



Epicureans

March 2016

Upcoming Meetings & Events:



310 4TH STREET
NIAGARA FALLS, NY 14303

MONDAY, MARCH 28TH • 6:00 PM

COST: \$15

RSVP by: Wednesday, March 16th

PLEASE MAKE RESERVATIONS AT
nplazio@verizon.net

Reservations are needed to assist
our meeting facilities to better serve the amount
of people attending— please be professional
and make reservations in advance!

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Letters from the Trenches!

Are we gearing up for spring? I'm sitting here and it's the end of February. Yet I walked the dog this morning and it's 55 degrees out, though I might go skiing tonight. It's been a topsy-turvey year so far.

Regardless of the weather, we are moving into conference season. Last year, the ACF ChefConnect for the Northeast and Southeast Regions was held in Baltimore in February, and it was bitterly cold. Karen McCullough lit up the room the first morning speaking about trends, perspectives and working with multiple generations in the workplace. She set the tone for the conference and gave everyone something to think about that really carried through the three days. Having the ability to experience different products in different settings, whether one on one at a vendor table, or sitting eating lunch and comparing notes with other chefs, the interaction of product and mind are endless. This year, the ChefConnect Series will kick off in Atlanta March 13-15. The ACF ChefConnect Event is a stock pile of information, ideas and experiences.

At the heart of these events, along with the chefs that put tireless time and effort into creating them, are the vendors that support and feed into them. The symbiotic relationship between the chef and vendor can never be forgotten. There have been countless times that a broker or salesman has walked into one of my kitchens with a new product, and I'm thinking, what's he trying to sell me. Yet how many times did the moment blossom into a great idea. We draw on many things for our inspiration and this is just one more example, but our relationship with our vendors and brokers goes much farther. In discussions we dissect the trends of eating, the ever changing business we're in, and even how it might affect us personally. On our small stage, they help out with product when we are in need during an influx of business. On a larger stage, they support our local chapter, and even regional and national events, to grow the relationship between chef and provider.

All this being said, how do we tap into this resource? As I have said before, we need to open our minds to possibilities and always think outside the box. It took me a long time to appreciate the insights of the vendors I worked with, yet it was Dick Johnson's invitation to a Chef Of The Year Dinner over twenty years ago that reignited my passion for being a chef. Even if you can't get to ChefConnect in Atlanta this year, there are local opportunities with the NACUFS Vendor Showcase and our own Taste of Culinary to experience the resources a dedicated vendor or broker can bring to your business and your own personal growth.

I encourage everyone to engage the people that supply us and realize the relationship of working together.

Professionally,

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Articles and information for the newsletter are subject to editing and condensation. Because of the limited space in the newsletter, we are not always able to publish all articles and information. In addition, use of articles and information without express permission of the ACF of Greater Buffalo is strictly prohibited.



Save the Date

Upcoming Events

BOARD MEETING

MAR 7TH 2016 ■ 5:00PM
ECC CITY

121 Ellicott Street ■ Buffalo, NY 14203

CFSA AWARDS DINNER

MAR 9TH 2016 ■ 6:00PM

BROOKFIELD COUNTRY CLUB

5141 Shimmerville Road ■ Clarence, NY 14031

NACUFS VENDOR SHOWCASE

MAR 18TH 2016 ■ 6:00PM

BUFFALO NIAGARA CONVENTION CENTER

153 Franklin Street ■ Buffalo, NY 14202

SOCIAL MEETING

MAR 28TH 2016 ■ 6:00PM

SENECA NIAGARA CASINO

310 4th Street ■ Niagara Falls, NY 14303

DISHING UP FOR CHEF PAUL

APRIL 2ND 2016 ■ 1:00PM – 5:00PM

KNIGHTS OF COLUMBUS

1530 Kenmore Avenue ■ Buffalo, NY 14216

BOARD MEETING

APRIL 4TH 2016 ■ 5:00PM
ECC CITY

121 Ellicott Street ■ Buffalo, NY 14203

TASTE OF CULINARY

APRIL 10TH 2016 ■ 12:00PM

ECC CITY

121 Ellicott Street ■ Buffalo, NY 14203

BOARD MEETING

MAY 9TH 2016 ■ 5:00PM

UB CENTER FOR TOMORROW

Board Room

Flint Road Entrance

SOCIAL MEETING

MAY 16TH 2016 ■ 6:00PM

T-MEADOW FARM

3732 Ewings Road ■ Lockport, NY 14094

GOLF OUTING

AUG 1ST 2016 ■ 12:00PM

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4560 Creek Road ■ Lewiston, NY 14092

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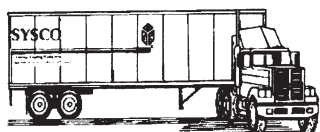
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ACF of Greater Buffalo Membership at a Glance – March 2016

Membership Type	Count	Percentage
Allied	1	0.60%
Student Culinarian:	39	22.80 %
Culinarian:	8	4.70 %
Junior Culinarian:	1	0.60 %
Associate:	7	4.10 %
Professional Culinarian:	98	57.30 %
Senior Professional Culinarian:	15	8.80 %
Culinary Enthusiast:	2	1.20 %
Total Membership Count:	171	



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people in the news

Thanks to everyone at **Rich Products & The Atrium** for hosting our February Social Meeting. Chef Jake and Chef Lenny put together a great display of pizza doughs and flatbreads, allowing everyone to make their own creation in the hearth stone oven. The pizzas were complemented by beer from **Resurgence Brewing Company**. The meeting was well attended by new and old members alike.

Welcome To new member Michael Roberts.

IMPORTANT NOTE! As previously announced, the Epicurean will no longer be printed and mailed out. We have gone to a digital format. For anyone concerned about access to a computer, we can still print a limited number of copies. Please contact:

Charlie Martin
716-359-5950

ACF OF GREATER BUFFALO DUES RENEWAL NOTICE

Please be aware that if you are a chapter member with your dues up for renewal, and not updated by the due date, your newsletter will be delayed or not renewed until your membership is up-to-date.

Also be aware that several of our members certification are up for renewal in 2016. Be sure to check your status to stay current.

Help Wanted:

SOUS CHEF

Buffalo Niagara Convention Center is accepting resumes for the position of Sous Chef with a culinary degree and 3-5 years' experience in a large hotel, catering facility or country club. Responsibilities include:

- Support the Executive Chef including developing and assuming basic management responsibilities
- Supervising and assisting in the preparation and cooking of various food items
- Develop and implement creative menu items
- Manage kitchen staff
- Monitor food production, ordering, cost and quality control
- Ensure proper safety and sanitation of all kitchen facilities and equipment

Benefits include health insurance, paid vacation time and 403b.

Please send resume along with references to: hresources099@gmail.com

SOUS CHEF

Fox Run is looking for a Sous Chef- Experience in Health Care, and Fine dining along with ordering, inventory, scheduling, and supervision. Excellent pay and benefits 37.5 hrs. per week. All dining rooms close at 7:30 with alternating weekends and some Holidays. Great work environment with opportunity to grow. Contact Mark Herle at 716-508-2115.

Please contact Neal Plazio at nplazio@verizon.net if your facility is in need of employees. We can post the ads in our newsletter and get the news to all of our local culinary schools.



VENDOR SHOWCASE

Friday, March 18, 2016
Buffalo Niagara Convention Center
11:15am - 2:45pm

***Over 130 Food Service/
Restaurant Industry Vendors***
showcasing the best and latest trends in
Food, Equipment and Restaurant Apparel

Tickets - \$25 (cash or check)
available day of event - at door



Dishing up for Chef Paul!

Saturday, April 2, 2016 1-5pm



Please join us for a benefit for Paul Gust

At age 12, Paul was diagnosed with Von Hippel-Lindau syndrome, a rare genetic disorder. Throughout his life, Paul has lost vision in one eye, developed tumors on his brain and spine, had his kidney removed and recently his "good" eye suffered a stroke, leaving him with only 1/4 his vision. But throughout his countless surgeries and procedures to his eyes and organs Paul has remained strong, even as the medical bills piled up

On January 11, 2016 Paul began his life on dialysis.

Saturday, April 2, 2016, From 1-5 pm
Knights of Columbus
1530 Kenmore Avenue, Buffalo, NY

\$20 Pre-sale | \$25 at The Door

Basket Raffles | 50/50 Raffle | Silent Auction | Sabres/ Bills Items!
Food | Draft Beer | Wine | Soda | Cash Bar

For more info/tickets:
Peggy 716.425.7738