsfest 2007 — **Retired Chef Douglas Marvin** gave a report on the upcoming **GOVAC Artsfest 2007** on October 27 and 28 at Riverview Park on Lambert Lane and La Canada. CASA Chefs **Jay Ganzhorn, Ellen Fenster, Jim Murphy, Michael C. Brown, Albert Hall, Gino Marinelli, Odell Baskerville, Lilia Casady** are all giving chef demos, while chefs **Elizabeth Mikesell** and **Steven Gendel** will emcee the demonstrations.

presenting demonstrations each day. Admission is free. Recipes are being assembled into a cookbook for the event.

Apprenticeship — **Chef Robert Kasly** of Saddlebrooke Country Club will be assuming the position of Apprenticeship Chair from **Ed Doran** who will be changing careers in January, 2008.

Competitions — **Chef Elizabeth Mikesell** announced that **the Junior Hot Food Team** will be competing against Scottsdale Culinary Institute and the Art Institute of Phoenix on **January 18, 2008 at the Pima Community College Desert Vista Campus**. Mentor chefs and industrious students and young cooks are invited to help with the challenge.

Education and Election — **Chef Alan Zeman** announced an exciting agenda of educational opportunities being planned by the elections and steering committee for 2008. There will be seminars planned for every month and they will be published in advance. There will be coordination with the **Tucson Originals** and the **Restaurant Association** to increase attendance at the seminars. **Certification seminars** will also be offered. The educational seminars will be offered from 2:00 to 4:00 or from 3:00 to 4:00 depending on the length of the seminar. The ballot of nominees were announced for the November 12, election which will be published in the Roadrunner Review. Candidates for president will be asked to submit a short bio and statement which will also be published in the Roadrunner Review. Candidates identified by the committee are; for President: **Odell Baskerville** and **Ramon Delgado**; for Vice President: **Elizabeth Mikesell**; for Secretary: **Warren Weekes**; for Treasurer: **Ralph Chavez**; for Trustee: **Michael C. Brown, Ken Harvey, Aris Cabrera, Al Stone, Robert Kasly, Jim Murphy, Jan Osipowicz** and **Ellen Fenster**. Ballots and proxies will be made available online and in the RoadRunner. Mailed Proxies/Ballots must arrive no later than the Saturday before the meeting (November 10th). The election will take place at the Monday, November 12th CASA meeting at **The Doubletree Inn at Randolph Park**.

Scholarship — Applications for remaining 2007 scholarship monies are available online.

Job Announcements — **Natalie** (new to Tucson from ACF Chapter in San Antonio, TX) announced that she is seeking employment. **Ralph Chavez** announced that La Posada (Green Valley) is looking for Bakers and Cooks.

- The Raffle prizes were drawn: 3 fish prizes from *Ocean Beauty Seafood's* Fish Fabrication Demonstration and 2 Sweet Shrimp prizes from *Desert Sweet Shrimp*.
- Meeting was adjourned at 5:00.

2008 CASA Presidential Candidate Bios & Statements

ODELL BASKERVILLE — Executive Chef, Arizona Inn

Brief Bio

Executive Chef at AAA Four-Diamond historic resort hotel. Menu implementation for 100-seat fine dining restaurant emphasizing New American Cuisine; menu creation for 100-seat casual poolside dining; responsible for all kitchen operations; high volume Banquet Department offering buffets and plated dinners for up to 200 guests; Holiday menus and special events. **Executive Sous Chef, Arizona Inn** (December 1998 to August 1999). Executive Sous Chef and Chef de Cuisine for all food service operations; updated and implemented menus and recipes for fine dining and casual; assisted Executive Chef in the daily operation of all restaurants, banquets and special parties.

Chef de Cuisine, JANOS (Aug '98 - Nov '98); **Chef de Cuisine, Ventana Room, Loews Ventana Canyon Resort** (Nov '96 - Jul '98); **Ventana Kitchen Supervisor, Ventana Room** (May '96 - Nov '96); **Sous Chef, Coyote Moon, Miraval Resort and Spa** (Jan '96 - May '96); **Ventana Kitchen Supervisor, Ventana Room** (Jan '93 - Jan '96); **Gourmet Cook, Ventana Room** (Dec '90 - Jan '93), **Line Cook, Windows at Williams Center, Sheraton Corp.** (Sep '91 - Apr '92); **Garde Manger, First Cook, Loews Ventana Canyon Resort** (Sep '90 - Dec '90); **Garde Manger, 2nd Cook, Loews Ventana Canyon Resort** (Jun '90 - Sep '90).

Awards: Culinary Chef of the Year, Chefs' Association of Southern Arizona 2007. **ARIZONA INN:** AAA Four Diamond Dining Award, Zagat Survey, "100 Best U.S. Hotels". **LOEWS VENTANA CANYON RESORT:** Employee of the Month, Apr 1994, Employee of the Second Quarter, 1994, Employee of the Year, 1994, Manager of the First Quarter, 1998. **VENTANA ROOM:** 1998 Zagat Survey (28 out of possible 30 points for food)

Education/Additional Training: BA – English Education and Theater History – State University of New York, Albany, NY. **Restaurant Operations, Food Preparation & Sanitation** – Pima Community College, Tucson, AZ. **Montgomery Ward and Thrifty Drug management training** – communication, delegation, motivation, time management. **Working Observer at Loews Coronado Bay Resort**, Coronado Bay, CA and "Janos" Restaurant, Tucson, AZ. Core Management Training Course; Video and Audio media training; Interviewing skills seminar; "Food Protection. Certification" – Pima County Health Department (August 2007); Completed ACF courses Nutrition, Sanitation, Supervisory Mgt

Statement in Support of Candidacy

I believe that for any choice that must be made, it is important to know the facts in advance in order to make the right decision. First, I know that I have had a part and accept responsibility for my lack of participation in assisting our chapter to grow. I have not shown the desire or enthusiasm that should be expected from a long term member of the Chefs' Association.

I am not ACF Certified, although I do consider myself to be a qualified member of my profession. That being said, what does the future of the Chefs' Association hold? I know some, but not all of the challenges. I know that knowledge can be culled from past presidents and that an individual alone cannot affect change. I know that we need to bring in more culinary and associate members and encourage our existing members to participate more. I know that it is necessary to instill pride in our profession and to train and guide the next generation of cooks and chefs to ensure their success. I remember as a cook starting off in this profession, participating in events, hoping to see Chefs there and being disappointed at the lack of turn out. I have become that absentee Chef. I wonder why Chefs show up to meetings and do not wear their uniforms. Both as a show of pride, but also to identify who they are and where they ply their craft. I know that the position of President is not popularity contest and that the person chosen will need a team effort to make their term a success. I know that every vote registered should be a promise of commitment to the success of the chapter. I know that it is time for the Chefs of Tucson to reunite and if you think that I can start this process, and you are willing to make a commitment, I will do the same.

J. RAMON DELGADO — Executive Chef , Desert Diamond Casino

Brief Bio

Chef Delgado likes to cook, and has done so for over 20 years. His culinary career began in Palm Springs, CA, while still in high school. He worked in various upscale restaurants, before finding his true calling at **Marriott Rancho Las Palmas Resort**, in Rancho Mirage, CA, where he spent five years as a **lead cook and food production manager**. Chef Delgado rose through the ranks, attending **Marriott's Food School** and learning all the facets of the operation, including Grand Banquet Events and a stint at the prestigious **Marriott Country Club**. In Tucson, he first worked at **Lowe's Ventana Canyon Resort**, then for **The Lodge at Ventana Canyon Resort** for 4 and 1/2 years. He then went to **Hacienda del Sol Resort** to start the **Private Dining operations**, as **Executive Sous Chef**, working there for 5 years. In 2001, Chef Delgado **opened the Food and Beverage facilities at the New Desert Diamond Casino**, in Sahuarita, AZ. There, Chef Delgado runs a large culinary operation that consists of the **Agave Restaurant, fine dining, a full service buffet restaurant, full service catering, a 3000+ concert venue, employee restaurant, and several food concessions inside the casino**. Chef Delgado is currently consulting on the expansion of the original **Tohono O'odham Desert Diamond Casino**, which includes a new hotel, and how to best serve those guests.

Statement in Support of Candidacy

First, I would like to thank the association and the election committee for the nomination to be CASA President. I consider this an honor. I do believe in the mission and support the activities of the Chefs' Association and have participated in its programs over the last several years, including hosting monthly meetings, hosting two President's Dinners, and participating in the chef competitions. One of the main things I would like to see is for CASA Chefs to have a larger presence and more visibility in the community. My position as Executive Chef at Desert Diamond will allow me to help lead that effort, as the casino supports us in reaching out and being active in the community. I also would like to see us increase the opportunity for members to get to know each other better, both personally and professionally. We all have positions in the industry, but face very different challenges. A resort or casino chef can learn a lot hearing about the experiences of a chef/owner of a gourmet restaurant. We might have a "Chef on the Spot" or "Chef on the Spit" segment featuring a different chef our monthly meetings. I love being a chef and I believe in leading by example. The best thing we can do for the those who are new to the profession is to stand up and be that good example. Thank you for considering me for CASA President.

CASA News & Notes

CASA Apprentice Honored

A BEAUTIFUL job was done by Executive Chef Jan Osipowicz and his staff at the Hilton El Conquistador, hosting the **Arizona Department of Commerce 47th Annual David G. Hollis Outstanding Apprentice Awards Ceremony**. CASA Junior Chef **Sandra Delligatti** was honored as Outstanding Apprentice in Culinary Arts, as apprentices from most every trade and industry were be honored on Nov. 3rd. Chef Jan's wife, personal friends of the chef, Chef Gendel, and Sandra's husband Paul were all in attendance for the affair. And yes, Sandra DID help prepare this lovely dinner — for 450 guests . . . !

CASA Chef In the AZ Daily Star

See the following link from the online version of the Arizona Daily Star: an article about Odell Baskerville, Executive Chef at the Arizona Inn:
<http://www.azstarnet.com/sn/food/208843> . There is video link included in the article.

Employment Corner

- **La Posada** (Green Valley) is hiring a sous chef (9:00 -7:30, 5-days), cooks, and bakers. Contact Executive Chef Ralph Chavez for more information: (520) 393-6527. Ralph@LaPosadaGV.com
- **Desert Diamond Casino** (Sahuarita) is hiring multiple positions from cooks through sous chef. Contact Executive Chef Ramon Delgado for more information: 889-7354 x2721. All hiring is done through the casino's HR department.
- **Desert Point at La Reserve**, a independent living community of 160 - 170, is hiring a sous chef. Contact Chris Kasten at 498-1111 x227 for more information.

CASA ASSOCIATE MEMBERS



Jeff Karcher

2902 N. Flowing Wells Road
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Jeff@AZRestaurantSupply.com
www.AZRestaurantSupply.com

Arbuckle Coffee Roasters (800) 533-8278



George Gosnell

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1922 E. 18th Street
Tucson, AZ 85719-6910



**MERIT
FOODS OF
ARIZONA**

Robert Richter

884-8232

P.O. Box 41525
Tucson, AZ 85717



Lei Florentino

Program Manager:

*** Tucson's Table**

*** Food Procurement**

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STOCK YARDS MEAT PACKING

Jeff Jones

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East Coast Seafood

Mark Boyce

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Ocean Beauty Seafood, Inc.

Jerry Medley

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Mobile: (480) 226-1183

Jerry.Medley@OceanBeauty.com

If you are an Associate
Member of CASA and are
not listed here, or would

like to become one,

please call:

318-3448

or send e-mail to:

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Arbuckle Coffee Roasters
(800) 533-8278



ACF-CASA
3438 E Bellevue St
Tucson AZ 85716-3910

STAMP
HERE

ACF-CASA VOTING PROXY

I, _____, a voting member of ACF-CASA,
Chefs' Association of Southern Arizona, Chapter 023 of the American Culinary Federation, do
hereby grant to: _____ the power to represent me in all
business proceedings, including the casting of votes pursuant to CASA Bylaws, for the following
date(s) only: _____ Signature: _____
Date: ____/____/2007 — Chapter Secretary: _____

2008 CASA OFFICER BALLOT — PROXY

(must have Current Membership & Current Voting Rights to use)

Vote for one for each office:

President

___ Odell Baskerville

___ Ramon Delgado

___ Write-In

Vice-President

___ Elizabeth Mikesell

___ Write-In

Treasurer

___ Ralph Chavez

___ Write-In

Secretary

___ Warren Weekes

___ Write-In

Vote for six (6) Trustees:

___ Michael C. Brown

___ Ellen Fenster

___ Robert Kasly

___ Jan Osipowicz

___ Write-In

___ Write-In

___ Write-In

___ Aris Cabrera

___ Ken Harvey

___ Jim Murphy

___ Al Stone

___ Write-In

___ Write-In

___ Write-In