



Epicureans

February 2017

Upcoming Meetings & Events:

ACF of Greater Buffalo Monthly Social Meeting



THE MAHONY

INSIDE THE FAIRMONT CREAMERY BUILDING
199 SCOTT STREET
BUFFALO, NY

MONDAY, FEBRUARY 13TH
6:30 PM

Business casual dress preferred
\$15 per person

RSVP BY FEBRUARY 9TH
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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The President's Message

The ACF Holiday Party at Park Country Club was a very enjoyable evening. Members were treated to excellent service, delicious food and nice ambiance. The club went all out for us. Thank you to Chef Dan Lawrence and his team for hosting our members. The iron chef concept proved to be a very exciting format for the Park Club chefs. The winning station, as voted on by the ACF members, was the pastry station, executed by Dory Matwijkow and Clare Murello. Both Chefs' won a one-year membership to the ACF Greater Buffalo Chapter sponsored by the Park Club. The evening ended with the new board members sworn in for 2017.

The first business meeting of the New Year will be February 13 at The Mahony in the Fairmont. Chef Brian Mahony and his staff are planning an interesting meeting with an informative presentation. We will be sampling some of the restaurant specialties. Brian is excited to host and we are looking forward to learning more about The Mahony.

It is my honor to announce this year's Silver Medal Award recipient, Charlie Martin. We will be celebrating at the CFSA Dinner on March 14, at the Saturn Club. Charlie has been an active member for 23 years, serving on the board and currently the Associate Director at Large. Charlie has donated product for many events. His kindness and generosity have helped the Taste of Culinary and Golf Outing, just to name a few. Mark your calendars and come out to support Charlie on his very deserving award. Details on the dinner are being confirmed with the CFSA Committee.

Dorothy Morton and Buffalo Hotel Supply are planning an interesting meeting March 20. The Corporate Chef will be showcasing his talents with a demonstration on the state of the art equipment, Merrrychef and Convothorm. There will be continuing education hours (CEH) for those in attendance that evening. This meeting will be free of charge for our members. Buffalo Hotel Supply is planning a knife kit to be raffled, along with a few other items. We are encouraging students to attend and be part of this educational meeting.

The new Epicurean editor is Rob Lukasik, Director at Large. Please send Rob any information you would like included in the Epicurean. We are a large membership and want to keep current on what is going on in our Chapter. Please contact Rob at Lukasik@ecc.edu by the 20th of each month to meet the publication deadline. Any newsworthy items are welcome and appreciated. Photos are also encouraged.

Reminder that Phyllis Venezia is our Social Chairperson. She is a wonderful advocate for the membership and the person to contact with news regarding members who are ill or in need of cards, letters, or good wishes. Please keep Phyllis updated, so we can share news with the members. Her contact information is in the Epicurean.

Taste of Culinary is set for Sunday, April 2 at NCFI. The Chair of the event this year is Nathan Koscielski, CCE and the Co-Chair is Jane Cook. The event is our largest fundraiser of the year and is a team effort is required to achieve success. Volunteers are always needed and appreciated, please contact Nathan or Jane if interested.

On a very sad note, our Association recently lost a wonderful gentleman and chef, Paul Cannamela. An active member for many years, his input and wisdom was always valued. He attended meetings regularly and always present at the National Conference. Paul offered support, encouragement, infinite wisdom to many members and friends of the ACF. I had the wonderful privilege to work with Paul at ECC. He was a mentor to myself and many others. Dedicated to his profession, community, and students. Paul had a lasting impact on his fellow colleagues, friends and chefs. I would like to extend sincere sympathy and support to Lucille, Matt, Paul Jr., and the extended Cannamela family.

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

SOCIAL MEETING

FEBRUARY 13TH 2017 ▪ 6:30PM
MAHONY-FAIRMONT RESTAURANT
199 Scott Street ▪ Buffalo, NY 14204

CFSA SILVER MEDAL DINNER

MARCH 14TH 2017
THE SATURN CLUB
977 Delaware Avenue ▪ Buffalo, NY 14209

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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One-Day ServSafe Seminar & ServSafe Certification Exam Session

Session Date: February 22, March 22 & April 26 2017

Location of Session: Amherst Senior Center, 370 John James Audubon Parkway, Amherst, NY 14228

Seminar Content: An interactive presentation with a comprehensive overview of the U.S. Food & Drug Administration Food Code standards following the format of the ServSafe Essentials text published by the National Restaurant Association Educational Foundation.

Topics Covered: Providing safe food; key practices to ensure food safety; the micro world; food allergies, the safe food handler, the flow of food, and food safety management systems.

Seminar: 8:00am - 4:30pm

Text Materials:

- Order ServSafe Manager (6th Edition) text & exam certification answer form
OR
- Use on-hand 5th edition text and order exam certification answer form
- Attendee is responsible for obtaining the booklet/exam – order three weeks prior to session
- Order from the National Restaurant Association Educational Foundation (NRAEF)
- By phone @ 1-800-765-2122 ext. 6703

Commission on Dietetic Registration, Academy of Nutrition & Dietetics continuing education credits: CPEUs awarded at 6.5 CPE Level 2, 3, Learning code need 8040

Attendees/Fee: \$95.00 per attendee includes: seminar, certification exam, and lunch. ServSafe certification is current for five years. Participants must register and pay for the seminar in advance. This is a non-refundable payment. Attendees will be notified within 10-14 days with exam results. Make check payable to Dr. Lori L. Till.

Who Should Attend This? Local and National Restaurant Chains, Long-Term Care Employees, School Lunch Meal Programs, Food Manufacturers, Dietitians, Food Service Directors, Country Clubs, Local and National Hotel Chains, Correctional Facility Employees, Retailers

Presenter: Dr. Lori L. Till, Associate Professor, Food Safety Plus, ServSafe Instructor/Proctor
For additional information, please contact Dr. Lori L. Till at till.lori@gmail.com or (716)725-8624

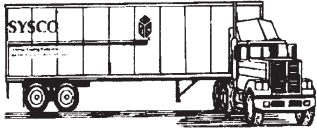


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HELP WANTED

Please contact Rob Lukasik- lukasik@ecc.edu 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 2017. Be sure to check your status to stay current.

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	

people in the news

Sympathy / Prayers / Congratulations / General Comments:

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

REFLECTIONS



Sitting back thinking of the past year, I started to reminisce about the chef's that have made a difference in the Buffalo food scene. These Chefs have paved the way for us when the work week was six twelve hour days, and culinary schools were mostly the United States Military Service or European apprentices. I thought for the New Year, I would share with you a sentence or two of each of the Chef's I remember, through the years. My goal is to mention their name and acknowledge them for being a difference maker. For those that really know me, I tend to be more quiet and not greatly out-going, so some of the statements are simply about where they worked and a little something someone shared with me along the way, unless I knew them personally.

Edward Constantino, my food service BOCES teacher. One of my favs. He was a founding member of the Buffalo ACF. Before teaching, he worked at the Staler Hilton as the Sous Chef. I remember him hitting me with a spoon when I skipped his class. I was his coffee maker and he didn't like anyone else's coffee!

Ralph Curcio CEC AAC, he brought me in as a Snotty CIA extern student and taught me what is like to work in class place. Ralph was the Banquet Chef at the newly opened Mc Kinley Park Inn.

Freddie Lamonte, he was the ala carte chef at the McKinley Park Inn. Daily Ralph, Freddie and Jake Brach and I would sit down to, what I know now is a European tradition, an afternoon meal. The stories would go on and on, which is probably where a lot of my old chef statements come from. All the while Freddie would be wiping sweat from his forehead because he doused a bottle of tabasco sauce on each meal he ate.

Jake Brach, probably my major mentor, Jake was the Sous Chef of banquets at the Mc Kinley Park Inn. Jake taught me about the world of chef's, pulled sugar, talo sculptures, to thousands of canapés and all else. Jake now is one of the main Chefs at Rich's and travels the world for them; yes I'm jealous. And I'm sure he has a fair amount of letters after his name too.

Charles Petruzella CEC AAC, he was a founding member of the Chef's Association and one of the top dogs when I was young. I had an appointment with him at the Buffalo Club, where he was the Executive Chef. We talked, I told him I liked to work and wanted to learn, he sent me to the Mc Kinley Park Inn, to work with his friend Ralph.

Lou Venezia CEC, AAC, HOF I have many stories about him but the one that I remember the most was when I rejoined the Association in 91' and wanted to be certified. Lou was the certification chair and I told him I wanted to be CEC. At this time I was running three restaurants. CIA grad and been a chef for 8 years. He stripped me down like I was his dishwasher and told me what a big deal CEC was. He thought I should set my sights a little lower. Well I didn't listen to him then, but can say as I have spent many years getting to know him this is one classy man and it is an honor to still know him and enjoy his company.

Maurice Clark CCE AAC, he was a BOCES teacher and was before that a big Chef in England. I loved talking to him and he told me at least 10 times the stories about when he cooked for the Queen of England. I miss Maurice and his stories.

Edward Hagen AAC, Edward I did not know but all the chef's talked about him like he was the total pioneer of the Buffalo Chef scene and the top dog's, top dog.

Mark Berry CEC AAC, was the Chef at the Saturn Club and the Chef at Samuel's Grande Manor. Mark was German and extremely talented. Over bottles of Tabasco sauce I heard many stories about Mark to include his swimming at the Saturn Club au naturel.

Nello Buti CEC AAC, this is one of the nicest people I met in the Chef's Association. He was the Chef at Brookfield Country Club and then went to Ripa's Restaurant. He loved cooking and would talk about it with such passion. Cool guy.

Leroy Wilson CEC AAC, I didn't really know him but Ralph of the McKinley Park Inn, introduced him to me and wanted him to consider me as his Sous at the Bethlehem Management Club. He took one look at a long haired, whatever else I was at that time, and told Ralph if he has a cook to send them to him. Sorry Leroy, I turned out OK.

Raymond Tutton CEC CRE AAC, I didn't really talk to him but he was very involved with the association. I do remember him and Maurice having some battles in the association in the late 70's early 80's.

John Brennan CEC AAC, my buddie, we run into each other at bars all over Buffalo. I never know when I will see him again. We golf; he always asks if I'm any better, same answer every time. John has worked everywhere and done everything, for real. Everyone should have a bar experience with him, it's a cool time.

Tom Wiefert CEC, I ran into Tom at a competition that long term facilities have once a year. I entered for my work and was amazed at how hard people worked to win this thing. I got my hands on the menus from the year before. Wagu beef, Thai taco and such. There were 17 facilities entered and pushing hard. I saw Tom at the event working for Bristol Village as their Chef, and said "Tom Wiefert, Saturn Club Chef what's up?" We talked that was really a fun moment, he won best entrée, and me best dessert. Fun day!

Norman Hart CEC AAC, an extremely talented Chef, an extremely animated Chef and an extremely interesting Chef. I'm smiling the whole time I'm writing this. Norman was at many of my big Chef life events; karma. Norman ran two restaurants, I strived to outdo him and ran three. He was at the first chef of the year dinner I did for Dan Buckley, and he complemented me completely [that was huge]. When I was inducted AAC, he was there. When I coached the junior NCCC culinary team, Norman coached the ECC junior culinary team. I think; I have been in competition with Norman in my head since, forever.

I have just scratched the surface on remembering the Chef's of Buffalo, I will have another edition of this sort; there are so many more. What I really want to do is put the names out there for all to see, remember, and emulate. I realize I mentioned myself a lot which was not my goal but this endeavor was my interaction with the Chef's as I knew them or remembered about them. If anyone has any stories, one paragraph, one page, whatever please share them with me for future publications. This is the venue for their legacy.

John Burden CEC AAC

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January 18, 2017

UB Culinary Team Awarded Silver in Saratoga Springs

Team places in the top 3 in ACF Category W Market Basket Competition

(Buffalo, NY) – Campus Dining and Shops (CDS) at the University at Buffalo (UB) fielded a four-person team for the American Culinary Federation's 6th Annual Culinary Conference and Competition held at Skidmore College in Saratoga Springs, NY on Friday, January 13, 2017 and was awarded a Silver medal in the ACF Category W Market Basket Competition.

The UB team, comprised of Amelia Ruiz, Assistant Executive Chef, Jessica Riehle, Assistant Executive Chef, Meghan Moynihan, Chef Manager, and Amber Southern, Bakery Supervisor, placed third out of the eleven teams participating across four states. Each team was required to prepare a four-course menu consisting of either an appetizer or salad; a soup or dessert; an entrées with the appropriate starch/vegetable and accompaniment, as well as one buffet platter to serve 10.



The Category W Market Basket that each team was given consisted of Proteins (whole pheasants, skate wings, kurobuta bacon, bison flank steak), Vegetables (napa cabbage, romanesco cauliflower, tri-colored carrots, bok choy, mini cucumbers), Grains & Legumes (marble potatoes, bulgur wheat, red lentils, rice noodles), Fruits & Nuts (avocados, pomegranates, mangos, dragon fruit, pears, pistachios, macadamias, walnuts), Popcorn and Black Lager (Death Wish Coffee) from Saratoga Brewery. Teams had to create their entire menu using each ingredient and were given one hour to complete the cooking portion.

Chef Ruiz, who has been with Campus Dining and Shops for over four years, was a little apprehensive at the start of the competition. "When we got the mystery basket, my heart sank. I didn't know how we would use all the ingredients and make them work together." She went on to add, "Relying on each of our strengths, our UB team crafted a really creative menu and each judge had a lot of great things to say about every dish." Their presented menu consisted of:

Salad: Asian marinated skate wing with a vegetable noodle salad – *Pan-seared skate wings with julienned peppers, cucumbers, avocado, napa cabbage, bok choy, pineapple and rice noodles tossed with a sweet and spicy dressing topped with toasted pistachios.*

Entrée: Orange cardamom pheasant breast with walnut and pear lentil and bulgur with bacon lardon and carrot buttons – *Pan-seared pheasant with stewed lentils and a spiced pomegranate.*

Dessert: Vanilla bean panna cotta with a macadamia popcorn brittle and a spiced fruit compote – *Panna cotta with a nut and popcorn brittle and a fruit compote.*

Buffet: Coffee and brown sugar flank steak, garlic smashed potatoes and grilled romanesco, caramelized mushroom trio and a death wish pan sauce – *Marinated flank steak in coffee and brown sugar, smashed potatoes with roasted garlic and cream, seasoned and grilled romanesco, with a caramelized mushroom trio and a death wish pan sauce.*

"The competition was very challenging and rewarding," said Chef Riehle. "It was a great opportunity to learn and network with a lot of talented chefs."

UB's Campus Dining & Shops' (CDS) primary purpose is to offer a variety of high quality, high value, and innovative dining options designed to fit the varied lifestyles and nutritional needs of the university community. CDS is a multi-unit company employing over 1,300 people. In addition to providing the university's dining services, CDS also serves the UB community through management of the UB Card Office, Three Pillars Catering, Retail and Convenience Stores, and Vending. In our day-to-day operations we rely on inherent core values: quality items, value prices, environmentally friendly settings, ethical treatment of all, and conducting all phases of our business with integrity.



ACF Chapter Member Competition Workshop

For Students & Professionals

Niagara Falls Culinary Institute

No charge but you must supply your own food

Thursday Evenings 5:00pm – 10:00pm starting March 2, 2017

Attending the first night on March 2nd is extremely important as I will have time to dissect *ACF Contemporary Competition* and answer any and all questions. You do not have to attend all sessions to participate. This is a platform to assist members in finding comfort with the competition process and to encourage participation. By attending the first information session on March 2nd you will in no way make a commitment to participate in the competition. You are welcome to come and just test the waters by getting more information. Please find the schedule below:

3/2	<u>Category K Menu Writing</u> Category K Recipe Development (No Cooking) Presentation Only
3/9	<u>Category K Menu Review</u> Category K Practice Run Through
3/23	<u>Category K Menu Review</u> Category K Practice Run Through (Take Pictures)
3/30	Category K Final Mock Competition
4/6	No Open Kitchen this Week
4/13	Open Kitchen for Practice & Refinement
4/20	Open Kitchen for Practice & Refinement
4/27	Open Kitchen for Practice & Refinement
4/29	Saturday: 4/29/17 ACF Category K: Competition

Reserve your workshop spot by contacting *Chef Steiner* at:
Cell: 716-698-5909 or by Email: ssteiner@niagaracc.suny.edu

ACF Sanctioned Competition

The Niagara Falls Culinary Institute

Categories:

Student Competitions:

(SK) 1 - 9

Student Contemporary Hot Food

The competitors have 15 minutes for set-up,
60 minutes to fabricate and cook,
10 minutes for plate up and 15 minutes for clean-up.

(SP) 1

Hot / Warm Dessert

Competitors have 15 minutes for set-up,
60 minutes to cook, 10 additional minutes for plating
And 15 minutes for clean-up.

(SP) 2

Composed Cold Dessert

Competitors have 15 minutes for set-up, 90 minutes to cook, 10 additional minutes for plating and
15 minutes for clean-up.

Professional Competitions:

(KC)

Contemporary Hot Food

The competitors have 15 minutes for set-up,
60 minutes to fabricate and cook,
10 minutes for plate up and 15 minutes for clean-up.

(KP) 1

Contemporary Patisserie

Hot Warm Plated

Competitors have 15 minutes for set-up,
60 minutes to cook, 10 additional minutes for plating
And 15 minutes for clean-up.

(KP) 2

Contemporary Patisserie

Cold Plated

Competitors have 15 minutes for set-up, 90 minutes to cook, 10 additional minutes for plating and
15 minutes for clean-up.

Show Chair:

Scott Steiner CCE, AAC

Cell: 716-698-5909

Email: ssteiner@niagaracc.suny.edu

Location:

The Niagara Falls Culinary Institute
28 Old Falls St.
Niagara Falls NY, 14303

Date:

Saturday, April 29, 2017



Student Fee: \$50.00

Professional Fee: \$100.00

See the most current appropriate competition manual for more details regarding the competition category.

<http://www.acfchefs.org/ACF/Events/Competitions/ACF/Events/Competitions/>

Lodging

The following hotels are located across the street from the Niagara Falls Culinary Institute (All within close walking distance).



Sheraton at The Falls Hotel, Niagara Falls, NY \$

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Phone: (716) 285-3361



Quality Hotel & Suites At The Falls \$

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Seneca Niagara Resort & Casino \$\$

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The Giacomo \$\$

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Phone: (716) 299-0200

Saturday, April 29, 2017

The Niagara Falls Culinary Institute



28 Old Falls St.
Niagara Falls NY, 14303

- Parking in the attached parking ramp is free as long as you bring your ticket to the reception desk and get it stamped.
- If you park in the ramp, park on level 3 and enter the institute from that level.
- If you are staying in a near-by hotel and are walking, you may enter through the front door on street level.
- The competition will be held on the second floor in Lab 208.
- The lab is equipped with individual station refrigeration & a small station sink.
- The lab also has 2 double reach-in coolers, 1 single double stack reach-in freezer, 1 blast freezer / chiller (*which will be set by judges preference*) grills, salamanders, deep fryers, flat tops, gas range, gas conventional ovens, a 2 bay vegetable washing sink and an attached dish room with a 3 bay sink.

- One entire side of the lab has windows for family and friend viewing.
- There is loading dock located on Rainbow Boulevard with easy in and out access for loading and unloading equipment.
- There will be a staging kitchen available for storage & set up with additional refrigeration.

Schedule:

- 7:00am Continental Breakfast
- 7:30am Judges Meeting
- 8:00am Competitions Begin (Staggered by 15 minutes)
- 11:30am – 1:00pm Lunch Buffet
- 3:30pm Medal Ceremony

Registration:

To register for the competition, you must fill out and return...

-The **Competition Agreement Form** (attached) with payment...

-A Check Made Out To: **The ACF of Greater Buffalo New York**

Student Competition Fee: \$50.00

Professional Competition Fee: \$100.00

Mail Registration Packet To:

The Niagara Falls Culinary Institute

Attention: Scott Steiner CCE, AAC

28 Old Falls Street

Niagara Falls, NY 14303

COMPETITION AGREEMENT FORM

American Culinary Federation Salon Competition Agreement Form

- ☐ As the Undersigned Competitor, I agree to comply with the American Culinary Federation ("ACF") Competition Manual, and with all applicable ACF Policies and Procedures.
- ☐ I, the Undersigned Competitor, understand that all judges have been screened and selected by ACF, and that all decisions and scoring are final and cannot be changed, altered or retracted in anyway.
- ☐ By entering this competition, I hereby agree to release, discharge, and hold harmless ACF, its officers, directors, members, agents, and employees, from any claims, losses, and damages arising out of my participation in this competition and related publicity.
- ☐ I hereby grant permission to ACF, based on adequate consideration, to publish, copyright, and otherwise use for ACF's purposes of promoting the competition, my name, likeness, image, speech, and biographical information of and related to me in any manner or medium. I acknowledge that my participation in the competition is voluntary. I also understand that I will receive no compensation from ACF for the foregoing license.
- ☐ I have carefully read this Agreement, and I understand all of its terms. I am signing voluntarily and with full knowledge of its legal consequence.

Competitor's Signature

ACF Member Number

Print Name

Date



**American Culinary Federation
Greater Buffalo New York**

Dear Members of the ACF of Greater Buffalo:

It is with a great deal of sadness I must inform you of the death of Paul Cannemela, CCE, AAC—a long-time ACF member. Paul passed away suddenly last week and was laid to rest on Tuesday, January 24, 2017. Please join me and the rest of the Buffalo hospitality community, the ACF of Greater Buffalo, as well as the faculty, staff and students of Erie Community College in conveying our condolences to his wife, Lucille, and his sons, Paul and Matt, in addition to his many relatives and friends.

During the funeral service many ACF members wore their Chef coats along with approximately 25 students and instructors from Erie Community College. It was an impressive and honorable “send off” for a great teacher, Chef, and member of the ACF. It reminded me of the many times we’ve gathered for funeral services for ACF members over the years and donned our Chef coats. We’ve not done this recently, and of course it’s not something we hope to do often, but it’s truly a meaningful gesture of respect we display when fellow chefs pass away. I recently attended a funeral for a member of the Academy of Chefs Hall of Fame in Scranton, Pennsylvania where 24 chefs from his home chapter (Philadelphia) and I acted as honor guards when his remains were moved from the church. It was, to say the least, an honor to be able to show our respect and admiration for a great individual and a gifted Chef.

Paul Cannemela, CCE, AAC, was a longtime member (35 years). He served as President of the Chapter having held the office for four years from 1981-1988. Subsequently, he served as Chairman of the Board for 4 years during my first term as President. Paul also served as Treasurer and as an at-large member of the Board of Directors. Paul provided me with invaluable guidance when I became President as he did when I served as Treasurer and he was President. He possessed a wealth of knowledge about the local chapter’s inner workings and had a firm grasp of both the regional and national scenes. Paul was nominated and received the prestigious Chapter Chef of the Year in 1988. Soon after, he was selected for membership by the American Academy of Chefs. He continued to attend regional conferences and national conventions throughout the years. It was indeed an honor for me to bestow on him a Presidential Medallion from Chef John Kinsella in 2001 at our annual conference in Toronto, Ontario.

Paul was a Professor in the Hospitality Management Department at Erie Community College for over 46 years and served as Department Chair at the City Campus for 12 years. He began his career on the North Campus in 1970 and retired in 2009 but continued to teach on a part-time basis at the college. Although the department didn’t have a full-fledged Culinary Arts program during his entire career, many Chefs from the Buffalo area were students of “Mr. C’s.” I wish I could name them all here, but that would fill five more pages! I will tell you I was proud to call him my teacher when I was a student. I continued to learn from him throughout my career, and he was very influential when I was hired as an Adjunct faculty member and eventually as a full-time Instructor. Paul will be remembered for his quick wit, sense of humor, and his vast knowledge. In addition, he leaves an impressive legacy behind as a result of the many students whose lives he touched and the mentoring he provided throughout his noteworthy career.

A memorial scholarship in Paul’s name will be discussed at the next meeting. In addition, Erie Community College’s Foundation Office has set up a Memorial Scholarship in honor of Paul. Donations can be directed to <http://weblink.donorperfect.com/cannamela> or by check made payable to: ECC Foundation, 121 Ellicott St., Room 110, Buffalo, NY 14203. Thank you.

Professionally,

Mark Wright, CEC, AAC Chair