

# MISE EN PLACE

## Newsletter of the ACF Chefs Las Vegas



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## President's Message

By: Chef Rick Baumes

Dear friends of Mise En Place,

I wish to welcome everyone to our April volume of Mise En Place. We hope that you're enjoying the beautiful spring weather. I wish to send a big Thank you to Chef Gary Brant for stepping up to help the ACF with the secretary position. Chef Gary is helping us until June and by then maybe someone else may want to step up and volunteer for the position. Chef Ron York had to resign his position as secretary for personal reasons. We hope everything works out for him soon and that we can still see him at our monthly meetings. Don't forget at the April meeting we will be hearing from our Chef of the Year candidates.

**Continued on page 2**

## Meet Your New Editor:

By: BETH Ellyn Rosenthal

I became a foodie serendipitously, although I've been eating all my life. In 1974 I applied to the Columbia University Graduate School of Journalism. For those of you old enough to remember (or those who saw the movie *All The Kings Men*), Woodward and Bernstein, two young Washington Post reporters, brought down a President. That year the J-School had the most applicants in its history because everyone wanted to become an investigative journalist. I figured the only way to get in was to do something different. So I announced I wanted to become "food reviewer" on my

application. Marketing! And I got in.

Since then I've been the Food Editor of the Dallas Times Herald (God rest its soul), and reviewed restaurants for D Magazine and the Dallas Fort-Worth Business Journal. In 1999 KAAM, the Dallas big band station, hired me and Suzanne Burkhead to create a one-hour radio talk show called *Entrees and Entertainment*. Arbitron ranked our show No. 1 in its time slot; Dallas then was the fourth largest radio market in America. The show ended when I moved to Las Vegas in 2001. On the radio I was "the eater extraordinaire." Here in Las Vegas, Centennial Toyota sponsored my *Night Out Las Vegas* radio program on KDWN. The recent recession ended my radio career. I've also written two cookbooks.

I take my job seriously. Once, in Washington DC, I was training future restaurant reviewers for the new Washington Business Journal. The paper had a budget so I didn't have the funds to order this whole fish which sounded amazing. As it turned out, the table next to us ordered the fish. I couldn't stop staring at the fish. One of the men at the table noticed my pescatorian obsession. He waved me over and offered a taste. He said it was the first time someone had paid more attention to the food than him. I looked up and it was Robert Redford!

I am the lady who developed the Meltdown wild yam cream to "cure" PMS and the symptoms of menopause. No, you cannot eat it! I am donating \$10 from the sale of every jar to Chefs for Kids. ([www.meltdownwildyamcream.com](http://www.meltdownwildyamcream.com)) If you have something to contribute, contact me. Here are my particulars:

**Continued on next page**

**Editor continued**

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Can't wait! ((hugs))

## The Best Restaurants in Las Vegas

Last month Travel & Leisure magazine online published its list of the 15 best restaurants in Las Vegas. If there's one thing that gets a discussion going, it's a list of the best restaurants.

Here is their list in alphabetical order:

1. Aburiya Raku
2. Archi Thai Kitchen
3. Bachi Burger
4. Bartollota
5. Jaleo
6. Joel Robuchon
7. Julian Serrano
8. Lotus of Siam
9. Monta
10. Origin India
11. Rao's
12. Sage
13. Settebello Pizzeria
14. Society Cafe
15. Twist

***I'm curious. What are the top five restaurants on your list? And why?***

***Please share.***

***Here are mine:***

1. The KT at Delmonico's. It's fun for us non-professionals to watch the drama of a professional kitchen on a busy night. It's a treat to let the chef select the food for you. And the food here is always awesome.
2. The Atelier du Joel Robuchon. I haven't yet figured out a way to justify \$360 for a 16 course dinner at the real thing. But eating at the bar at the Atelier has to be just as good. The portions are small and expensive, but the food is both delicious and outrageous. Talk about pushing the envelope! This is where I celebrate my birthday every year.
3. TaTa Asian Kitchen (Henderson). An amazingly affordable place to eat every style of Asian food. They even have a Teppanyaki grill. Great food for under \$10!
4. Tie for best Italian: I think the best spaghetti and meatballs in the city is at (shock) Pasta Palace at Boulder Station. And it's all you can eat with a great salad for under \$10. The best eggplant parm is at Roma Grill on Eastern. Granted Rao's has more atmosphere and the food is great but the prices are greater.

**Please share your top five.**

***April question: What are your favorite places for pizza?***

**President From pg 1**

They are Chef Patrick Simon from Sysco and Chef Jeffery Martell CEC from the Excalibur Hotel and Casino. I would like to wish them both good luck.

The chapter's board has some things to share with you about our account with Wells Fargo. All the money that we had in CD's was put into a low interest saving account. We are looking into ways to invest it more wisely. We are also trying to find more ways to save more money for example free checking, using pay pale on the web-site to buy tickets.

Please feel free to call or e-mail me about anything you we can do to better our Las Vegas ACF Chapter .

Thank you and I hope to see you at our next meeting on April 27th.

Chef Rick Baumes  
rbaumes@live.com  
702-596-1252



## Old Vegas? Define Old?

By: Mike Whitesides

One would assume that if somebody was a professional writer and restaurant reviewer for the Las Vegas Sun clear back in 1977, it would afford some perspective what was really going down in Old Las Vegas. That's when Charlette and her husband, the late Elliott Krane were doing their articles.

Charlette got here in the mid 60's, an avid tennis player (she stood all of five-foot-two then) who soon was part of Vegas' cultured social circles.

She was bringing up her children and had found a home years before Elliott made his way west, but when they did connect, a quiet gentle magnetism took over and they fit right in with other married couples like they'd been together forever; *made for each other*.

While his early work covering entertainment made Elliot subject to frequent advances from Vegas' most attractive showgirls, our confident Ms. Krane still avers that she never was jealous.

Today we all have our computers, and when we want a point of reference we "google". Whether it's just to check spelling, a date, name or place-that's where we go for answers. So we type a search term, ask, and sometimes get surprised at what has gotten

## Member Forum

By: Van Atkins, CEC, AAC, HGT

As the Eagles sing in *Desperado*, I have had a lot of good things played on my table in 40 plus years cooking.

But I would like to share with you something that happened recently that really moved me. Recently, I was asked by Chef Renee to do a cooking demonstration for the Student/Junior Culinarians at the monthly Chefs meeting, hosted by the Le Cordon Bleu. What a pleasure it was to cook before about 40 eager, interested and sincere culinarians. The icing on the cake had to be the question and answer period at the end. **What a great group, who are coming into our industry with their eyes wide open.**

I think about our members with years of experience and stories to match. If you want to feel good about yourself, **mentor these young cooks, I can guarantee it will put a smile on your face and in your heart.**



Speaking like it was yesterday, Charlette relates facts worthy of any Vegas trivia session. Fr'instance: Lou Ruvo, whose name is now well known from the eponymous Brain Institute on Bonneville Ave, father of Larry, a respected member of the food and beverage community. But does anyone know that he and his wife ran the Venetian, one of (old) Vegas' finer restaurants, for over 40 years?

A great African-American entertainer named Sammy Davis Jr., part of the Rat Pack, played Vegas a lot, as we all know. But Charlette and Elliott, who dined with him in night clubs and showrooms, knew that he preferred his own cooking. Wherever the casino showrooms lodged him, they had to make sure he had his own kitchen. Who knew? Who cared? Nowadays, they'd be in there with cameras, featuring him on the Food Channel !

Did you know? MGM Casino Resort (the original one, on Flamingo, without a lion or a theme park) had a fine dining room called Tracy's (there was an actor Spencer Tracy, famous from the 30's to the 60's); whenever Frank Sinatra (a well known male vocalist) appeared there, they changed the name of the room to Sinatra's. Top that - Garth Brooks !

Mrs. Krane fondly recalls wining and dining with the biggest stars of the times- at Caesars' Spanish Steps with Andy Williams, chatting intimately with Joan Rivers, Don Rickles, enjoying Edgar Bergen's company at what sadly turned out to be his last meal. Discretion constrains her in relating some

## LOCAL FOOD

By: Steve Soltz CHE

You 're probably are aware by now, that there is a big movement towards sourcing and using local foods. Many in Las Vegas say that is impossible. However, it is not totally out of the question.

About 3 years ago Chef Mario Batali opened one of his restaurants here in the valley. He is a big proponent of the local movement. He and his pastry chef decided to see if they could find local sourced products here in Las Vegas. The answer was yes.

Today you can go to the "Bet on the Farm" farmers market each Thursday and sample the local (if you consider CA, AZ local) produce and speak to the actual person who grew it. There are even truly local farms from Sandy Valley, Pahrump, and even one from right here in the northwest valley. Yes, Gilcrease farms has been growing and selling fruits and vegetables at 7800 N Tenaya Way or decades. They are a pick it yourself operation, but they have just recently

**Question:** You throw away the outside and cook the inside.  
Then you eat the outside and throw away the inside.  
What did you eat?

See page 7 for answer

seen the value of selling to chefs and the public at this farmers market.

I have included links to both of these venues at the end of this article and invite you to go out and support them. In a produce desert like Las Vegas we should support anyone who is trying to fill the void.

Another item to think about is eggs.....

With the recent nationwide recall over salmonella, you might want to think about where your eggs come from. What is the cost to your property if your customers get sick from bad eggs? Of course many of the properties use bagged or pasteurized eggs. But we have a local purveyor of eggs, again local meaning Arizona. **Hickman 's Family Farms** sells to a large number of properties in Las Vegas and has never had a problem with salmonella. They use a UV light to kill the bacteria.

I have been doing a lot of research into local purveyors in an effort to secure donations for our monthly meetings. At our November meeting we served products made from a special variety of sweet onion supplied by a grower in northern Nevada. And what about our local pig farmer, has anyone beside me wondered where those pigs go, or how good do they taste after being fed a steady diet of Las Vegas leftovers? These are just some of the places we as chefs might go to support our local economy. In addition you might help save the planet and your customers ' health.

For more information on these companies go to

of the anecdotes from these dinners; in fact you could say, "Charlette has forgotten more than most of us know about the Old Vegas Scene."

Not trying to start intergenerational warfare, or foster a divisive split between the "old" and the young; just want to remind everyone that long before the information age, clunky "Old" Las Vegas was an international destination, headlining the King and the Chairman of the Board and already attracting some great chefs and cooks. The exciting innovation, investment, and sheer population growth have all contributed to the "New" Las Vegas being heralded as a culinary mecca. Wow...

If you're alive, you better have one eye on the future. But let's reach out and reach back to keep a healthy respect and a view of the past as well. Charlette will be encouraging, watching.

*Editor's Note: Charlette brought me to my first ACF meeting. We met at a Chaine des Rotisseurs dinner (I transferred my membership when I moved from Dallas.) We discovered that her son was in my class at Yale.*

<http://www.thegilcreaseorchard.org/home.asp>

<http://www.betonthefarm.com/>

<http://www.hickmanseggs.com/index.html>

Chef Steve Soltz

Professor, College of Southern Nevada

## Food Quiz

By: Allen Asch CCE

What president of the U.S. served hot dogs to the Queen of England?

The annual per capita consumption of beer in the U.S. is about:

- a) 10 gallons
- b) 22 gallons
- c) 28 gallons
- d) 34 gallons
- e) 46 gallons

Which of these has the most Vitamin C?

- a) Oranges
- b) Lemons
- c) Red Bell Peppers
- d) Limes
- e) Green Bell Peppers

What is the white edible portion of cauliflower called?

What were the original 7 flavors of Kool-Aid?

When and where is the 'Night of the Radishes'?

What is the difference between the liquid in a can of salmon and the liquid in a can of tuna?

Portobello mushrooms are actually the mature, fully opened form of what mushroom?

What aromatic herb is a member of the parsley or carrot family, indigenous to the regions around the Black and Caspian Seas, and is an essential ingredient of *'fines herbes'*?

What country uses about half of the world's production of cloves, and what is it used for?

For the answers go to [www.acfchefsลาสvegas.org](http://www.acfchefsลาสvegas.org) and click on food quiz.

Photo Right

Wine and Cheese pairing and tasting

Presented by the Wisconsin Cheese  
Board

February Meeting at the Luxor Hotel and  
Casino



## Calendar

### Chef for Kids Breakfast

**4/07/11** Herron Elementary  
2421 N. Kenneth, NLV, 89030

**4/28/11** Rex Bell  
2900 Wilmington Way, LV, 89102

April 26, 2011

General Meeting: Southwest Gas  
North Operations Center  
6355 Shatz Street, Las Vegas, NV 89115  
Co-host: Meadow Gold Dairy

May 16th 2011

13th Annual Golf Tournament & General Meeting  
Silverstone Country Club  
8600 Cupp Drive, Las Vegas, NV 89131  
Start Time: 1 P.M.  
[More Information](#)

### June 26, 2011 Chef of the Year Gala

MGM Grand Hotel & Casino  
3799 Las Vegas Boulevard South  
Las Vegas, Nevada 89109  
Tickets \$75.00 per person  
for tickets and reservations  
Contact Chef Steve Soltz — [steve.soltz@csn.edu](mailto:steve.soltz@csn.edu)

Answer to riddle from pg. 4

Corn on the cob: You throw away the skin or sheaf, then cook it, eat the corn, then throw away the cob.



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Visit us on the web  
at  
[www.acfchefslasvegas.org](http://www.acfchefslasvegas.org)

Don't miss out on our great golf tournament. All Chefs play free. Let your friends know, they don't have to be an ACF member to play

# The 13th Annual ACF CHEF'S OF LAS VEGAS GOLF TOURNAMENT

*Presented by ACF Chefs Advisory Board*

**Monday, May 16, 2011**  
silverstone country club

8600 Cupp Drive,  
Las Vegas, NV 89131  
702.562.3770

*1:00 PM Start*  
Four Person Scramble

## *Packages:*

**Hole Sponsorship      \$200**

Company Sign will be presented on tee box of your sponsorship hole.

**Golf Package              \$600**

Includes Golf for a threesome, the fourth is a chef assigned to you (blind draw).

**Tee Box Kitchen         \$800**

Includes tent, table, chairs and company sign. Bring your samples and you're ready to go.

**Combo Package         \$1200**

Includes both golf package and tee box kitchen.  
*Best Value - Save \$200!*

COMPANY NAME \_\_\_\_\_

CONTACT \_\_\_\_\_

PHONE \_\_\_\_\_

EMAIL \_\_\_\_\_

PLAYER 1 \_\_\_\_\_

PLAYER 2 \_\_\_\_\_

PLAYER 3 \_\_\_\_\_

CHEF, BLIND DRAW \_\_\_\_\_

## *Chef Use Only!*

*(Must Complete to Play.)*

CHEF \_\_\_\_\_

PROPERTY \_\_\_\_\_

TITLE \_\_\_\_\_

PHONE \_\_\_\_\_

EMAIL \_\_\_\_\_

Make checks payable to: ACF Chefs of Las Vegas. Please check all tournament options on M&E checks to: Michael D'Alagni, Assistant Executive Director, 6350 L. Centennial Pkwy., N. Las Vegas, NV 89115.

Greg Schemke@acfofvegas.com  
P: 702.210.1470 // F: 702.338.1584



ACF Chefs of Las Vegas Golf Tournament  
[www.acfofvegas.org](http://www.acfofvegas.org)