The Southern University at Shreveport Foundation would like to thank everyone who supported the 18th Annual Gentlemen’s Cooking Classic (GCC), “Spice ‘n’ It Up” …Cooking on the Red”, on Saturday, June 10th at the Shreveport Convention Center. The classic attracted approximately thirteen hundred individuals and continues to enjoy the prestige and ranking, as the one-of-a-kind social and civic food events in the Ark-La-Tex. The classic displayed the richness of local community diversity, fun and entertainment, while at the same time serving the finest culinary array of exquisite food dishes in Northwest Louisiana. The Classic is unique because men, women and children join collective forces with their fellow chefs for the sole purpose of sharing their culinary skills for the benefit of raising monies for scholarships. This Philanthropic event has become one of our major fundraisers affording us the opportunity to invest $500,000 in scholarships for deserving students to attend SUSLA.

This year’s event was chaired by Mr. John Hubbard, SWEPCO Manager of External Affairs/NWLA and co-chaired by Ms. E. Jean Ware, Treasurer/SUSF Board of Directors and President of Southern University Alumni.

We were honored to introduce the SUSF Gentlemen’s Cooking Classic “Hall of Fame” as a new feature to the Classic. The first official inductees for 2017 were: Winzer Andrews, Anne Gremillion, Reece Middleton and E. Jean Ware.

A special presentation of the George A. Khoury Educational Award was presented to Dr. Ray L. Belton to benefit the Ray L. Belton Endowment Professorship, in the amount of Fifty Thousand ($50,000.00) Dollars. Mr. George A. Khoury is a retired petroleum Engineer, known for his philanthropic financial gifts to education. The presentation was made by Mr. Frank Williams, Jr., Executive Director of the Southern University at Shreveport Foundation.
2017 PARTICIPATING CHEFS

Mayor Ollie Tyler
Dr. Rodney A. Ellis, Chancellor
Chef Allums & Students - Shreveport Job Corps
Mr. Geno Hughes
Ms. Toya Milton
Mr. William Pierre
Chef Engel & Students - Shreveport Job Corps
Justice Jackie Scott
Ms. Maria Murphy
Mr. Charles Kingery
Chef Dowell
Mr. Keith Hightower
Mr. John Hubbard
Mr. Ted Fields
Mr. Shearez Henderson
Mr. Larry Norwood
Pastor Robert Payne, Jr.
Sheriff Steve Prator
Chef Jo & Students - Shreveport Job Corps
Mr. W.W. Walker
Mr. Kelly Wells
Fire Chief Scott Wolverton
Lynn Cawthorne
Ms. Susan Flowers
Mr. Dennis Holmes
Mr. Troquel Riley
Chef Curtis & Students - Shreveport Job Corps
Mr. Steven Jackson

2017 GCC HALL OF FAME INDUCTEES

The Southern University at Shreveport Foundation is a 501(C) (3) Non-profit Corporation founded in 1999, with the sole mission of raising monies to support the Southern University at Shreveport Campus through the hosting of various fundraisers to provide scholarships for those students of who may not be able to acquire the funds required to pay tuition and purchase books.

2017 LIL’ CHEFS

Alayna Blanks  Darrick Kinchen, Jr.
Ashlee Blanks  Whisperlynn Mattye Moss
Hailey Clark  Titus Tisdom
Charlee Guidroz  Trent Tisdom
Koby Guidroz  Christian Vinet
Titus Jones  Julian Vinet
Shamarra Jones  William Vinet

SUSF Board Members, Dottie H. Bell and Jean Mosley served as chair and co-chair for the 2017 Lil’ Chefs.
On behalf of the Southern University Shreveport Foundation Board of Directors and staff, we would like to express heartfelt appreciation and thanks to the sponsors, volunteers, donors, supporters, chefs and Lil’ chefs for your support of this event and we look forward to the 19th Annual Gentlemen’s Cooking Classic in 2018.

**CHEFS**

**Entree**

1ST PLACE  
Shreveport Bossier Sports Commission – Kelly Wells (Shrimp & Grits and Crawfish Etouffee)

2ND PLACE  
Shreveport Fire Dept. – Chief Wolverton (Pulled Pork Sandwiches w/Cole Slaw)

3RD PLACE  
St. Mary AME Church – Pastor Payne (Mexican Sausage Dip & Burritos)

**Appetizers**

1ST PLACE  
Man in the Apron -William Pierre (Steak Bites w/Seasoned Peppers)

2ND PLACE  
Shreveport Convention Center – Chef Douwe (Scallops)

3RD PLACE  
Chef Mary Trammel (Chicken Nachos)

**Side Dish**

1STPLACE  
Justice Jackie Scott (Greens & Spicy Turkey Necks)

2ND PLACE  
Shreveport Job Corp – Chef Engel & Student (Mediterranean Mac & Cheese)

**Dessert**

1STPLACE  
Shreveport Job Corp – Chef Curtis & Student (Mama’s Boy Peach Cobbler)

2ND PLACE  
Susan Flowers (Pralines)

3RD PLACE  
Candy Galore and More (Red Velvet Cake, Wedding Cake, English Toffee)

**Booth Decoration**

1ST PLACE  
Sheriff Prator – (Fishing Camp)

2ND PLACE  
Maria Murphy – (Spice It Up)

3RD PLACE  
Southern University at Shreveport, Dr. Rodney A. Ellis – (SUSLA)

**LIL’ CHEFS**

**Entree**

1ST PLACE  
Titus & Trent Tisdem (Texas Tacos)

2ND PLACE  
Samarra & Titus Jones (Red Beans & Rice)

3RD PLACE  
Darrick Kinchen (Shrimp & Grits)

**Appetizers**

1ST PLACE  
Vinet Brothers (Salsa & Chips)

2ND PLACE  
Koby & Charlee Guidroz, Hailey Clark (Shrimp Dip)

3RD PLACE  
Ryan Burrell, Jr. & Bryan Burrell (Hot Boys Pepper Sauce)

**Booth Decoration**

1ST PLACE  
Vinet Brothers

2ND PLACE  
Darrick Kinchen

3RD PLACE  
Samarra & Titus Jones