



Epicureans

September 2016

Upcoming Meetings & Events:

ACF of Greater Buffalo
Monthly
 Social Meeting



359 GANSON STREET
 BUFFALO, NEW YORK 14203

MONDAY, SEPTEMBER 26TH
6:30 PM • \$10
BUFFALO BUFFET • CASH BAR

RSVP BY SEPTEMBER 19TH
MONTE DOLCE
 kdolce@mac.com
 OR
 716-604-8881

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

Inside:

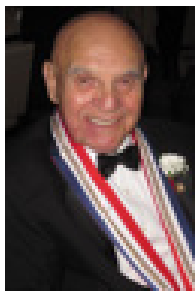
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Letters from the Trenches!

Membership

It's membership month! Remember the membership drives? The regular programming was interrupted. It would drive everyone crazy. The PBS membership drive was always about getting money and building revenues. Yet why would they spend so much on pledge gifts? Well, our membership month is just the opposite. And actually it will become a trend beyond this month.

First, it isn't so much about new members, as it is about reaching out to the current members and really giving value to the membership. We want to hold the cover charge for the meetings to a minimum. The first meeting of the season will be \$10 and many of the subsequent meetings will be free for members or guest. The price of membership is high enough and meetings should be affordable. Also, we all work hard and are away from our families enough. If we have a free guest meeting, maybe a spouse can enjoy some time with their favorite chef. Finally, bringing a guest may give some one from work the opportunity to share the experience.



Membership is also about celebration. As I mentioned earlier this summer, there would be much celebration. Pictured are Louis Venenzia, CEC AAC HOF and Jackie Bamrick, CEC AAC, who were honored at the American Academy of Chefs Dinner in Phoenix at the 2016 ACF National Convention. Our chapter was highly represented and honored at this year's event.



To coincide with our push to give better value to our membership, the importance of involvement on our board of directors becomes imperative. As we continue to grow and move in new directions, new ideas and participation need to be brought to the table. We will be taking nominations for open positions that are listed on the back page of this Epicureans. My dream is that this chapter will become even more vital to the culinarians of Greater Buffalo.

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Appointed Positions

Certification Mark Wright, CEC/AAC
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Social Chairperson Phyllis Venezia
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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

SEPTEMBER 12TH 2016 ▪ 5:00PM
UB CENTER FOR TOMORROW
Board Room
Flint Road Entrance

SOCIAL MEETING

SEPTEMBER 26TH 2016 ▪ 6:30PM
RIVERWORKS
359 Ganson Street ▪ Buffalo, NY 14203

BOARD MEETING

OCTOBER 10TH 2016 ▪ 5:00PM
UB CENTER FOR TOMORROW
Board Room
Flint Road Entrance

SOCIAL MEETING

OCTOBER 17TH 2016 ▪ 6:30PM
FOX RUN ORCHARD PARK
One Fox Run Lane ▪ Orchard Park NY 14127

BOARD MEETING

NOVEMBER 7TH 2016 ▪ 5:00PM
UB CENTER FOR TOMORROW
Board Room
Flint Road Entrance

SOCIAL MEETING

NOVEMBER 14TH 2016 ▪ 6:30PM
BIG DITCH BREWING COMPANY
55 E Huron Street ▪ Buffalo, NY 14203

BOARD MEETING

DECEMBER 5TH 2016 ▪ 5:00PM
UB CENTER FOR TOMORROW
Board Room
Flint Road Entrance

SOCIAL MEETING

DECEMBER 12TH 2016 ▪ 6:30PM
NIAGARA FALLS CULINARY INSTITUTE
28 Old Falls Street ▪ Niagara Falls, NY 14303

BOARD MEETING

JANUARY 2ND 2017 ▪ 5:00PM
SWANNIE HOUSE
Board Room
170 Ohio Street ▪ Buffalo, NY 14203

HOLIDAY PARTY

JANUARY 8TH 2017 ▪ 6:30PM
PARK COUNTRY CLUB
4949 Sheridan Drive ▪ Williamsville, NY 14221

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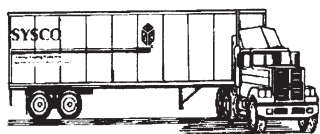
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ACF of Greater Buffalo Membership at a Glance – August 2016

Membership Type	Count	Percentage
Associate:	8	4.80 %
Culinarian:	7	4.20 %
Culinary Enthusiast:	2	1.20 %
Professional Culinarian:	102	61.40 %
Senior Professional Culinarian:	15	9.00 %
Student Culinarian:	32	19.30 %
Total Membership Count:	166	



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HELP WANTED

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.

EXECUTIVE CHEF OPPORTUNITY

Spring Lake Country Club in Spring Lake, Michigan

Spring Lake Country Club is a family-focused country club that is loaded with amenities and located on picturesque Spring Lake. The Club does \$2.1M in F&B (65% a la carte and 35% banquet) and has 475 members. We are looking for a real team player and positive motivator that can be a visionary in continuing to enhance their culinary program with a focus on standards and processes to produce consistent, high quality cuisine.

Our firm focuses on private club executive searches. We support the ACF and we are a sponsor of Club & Resort Business magazine's annual Chef to Chef Conference and the organizer of the Culinary Leadership Summit.

Thank you so much for sharing the Spring Lake Country Club executive chef opportunity with your members and please let me know if you think of someone who might be a great candidate!

Karin Durkee | CONSULTANT

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people in the news

Thanks! to **John Matwijkow, CCE** for chairing the Annual Golf Outing again and everyone at the **Seneca Hickory Stick Golf Course** for putting on a great event. This event continues to be one of the highlights of our chapter. Also thanks to everyone else who helped, supported and sponsored the event.

Congratulations! To **Dorothy Johnston, CEC CCE AAC**, for receiving a **Presidential Medal** at the ACF National Convention at Phoenix.

Welcome! To new members **Arthur J. Pepe, III** and **Dolorine Roessler**.

Congratulations! To **Marc D. Adams, CC, CPC, Cynthia R. Havey, CC** and **Michael A. Stoebe, CC** on their certifications.

Congratulations! **Mark Wright, CEC, AAC** presided over the **American Academy of Chefs Dinner** at the **ACF National Convention**. Several of our chapter members were inducted. **Louis Venezia, CEC, AAC** was honored with induction into the **ACC Hall of Fame**. **Jackie Bamrick, CEC, AAC** and **Otto F. Kurcsics, CEC, CCE, AAC**

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.

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.



American Culinary Federation

Letter from the National Office

Great News to share with your Chapter Members on the new updated standards for the CEC[®] and CEPC[®] certification path starting October 1st!

The new CEC[®] and CEPC[®] work experience requirements have changed to better help and develop candidates with improving their current knowledge and skills to a five-year requirement. These requirements have increased the experience of the (pastry) executive chef in the kitchen with the CEC[®] supervising of at least 5 full-time people in the preparation of food. The CEPC[®] requirement of supervising 3 full-time people has not changed.

Another major change is the CEC[®] Practical Exam market basket ingredients. Chefs must use only 1 whole chicken averaging 4.5 pounds with demonstration of 2 cooking methods instead of 2 whole chickens. The addition of 1 whole round fish instead of the Salmon filet has really added value and increased the culinary skills to the Practical Exam. There are also different bitter greens, tomato varieties, using either pancetta or bacon, and other root vegetables besides carrots!

You can download the CEC[®] and CEPC[®] Changes on the Certification Toolbox of our ACF Website- please remember these changes will be effective October 1, 2016, with a 90-day grace period in which both sets of requirements are being honored to accommodate the chefs already getting ready for the Practical Exam.

Let us know how you like the new changes- you feedback is very important!!

Best Wishes,

Michael A. Kester, CEC[®], CCA[®], AAC

ACF Chapter Certification Chair



American Culinary Federation
Greater Buffalo New York

Election 2016

The following office positions will be open for the start of the 2017 year:

PRESIDENT

VICE PRESIDENT

CORRESPONDING SECRETARY

RECORDING SECRETARY

TREASURER

DIRECTOR-AT-LARGE

SERGEANT - AT – ARMS

ASSOCIATE BOARD MEMBER

Nominations will be taken at the September Social Meeting and verification of acceptance will follow. Nominations will then be placed on the ballot for the November election. Each nominee will have an opportunity to speak at the October Social Meeting stating their platform and experience. I encourage everyone to get involved in these elections. This election is the future of this chapter. Thank you.

The Chef SCENE



American Culinary Federation
Greater Buffalo New York



Jackie Bamrick CEC, AAC

Associate Professor
Erie County College, North Campus.

EDUCATION Trocaire College, Buffalo State College Culinary Arts,
Erie Community College

AWARDS AND CERTIFICATIONS Inducted into American Academy of Chefs
2016, Certified Executive Chef, Chef of the Year /Greater Buffalo
Chapter, Council of Food Service Executives, Silver Medal award

Just two blocks from South Buffalo at a little Irish Tavern, my wife and I met Jackie for our interview, she ordered a Guinness. The first discussion was her recent induction into the American Academy of Chefs. From the induction ceremony in the morning, to the lavish cocktail party and the introduction with medieval horns blowing, her description has her still in awe of the magnitude of the honor. This was not an acceptance of favor, Jackie has earned this through the long and often hard road of being a Chef.

Jackie like a lot of chef's did not, at first, start off with culinary aspirations, she got a B.S in administrative studies. After helping her brother on occasion, who was in the catering business, she realized she loved cooking and the thrill of the business. Bamrick decided to go school for the culinary field she grew to love. She enrolled in Erie Community College, where her teacher and future mentor was Mark Wright CEC, AAC CCE. At the time Mark was also the Executive Chef at Transit Valley Country Club, this is where the newbie Jackie started as a pantry cook. She related a story like it was yesterday and for the first time working the pantry line. Doing 200-250 people, going into panic with order after order, Jackie still thanks Eric Basset, the Sous Chef at the time for not allowing her to sink into the weeds. This is where her story begins, to use the analogy the "The Cream always rises", this is a perfect use. When the time came for Jackie to move on she had risen to the Job of Sous Chef.

In the food business, the time always comes where you say, I love my job but, it's time to move on to become who I can be and learn more, that time came for Jackie. The list of experiences are long; but to name a few, it was the Rue Franklin, "I learned a great respect for food". While sousing at the Buffalo Club, "I learned so much from Dan King, he is great" and on to chefing at the Garret Club, "I loved the job and didn't want to leave".

Chef's always have the desire to give back, through mentoring, training and sometimes through actual teaching in a school setting. Jackie had been doing adjunct teaching at ECC, when she received the call for a full time teacher needed at the City Campus. Now the time came to unfortunately, leave the job she loved to move ahead with her plan. Throughout the years she taught and emphasized to the students the simple philosophy, "respect your food and always use proper techniques". This is an easy statement but takes a life time to master. Bamrick is now the mentor to her students and is guiding them the way she was guided. Soon her life had the opportunity to go full circle when she received the call from Mark Wright to come and teach at Erie County Community College, North Campus.

Jackie, throughout her career, like all the great Chefs have always done, worked every day like it was the most important day. She prepared and served every meal like it was the most important meal. Congratulations Chef!

BIO AUTHOR, John Burden CEC, AAC