



# Epicureans

October 2016

## Upcoming Meetings & Events:

### ACF of Greater Buffalo Monthly Social Meeting



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1 FOX RUN LANE

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**MONDAY, OCTOBER 17TH  
6:30 PM • NO CHARGE**

RSVP BY SEPTEMBER 19TH

MONTE DOLCE

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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!

I am so encouraged by the turn out last night at our September Social Meeting. It was good to see so many familiar faces, but also so many new faces. As we have been speaking of membership and involvement, it seems to have taken hold. John Burden, CEC AAC has had a heart for membership and has wanted to see the chapter be able to give back to its own. As we have weighed our budget, we realize that we have a couple of opportunities to give back. Making our social meetings affordable has been a great first step and it appears to have borne fruit last night.

The other thing that struck me was the willingness of so many people to get involved. As we discussed upcoming events, a lot of newer members spoke up to be involved. Dorothy Johnston, CEC, CCE, AAC has graciously agreed to coordinate the Chef & Child event for this year. Dorothy and Kristen Goss have gotten volunteers from the staff and students at ECC City along with students from ECC North. Steve Forman and others from Delaware North also volunteered to help make this a great event. Another event that ushers in the holidays is the Festival of Trees. John Burden, along with his wife Ann has been very involved for many years coordinating and managing this event. This year, Dan Drees will transition into the lead role with John and Ann's assistance. The Festival of Trees is another event that relies on volunteers for a smooth execution. The team will be looking for people to get involved as the holidays approach.

Several board positions opened up as terms expired and a couple because members took jobs out of town. As we began looking for nominations for the open board positions, a nice mix of members were put forth for nomination. There was representation from ECC, NFCI and UB. Some long time members have accepted nominations for key positions that will bring experience and stability to the board. There was also new involvement from the supply side. With new ownership, Buffalo Hotel Supply has been very keen to get involved again with the ACF of Greater Buffalo. As a new member, Dorothy Morton of BHS was nominated to the third associate member board position.

With a nice array of events and the upcoming elections, the ACF of Greater Buffalo is poised for a great season. We will continue to support and nurture education. We will continue to be involved in culinary events across Western New York. We will continue to advance culinary awareness. We will continue to support and encourage our members. We will continue to be the ACF of Greater Buffalo.

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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

OCTOBER 17TH 2016 ▪ 5:00PM  
 FOX RUN ORCHARD PARK  
 One Fox Run Lane ▪ Orchard Park NY 14127

### SOCIAL MEETING

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

### CHEF & CHILD

OCTOBER 18TH 2016 ▪ 9:30AM  
 WATERFRONT ELEMENTARY SCHOOL  
 Canalside Learning Garden

### BOARD MEETING

NOVEMBER 14TH 2016 ▪ 5:00PM  
 BIG DITCH BREWING COMPANY  
 55 E Huron Street ▪ Buffalo, NY 14203

### SOCIAL MEETING

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

### FESTIVAL OF TREES

NOVEMBER 19TH 2016 ▪ 6:30PM  
 HYATT REGENCY  
 2 Fountain Plaza ▪ Buffalo, NY 14202

### BOARD MEETING

DECEMBER 12TH 2016 ▪ 5:00PM  
 NIAGARA FALLS CULINARY INSTITUTE  
 28 Old Falls Street ▪ Niagara Falls, NY 14303

### 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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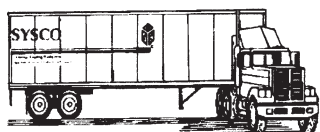


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## ACF of Greater Buffalo Membership at a Glance – September 2016

Membership Type	Count	Percentage
Associate:	8	4.90 %
Culinarian:	5	3.10 %
Culinary Enthusiast:	2	1.20 %
Professional Culinarian:	100	61.30 %
Senior Professional Culinarian:	15	9.20 %
Student Culinarian:	33	20.20 %
<b>Total Membership Count:</b>	<b>163</b>	



## Election 2016

The following nominations have been confirmed:

### PRESIDENT

Jacqueline A. Bamrick, CEC, AAC

### VICE PRESIDENT

Maria B. Iacovitti, CEPC

### TREASURER

Neal F. Plazio, CEC

### DIRECTORS-AT-LARGE

Robert C. Lukasik

John C. Burden, CEC, AAC

### SERGEANT-AT-ARMS

Monte W. Dolce

### ASSOCIATE BOARD MEMBERS

Charlie Martin

Dorothy Morton

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!*



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## people in the news

**Thanks!** to **Becky Jones** and the entire team at **RiverWorks** for hosting our first social meeting of the season. Though we only had 30 RSVP's and ended with over 60 attendees, they did a great job of accommodating us. Thanks again for helping us kick off another great season.

**Welcome!** to new members **Arthur J. Pepe, III**, **Sara A. Humphrey**, **Michael W. Rolanti** and **Dominic A. Vazquez**.

**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

## HELP WANTED

Please contact Neal Plazio at [nplazio@verizon.net](mailto: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.



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## 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

## News from the Membership Committee

In an effort to increase the experience and value of being a member of the ACF of Greater Buffalo, the board and I have created a membership committee. We realize that being a member of the association offers various opportunities. The membership committee will focus, primarily on giving back to the member. We would like to do this by way of special events, meeting attendance perks and awarding members for giving up their valued, and limited, free time to help with our community events and fund raising ventures.

Some of the ideas we are working on implementing are the following:

***In an effort to promote monthly meeting attendance we will:***

- in some cases supplement the cost of a meeting
- in some cases totally cover the cost for all members

***As members sign in to each meeting***

- The members name will be entered into a raffle
- After about 3 monthly meetings a winner will be selected *(about 3 winners annually)*
- Prizes will vary, some examples are, full annual dues payment, gift certificates to local restaurants, and other gifts and prizes.

***Monthly biographies of our local chefs, featuring members and none members alike.***

- The bios will be featured in the epicurean and on our website.

***A system will be put in place to award volunteers for helping with our local fundraisers and community events.***

- Our chapter realizes that without our volunteers our fundraising events are not possible.

***A subsidized Beer/Wine bus tour, featuring regional and local histories and producers***

We realize the benefit of joining the association are, networking, and job opportunities for the chef looking for dedicated workers and cooks looking to find the opportunity to further their career. We also strongly believe in Certification, supplying education for all members and creating a fun and rewarding experience for all.

Thank you

John Burden CEC, AAC



American Culinary Federation  
Greater Buffalo New York

## 2016 Festival of Trees

The Festival of Trees is an ACF function that benefits Women's and Children's Hospital. The Chef's Association is in charge of a Premium hors d'œuvre party. The date of the event is Saturday, November 19th at the Hyatt Regency. The ACF volunteers will be starting a 9:30 am, as we will be preparing all the food that day. Service is at 5 pm, some volunteers will work the whole day, some will come for prep and some will come for service. All members that want to help with any part of the event are totally welcome, it is fun and a great learning experience. This event does benefit the ACF as well, so this will help us bring more discounted and free events to our members throughout the year. Please contact John Burden CEC AAC, at [chefburden@yahoo.com](mailto:chefburden@yahoo.com) if interested, you won't regret it. Please respond in advance so we can put together the culinary teams necessary. The Menu is as follows:

### **STATION 1 ACTION STATION**

#### **Tenderloin Oscar Station**

Roasted tenderloin of beef on a crostini with a lay of Snow Crab Leg, Asparagus Tip, béarnaise sauce and micro greens

### **STATION 2 ACTION STATION**

#### **Seared Tuna Sofrito**

A spiced tomato ragout touched with cilantro and Annatto Oil, capped with guacamole, in multi colored Filo cups, with a shooter of a Pomegranate Margarita

### **STATION 3 ACTION STATION**

#### **Roasted Lamb Loli-pops**

Garlic roasted Rack of Lamb, topped with whipped butter potatoes, touched with a Goat Cheese. Mint and Caramelized shallot Gremolata

### **FLOATING STATION**

An array of [Presliced] prosciutto, [Presliced] pepperoni, assorted breads.

A scattering of Brie, Port Salut cheese, smoked bleu cheese and sharp white cheddar cheese.

Fresh Fruits, olives and tasting of the chef dujour items

### **PASSED**

**Brie and raspberry in filo**

**Shrimp cocktail**

**Antipasto skewers**

# The Chef SCENE



American Culinary Federation  
Greater Buffalo New York



**Dan Drees**  
Senior Chef Manager  
Restaurant Associates  
Yahoo Headquarters, LOCKPORT, NY

*EDUCATION* Associates Degree in Occupational Sciences  
*FOODSERVICE:* Mediterranean Cooking, Culinary Institute of America

*AWARDS AND CERTIFICATIONS* 2004 New York State Junior Team Hot Food Competition Bronze Medalist, 2003 New York State Junior Team Hot Food Competition Bronze Medalist, 2015 Third Place Taste of Buffalo Healthy Choice Option.

On a gorgeous September night my wife and I arrived at Chef Dan's house, where he was spending his evening with his wife, Laura and son, Matthew. Matthew, who at the time was 3½ years old was holding a cell phone and announced that the time was 6:46. He shared that sometimes the 6 looks funny. We laughed with him about the meaning, and Laura told us his funny looking 6 was actually a 9. A chef, home at dinner time, looking forward to another weekend off, and having actual family time! This is one of the new trends in the culinary field. Dan works for Restaurant Associates, under the umbrella of Compass Group, the arm of Compass that contracts food service for Premier corporate clients. Chef Drees works at the Yahoo facility in Lockport where all of the food for their employees is paid for by Yahoo as a benefit. Dan has the freedom to create a diverse dining experience to meet all the needs of the Yahoo staff. He creates healthy eating dishes, grab and go items and all items in between. Dan creates a different daily ethnic action station just to keep things always interesting. Chef Dan wears many toques at his job. He does all of the ordering, scheduling, constant menu writing and planning, budgeting as well as creating action plans to keep everything at yahoo on track in all aspects. Drees is recognized in the company as such an intricate employee and professional chef, that he is beginning to be sent to other facilities to help train their staffs, as far away as Boston.

The Culinary Road for Chef Drees has been a long one starting, as with most chefs, in high school where a teacher noticed that he had a talent for the culinary arts. Dan's work history includes stints at Shanghai Reds, Sean Patrick's, Premier Gourmet and Squires Tap Room. After school and his culinary development period he went to work at many prestigious places in Western New York. His first stop was at Niagara Falls Country Club. There he spent 12 years, working his way up to sous chef, became a member of the ACF and winning his junior culinary team awards. Throughout his time at the club he was exposed to a multitude of different adventures, he was a part of hosting Chef of the Year dinners, ACF golf tournaments and many culinary galas from A to Z along with pleasing a very demanding clientele. Dan was also part of the team that won, the prominent, Achievement of Excellence Award, awarded at the ACF national convention to the Niagara Falls Country Club.

Opportunity knocked as he was offered the executive chef job at Lockport Town and Country Club. Dan used all the knowledge that he had gathered to become a favorite at the club and created a lasting legacy in Lockport. Dan hosted an ACF golf outing while there; putting together a wonderful day, displaying his commitment to the ACF.

Not unnoticed by his peers in western New York Dan was hired at the Niagara Falls Culinary Institute's upscale restaurant, Savor. During this time along with running a cutting edge kitchen in the college, Dan also became an adjunct instructor. This was a perfect fit for Chef Drees, as one of his loves is to teach and mentor future culinarians. Chef Dan has a strong constitution about the field he has pursued and after his many achievements, his strongest advice to his staff and the young culinarians is to be humble, never stop learning, check the ego and become part of the team. Dan's teachings are built by using solid culinary basics, strong techniques and knowing it's not necessary to reinvent the wheel. As chefs gain experience and, unfortunately age, they realize that leaving a legacy in our chosen field is achieved by training and mentoring the many staff and students we have an opportunity to come in contact with. Dan is and has been creating his legacy. Congratulations Chef!

BIO AUTHOR, John Burden CEC, AAC