



Epicureans

November 2016

Upcoming Meetings & Events:

ACF of Greater Buffalo Monthly Social Meeting



55 E HURON STREET
BUFFALO, NY 14203

MONDAY, NOVEMBER 14TH
6:30 PM • \$5

RSVP BY NOVEMBER 11TH
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!

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Letters from the Trenches!

I was attending a Diversity Awareness class the other day and the facilitator asked us to start by listing several cultural groups that each of us was a part of. I thought for a moment and listed family guy, musician, and then of course, chef. Next the facilitator had us list some common stereotypes for one of our groups. Again, I thought about chefs and all of the people I had worked with. Some of them were self-centered, loud, rude, demanding, and I thought these were many of the stereotypes that people would associate with chefs. Part of the diversity training was to see how social and media influences can shape our perceptions of any given group. Obviously, media and even our own social interactions support the stereotypes that I had listed.

Then the facilitator asked us to consider the cultural group we had chosen to examine, and told us to think about some positive aspects of it. I thought about the creativity, the mentoring, and the serving I had experienced with many of the chefs I had worked with. Yet one of the greatest positive aspects I could think of that I had experienced among fellow chefs is the sense of flexibility.

I'll be the first to build flexibility into a menu to better serve the guest, but it always seems to have a way of back firing. People say they want flexibility, but in the end they find security in being directed to what is probably the best fit for their situation. I have been involved with catering operations that provide so much flexibility that the guest run wild making changes to their event and over ordering food when they could have been encouraged by the sales manager to the perfect amount of food to minimize leftovers, yet serve the participants of the event.

Though this paints a sour picture of flexibility, there has certainly been a lot more examples of when flexibility has shined through. At our meeting two months ago, we had reserved food for 25 – 30 attendees and closer to 60 showed up. I had impressed on the server and manager that there was no pressure that the food that was prepared would be fine, and we were all professionals and didn't need any special treatment. Yet, the chef responded with professionalism and was flexible enough to be able to provide more food.

How many times are we asked to hold things up for an hour because the ceremony ran over, or the meeting broke early and the party wants lunch now? Maybe the key is to build structure into the planning and provide flexibility in the execution. Better to be an encouraging chef than a stereotype.

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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

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

GINGERBREAD COMPETITION

DECEMBER 1-12TH 2016
NIAGARA FALLS CULINARY INSTITUTE
28 Old Falls Street ▪ Niagara Falls, NY 14303

SOCIAL MEETING

DECEMBER 5TH 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



Election 2016

The following offices have been filled and confirmed. These officers will be sworn in at the Holiday Party in January. We wish the new administration-elect all the best and look forward to a great future for our chapter!

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Jacqueline A. Bamrick, CEC, AAC

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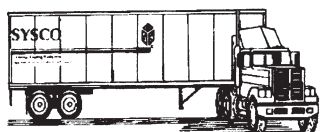
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ACF of Greater Buffalo Membership at a Glance – October 2016

Membership Type	Count	Percentage
Associate:	7	4.40 %
Culinarian:	5	3.20 %
Culinary Enthusiast:	2	1.30 %
Professional Culinarian:	98	62.00 %
Senior Professional Culinarian:	14	8.90 %
Student Culinarian:	32	20.20 %
Total Membership Count:	158	



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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.

We are conducting an executive chef search for Tavistock Country Club in Haddonfield, NJ located near Philadelphia. Could you please let your ACF chapter members know about this position?

Here is a link to more information about the opportunity:
kopplinandkuebler.force.com/careers/ts2__JobDetails?jobId=a0xd0000005n50QAAQ&tSource=

The club does approximately \$3.8M in F&B – which is 50% a la carte and 50% banquet. They have 470 full members and 790 members in other categories. The club has a wait list in all categories.

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.

Although we'll be conducting the interviews prior to the end of the year, they don't expect anyone to start until January (after the busy holiday season).

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. We also are the organizer of the Culinary Leadership Summit. Both conferences will be held in Atlanta in March 2017.

Thank you so much for sharing the Tavistock Country Club executive chef opportunity with your ACF chapter 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 Mark Herle and the staff of Fox Run of Orchard Park for hosting our October Social Meeting. Chef Scott Steiner presented two of our upcoming events; The Gingerbread Competition and an ACF Sanctioned Competition in the spring. It was an interesting evening with a unique look at a trend setting facility, and our future. Thanks again to all.

Welcome! To new members Thomas Donato, Scott Hewitt, Ariel John, Brittany May, Justin Nelson, Michael W. Rolanti, and Dominic A. Vazquez.

Thanks to Dorothy Johnston CEC, CCE, AAC and Kristen Goss of ECC City Campus for putting together a great Chef & Child Event at Canalside in the ECC garden downtown. The weather held out for a beautiful morning for the kids to experience the vegetable garden, the pumpkin relay race and the techniques of cooking a wonderful vegetable stir-fry. Along with the kids, the event was attended by students from ECC City, ECC North, Niagara Falls Culinary Institute and many chefs.

IMPORTANT NOTE! Please be sure to update your personal information on the National ACF website. Many mailed items have come back undelivered and email announcements have delivery errors. Help us help you stay connected.

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

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 the membership to the association has many reasons, in that vein, we will be focusing on giving back to the membership in the form of special events, meeting attendance perks and awarding members for giving up their time to help in our community events and fund raising ventures.

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

- In an effort to promote monthly meeting attendance we will be supplementing the cost of some meeting, and totally covering the cost to all members for other meeting
- At the time of sign in to a meeting, a member's name will be entered into a raffle that at the end of approximately three months a winner will win awards ranging from a year's dues paid to gift certificates to local restaurants and such
- Monthly biographies of local chefs, featuring members and non-members. With the bios featured in the epicurean and web site
- A system to award volunteers at our local fundraisers and community events, with the realization that these people are the ones that will make all above 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 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



Calvin College Executive Chef Brookfield Country Club

EDUCATION Associates Degree in Occupational Sciences,
Erie Community College

AWARDS AND CERTIFICATIONS Certified Executive Chef, Vice President
American Culinary Federation of Greater Buffalo, Professional
Member Chaine des Rotisseurs

The Calvin interview was a Burden Family event, my wife, daughter and I were invited to share the night with Cal, Andrea, and the newest College, little baby Louise. While the others of my group settled in to play, Cal and I sat to go over his accomplishments. Cal like most Chefs realized his talents for cooking at a young age. He found that he had a certain comfort in the ability to cook.

Sharing a little known fact, his career started at Lone Star Fajita Grill, not a cutting edge establishment but the start of a life of cooking. Moving on to Tennyson Court, a Senior Care Community his advancements started. As with most all accomplished chefs they start as entry level and move to the top, and Tennyson was no exception. When Calvin left he had worked his way up to the position of Director of Dining Services for the facility. At this time he started to attend, Erie Community College for Food Service. He knew he had found his career and was going to need a full education to reach to his goals.

While attending to his schooling, he met a couple of chefs that have helped him along in his Career, Chef Mark Wright and Chef Rob Lukasik. Rob referred Cal to a place looking for a cook, The Brookfield Country Club. This was Chef Rob's place of employment at the time. Calvin started on the bottom as a pantry cook, learning and showing his talents at this very high end exclusive venue. Through the years Chef Cal worked his way up to become the Sous Chef for the talented Executive Chef Mike Olday.

While networking at the ACF's regional convention in Niagara Falls, Calvin was approached by some of the connections he had made in the local Chef's association. A prestigious job was opening up at a new up and coming facility. Approached By Mark Mistriner, an intricate part of the new Niagara Falls Culinary Institute, Cal was offered, no more like recruited, to be the Chef at the NFCI's new flag ship upscale Restaurant, Savor. The time had come through his hard work and talent; Cal reached his first Executive Chef Job. Chef also was to become an Adjunct Professor, while teaching the students of NFCI in the production and line work in a student assisted full scale restaurant. At the NFCI all the product is produced in house by students and staff, from Prosciutto, to Pasta to Meat butchering.

The Word that I noticed in the interview that best described Chef Cal, was commitment. This is what all accomplished chefs possess, the commitment to start on the bottom and raise to the top where ever or whatever they're doing. Chef's push themselves to become certified and the like, when others just talk about how difficult the chore is. Chef Cal has displayed a commitment to many current chef agendas, farm to table, scratch cooking, sourcing from local meat farms, local bakeries, and trends in the culinary field; pickling and charcuterie work to name a few. This commitment had not gone unnoticed by the community and when the need for an executive chef at Brookfield Country Club became necessary, Cal was one of the Choices. Through the extensive search the job was offered to Chef Calvin and so another chapter began.

For the people that know, the job of an Executive Chef at a country club is probably one of the toughest jobs in the Western New York area. The constant need to impress and improve on yesterday's faire is consuming. Banquets, Galas, outings and fund raisers and the need to be on top with some of the most concerning clientele is a daily achievement.

Chef Calvin has proliferated at the prestigious Brookfield Country Club, and has become a respected figure in the Buffalo culinary scene. During his time at the club, Chef College has hosted numerous Chaine des Rotisseurs Dinners, AFC golf tournaments and the 2015 CFSA Dinner to name a few.

Asked about influences, Cal mentioned that throughout his career it has been the people that he has met and those he had worked with that have inspired him. As for the present, Chef Calvin has a promising career, and a beautiful family, and the rest has yet to be written. Congratulations Chef!!

BIO AUTHOR, John Burden CEC, AAC



The Niagara Falls Culinary Institute is planning its first
ACF SANCTIONED COMPETITION

Saturday, April 29, 2017

NIAGARA FALLS CULINARY INSTITUTE
28 Old Falls Street ▪ Niagara Falls, NY 14303

SHOW CHAIR: SCOTT STEINER CCE, AAC

STUDENT COMPETITIONS:

- (SK) 1 - 9** Student Contemporary Hot Food
- (SP) 1** Hot / Warm Dessert
- (SP) 2** Composed Cold Dessert

PROFESSIONAL COMPETITIONS:

- (KC)** Contemporary Hot Food
- (KP) 1** Contemporary Patisserie
Hot Warm Plated
- (KP) 2** Contemporary Patisserie
Cold Plated

If you are interested in competing, begin by reviewing the competition manual on the website: www.acfchefs.org
I will be hosting some training sessions after the 1st of the year. Please contact me with any questions.





American Culinary Federation

News from the CFSA

What is the CFSA? The CFSA is a council formed by the food service association of western New York, it stands for the Council of Food Service Associations. The council has seven active associations, they include:

- American Culinary Federation of Greater Buffalo [ACF]
- Club Managers Association of America (CMAA)
- Erie County School Nutrition Association (ECSNA)
- Food Service Network of WNY (FSNWNWY)
- New York State Restaurant Association (NYSRA)
- WNY Dietetic Association (WNYDA)
- WNY Society for Health Care Food Service Administrators (WNYSHCFSA)

My wife Ann and I are the representatives of The ACF on this council. Once a year all the associations award a silver medal and sometimes a gold medal of one in their members who they feel displays achievement of excellence in their field. We have a preliminary Date of February 28th 2017, at the Saturn Club for a joint dinner when the recipients from each association will be introduced. The inductees are presented the awards, have their moment to shine and share in the importance of receiving this honor. This is one of the most prestigious awards for the members of the numerous associations in Western New York.

The council had a joint meeting at Chef's restaurant in September and many ideas were presented and primarily implemented. The council has agreed it is time to combine all the associations of WNY in events and to become a force for food service and networking in our area.

All the representatives of the seven associations have agreed to have a joint summer picnic, with all the associations invited. This will be a premier event of all chef's and students to attend, seeing that the ACF has what all associations want and that is trained and dedicated employees. The Associations would subsidize the price for students to encourage them to attend. The opportunity to meet restaurant owners, club managers, health care administrators and all other association executives is a priceless opportunity for professionals and students alike.

The CFSA council is also working on a 2017 October Fest. This would be a combination event to party, fund raise and be the monthly meeting for the ACF and all other associations. The theme for the party, as funny as this sounds, will be an underwear party. Yes you heard that right, one of the charities we would like to support is the home for abused and battered woman and children and the number one item they are in need of, is underwear. The details have to be worked out but this should be a fun event to participate in and a good opportunity to help a local charity while having fun!

Thank you

John Burden CEC, AAC



Professional



Amateur



Gingerbread Competition

December 1st-12th 2016



College



High School



Children's



American Culinary Federation
Greater Buffalo New York



October 24, 2016

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Student Board Member

Dear Friends,

The ACF of Greater Buffalo will be hosting its annual Gingerbread Competition December 1st - 12th, at The Niagara Falls Culinary Institute (28 Old Falls Street, Niagara Falls, New York 14303). NFCCI has graciously agreed to be our venue sponsor. The competition categories are as follows:

- Professional Division**
- Amateur Division**
- College Student Division**
- High School Student Division**
- Children's Division**

As the holidays approach, we at the ACF of Greater Buffalo are looking forward to this *Gingerbread Competition and Auction*. Cash prizes & ribbons will be awarded to the first - third place winners in each category. Proceeds raised from the auction will be donated to **The United Way of Greater Niagara**.

Activities will include a life size gingerbread village with Santa, cookie decorating for the kids, the beautiful gingerbread houses on display, musical performances and a silent auction of the "Runners Up" creations. Guests will have an opportunity to bid on houses. The winners of the house auctions will be notified Tuesday (13th) and the houses will be available for pick up through Friday (16th). We look forward to your involvement with this event.

In appreciation for your house donation, we will be hosting a complementary contestant reception on December 1st where the winners will be announced.

New this year, we are going to run all registrations through our new website <http://www.nfculinary.org/gingerbread> Please be sure to complete the registration process before Friday November 25th. Furthermore, in a new format, we will be extending the gingerbread event throughout two weekends. At the close of the event, we will be having a ticketed live auction party where the winning houses from each category will be auctioned off. All of the information regarding our event is thoroughly explained and easily navigated on our website.

If you have any questions please don't hesitate to call Scott Steiner at 716-698-5909 or by email at ssteiner@niagaracc.suny.edu . We can't wait to see your spectacular creation!

Sincerely,

Scott Steiner CCE, AAC
Gingerbread Competition Chair

What Division do I Compete in???

Professional Contestant is any graduate of a Baking & Pastry Arts Program or a baker or pastry chef / cook who is working in the industry.

Amateur Contestant is any individual ages 14 and above who has no formal baking and pastry arts training and is not working in the industry at any level. (If an individual is currently enrolled in a baking and pastry or culinary arts program, they must enter in the student division: Not as an Amateur).

College Student Contestant is any individual currently enrolled in a baking & pastry or culinary arts program at the collegiate level.

High School Student Contestant is any student enrolled in a BOCES Culinary Arts or Baking and Pastry Arts program or any high school program involved with food production. Many of the local high schools offer elective classes in family and consumer science that deal with culinary arts. A student enrolled in this type of class must enter the high school division.

Child Contestant is any child ages 7-13 who enjoys building & decorating gingerbread. The winners of this category will not receive a cash prize, but a basket filled with pastry utensils & gadgets.



American Culinary Federation
Greater Buffalo New York



Official Rules

1. Entry Forms

- a. Fill out an official *Entry Form* at our website www.nfculinary.org/gingerbread no later than Friday November 25th.

2. Attach a 3" x 5" card listing your name, address and phone number on the underside of each entry.

3. Creations must fit on a 20" circular or square display board. It is highly recommended that the display board be constructed out of at least 1/2 inch thick MDO (Medium Density Overlay). Height can be no more than 24."

4. Entries will be judged in five (5) categories:

- a. Professional Division
- b. Amateur Division
- c. College Division – (Up to 5 entries per school can be displayed for judging)
- d. High School Division – (Up to 5 entries per school can be displayed for judging)
- e. Children's Division –Age 7 - 13

5. All entries must be brought to The Niagara Falls Culinary Institute on Thursday, December 1, 2016 between 9:30 am and 5:30 pm.

6. Please note all parts of Gingerbread House must be edible. (No foil or paper wrapping on candy) Gingerbread Houses may be mechanically enhanced.

7. Final judging will consist of four categories:

- a. Use of Gingerbread & Color
- b. Originality/Creativity
- c. Adherence to Guidelines
- d. Detail in Decoration

8. Judges' decisions will be final

9. The Ribbons will be laid out on Thursday evening during the contestants' reception.

High School Division	College Division	Professional Division	Amateur Division	Children's Division
1 st Place: \$100.00	1 st Place: \$100.00	1 st Place: \$200.00	1 st Place: \$150.00	1 st Place: Pastry Basket (lg)
2 nd Place: \$50.00	2 nd Place: \$50.00	2 nd Place: \$100.00	2 nd Place: \$100.00	2 nd Place: Pastry Basket (med)
3 rd Place: \$25.00	3 rd Place: \$25.00	3 rd Place: \$50.00	3 rd Place: \$50.00	3 rd Place: Pastry Basket (sm)
People's Choice	People's Choice	People's Choice	People's Choice	People's Choice

DISCLAIMERS

1. ACF will not be responsible for any damage that occurs to the structures.
2. Entry into the contest will be deemed consent for use of entries, names and photos of entrants in all media for advertising and/or promotion purposes.
3. Proceeds will benefit United Way of Greater Niagara