

*There are those who follow recipes. And those who create them.*

... like Chef Jim Galligan at Long Beach Country Club. Galligan produces some spectacular stuff at dinner-time. My neighbor Pat Latchford and I were invited to the annual ACF Chefs of Northwestern Indiana's celebration. And whatta feast. Those steaks, listed on the menu as "Surprise", are enormous plate-size premium Hereford beef from Ridgefield Farms in Connecticut and we're told it's leaner than choice or prime-graded beef and is consistently more flavorful and tender. And, folks, due to its enormous size, my take-home partial steak provided me a tasty entree for two days running.



Long Beach Country Club's Chef Galligan

The ACF stands for American Culinary Federation. It has been around since 1929 and is the largest and most prestigious chefs' organization in the country. ACF promotes the culinary profession and provides educational training and networking to its many members. That evening, Pat and I shared a table with Joseph Trama, Certified Executive Chef, who was voted ACF chef of 2005. Other table-mates were Chef Nicholas Luna and Larry Malchick, director of deli, seafood, and catering at Strack & Van Til Supermarkets.



Joseph Trama, CEC, Chef Nicholas Luna and Larry Malchick

The surprise of the evening: when Latchford heard the name of Malchick's company, she jumped and cried out, "that's where my son works!" And then we heard Malchick's raves about her son Phil. We were soon joined by Cathy Smith, sous chef at Sand Creek Country Club, another pleasant table-mate.



GFS-ers enjoying the cocktail, er beer, part of the evening



This fellow won chef-of-2006 award, but I didn't get his name!



Ah, there's the Tartufos



Bruce Wren and Trician Griffo, same as in last year's Beacher pictures...

Chef Galligan was aided again this year by students from our local Ivy Tech culinary class, along with his own staff. The meal was divine indeed. Aside from that enormous and outstanding steak, we were served a Caesar salad, green beans and mashed potatoes-with-garlic and for dessert, the Tartufos and a variety of coated ice creams with dual sauces. Pretty impressive and certainly handsomely presented. Oh yes, we also enjoyed those little tastes of Laderach, a delicate sample of imported Swiss chocolatiers.



Pat Latchford joined Russell Taylor, Chef Galligan's assistant, for a picture



Pete Jeschke, ACF President and introductory speaker



Ken Wasco, GFS spokesperson

The program following the fine meal was led by Ken Wasco, who conducts seminars and workshops about obtaining higher levels through communication skills. Wasco is with Gordon Food Service's marketing team. Yes, of course, the program dealt with food and the large dining room was overflowing with food people. Definitely a food evening.

Thanks again, Chef Galligan, for that delightful and delicious evening.