



Epicureans

December 2016

Upcoming Meetings & Events:

ACF of Greater Buffalo Monthly Social Meeting



28 OLD FALLS STREET
NIAGARA FALLS, NY 14303

MONDAY, DECEMBER 5TH
6:30 PM • NO CHARGE

RSVP BY DECEMBER 2ND
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!

As we move into this giving season, into this time of holiday celebration, our thoughts often turn to others. It is so easy to get caught up in what we need to do, what we need to get done before the holidays go into full swing, what we need to do before the onslaught of holiday parties, what we need to do before school lets out. Yet the moment we think about what we can do to help someone else get something done, we immediately get caught up in the gift of giving. Whether it's helping a fellow chef prep out a party, or volunteering to help execute an event, or even helping a fellow instructor put in some grades for a class, the moment we reach out to give, is the moment the holidays are upon us, and in a good way. Being caught up in the giving seems to take the burden of holiday stress off ones shoulders, in whatever form it takes whether it's at home, at work or at school.

Thanksgiving has always been a special time for me; a very family time, even more so than Christmas or Easter. For two years while I was in Minnesota with my wife and son, we weren't able to get back to Buffalo for the holidays. The restaurant where I worked would close for thanksgiving and cook up a huge dinner for 200 homeless and needy people. As we served these people that were so grateful, you could see the joy in them of being served and engaged with others. This experience brought new meaning to the season. As we sat and shared the meal with these people, there were many things to be thankful for and a shared joy. To be part of the holiday celebration, there has to be thanks and giving. There are opportunities to realize good fortune and success, but it must be done with the grace of thanks and giving.

So many people continue to give to our organization, both from within and out. John Burden and Dan Drees put together another wonderful Festival of Trees at the Hyatt this past week. The event was a great study in Doing What You Can. John had written the menu and reached out to sponsors with Dan, though John couldn't be there for the event. Dan coordinated the work the day of the event with Joe Guigino. The early part of the day was lean with Steve Forman and a couple of others prepping platters and hors d' oeuvres. By mid-afternoon, Jamie, Bev, Mike, Jessica, Josh, Nick, Calvin and others showed up to help finish up the prep and work the stations. Again, few were there all day, not all were members of the chapter, but everyone was willing to give and do what they could to help. I have to think that each one of the volunteers was put in a little bit better frame of mind for the holidays.

Over the past two years I have pontificated and shared my thoughts as they relate to this great industry and vocation of ours. Next month Jackie will be sworn in as president though I will continue to be involved and support this chapter as treasurer.

Thank you so much for all of these opportunities.

Professionally,

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Appointed Positions

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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

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

HOLIDAY PARTY

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

CFSA SILVER PLATE AWARD

FEBRUARY 28TH 2017

TASTE OF CULINARY

APRIL 2ND 2017
 NIAGARA FALLS CULINARY INSTITUTE
 28 Old Falls Street ▪ Niagara Falls, NY 14303

CONTEMPORARY HOT/ PATISSERIE ACF COMPETITION

APRIL 29TH 2017
 NIAGARA FALLS CULINARY INSTITUTE
 28 Old Falls Street ▪ Niagara Falls, NY 14303

GOLF OUTING

AUGUST 7TH 2017
 LANCASTER COUNTRY CLUB
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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!

PRESIDENT

Jacqueline A. Bamrick, CEC, AAC

TREASURER

Neal F. Plazio, CEC

DIRECTORS-AT-LARGE

Robert C. Lukasik
 John C. Burden, CEC, AAC

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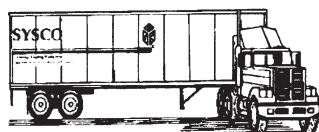
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ACF of Greater Buffalo Membership at a Glance – October 2016

Membership Type	Count	Percentage
Allied	1	0.60 %
Associate:	7	4.30 %
Culinarian:	7	4.30 %
Culinary Enthusiast:	2	1.20 %
Professional Culinarian:	98	60.90 %
Senior Professional Culinarian:	14	8.70 %
Student Culinarian:	32	19.90 %
Total Membership Count:	161	



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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.



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CONTACT Chef Calvin College
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KOPPLIN KUEBLER & WALLACE EXECUTIVE SEARCH & CONSULTING

We have two executive chef opportunities that I wanted to share with your ACF Chapter members: Larchmont Yacht Club in Larchmont, NY, just outside of NYC, and The Quechee Club, a year-round club and resort in scenic Quechee, Vermont. We have posted both positions on ACF's national job board but also wanted to make sure your ACF Chapter members know about both opportunities as well.

Situated on scenic Larchmont Harbor 18 miles north of midtown Manhattan, **Larchmont Yacht Club** offers its members majestic views of Long Island Sound, a variety of recreational activities, and a range of dining experiences – from white table cloth to casual, al fresco dining. Larchmont Yacht Club offers an amazing opportunity for its next executive chef with its family-focused membership and activities; high-performing management team; variety of a la carte dining venues and member events; and historic, waterside clubhouse. The Club does \$2.7M in F&B – 71% a la carte and 29% banquet.

The Quechee Club – Vermont's premier four-season club located in the Quechee Lakes community – is looking for an exceptional, hands-on executive chef to lead their multifaceted culinary operations. The Quechee Club provides year-round outdoor activities for its members and guests and offers the best in dining and social activities to match. This is an amazing opportunity to work in a beautiful setting with a high performing team that is passionate about the hospitality industry and provides stellar service to members and guests. The Quechee Club does \$1.9M in F&B – 70% a la carte and 30% banquet.

Thank you so much for sharing these great executive chef opportunities with your members, and please let me know if you might be a great candidate!

Karin Durkee | Consultant
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people in the news

Sympathy / Prayers / Congratulations / General Comments:

Thanks to the staff and crew of Big Ditch Brewery for hosting our November Social Meeting. Chef John J. Matwijkow, CCE worked with the kitchen staff to put together an outstanding tasting menu. After the meeting, members enjoyed tours of the facilities. Thanks again to all.

Welcome! To new members Michelle Acosta, Thomas Donato, Scott Hewitt, Ariel John, Rachid Lahik, Brittany May and Justin Nelson.

Thanks to Dan Drees for heading up the culinary team for the reception at the **Festival Of Trees** at the Hyatt. Many people volunteered for this event.

Thanks to Jessica, Bev, Jamie, Josh, Joe, Mike, Steve, Nick, Calvin and everyone else who helped out.

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.



gingerbread Wonderland

Niagara Falls Culinary Institute



RECEPTION & STATIONS LIVE AUCTION

Monday, December 12, 2016
5:30 - 8:30pm

Niagara Falls Culinary Institute
28 Old Falls Street
Niagara Falls NY 14303

\$50 per person

Live Music • Hors d'oeuvres • Beer, Wine, Soft Drinks
5:30 - 6:30pm

Live Auction of the "Ribbon Winning" Gingerbread Houses
6:30 - 7:00pm

Dinner Stations
7:00 - 8:30pm

Tickets can be purchased at nfculinary.org/gingerbread

Questions can be directed to Scott Steiner CCE, AAC at:
ssteiner@niagaracc.suny.edu or 716-698-5909

Proceeds will Benefit The United Way of Greater Niagara





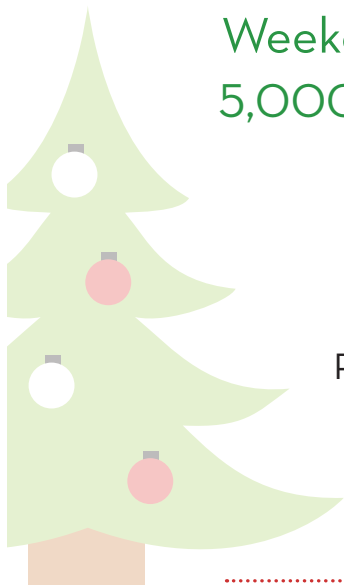
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