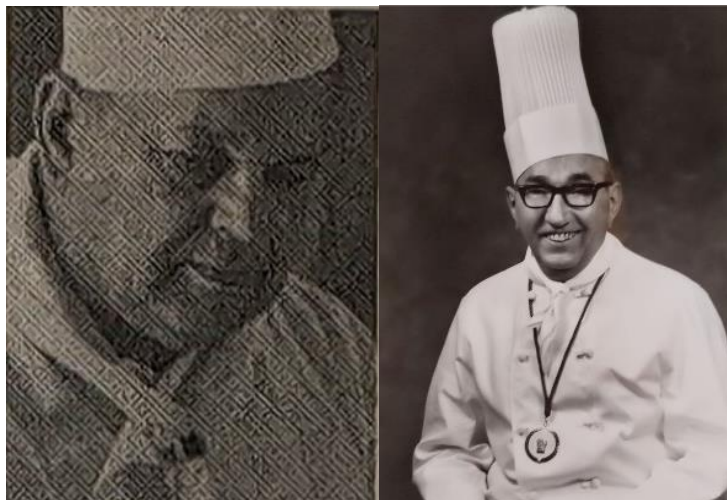




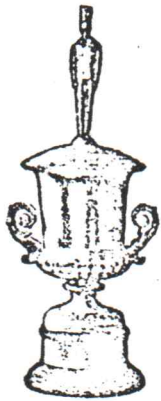
**ACF National President Jack Sullivan's 1970 Letter to  
HOGT Grand Commander Eugene Blumenschein  
Attempting to Merge the HOGT with the ACF**



**Scanned by Tom Recinella  
Member # JT-A-14-04**

*Chief of the Year*

AWARD



1963 — WALTER ROTH  
1964 — JEAN MICHELET  
1965 — JOHN BANDERA  
1966 — CHARLES FINANCE  
1967 — OTTO SPIELBICHLER  
1968 — FERDINAND METZ  
1969 — TOM LOCKMAN

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TOM LOCKMAN

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Academy of Chefs*

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A.C.F. Educational Institute  
KENNETH WOLFE

*Sergeant-at-Arms*

PAUL MEROZ

# AMERICAN CULINARY FEDERATION, INC.

*The Leading National Organization of Professional Chefs*

Affiliated with: Canadian Federation of Chefs de Cuisine

Members of The World Association of Cooks Societies

1445 South West Street Disneyland Hotel Anaheim, California 92802

Area Code: 714: Phone PR 4-5773

March 19, 1970

Mr. Eugene Blumenschein  
National President  
American Institute of Chefs  
12021 Edgewater Drive  
Lakewood, Ohio 44107

Dear Mr. Blumenschein:

During Mr. Vislocky's recent trip to California, we had a most enjoyable and encouraging meeting. I discovered that we both concur on the ideas and goals for our profession. With this in mind, I would, again, like to reiterate the advantages of uniting the chefs in America.

As chefs, we all know that our profession is slowly dying due to various reasons. One of the most significant, of course, is due to the shortage of trained personnel to take our place. And why is there a shortage of trained personnel? The logical answer is because our profession lacks the motivation needed to attract the young people. In this modern day, young people are seeking professions that will guarantee them high paying jobs with short working hours, and at the same time provide the status and prestige of a professional.

Today, the password seems to be "Civil Rights". The fight is justified and the cause is gaining momentum. What are we, as chefs, doing to eliminate the inequities of our profession? Don't we have the "right" to put in an eight-hour shift? Are we not entitled to raises commensurate with the rising cost of living, or the rising Uninn Wage Scales of our subordinates? Are we not responsible for the health and welfare of mankind, as the cosmetologist or the nurse? Then why are we not given the recognition or equality of other skilled crafts or profession? Why are we placed in the category of "Domestic" help?

It is about time that the Chefs wake up to these glaring facts. It is about time that we forget our petty jealousies and differences and unite into one strong Federation. For without unity and strength, we will never earn the "Rights" of a professional. It takes manpower and unity to attain the desired goals of our profession.

Mr. Eugene Blumenschein  
March 19, 1970

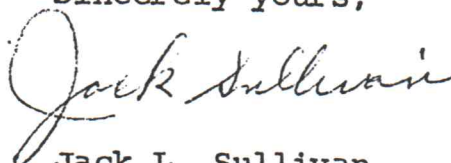
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As I have stated before, our By-laws require that each chapter affiliated with ACF must pay a charter fee of \$100.00. Each member must pay the yearly dues of \$10.00. (Retired chefs, age 65 or older are dues-exempt.)

All members of the Golden Toque, joining ACF, would be automatically accepted into the American Academy of Chefs - the honor society of the ACF, and the dues would be \$10.00 per year. Each member would receive the Culinary Review which is our monthly newsletter, and other pertinent information which concerns the chef.

I wish you a successful convention, and trust that your members will accept this letter which is written in the spirit of good fellowship and mutual interest.

Sincerely yours,



Jack L. Sullivan  
President,  
American Culinary Federation, Inc.

JLS:wks

CC: Joseph Vislocky