

THE STOCKPOT

Important Changes taking place with your monthly Stockpot

Because of increased printing and postage costs, the Board of Directors has decided to print only a limited number of *Stockpots* each month to hand out to Members who want to have a hard copy at meetings, and use some for events, and send the rest out by email to our membership. Copies will also be available to view and/or print out on the website.

We encourage our Members with email to contact those who have not given us their email address and those who do not have email and get them to sign up. You may always contact us by way of:

the.stockpot@gmail.com

or

info@sdchefsdecuisine.com

This method will provide us with a quicker way of communicating with the Membership, it will save the Association money and it will save some wear and tear on the Editor.

With any problems involving email address, change of address, technical issues or wanting a higher resolution copy of a picture that has appeared in *The Stockpot*, please contact the Editor, David Morse, at the.stockpot@gmail.com or at (760) 765-0012 or at any of the meetings.

Thank you for your co-operation.

You can find the Chefs de Cuisine Association of San Diego

online at:

www.sdchefsdecuisine.com

on



at <http://www.facebook.com/sdchefsdecuisine>

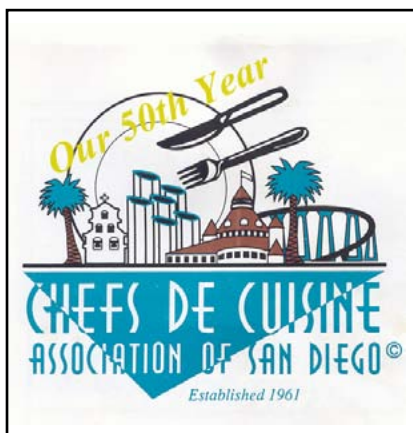
and



at: [sdchefs](https://twitter.com/sdchefs)

THE STOCKPOT

OFFICIAL
PUBLICATION
OF THE
CHEFS DE CUISINE
ASSOCIATION
OF SAN DIEGO,
CALIFORNIA, INC.



The principal aims and objectives of the Association are:

To promote, strengthen and develop those bonds of friendship which should exist among members of the profession.

To study, discuss and protect its moral and legal interests, whenever it may be necessary.

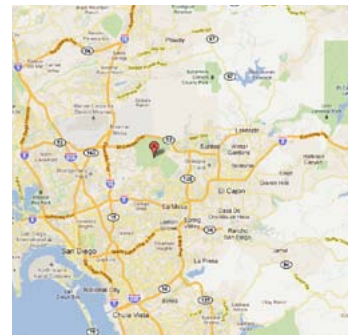
To foster educational programs, with lectures and demonstrations by culinarians and catering experts, thus keeping abreast of any new developments in food and service.

Please Join Us for our
SEPTEMBER GENERAL MEETING
Sunday, September 18th
6 pm
\$10.00 per person

Please join us for a wonderful night at the Mission Trails Visitor and Interpretive Center (http://www.mtrp.org/visitor_center.asp).

We will be featuring our newest addition to the Chefs de Cuisine Association of San Diego: The Chefs de Cuisine Food Production Trailer will be used to cater out this event. This will be the introduction of our newest feature that will be used at our future events and to help out during a level 3 disaster with the Red Cross. As you may know, the Chefs de Cuisine has been contracted with the Red Cross since after the 2007 firestorms where several members of our chapter stepped up to the plate and answered the call to feed the displaced evacuees and the entire Southland Command Center. 1000's of meals were produced. The Red Cross learned of the ACF and since then has contracted with other Chapters in the Nation using the Chefs de Cuisine Association of San Diego's contractual template.

From Interstate 8 – Take Interstate 8 to the Mission Gorge Road/Fairmount Avenue exit. Turn north onto Mission Gorge Road and proceed for 4.2 miles. When you pass the Jackson Drive intersection, move into the left lane. Look for the large wooden Mission Trails Regional Park sign on the left side of the road, and turn left onto Father Junipero Serra Trail. The entrance to the Visitor Center parking lot is on the left, just before the pipe gate, off



SEPTEMBER
2011



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PRESIDENT'S REPORT

**MICHAEL AMES,
PRESIDENT**



Hello to all, what an excellent place to have our General Meeting. I'm speaking about the SDG&E Energy Innovation Center. I'm sorry if you were unable to attend, because you missed out on two ACF educational points as well. The Kangen water and the Convi oven demonstrations were very educational and quite interesting. The Innovational Center is about $\frac{3}{4}$ finished and is set up to do all types of food and educational events. Check out Vice-President David Chenelle's article for more on the center and August's General Meeting.

We have some great news to report. Your Association has made a purchase of a food trailer. Read more and get all the details in David's report. I would like to add that this food trailer will make things a whole lot easier when we are involved in off site catering events. I also want to thank all of our membership for their support. When you attend the General Meetings and purchase raffle tickets or attend a special event that we are part of, you are supporting the Chefs de Cuisine Association of San Diego. This support allows us as an Association to move forward with support for young culinarians in and out of school. It allows us to take an active part in our community. We are also able to purchase special equipment that helps us do more events to showcase the Chefs de Cuisine Association. It has been a long and hard road back. We have made our share of mistakes, but we have learned from them. The core group is small and steps up time after time. We have always reached out to all of our members and welcomed their support or ideas. I believe as we keep pushing forward we will attract more chefs and purveyors and food lovers.

Our Association is being seen as a leader in the food service industry. Every week we are having more companies seeking us out to be part of or run their events. To this I give you two events in our near future: Chula Vista Harbor Days (September 24th & 25th) put on by the city of Chula Vista (we will be in charge of all food events) and The Chef's Marketplace (again your Association in charge of Chef's Market place) (October 8th & 9th). Check out the Stockpot for more on both of these events. Please contact David Chenelle, Jeff Roberto or any member of the Board of Directors and see how easy it will be for you to get involved.

You do not want to miss September's General Meeting at Mission Trails. We will showcase the new food trailer and take nominations for Officers and Board of Director's members (our elections are in November at Mesa College). The cost for this General Meeting will be \$10.00. There will be sodas, water and food stations. If you made it to our Mission Trails Event (Summer Fest) then you know what a great spot this is. There will be trail guides to tell you about the center and all the interesting nature trails. This is one of San Diego's best kept secrets and an outstanding place to take your family. It is also a breathtaking spot to spend some quite time. I'm looking forward to seeing you and yours there. Mission Trails will be doing several General Meetings this up coming year and will be the site for the second Awards dinner for the student Learning for Life dinner that includes students from Police, Fire, Border Patrol and Chefs educational posts. A great new community partner for our Association. Thank you for all that you do.

Please tell a Chef or Purveyor about us and better yet invite them to a General Meeting or one of our upcoming events. We need all the help we can get!!! The very best to you and yours. Rattle those pots and pans. Michael

The Vice-President's Report

David Chenelle, Vice President



SEPTEMBER GENERAL MEETING

\$10.00 per person

http://www.mtrp.org/visitor_center.asp

DIRECTIONS: Mission Trails Regional Park

One Father Junipero Serra Trail

San Diego, CA 92119-1008

From Interstate 8 – Take Interstate 8 to the Mission Gorge Road/Fairmount Avenue exit. Turn north onto Mission Gorge Road and proceed for 4.2 miles. When you pass the Jackson Drive intersection, move into the left lane. Look for the large wooden Mission Trails Regional Park sign on the left side of the road, and turn left onto Father Junipero Serra Trail. The entrance to the Visitor Center parking lot is on the left, just before the pipe gate, off Father Junipero Serra Trail.

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OCTOBER GENERAL MEETING

\$15.00 per person. Higher fee is needed to pay off the food cost for the 350 attendees. We thank you for your anticipated support.

October 16th General meeting will be hosted by the Mission Trails visitor and interpretive center again. We will feature the Explorer post awards featuring the nations ONLY high School level Culinary Explorer Post sponsored by the Chefs de Cuisine Association of San Diego that will be cooking for their peers in the other Explorer Posts that will be present that very night. The Junior Members will be cooking out of the C de C Food Production trailer. Attending will be the Sheriff, Fire Dept, Police Dept and Border Patrol Posts with all of the respective leaders presenting awards to well deserving youths. After the food production is finished we will be taking the respective leaders of the law and public service for a tour of our food production capabilities.

Our Host

NOVEMBER GENERAL MEETING

FREE!!

2011 is our election year for a new Board of Directors. Please join us for our November Election Meeting & reception on November 21st Monday, at Mesa College, 7250 Mesa College Dr, San Diego, 92111

Our Host: Robert Reid, CEC, and Mike Fitzgerald

VOLUNTEER OPPORTUNITIES:

Please join us for the upcoming volunteer opportunities. Culinary Student are strongly urged to volunteer and take advantage of the "Volunteer for Membership" program. A Culinary Student volunteers for two (2) Chefs de Cuisine Assoc of San Diego events and they get a free one year membership paid for by the Chefs de Cuisine Assoc of San Diego Education Foundation.

Keep in touch with your Association

Online at:

www.sdchefsdecuisine.com

On



at: <http://www.facebook.com/sdchefsdecuisine>

and on



at: [sdchefs](https://twitter.com/sdchefs)

Read about the upcoming Chula Vista Harbor Days at this link:

<http://www.east-countymagazine.org/node/7135>

NEWS....

ITEMS OF INTEREST FOR & ABOUT MEMBERS OF THE CHEFS DE CUISINE ASSOCIATION OF SAN DIEGO

BIRTHDAYS IN SEPTEMBER

7: MAX WIRTH
11: JOHN SCHLAUG
28: DAVID MORSE

ANNIVERSARIES IN SEPTEMBER

12: STEVE RODRIQUEZ
29: RALPH FORD

UPCOMING EVENTS:

Sept. 24 and 25th

Chula Vista Harbor Days: <http://cvharbordays.com/>

The Chefs de Cuisine Assoc. of San Diego has been subcontracted by the City of Chula Vista to run all of the food Concessions of this fantastic Family event featuring the Kids Zone, Green Zone and the Main Attraction. We will be cooking out of our Food Trailer and perhaps have a food booth of our own which we will feature a pirate theme. The Vice president of the Chapter is a sword fighter and may put on a show with other students of sword fighting.

THE GOURMET EXPERIENCE: <http://thegourmetexpo.com/>

October 8th and 9th

The C de C Assoc is sponsoring the Chefs Marketplace for this grand 2 day event featuring many aspects of the food industry. Fast Forward Events has partnered up with the Chefs de Cuisine Association of San Diego to showcase the Nations FIRST trade show that is open not only to the food industry but to the General Public too.

Upcoming 2011 events, dates yet to be finalized:

September 24th & 25th: Chula Vista Harbor Days Extravaganza, Come and celebrate Chula Vista's centennial. The Chefs de Cuisine is hosting the food concession stands and running the beer and wine garden.

The Gourmet Experience, October 8th and 9th at the Del Mar Fairgrounds, Chefs de Cuisine is sponsoring "The Chefs Market Place" **Culinary Explorer Post, Sunday, October 16th**: at the Mission Trails Visitors Center

Dates yet to be finalized:

Chefs de Cuisine presents the first "Chefs Day at the Bay", Date TBD, We invite all Chefs to come on down for a celebration of the craft 50 years in the making. BBQ, Beer Wine and Soda.

More events are coming up. Be there and have fun with the most active Chef's Chapter in the Country.



Left:

Photos of the chefs at the Celebration of Chefs sponsored by Brandt Beef.

These are the Chefs that helped out in prepping the Sunday event on Sunday, August 28, 2011, at the Del Mar Racetrack.



The Chefs de Cuisine Association of San Diego congratulates Premier Food Service for receiving the “Achievement of Excellence,” a well-deserved award for this local San Diego Company. This is a great boon to the morale of the Professional ACF members that are employed by Premier Food Service. Photographed is Chris Monroe, Vice-President of Premier Food Service holding the “Achievement of Excellence” award.

St. Augustine, Fla., July 11, 2011—The American Culinary Federation (ACF), the nation’s premier organization of professional chefs, will honor Premier Food Services, San Diego, with an Achievement of Excellence Award at the 2011 ACF National Convention held at the Gaylord Texan, Dallas, July 22–26.

Premier Food Services was one of 23 establishments nationwide to receive the award, which recognizes foodservice establishments that exemplify a commitment to excellence. Criteria for the award are being in operation for at least five consecutive years, nomination by an ACF chapter, member or individual in the foodservice profession, and being a recognized industry leader.

How does one get to carve a 600 pound block of Ivory Soap?

Well, its simple. P&G Co. talks to Socal Ice Productions here in San Diego and they call me, are you interested? Sure I say, not knowing just what soap medium of 600 pounds will actually be like.. is all about, easy, hard,..it was interesting. Doing something new is always fun, and not to say the least, being a member of the local Chefs de Cuisine of San Diego and being a teacher with CTE/ROP Restaurant Services at El Cajon Valley and Mt. Miguel High Schools, and being able to share with our Culinary Explorer students the endless possibilities of our profession and how it lends so many other careers, then we as professionals stay in tune to industry which this knowledge and experience can be imparted to students so they can be more informed to make better career decisions and go on to trade schools, college, ultimately become the next generation of society.

A wise person once said, you were blessed to have a child, how you bless the world is how you raise that child.

Finally as our association always says... be

Todd Bull, CTE/ROP vice, Chefs de Cuisine



Chefs de Cuisine Association and participate..

Teacher, Restaurant Services of San Diego





Chula Vista Centennial



Harbor Days Extravaganza 2011 Transportation: Past, Present & Future

September 24 (10 am-5 pm), September 25 (11 am-4 pm)

Everyone is invited to the Chula Vista Centennial Harbor Days Extravaganza for a free two-day fun-filled event.



Join us in celebrating Chula Vista's 100 year anniversary at the Harbor Days Extravaganza. We are partnering with the San Diego Unified Port District, San Diego Big Bay, the San Diego Maritime Museum, Chef de Cuisine and Arts Month San Diego to bring you an exciting weekend for the entire family.

Explore the history and future of transportation. Tour the tall ship *Californian* and historic steam boat *Medea*. See wonders of yesterday's transportation on display and delight in exhibitions featuring trains, planes and automobiles. Experience

eco-tourism by visiting our unique wildlife preserve and Nature Center exhibits on the Chula Vista waterfront. Art and Music will be featured in exciting and unconventional ways, and for the young, a very special place will be designated the Kid's Zone.



Painting (c) 2011 K. Loppin

Chula Vista Yacht Club will showcase a juried Art Exhibition – but that's not all. A waterfront Arts & Craft fair will display works for sale by local artists and artisans. An Interactive Art Mural will be created before your eyes – by all who seize the moment to express themselves. Saturday's Special event is the 1st annual Susan G Koman "Race for the Cure" regatta with a special "Art Bra" exhibition to help raise funds for breast cancer research. On Sunday, Chula Vista High School robotics teams challenge other county Robotics teams to an afternoon Challenge Match.

The free art exhibition at the Yacht Club features a "meet-the artists" reception from 4–5 pm on Saturday afternoon, where the "best in show" will be revealed. The juried show will include paintings, original photography, sculpture, video, and more.

Did you know that Chula Vista has a little-known community of artists residing or working at the Marina? Last year's waterfront artists included Dennis Simmons, a painter, Dan Johnson photographer and John Kalpus, filmmaker and photographer and Brent Langieri, painter and art instructor. The waterfront provides inspiration for others who don't reside in the marina but who paint in "plein air" (open air) at the waterfront. The juried exhibition is open to all.

The San Diego Maritime Museum's Tall Ship *Californian* and historic steam boat *Medea* will be on our docks for free tours, and pirates have threatened to stow aboard and mingle with the crowd. The Classic Car show will highlight the automobile's progress from the first Model-T to the new electric vehicles. Displays and events celebrating horses, trains, bikes, planes, trolleys, boats and more are planned.



Photo (c) 2011 John Kalpus



Painting (c) 2011 Dennis Simmons

Random Acts of Culture will materialize on the boardwalk with music, storytelling, dancing, clowns, pirates, drama and more. Throughout the day, visitors will be enchanted by performances. We'll tempt you to stop, have a bite to eat and stay a while with us. Gourmet food will be provided through the Chef de Cuisine Association, benefitting their education fund.

Bayside Park, overlooking the South Bay Wildlife preserve and providing the southernmost maritime access to the Bay, will be the beautiful setting for a celebration of our unique ecology. Did you know that South Bay is home to sea turtles and sea horses?

Birdwatchers come from all over the world to catch a sight of the clapper rail and least

turn among many other rare species. You can bicycle south from Chula Vista bayfront along the Bayshore Bikeway to the Otay Valley Regional Park or across the railroad trestle and the salt ponds to Imperial Beach estuary. And the weekend would not be complete without a visit to the Chula Vista Nature Center and the US fish and Wildlife headquarters at the north end of the Chula Vista bayfront.



Painting (c) 2011 K. Lappin

Directions

By Trolley: Take the blue line to the Chula Vista "E" street station. Free transportation will be provided throughout the day from the trolley stop to the events.

By Car: From Interstate 5 exit at J Street Marina Parkway and head west. Follow the signs along Marina Parkway to Event parking.



FREE trolley shuttle rides will be provided throughout the event from the "E" Street trolley to activity centers along the Bayfront. Park at a trolley stop and come down for the day!

Access is easy, with plenty of free parking and transportation.

Applications for exhibitors and artists are available by contacting us by phone or email. See contact info below.

Calling for Artists – Sponsors – Vendors/Businesses – Non-Profits – Talent – Volunteers
www.cvharbordays.com - tel: 619-333-0825 - email: info@cvharbordays.com

For more information about Chula Vista's Centennial Celebration visit www.ChulaVista100.com

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4656 Cardin Street
San Diego, CA 92111
Phone: 858-292-6930
Fax: 858-292-0350
Cell: 858-518-8670

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Field Sales

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Robert Jabbour

Business Development Manager



1444 Pioneer Way, Suite #5 El Cajon, CA 92020
Office: (619) 440-0917
Fax: (619) 440-3777
Cell: (619) 855-0298



Officers



Mark Sullivan

Email: MJFS49@yahoo.com
Cell: (619) 888-0256



Todd Bull

Cell: 619-727-1820
Email: bulltodd@aol.com



David A. Morse, CEC

H: (760) 765-0012
Cell: (760) 703-2532
Fax: (240) 248-4596
Email: djmorse@dslextreme.com
the.stockpot@gmail.com

The Stockpot, Editor



Linda Zweig

(858) 353-7099
(619) 925-8430
Email: lzweig@sdfair.com
lindazweig@gmail.com



President

Michael Ames

Cell: (619) 454-8058
H: (619) 670-7991
W: (619) 358-6058



Vice-President

David Chenelle

H: (619) 303-3738
Office: 619-696-2283
Cell: (619) 248-0538
Fax: (619) 303-4735
cheflegere@cox.net



Secretary

Jeff Roberto

W: (619) 702-1468
Cell: (619) 518-1468
Email: sushionaroll@sbcglobal.net

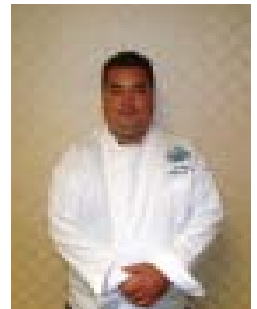
Chairman of the Board:
Jay Pastoral, CEC, AAC

H: (760) 394-1122
Cell: (760) 315-2768
Email: jpastcon@peoplepc.com



David Yee

Cell: 619-991-0200
Work: (619) 545-2135
Email: sushidavidyee188@yahoo.com



Public Relations

John Boing

H: (619) 334-5194
Email: johnboing@cox.net



Equipment Manager

Jim Rust

(619) 212-5168
Email: hollisowl@yahoo.com



Membership Co-Chair

Neil Shepler

H: (619) 729-6968
Email: shepler4@att.net



Membership



OCTOBER 8 & 9

Join The Chef's Marketplace at The Gourmet Experience

Regional Trade-Only Feature During **The Gourmet Experience**
Designed for Chefs, Restaurants, & Gourmet Retailers.

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- Design & Decor buyers
- Big box retailers & supermarkets
- Wine & spirits buyers
- Industry media & bloggers
- Consumer enthusiasts

Chef's Marketplace at The Gourmet Experience

Del Mar Fairgrounds, San Diego
Saturday & Sunday, October 8 & 9, 2011
9:00 a.m. - 11:00 a.m. (Exclusive Trade Admission)
11:00 a.m. - 5:00 p.m. (General Admission)

Chefs Marketplace at The Gourmet Experience
Sponsored by Chefs de Cuisine Association of San Diego



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PHOTOS FROM OUR AUGUST 15TH GENERAL MEETING
AT THE SDG&E ENERGY INNOVATION CENTER





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CHEFS OF THE YEAR

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*1977 Felix Desono, CEC, AAC
*1978 Art Davis, CEC, AAC
*1979 Stephen Crity, CEC, CCE, AAC
*1980 Raymond Hilfiger, CEC, AAC
*1981 Frank Happle, CEC, AAC
*1982 John Devaney, CEC, AAC
*1983 Apostolos Boutris, CEC, AAC
1984 Jay Pastoral, CEC, AAC
1985 Stephen Spencer, CEC, AAC
*1986 Robert Landry, AAC
1987 Karl Engstrom, CCE
*1988 Al Vollenweider
*1989 Fred Krall, CEC, CCE
1990 Rolf Jung, CEC, AAC
1991 Robert Chester, CEC, CCE, AAC
1992 Brad Peters, CWC, CCE
1993 Tony Rossi, CEC
1994 Joaquin Cueva
1995 Robert McMains, CEPC
1996 David Morse, CEC
1997 Jerry Dollar, CEC
1998 Robert McDaniel
*1999 Bob Buby, CEC
2000 Raul Hernandez
2001 Fred Rodriguez, CEC
2002 Macario Gonzalez
2003 Roberto Robles
2004 Ted Borce, CCC
2005 Joe Olmos
2006 Michael Ames
2007 Jose Duran
2008 David Chenelle
2009 Jeff Roberto
2010 Mark Sullivan
2011 Tom Adams

* Deceased

PURVEYORS OF THE YEAR

1982 T & R Produce
1983 Mocerri Produce
1984 Certified American Supply
1985 Hamilton Meat Co
1986 Chesapeake Fish Co
1987 Sam's Cheesecake
1988 Pro-Edge Knife Co.
1989 Central Meat Co
1990 Kraft Food Service
1991 Superior Coffee
1992 S E Rykoff Co
1993 Tarantino Foods
1994 Sysco Foodservices
1995 Sam's Juice Co
1996 A la Francaise Bakery
1997 Joseph Webb Foods
1998 Challenge Dairy
1999 American Produce Distributors
2000 Custom Foods
2001 Culinary Foods/Tyson
2002 Food Sales West
2003 US Foodservice/Joseph Webb
2004 Newport Meat Company
2005 Culinary Specialties
2006 Appetizers, Inc.
2007 West Central Produce
2008 Chef Works
2009 Colors Gourmet Pizza
2010 Tarantino Foods
2011 Specialty Produce

PAST PRESIDENTS

1961, 1962, 1963: *William Thomson, CEC, AAC
1964: *Stephen Crity, CEC, CCE, AAC
1965, 1966: *Al Zito
1967: *Stephen Crity, CEC, CCE, AAC
1968: *Raymond Hilfiger, CEC, AAC
1969, 1970: *Stephen Crity, CEC, CCE, AAC
1971: *Abe Sidman
1972, 1973: *Raymond Hilfiger, CEC, AAC
1974: *Frank Happle, CEC, AAC
1975, 1976: *Stephen Crity, CEC, CCE, AAC
1977: *Raymond Hilfiger, CEC, AAC
1978, 1979: *Felix Desono, CEC, AAC
1980, 1981: *Apostolos Boutris, CEC, AAC
1982, 1983: *Frank Happle, CEC, AAC
1984, 1985, 1986, 1987: Stephen Spencer, CEC, AAC
1988, 1989, 1990: * Fred Krall, CEC, CCE
1991: *Apostolos Boutris, CEC, AAC
1992, 1993, 1994, 1995, 1996, 1997: Bob Chester, CEC, CCE, AAC
1998, 1999, 2000, 2001, 2002, 2003: Bob McDaniel, CEC
2004, 2005: Jay Pastoral, CEC, AAC

The Ray Hilfiger Foundation

The Ray Hilfiger Fund has been established to raise money for continued education for our membership. Raymond felt strongly that each meeting should have a purpose and that everyone should leave with something more than when they came. In honor of Raymond we are accepting donations to further the Fund that will allow us to pay a stipend to a guest speaker that may enlighten our membership.

We are also accepting offers from members who would like to offer an informative presentation to the meeting or suggestions as to what types of speakers you would like to see presented.

Donations should be made to Chefs de Cuisine Association of San Diego (Raymond Hilfiger Fund).

All the latest news about meetings, including maps, can now be found at the Chefs de Cuisine Association of San Diego's web sites:

www.sdchefsdecuisine.com

www.orgsites.com/ca/sd-chefs/

Many photos from the Chefs de Cuisine's 22-days of activities at the 2010 San Diego County Fair can be found and are available to download from

www.sdchefsdecuisine.com

The Stockpot

David A. Morse, CEC, Editor
PO Box 1734
Julian, CA 92036

Home: (760) 765-0012

Cell: (760) 703-2532

email:

the.stockpot@gmail.com

new! djmorse@dslextreme.com

Computing Advisor: Gary Allen, CEC, H: (619) 688-9465, Email: chefgary@cox.net



Jeff Abelsohn
Vice President of Culinary Relations



12325 Kerran Street • Poway, CA 92064
T: 800.372.6621 x261 • F: 858.643.5624
C: 619.884.8289
jeffa@chefworks.com • www.chefworks.com



Jane Verbeek
Small Business Liaison
Commercial / Industrial Services

8306 Century Park Court, CP42K, San Diego, CA 92123-1530
Tel: 858.654.8622 Fax: 858.654.1175
jverbeek@semprautilities.com

Tel: (213) 629-3600
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**Chefs de Cuisine Association
of San Diego, CA, Inc.
PO Box 1734
Julian, CA 92036-1734**