



Epicureans

January 2018

Upcoming Meetings & Events:

ACF of Greater Buffalo HOLIDAY PARTY AT: GARRET CLUB



91 CLEVELAND AVENUE
BUFFALO, NY 14222
(716) 885-6010

SUNDAY, JAN. 7 TH
5:30 PM COCKTAIL/HORS D'OEUVRES
6:30 PM SIT DOWN DINNER
\$55 PER PERSON

DINNER MENU INCLUDED IN THIS ISSUE

CLUB IS LOCATED IN THE CITY OF
BUFFALO, BETWEEN DELAWARE &
ELMWOOD AVENUE

(IT IS THE GREEN BUILDING RIGHT NEXT TO
NARDIN ACADEMY)

PARKING LOT IS ACCESSED FROM AUBURN
STREET ENTRANCE IN THE BACK OF THE
CLUB

Jacket & Tie/Cocktail Attire preferred

Reservations are needed to assist
our meeting facilities to better serve the amount
of people attending- please be professional and
make reservations in advance!

Inside:

Officers and Board	2
Save the Date	3
Help Wanted	4
People in the News	6

The President's Message

Happy New Year to the ACF of Greater Buffalo! The start of the new year is a good time for reflection and realignment of goals and hopes for the year ahead. As I look ahead to 2018, my goal for our Chapter is continued growth, education, mentoring and progression. We had a successful year but gladly welcome changes that are necessary to keep us fresh and creative.

To that end, we are welcoming new board members that offer new prospective and outlook on managing our Chapter and pushing us forward. We welcome our new Treasurer, Ben Loomis; Junior Board Member, Jamie Graves and Associate Board Member, Ted Kavanagh. Jane Cook will continue as our Secretary and Nathan Koscielski will continue as our Director at Large, with additional duties as Sargent at Arms for an interim basis. We have a strong team with a vested interest in getting the ACF name out there and making a difference in the food service/culinary and education fields.

Thank you to Neal Plazio, CEC for serving a dual role as Chapter President and Treasurer. He will assume the position of Chairman of the Board for 2018 term. Neal is working with Ben to ensure a smooth transition. Thank you to John Matwijkow, CCE for his many years of service on the Board. John spent the last ten years serving our Chapter as Vice President, President and Chairman of the Board. John has worked tirelessly over the years to get our Association name out there to the public and actively recruit new members to keep our organization growing. John will still focus on the planning of the Annual Golf Outing. Thank you also to Kevin Barron for his many years of service. Kevin has spent the last six years serving our Chapter as Associate Board Member. Kevin's Chef background and industry experience has been a valuable resource to the board. His colleague Ted, from Sysco Foods, will continue in that role. Lastly, thank you to Nick Geary for his term as Junior Board Member. Nick is working in the industry and needs time now to focus on his career.

The Holiday Party is Sunday January 7th at the Garret Club. Chef Art Pepe and his staff have a wonderful menu planned and are eager to host our event. It will be nice to socialize and visit with our friends after the hectic holiday season. Please look in the "Save the Date" section in this issue regarding directions and parking for the Garrett Club.

The first social meeting of the year will be February 12th, at 6:00 pm at BHS Foodservice Solutions. Dorothy Morton/BHS have a collaborative meeting planned with Dave Anastasi of Lake Effects and a Chef from the Rochester Chapter. Together they will highlight Cambro's release of new cutting edge catering equipment for 2018 and a presentation on Libby's "Tabletop Trends" featuring the latest china lines from TableCraft. An additional bonus will be a beer tasting and dinner... all free of charge! Circle your calendar for this meeting, you will not want to miss out.

The Northeast/Southeast Regional Conference "Chef Connect" will be in Charlotte, NC from February 25-27, at the Westin Charlotte. Refer to the website www.acfchefs.org/events for more information. On -line registration closes February 9, 2018.

Fraternally yours,
Jacqueline Bamrick, CEC, AAC



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Appointed Positions

Certification **Mark Wright, 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.



American Culinary Federation
Greater Buffalo New York

Save the Date

Upcoming Events

ACF Christmas Party

91 Cleveland Avenue, Buffalo, NY
14222 (716) 885-6010

Club located in the City of Buffalo,
between Delaware & Elmwood Avenue
(it is the green building right next to
Nardin Academy)

Parking Lot is accessed from Auburn
Street Entrance in the back of the Club

5:30 PM Cocktail/Hors doeuvres
6:30 PM Sit Down Dinner

SOCIAL MEETING

February 12, 2018 6:00pm
BHS Foodservice Solutions
375 Commerce Drive Buffalo, NY
14228

SOCIAL MEETING

March 12, 2018 6:00 pm
This Little Pig Restaurant
4041 Transit Road Williamsville, NY 14221

Taste of Culinary

Sunday April 15, 2018 Noon-3:00 pm
Erie Community College, North Campus
6205 Main Street Williamsville, NY 14221



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HELP WANTED

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The Randolph Academy is looking for a school lunch cook. The position is M-F, 8-1 and requires a high school diploma and minimum 2 years large scale food prep experience.

Pay is \$12-13/hour, based on experience.

Contact **Matthew Just** for more information:
648-1930 ext. 239

Membership at a Glance January 2018

Membership Type	Count	Percentage
Allied	1	0.60 %
Associate:	11	6.40 %
Culinarian:	3	1.70 %
Culinary Enthusiast:	3	1.70 %
Professional Culinarian:	106	61.60 %
Senior Professional Culinarian:	10	8.5 %
Student Culinarian:	38	22.1 %
Total Membership Count:	172	

Please Note Directions on How to Join the ACF Online:

- 1) Go to <http://www.acfchefs.org>
- 2) Find the JOIN option under the MEMBERSHIP tab
- 3) Click the blue JOIN TODAY button on the right side
- 4) Enter your zip code and select the ACF of Greater Buffalo New York (NY061)
- 5) Click the blue JOIN TODAY button and select your level of membership
- 6) Fill our your information (name, work address, etc.)
- 7) Click SUBMIT and wait for email confirmation of your membership
- 8) Welcome to the ACF of Greater Buffalo!

ACF OF GREATER BUFFALO DUES RENEWAL NOTICE

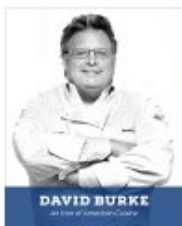
Please be aware if you are a chapter member with your dues up for renewal, and not updated by the due date, your newsletter will be delayed or not renewed until your membership is up-to-date

Please be aware to also to check your certifications status for 2017

2018 Regional ChefConnect



DEAN FEARING
The Chef of Southward Cuisine



DAVID BURKE
All Time of American Cuisine



**ANNOUNCEMENT
COMING SOON!**

ChefConnect: Charlotte

Sunday, February 25 – Tuesday, February 27, 2018
The Westin Charlotte
Charlotte, North Carolina

[Online Registration](#) | [PDF Registration Form](#)
Online Registration Closes: February 9, 2018



ROY CHOI
Founder of the Food Truck Movement



JEHANGIR MENTA
Sustainability and Zero Waste



SEAN SHERMAN
The Sioux Chef

ChefConnect: Newport Beach

Sunday, March 18–Tuesday, March 20, 2018
Newport Beach Marriott Hotel & Spa
Newport Beach, California

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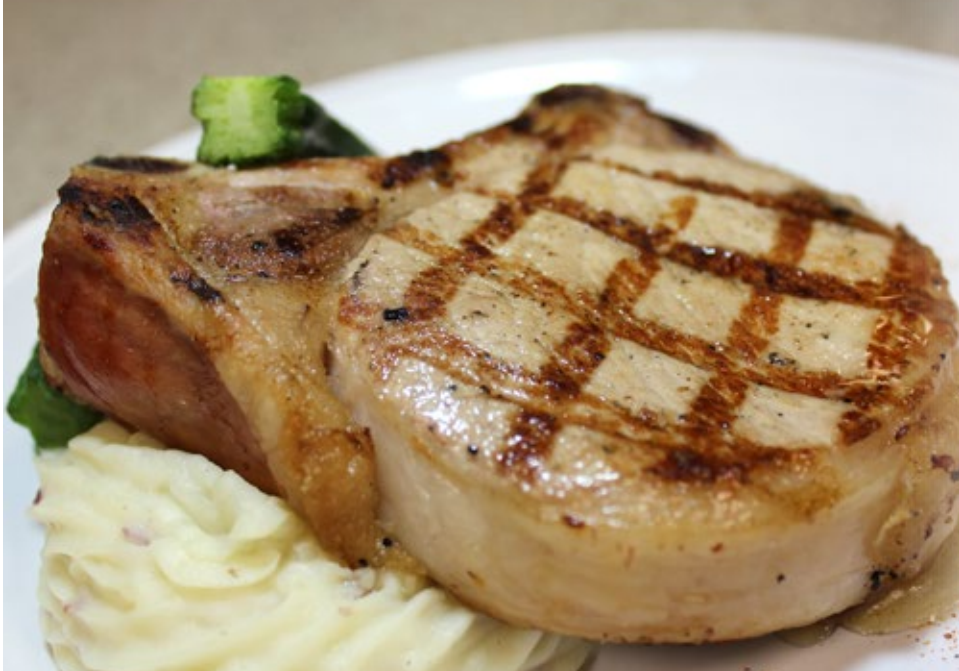


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people in the news

Sympathy / Prayers / Congratulations / General Comments:

The Buffalo Chapter ACF **website address is changed**. It can now be accessed through: www.acfbuffalo.com or www.acfbuffalo.org. The site is updated and contains current board member list and the social meetings for each month.

Upcoming Events

ECC Hospitality Management Department –North Campus has been selected to host two prestigious culinary events in 2018. **First** is the Northeast Region Student Team Culinary Competition, held on the weekend of January 27-28, 2018. Student Culinary teams from across the region will participate to earn the right to represent the region at this year's national convention in New Orleans, Louisiana. The second competition will be held in March at the college. The **Northeast "Juene Commis"** competition sponsored by the **Chaine des Rotisseurs**. Eligible students, cooks and apprentices will participate in a "Mystery Basket" style competition. The winner of the competition moves on to the national competition and could possibly move on to the international Competition.

Congratulations to Kevin Barron for being selected the 2018 CFSA Silver Medal Award Recipient to represent the Greater Buffalo Chapter. Kevin has served on the Board of Directors for the last six years as Associate Member. Kevin is employed as Director of Business

Development for Sysco, his business and sales expertise has helped guide our board decisions in a positive way. Let's all congratulate Kevin on this well-deserved honor. The award dinner is set for March 14th 2018, the announcement of a specific day/location will be confirmed.

Congratulations to the new 2018 Board Members:

Jane Cook, Secretary; **Ben Loomis**, Treasurer; **Nathan Koscielski**, Director at Large, **Jaime Graves, Jr.** Board Member; **Ted Kavanagh**, Associate Member. Thank you for supporting our chapter with your dedicated service.

Sympathyto the Family of Chef Tom Pearce

John Burden recently ran into Daniel Pearce, the son of Thomas Pearce. When John was a young Chef, rather new to the industry, he met Tom Pearce. He was an Executive Chef and Member of the ACF of Greater Buffalo. Sadly, Dan informed John his father had passed in 2014 from complications from a surgery. He asked to pass the information on to the association and our members. Tom Pearce was the chef at numerous restaurants in Buffalo, including the Little White House and the Eagle House to name a few. In those days, Chefs worked and moved more often than they do now. Tom was a completely classy individual and an extremely competent Chef.

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ACF Christmas Party January 7, 2018

Passed Hors d'oeuvres

Garret Club Cheese Dreams

Smoked Chicken & Vidalia Onion Tartelettes

Potato Terrine with Truffle Aioli

Grilled Shrimp & Avocado Taco with Cilantro Shoots

Red & White Wine Served with Dinner

ROASTED PUMPKIN RAVIOLIO

Pine Smoked Margaret Duck Breast, Fuji Apple, Pearl Onion, Grated Chestnuts & Coca Nibs

YUKON GOLD POTATO CRUSTED STEELHEAD TROUT

Vanilla- Scented Parsnip, Root Vegetables, Petit Mustard & Lobster Oil & Crustacean Jus

PINOT NOIR BRAISED SHORT RIB OF BEEF

Beef "Chicarone", Brussel Leaves, Salsify, Slow Cooked Cipollini & Pinot Noir Jus

"CHOCOLATE BAR"

Chocolate Truffle Tart, Coffee Bean Gelato, Ruby Red Grapefruit & Hazelnut Crème Anglaise



News from the Festival of Trees

I would like to thank everyone who came out to help with the Festival of Trees event on Saturday, December 2nd.

We had 3 action stations and two, sixteen foot tables filled with fruits, cheeses, antipasto's and other assorted hors d'oeuvres. To accompany those items we also had 5 items that were being hand passed. The room looked spectacular with all of the decorated trees, lights and table settings, the space was amazing. Working with the staff and at the Buffalo Convention Center was a truly professional experience, the people and faculties couldn't have been better, thank you! We all had a lot of fun, learned a great deal about each other and what it takes to wow 800 people in the name of the American Culinary Federation of Greater Buffalo.

Knowing how hard it is to give up a Saturday, especially at this hectic time of year, it was great to have so many of you come out to help. Thank you again. John Burden CEC, AAC

A few pictures are included for your enjoyment.





American Culinary Federation



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is hosting the

ACF Febuary Social Meeting

February 12th at 6:00pm-7:30pm NO CHARGE

BEER tasting, Appetizers, and Dinner will be served

Guest Chef from the Rochester chapter of ACF

~Libby's "Tabletop Trends for 2018!"

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~Plus see the newset lines from **TableCraft**

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****Reservations Accepted until Febuary 8th****

Contact Nathan Koscielski at (716) 417-4468 or email: chefnatek@gmail.com

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Additional photos from the Festival of Trees 2018





SPECIAL THANKS TO THE FOLLOWING INDIVIDUALS FOR DONATING THEIR TIME TO THE FESTIVAL OF TREES GALA 2017

JOHN BURDEN
ANNIE BURDEN
JENNIFER BURDEN
LAURIE SCHULTZ
STEVEN LOOMIS
TED KAVANAGH
BRYAN MCANDREW
JERRY ALCORN
JIM REGELIN
PATRICK ECKERT
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DEVON
KERRY HAMILTON
TOM HOCHULSKI
DAVID DAVIS
REBECCA DAVIS
JAIME GRAVES
KATHY PISKE
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Apologies if I missed anyone. We appreciate everyone's effort to volunteer.



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