



Epicureans

January 2017

Upcoming Meetings & Events:

ACF of Greater Buffalo Monthly Social Meeting



1903

PARK COUNTRY CLUB
4949 SHERIDAN DRIVE
WILLIAMSVILLE, NY 14221

SUNDAY, JANUARY 8TH
6:00 PM Hors d'oeuvres
7:00 PM Dinner Stations
\$50 per person

RSVP BY JANUARY 4TH
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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!

Greetings Members of the ACF of Greater Buffalo. By now we have all enjoyed our Christmas Holidays and look toward ushering in 2017! Every New Year brings time of reflection and changes that move us forward. We are getting back on track after the fun filled holidays and celebrations. We look toward a new year with enthusiasm and energy to adopt changes and re-organize our lives.

Same is true for the ACF of Greater Buffalo Chapter. We are starting off the New Year with a new board that will be sworn in January 8 at the Holiday Party. We must also recognize those board members who have completed their term and will get a much needed break.

Neal Plazio, CEC served as our President the last two years, and we thank him for the dedication and hard work on our behalf. Under Neal's leadership, the ACF moved forward and will continue to utilize the polices as set forth by Neal. He was welcoming and open and education and certification were important directives under his term. Neal and I are working together for a "smooth" transition and I appreciate the time he has given to me already.

Thank you to Calvin College, CEC, for his service as Vice-President. Organizing and planning the monthly meetings is no easy task. Cal opened his club to our organization many times, and we thank you for that very much. Scott Steiner, the Corresponding Secretary, is also completing his term. He is always working to improve the ACF, bring attention and awareness about the ACF out there in the community and always around to help out whenever called upon. This may be Scott's first time since joining the ACF, without a position on the Board. Thank you Scott for your constant service! Brett Brennan, Director at Large, and Elizabeth Rolon, have both moved on, Thank you for your service to the ACF.

The Holiday Party will be at Park Country Club. We look forward to what the Chef Lawrence and his staff will prepare for our members. It will be nice to socialize and visit with all our friends and enjoy the evening together.

The first business meeting of the year will be February 13 at the Mahony-Fairmont Restaurant, 199 Scott Street. Brian Mahoney is the Owner-Chef and a longtime friend and past member of the ACF. Brian has a diversified background and we are lucky to enjoy his talent. It is an impressive site with a restaurant, banquet facility and very large bar area; details to follow in the next Epicurean issue.

Also in February is the Northeast/Southeast Regional Conference "Chef Connect " in New York City, February 26-28, at the New York Hilton Midtown. Refer to the website www.acfchefs.org/ events for more information. We will be electing a new national board and the candidates will be present at the conference answering questions and giving their platform on how to move the ACF forward. Mark Wright will update the membership as things progress in the election.

Maria Iacovitti, CEPC, and I, are working together on details for upcoming meeting that will offer educational components and other interesting topics related to our profession.

I look forward to this opportunity to serve as your President. It will be a very rewarding challenge.

Fraternally yours,

Jacqueline Bamrick, CEC, AAC



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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

HOLIDAY PARTY

JANUARY 8TH 2017 ■ 6:30PM
PARK COUNTRY CLUB

4949 Sheridan Drive ■ Williamsville, NY 14221

SOCIAL MEETING

FEBRUARY 13TH 2017 ■ 6:30PM
MAHONEY-FAIRMONT RESTAURANT

199 Scott Street ■ Buffalo, NY 14204

CFSA SILVER MEDAL DINNER

MARCH 14TH 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
6061 Broadway ■ Lancaster, NY 14086

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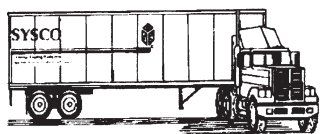
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ACF of Greater Buffalo Membership at a Glance – December 2016

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 %
Total Membership Count:	163	



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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.

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.

people in the news

Sympathy / Prayers / Congratulations / General Comments:

Thanks to Mark Mistriner, CEC, AAC, Scott Steiner, CCE, AAC, John Matwijkow, CCE, Cathy Barron, CEPC, Monte Dolce and the entire team at NFCI for hosting our December Social Meeting. It was a great time to relax and visit before the Holidays got hectic. Everyone enjoyed the Gingerbread Houses, both big and small, and was able to take in some cookie decorating. Thanks again for helping us kick off the holiday season.

Congratulations & Welcome! To the new board of directors, along with the returning members; John Matwijkow, CCE, Jacqueline Bamrick, CEC, AAC, Maria Iacovitti, CEPC, Jane Cooke, Neal Plazio, CEC, Monte Dolce, John Burden, CEC, AAC, Robert Lukasik, Nathan R. Koscielski, CCE, Nicholas Geary, Kevin Barron, Charles Martin, Dorothy Morton.

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

The Chef SCENE



Donald Ross
Business Resource Chef
Sysco Syracuse



EDUCATION Paul Smith's, Hotel Management, Culinary Institute of America
AWARDS AND CERTIFICATIONS Certified Executive Chef, Vice President
American Culinary Federation of Greater Buffalo, Professional
Member Chaine des Rotisseurs

I've always believed one of the most important aspects of being a successful Chef is knowing products and staying current on all the market has to offer. Don Ross is the king of knowledge of current and up to date products that a cutting edge chef would use to be one or more steps ahead of his completion. In case you haven't met Don or been exposed to what he does, he is the chef for the Business reviews at Sysco in the Western New York area. What is a business review? This is from a chef's view, Sysco will set up a date to bring your staff to show them all that Sysco has to offer in line with menu design help to online costing and management tools to name just a few of the numerous food service services they offer. Then the chef fun happens, the customer are brought into Don's state of the art kitchen for course after course of custom foods. Don introduces you to items and ingredients that you are may not be aware of, and uses them in profitable items. The offerings vary from upscale fare of a country club to bar food to senior care facilities. Don spends a lot time scouring Sysco offering from their extensive line of Chef- Ex which is outlet for large to small producer of local cheese, to American Wagu beef to Hawaiian Fish and I would love to list the offerings but it would take forever, it is that extensive. Chef Ross also scours the company European Imports for imported items from salts from around the world, to foie gras and once again too much to even attempt to describe. Although this seems like an ad for Sysco this is a tribute to the accumulated and continual search for knowledge that Chef Don continues to absorb. Once again I am in awe of the product knowledge that Don has in the culinary field.

How does a chef get to this point, well Don's story is a throwback. Old school as is now said of a chef story. Chef Ross grew up in a family restaurant family, his father was restaurant owner in Angola. The Supper club, as was the description of upscale in the 60's was called the Beef & Bottle. An old world upscale restaurant ahead of its time. Of course the family lived upstairs and that is also where Don was born. Chef grew up in the restaurant washing dishes and such at 10 years old, just to be with the family and enjoy the thrill of the business. As said with the modesty that Don has, at 13 years old on Mother's day the chef was a no show. Don proceeded to run the kitchen doing approximately 250 covers but as Don said; it was no big deal, it was a limited menu.

Pushed by his father, who always wanted the best, Don went to Paul Smith College for Restaurant and Hotel Management. After graduating, Don realized that cooking was his love, so he went to the Culinary Institute of America, the premier cooking school in the country. This degree opened Don's eyes to the why of food, teaching butchering, baking, and world cuisines to name a few.

After School Don went on learn more and use the knowledge that he had gained to earn a chef living. The first stop California, Chef worked in a San Diego restaurant where his talents were noticed. The owner moved him to Sacramento California to be a chef at the DC Mills steak house. Don was in California during the time of the new explosion of California / American / local cuisine that Chef Waters and Chef Towers were creating or uncovering whatever your point of view. This philosophy has stayed with Don throughout his career.

Of course as most Buffalonians find, coming home to work was always a pleasure. Don met one of his mentors in the business, Ralph Turgeon, an owner of many restaurants throughout Western New York and beyond. Don started at the Depot Restaurant in Pittsford as the chef, and soon Ralph moved him down to an exclusive restaurant he owned in North Palm Beach, which I know is a very exclusive area. Living the Florida dream Don moved to the Sail Fish Yacht Club in Palm Beach. As described by Ross this club is where people that belonged to many club came to spend time, the elite of the elite.

Soon the pull came to Don and he moved back to Western New York to open his own restaurant. It was a short conversation but as told Angola is a hard place to make it as a restaurant now days. Chef Don went back to run the 38th floor for the Marriott group, a nice job with great hours. Chef Don went on to run the Holiday Inn Grand Island, a very big job, with all the pressure that goes with it. Ross also went on to run the Millennium Hotel, known to the old timers as the Sheraton East. This is where Don met another mentor Skip Gritman who ran a tight ship and taught Chef the finer point of running a huge food and beverage facility.

Back to the beginning, Don answered a blind ad in the paper for a chef to run a test kitchen. With the help of Kevin Baron the Sysco Business Review operation was born.

The Back bone of Don's career is, as always the wife who puts up with him working of long hours, weekends the continual stress of the business. Congratulations to Don, his wife Joann and his two sons, David and Christian.

BIO AUTHOR, John Burden CEC, AAC