

MISE EN PLACE

VOLUME 1 ISSUE 5

ACF CHEFS LAS VEGAS

September/October 2010

Chefs for Kids

Summer break is over and the kids are back for another year of school, which means Chefs For Kids volunteers are back in the kitchens and visiting schools to serve the hot breakfast at local high need elementary schools on the “Chefs For Kids” calendar. Almost 10,000 breakfasts were served last year through the Chefs For Kids program, which is a joint venture of local Chefs (American Culinary Federation Chefs Las Vegas) and the University of Nevada Cooperative Extension. The Chefs for Kids, Inc. program works to eliminate malnutrition and hunger through education and awareness.



Chefs for Kids at Lois Craig Elementary School in North Las Vegas.



Volunteers include our local chefs and culinary students, plus members of the USAF based at Nellis AFB.



Calendar

October General Meeting

Hofbrauhaus Las Vegas, October 26rd, 2010
4510 Paradise Rd., Las Vegas, NV 89169

[Directions](#)

Chefs for Kids, BREAKFAST (October)

Whitney Elementary School, October 28th, 2010
5005 Keenan Ave., Las Vegas, NV 89122

[Directions](#)

November General Meeting

CSN, Cheyenne Campus November 23rd, 2010
3200 E Cheyenne Ave, North Las Vegas, NV 89030

[Directions](#)

Chefs for Kids, BREAKFAST (November)

C.P. Squires Elementary School, November 18th, 2010
1312 E. Tonopah, North Las Vegas, NV 89030

[Directions](#)

Chefs for Kids, BREAKFAST (December)

Hollingsworth Elementary School, December 9th, 2010
1776 E. Ogden Ave., Las Vegas, NV 89101

[Directions](#)

ACF Chefs Christmas Party, December 12th, 2010

Orleans Hotel and Casino

Events of Interest Around Las Vegas

«GreetingLine»Yelp Helps

The Atomic Testing Museum

755 E. Flamingo Road, Las Vegas, NV 89119

Thursday, October 14, 2010 7:00pm – 9:00pm

[Event Link](#)

*Mix & mingle with passionate Las Vegas yelpers and cause-worthy non-profits during an evening of fun and philanthropy. Enjoy complimentary light bites, cocktails and more as you seek out that perfect match for your volunteer time and efforts. Let's give a rip, and have a roarin' good time doing it. Light food will be served, eating beforehand is encouraged. **Chef Mayra (America's premier Vegan Chef)** will be partnering with Sunflower Farmers Market to provide animal-friendly vegan treats, and we are working on more! *21+ only because we'll have some complimentary cocktails courtesy of our friends over at VnC Cocktails and some tasty brews! **Event is FREE, but must RSVP with Yelp.***

Golden Nugget's First Annual Fall Beer Festival

Golden Nugget

129 E. Fremont Street, Las Vegas, NV 89101

Great American Craft Beer Tasting

Friday, October 15, 2010 7:00pm – 10:00pm Cost: \$50

Oktoberfest Pool Party

Saturday, October 16, 2010 3:00pm – 9:00pm Cost: Free Admission

[Event Link](#)

Project Dinner Table – Dinner Six

Gilcrease Orchard

7800 N. Tenaya Way, Las Vegas, NV 89131

Saturday, October 30, 2010 4:00pm

[Event Link](#)

*The community focused experience harvests a **farm to table approach** reaching out to local growers around the Valley and small local California growers for six courses starting with tray passed appetizers, family style dinner and dessert. Chef for the event is **Chef Rick Moonen of rm Seafood at Mandalay Bay**. Event will also feature live music, poet reading, gift bag, portion of ticket to charity (HELP of Southern Nevada), water, coffee, beer/specialty drink, tour, culture, community, new connections, gratuity and more.*

OKTOBERFEST

Then and Now, There and Here
By Heinz Lauer, CEC, ACE, CCE, CFBE, CCP

What is Oktoberfest?

It started on October 12th, 1810, as a public celebration of the marriage of Crown Prince Ludwig I of Bavaria to Princess Therese of Sachen-Hildburghausen.

Crown Prince Ludwig I of Bavaria, later to become King Ludwig I, married Princess Therese on October 12th 1810. His father, King Maximilian of Bavaria, invited the citizens of Munich to celebrate the wedding of his son. The festivities were held on the fields in front of the city gates to celebrate the happy royal event. Prince Ludwig later became King of Bavaria (Ludwig I) and established several museums in Munich.

The Theresienwiese (or the "Wiesn") is still an open field in the city of Munich, about 5 American football fields long.

Horse races in the presence of the royal family marked the close of the event that was celebrated as a festival for all of Bavaria. The decision to repeat the horse races gave rise to the tradition of Oktoberfest, but the races are no longer held today. However, an Agricultural Show is still held every three years during the Oktoberfest.

This year is the 177th Oktoberfest in Muenchen (Munich) (18 September - 4 October 2010)

Today, the Oktoberfest in Munich is the largest festival in the world. The Oktoberfest celebrates its 202nd Anniversary this year (2010). Only wars and cholera epidemics have briefly interrupted the yearly beer celebration.

Munich's Oktoberfest is spread out on 76.5 acres of land (as big as City Center in Las Vegas) and hosts 660 exhibitors and store operators, 92 Restaurants and 34 Beer Tents (14 of which hold over 5000 guests) with a total seating capacity of approximately 100,500 seats. The largest beer tent (incl. Beer garden) is the Hofbräu with 10,000 seats. In 2009, the 6 million visitors drank 6.5 million liters (almost 1.74 million gallons) of beer during the 16-day run, surpassing the record of 5.6 million liters set in previous years. What does all the Oktoberfest beer wash down? The answer is: 459,356 whole chickens, 180,000 pairs of pork sausages, 53,736 pork knuckles, and 111 whole oxen.

There are 8,000 full-time and 4,000 part-time employees to look after the visitors. 55 food service establishments use almost 53,000 gallons of natural gas. That is the same amount 85 single family homes would use in a year to cook and heat.

Today's Oktoberfest provides an enormous entertainment spectrum with roller-coasters and merry-go-rounds, which didn't exist in the past. A couple of carousels and several beer stands were all there was at that time - the first beer tents started in 1896.

It is predicted that this year's Oktoberfest will serve over 7 million visitors, which means that more than 7.5 million liters (more than 1.98 million gallons) beer will be consumed.

Those visitors doing all that drinking tend to lose a lot of stuff! Last year the members of the staff found 680 identity cards and passports, 410 wallets, 360 keys, 265 spectacles, 280 mobile phones and 80 cameras, one set of diving goggles, one set of angel's wings, a superman costume and four wedding rings.

Oktoberfest - In September?

Oktoberfest - 16 days of drinking, eating, singing and dancing - used to begin in October. However, since 1880, it begins in September because of the bad weather in October. Now the Oktoberfest begins on a Saturday in September and ends the first Sunday in October.

Today the Oktoberfest in Munich draws millions of people from all over the world. The festivities start out with a morning Parade. At the head of the Parade are teams of decorated horses pulling the colorful Bierwagen, (Beer carriages) which represent the six major breweries in Munich. Marching to the beat of the Bavarian brass bands are the famous Oktoberfest waitresses. Contests are held for these strong waitresses to see who can carry the most Masskruege (one-liter beer mugs). One waitress once carried 21 full Masskruege!



A waitress serves mugs of beer during the opening of the Oktoberfest in Berlin September 9, 2009.
(REUTERS/Fabrizio Bensch)

The festivities are accompanied by a program of events, including the Grand Entry of the Oktoberfest Landlords and Breweries, the Costume and Riflemen's Procession, and a concert involving all the brass bands represented at the "Wiesn".

Only beer from Munich is served at the Oktoberfest. All beers in Germany are brewed according to the Reinheitsgebot (German Purity Law) which dates back to 1516. It is the oldest and still enforced food (beer is food!) protection law in the world.

Munich's breweries make a strong beer for Oktoberfest called "Wiesenbier" (meadow beer), which is served in most beer tents. It is a good tasting, natural and strong beer. In a few locations one can order and enjoy Weissbier (Hefeweizen – beer brewed with wheat in addition to barley).

Obviously, beer plays an important role in this festival. But for Germans, beer is not just a drink for celebrations. It is a way of life. Beer is enjoyed every day, every night, with or without reasons, with lunch and dinner. There is even a non-alcoholic Kinderbier for children made out of malt.

The mayor Thomas Wimmer first started the now well-known tradition of tapping the beer keg in the 1950s. The mayor enters one of these beer tents at 12 noon of the opening day. A cannon is fired

12 times and then he taps the first keg, fills his Masskrug with beer and says to the crowd "O'zapft is"! (the keg has been tapped). Then the fun begins. Since then, the mayor has always tapped the first keg.



Munich mayor Christian Ude taps the first beer barrel on the first day of the Oktoberfest in Munich on Sept. 19, 2009. (AP Photo/Uwe Lein)



Visitors crowd the Oktoberfest beer festival on September 19, 2009 at the "Theresienwiese" in Munich, Germany. (JOE KLAMAR/AFP/Getty Images)

The beer tents - (one seats over 10.500) -fill up fast. Children enjoy apple juice, milkshakes, ice cream and candies. If children want to drink beer, it is legal if they are with an adult. With 16 years of age beer and wine can be bought.

The Oompah bands (brass bands) add to the atmosphere with their well known drinking songs and various other famous songs and pop hits. Many people link arms, singing and swaying to the music at or even on top of the tables! There are also beer drinking contests and sausage eating contests. Roasted oxen, rotisserie chicken, grilled fish on a stick, bratwurst, and pretzel are the most favorite foods at the Oktoberfest.

The size of the pretzel is amazing and reaches about 14 x 14 inches!

Outside the beer tents are the beer gardens; filled with long tables and benches.

Crowds are entertained on the second day of Oktoberfest with a parade called the "Trachtenfest" (celebration of traditional costumes). German and other groups from Europe march down the streets of Munich in traditional, native attire. German men wear Lederhosen - leather shorts usually worn with suspenders, white shirts and knee-high stockings. German women are often dressed in the colorful Dirndl (flowery folk dresses). The many bands provide the music for the folk dances, which are performed by international groups. The dancing and singing continue along with the drinking and eating until Oktoberfest comes to an end.

Oktoberfest Las Vegas

The Hofbrauhaus Las Vegas, which is at the corner of Paradise and Harmon (across from the Hard Rock Hotel & Casino), is a major attraction for both tourists and locals in Las Vegas.

The building is a replica of the Original Hofbrauhaus in Munich, - even the shingles for the roof are imported from Germany!



This is the original Hofbrauhaus in Munchen

The main restaurant - called "Schwemme" (beer hall) has ample room to seat 380 guests. Its columns, hand-painted ceilings and cozy interior will relax every visitor at once. The fully air-conditioned Biergarten (beer garden) seats up to 430 people. The unique "Biergartenkultur" (beer garden culture), with large trees and the everlasting white-blue Bavarian sky will fascinate everyone upon arrival.

The Hofbrauhaus will kick off the Oktoberfest on September 18, 2010. The Oktoberfest will be celebrated daily till October 31st, and will serve authentic Bavarian specialties and of course the good Hofbrauhaus beer.

This Oktoberfest the ACF chefs Las Vegas Chapter will be having their monthly meeting at the Hofbrauhaus. You can enjoy great food, prepared by German Chefs, the Oompah music, Original Bavarian pretzel (70.000 were shipped from Germany) and the German Gemuetlichkeit (coziness), which is unique and unsurpassed in the World.

For more information on the event go to: <http://acfchefsLasvegas.org>. For more info on the Hofbrauhaus Las Vegas check out their web-site at:

www.hofbrauhausLasvegas.com.

Membership

My fellow Chefs,

A lot of progress has been made this month in our ability to communicate with our members. If you are reading the Mise en Place then you should have received the invitation to the Chef of the Year dinner. Very shortly I hope to have PayPal available to accept debit and credit card payments for the COY and other major events throughout the year.

I understand that if you are reading this you are probably a member. As such I would like to ask you to think about helping me recruit new members. Perhaps you are reluctant to approach your fellow chefs because you are not sure how to explain the value of membership. One thing I hear quite a bit is, why should I join the ACF and what value does it have? To many the intrinsic value of membership may not correlate to the actual cost of dues. If you do not attend our dinner meetings, go to regional or national conventions or compete in the culinary salons sponsored by our chapter, you will always be losing out on the major benefits of membership. What you can tell prospective members and what you should know yourself is you benefit daily from the activities of the ACF.

Perhaps you benefit from the fact that you, as a Chef are recognized as a professional manager and skilled cook, and compensated accordingly. Before the ACF's work with the department of labor this was not the case.

Maybe you are an ACF certified chef. The ACF has worked hard to ensure that only culinarians who can prove they meet the standards set forth by the ACF are certified. Furthermore there is statistical evidence that shows certification is worth more money to you.

Perhaps you graduated from an ACF accredited culinary program. The ACF accreditation commission ensures that culinary programs meet the rigorous standards of the ACF.

Lastly, and dearest to my heart, maybe you are able to hire one of the many students who are graduating from one of the ACF approved culinary programs. These young culinarians have worked hard, sometimes competing at regional and national competitions honing their skills to become some of the culinary leaders of the future.

So I ask you to consider not just the intrinsic value of membership, but the intangible value the ACF organization provides. Doctors are members of the AMA and lawyers are members of the Bar association, because those organizations represent professionalism in their field. The ACF does the same for us.

Chef Steve Soltz
Membership Chairman

Why Join the ACF...

ACF has been advancing the value and professionalism of culinarians for more than 75 years through membership opportunities and as the voice of the industry.

ACF membership provides countless professional development, career-building and networking opportunities. Membership affords you the unparalleled opportunity to meet chefs from around the world, fellow culinarians and foodservice professionals in your community. ACF events, conferences and national convention also are excellent opportunities for networking with renowned chefs, top industry professionals and executives. In addition to personal and professional development, ACF membership provides unique opportunities for you to build and sharpen your skills while simultaneously earning points for ACF certification.

Benefits of Membership:

- Affiliation with the largest culinary organization, and the only organization that defines and exalts the image of the professional chef in the U.S.-ACF.
- Discounted fees for professional certification to help propel your career and maintain your competitive edge in today's evolving culinary industry.
- Access to ACF's online Career Center, which allows job seekers to post resumes and view open positions across the nation.
- Discounts on the latest culinary publications, ACF regional conferences, ACF national convention, ACF affinity partners and more.
- Award winning magazines that provide the hottest trends and techniques in the industry.
- The opportunity to hone your culinary skills at a local, regional or national level through competitions and apprenticeship programs.
- Scholarship opportunities for both culinary students and professional chefs seeking to further their education.
- Automatic membership in the World Association of Chefs Societies.
- Vote on local issues: Chef of the Year, Local Bi-Laws and Chapter business
- Run for Chef of the Year
- Sponsor new member after one year
- Run for Board of Directors
- Receive Local Chapter Certificate, Yearly Membership Card and a Plaque (first year only)
- Participation in monthly General Meetings with \$10 admission fee

- Guest privilege of one guest per meeting at the \$10 admission fee rate, for each additional guest or non-member, fee is \$20

[See More Benefits...](#)

Click Here for membership levels and application.

Local in Las Vegas Associate Membership:

We offer a Local-in-Las Vegas membership to those members who are currently working as an associate in the Las Vegas Market, and are not interested in taking advantage of an American Culinary Federation Membership. The dues stay in Las Vegas, and can only be used at ACF Chefs Las Vegas functions. This local membership does not contain any benefits the National ACF membership offers and is non-transferable to the ACF.

Click Here to Join the Local in Las Vegas Associate Membership



American Culinary Federation Mission

To make a positive difference for culinarians internationally through education, apprenticeship and certification, while creating a fraternal bond of respect and integrity among culinarians everywhere.

MISE EN PLACE is the official publication of the A.C.F.Chefs Las Vegas.