



# Epicureans

April 2018

## Upcoming Meetings & Events:

### ACF of Greater Buffalo TASTE OF CULINARY



ECC NORTH CAMPUS  
6205 MAIN STREET  
WILLIAMSVILLE, NY 14221  
"S" BUILDING – CAFETERIA  
LOT 9 & 10

FOR MORE INFORMATION  
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SUNDAY, APRIL 15, 2018  
12:00 PM – 3:30 PM

TICKETS \$35  
TICKETS AVAILABLE AT THE DOOR

RSVP TO  
NATHAN KOSCIELSKI  
CHEFNATEK@GMAIL.COM  
OR CALL OR TEXT  
716-417-4468

*Business Casual/Chefs Whites  
Preferred for Meetings – NO JEANS*

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

**REMINDER: THERE WILL NOT BE AN APRIL SOCIAL MEETING**

## Inside:

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## The President's Message

Many thanks to our friends at “This Little Pig.” The Cooke family hosted a great meeting March 12. We enjoyed presentations from WNY Maple Syrup Organization and Michael Parkot, owner of “Always Something Farm” in Darien, NY, specializing in raising mangalitsa hogs. There was a casual “meet and greet” after the presentations, and we enjoyed delicious antipasti, sliders, pizza, and desserts from Jeff, Jane, and Cody. We thank Jeff and Mandy for opening on their night off. We enjoyed learning what the farmers offer in our local area and realize the importance of “keeping it local.”

The 11th Annual Taste of Culinary is April 15 at ECC North Campus. This is the ACF of Greater Buffalo's premier event of the year. Chef Nathan Koscielski, CCE, is chairing the event and confirmed new participants, microbreweries, and wineries this year. Lloyds Taco Truck will be joining us this year and we are excited to have them on board. We have talented chefs, culinary schools, restaurants, and clubs showcasing their talent. Come out and support what is going on and enjoy delicious food, desserts, and beverage samples. Please see the attached flyer with details. Tickets can be purchased on line at [www.tasteofculinary.com](http://www.tasteofculinary.com) and a limited amount will be on hand at the door for purchase the day of the event. The community supports this event very well and it is our chance to get the word out about the ACF and its mission of education and mentorship.

The ACF Sanctioned Culinary Salon is set for Saturday and Sunday, April 21 and 22 at NFCL. There are still a few slots open for the Saturday Display Competition and the necessary paperwork is included in this issue. Please contact Chef Steiner, CEC, AAC with any questions.

Congratulations to Chef Neal Plazio, CEC, selected as the 2018 ACF Buffalo Chapter Chef of the Year. Neal was former Chapter President, Acting Treasurer, and currently Chairman of the Board. He began his ACF career in 1994 after graduating from Baltimore International Culinary College. Neal worked in Colorado, Baltimore, and Minneapolis before he returned to Buffalo. In the past, he's been employed by Beaver Hollow Conference Center and the Buffalo Hyatt. Neal was owner and operator of the Chefs Table before beginning his career as Executive Chef at UB Dining and Shops. He's also the NE Regional Culinary Chair for NACUFS. Neal will be recognized on Sunday, June 24, at the Center for Tomorrow at UB Amherst Campus. Our Chapter looks forward to awarding Neal with this prestigious honor and celebrating the noteworthy recognition that comes with it.

Hope to see you all at the Taste of Culinary. Happy Spring—it's finally here!

Fraternally yours,  
*Jacqueline Bamrick, CEC,AAC*



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W: 645-5013  
C: 374-0488  
E: nplazio@verizon.net

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Erie Community College  
H: 361-1473 W: 716-851-1035  
E: bamrick@ecc.edu

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**Maria Iacovitti, CEPC**  
Panera Bread, LLC  
H: 835-0223  
E: ma\_rias208@hotmail.com

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**Jane Cooke**  
This Little Pig  
C: 716-480-2392  
E: janemaid23@gmail.com

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**Ben Loomis, CEC**  
Niagara Falls Culinary Institute  
C: (845) 544-3092  
E: bloomis@niagaracc.suny.edu

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C: 716-604-8881  
E: kdolce@mac.com

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C: 716-946-3921  
E: chefburden@yahoo.com

**Robert Lukasik**  
Erie Community College  
H: 491-9131  
E: lukasik@ecc.edu

**Nathan R. Koscielski, CCE**  
Niagara Falls Culinary Institute  
C: (716) 417-4468  
E: chefnatek@gmail.com

## Epicurean Editor in Chief

**Robert Lukasik**  
Erie Community College  
H: 491-9131  
E: lukasik@ecc.edu

## Junior Board Member

**Jaime Graves**  
Double Tree by Hilton Niagara Falls  
C: (607) 346-4370  
E: sapphirestar@14821@yahoo.com

## Associate Members

**Ted Kavanagh**  
Sysco Foodservice  
C: (716) 417-3999  
E: Kavanagh.Ted@Syr.Sysco.com

**Charles Martin**  
H: 716-674-0192 C: 716-359-5950  
W: 800-632-6328 VM: 227  
E: cmartin@maplevalefarms.com

**Dorothy Morton**  
**BHS Foodservice Solutions**  
W: 691-8080 Ext. 3042  
dorothym@bhsfoodservicesolutions.com

## Appointed Positions

Certification ..... **Mark Wright, CEC/AAC**  
Erie Community College - North Campus  
H: 716-826-7054 W: 716-270-5256  
E: Cheftvcc@aol.com

Historian ..... **John Matwijkow, CCE**  
NFCI/Unique Culinary Concepts  
H: 716-775-0365 W: 716-614-6482  
C: 716-574-0209 F: 716-614-6833  
E: Tweeko34@aol.com

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C: 716-604-8881  
E: kdolce@mac.com

Social Chairperson ..... **Phyllis Venezia**  
H: 716-699-2223  
E: louisV1923@yahoo.com

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

### BOARD MEETING

APRIL 9, 2018 5:00 PM

**ECC NORTH –ERIE ROOM RESTAURANT**  
6205 Main Street, Williamsville, NY 14221

### Taste of Culinary

Sunday April 15, 2018 Noon-3:30 pm  
**Erie Community College, North Campus**  
6205 Main Street, Williamsville, NY 14221

### Culinary Salon

Saturday/Sunday April 21 & 22

**Niagara Falls Culinary Institute**

28 Old Falls Street, Niagara Falls, NY 14303

### ACF FAMILY PICNIC

SUNDAY, MAY 20, 2018

DETAILS TO FOLLOW



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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.

#### Seneca Niagara Resort and Casino

Sous Chef  
FT and PT Cook positions  
Fine Dining, Casual, High Volume,  
and Banquet positions available

#### Buffalo Creek

Sous Chef  
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### 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 out 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!

## Membership at a Glance

### January 2018

Membership Type	Count	Percentage
Allied	1	0.60 %
Associate:	11	6.30 %
Culinarian:	5	2.80 %
Culinary Enthusiast:	3	1.70 %
Professional Culinarian:	107	60.8 %
Senior Professional Culinarian:	11	6.30 %
Student Culinarian:	38	22.6 %
<b>Total Membership Count:</b>	<b>176</b>	

## 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 check your certifications status for 2017



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***For More Information***

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## CULINARY QUIZ

- 
1. What edible fish shares the same first names of a couple in our organization?  
\_\_\_\_\_.
  2. Which country produces more than 38% of the world's olive oil? \_\_\_\_\_.
  3. The Italian word for Ciabatta is what?  
\_\_\_\_\_.
  4. Common Lore states that we should only eat what during the months that contain the letter "R" \_\_\_\_\_.
  5. The orange/ yellow coloring in cheese comes from the addition of what spice?  
\_\_\_\_\_.

Answers on page 18

## 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](http://www.acfbuffalo.com) or [www.acfbuffalo.org](http://www.acfbuffalo.org). The site is updated and contains current board member list and the social meetings for each month.

**Welcome New Members...** Jennifer Bauer, Nikole Collins, Lisa Cook, Nicholas Czerniejewski, Jennifer Sojka

**Congratulations** to our Chapter Treasurer, Ben Loomis and his wife Heather on the birth of twins. Luke, Leia and Mom are doing well. Stellar work Ben.

# ACF Hot Food Competition for Students and Professionals

Saturday April 21, 2018

Culinary / Pastry and Ice Carving Display Salon

Sunday April 22, 2018

Contemporary Hot Food & Warm / Cold Plated Pastry Competition

All interested competitors should review the most current ACF competition manual located at:  
<http://www.acfchefs.org/ACF/Events/Competitions/ACF/Events/Competitions/>

Review the competition you wish to enter and you can sign up by contacting Scott Steiner at [ssteiner@niagaracc.suny.edu](mailto:ssteiner@niagaracc.suny.edu).

## **Cost of the competition:**

**Students: \$50.00**

**Professionals \$100.00**

I hope to have a page linked to our acfbuffalo.com webpage in the very near future that will have downloadable information as well as a way to accept payment. If you have any questions please email me or give me a call. I am happy to assist anyone.

Lets show off our culinary skills Buffalo!

Sincerely,

Scott Steiner CCE, AAC

Culinary Competition Chair

Email: [ssteiner@niagaracc.suny.edu](mailto:ssteiner@niagaracc.suny.edu)

Cell: 716-698-5909



**ACF of Greater Buffalo Board Meeting Minutes  
Monday, March 12, 2018**

**The meeting was called to order at 5:10 PM by Bamrick.**

**Members Present:**

Jackie Bamrick      John Burden      Jane Cooke      Jamie Graves  
Maria Iacovitti      Ted Kavanaugh      Nathan Koscielski      Ben Loomis  
Rob Lukasik      Charlie Martin      Dorothy Morton      Neal Plazio      Mark Wright

**The minutes from the February meeting were accepted by Koscielski and Loomis.**

**Treasurer's Report:**

*Checking: \$11,492*

*NFCI Scholarship: \$10,589*

*ECC Scholarship: \$8,586*

Festival of Trees profit has been earmarked for scholarships down the road.

Hotel expenses for the culinary salon judges will be taken from the checking account.

The possibility of appointing a Paul Cannamela scholarship from the ECC scholarship account was discussed.

The finance committee should be reorganized to discuss the endowment and appointing of the scholarships.

**Vice President's Report:**

April 15<sup>th</sup>: Taste of Culinary at ECC North (details below)

April 22<sup>nd</sup>: Culinary Salon at NFCI

May 20<sup>th</sup>: picnic (Location TBD)

June 24<sup>th</sup>: Chef of the Year (Neal Plazio!) dinner @ The Butler Mansion

August 13<sup>th</sup>: Golf Outing at Hickory Sticks

**Taste of Culinary:**

Morton will type up the menu programs; Graves will type up the menus for each station.

Cooke will rework the judging criteria and assist the judges throughout the event.

The trophies are all in the works.

The board members staffing the registration tables during the event will sell tickets for raffles.

The board will look into getting proteins donated for Lou Venezia and his son to do a carving station.

Restaurants and food trucks are still wanted for participation in the event.

Volunteers are asked to arrive at 9 AM the day of the event.

**The meeting was adjourned at 6 PM by Bamrick and Morton.**



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## EXECUTIVE CHEF PROFILE: QUAIL WEST GOLF & COUNTRY CLUB NAPLES, FL

(To apply, click the link at the bottom of this page.)

### THE EXECUTIVE CHEF OPPORTUNITY AT QUAIL WEST GOLF & COUNTRY CLUB

Quail West Golf & Country Club is looking for an experienced executive chef (EC) that is successfully leading culinary operations for multiple *a la carte* and banquet venues. The next executive chef at Quail West will be a strong, energetic, detail-oriented team leader with a passion for their craft, an employee and member-centric focus and the demonstrated ability to deliver an exceptional culinary experience. He or she will be joining a high performing team of department managers and integral in the club's fast-growing food and beverage operations.

[Click here to view a brief video about this opportunity.](#)

### THE CLUB & COMMUNITY

Quail West is a private, gated residential community located in Naples, Florida operating since 1992. Amenities include two 18-hole championship golf courses and full practice facility; eight clay tennis courts; an Olympic-sized swimming pool and solarium; a 100,000-square-foot, newly renovated and expanded clubhouse including two newly renovated kitchens; and a brand new, state-of-the-art wellness/fitness center and spa/salon.

### QUAIL WEST MISSION

*To be the premier club and community in southwest Florida.*

### QUAIL WEST BY THE NUMBERS:

- 678 homes sites
- 500-member families
- \$2M+ annual F&B
- 60% *a la carte*/40% banquet
- 160 employees in season (FTE)
- 28 kitchen employees in season
- 2 kitchens
- 62 average age of members

### FOOD & BEVERAGE OPERATIONS

Referred to as the "Epicenter for Epicures," the 100,000-square-foot clubhouse offers both upscale and casual dining options. Food & beverage revenues total over \$2M annually although that number is expected to increase with the opening of the newly-renovated Cypress Grille.

The Wine Grotto features discreet lighting and vaulted ceilings making it the perfect ambiance for sampling exceptional wines. Unique in the area, the wine cellar offers vintages from around the world. Members can purchase a bottle to take home or sample it there. Food is also on tap and features the verve that one finds in the wine bars of Europe.

[CLICK HERE TO READ FULL DESCRIPTION](#)

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## Professional & Student Cold Food, Ice carving & Pastry Salon

*Saturday, April 21, 2018*

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.
- The competition will be held on the second floor.

### **Schedule:**

- 7:00am Continental Breakfast
- 7:30am Judges Meeting with Competitors
- 8:00am Begin live Ice Carving / Begin Show Work Set up
- 11:30am Lunch Buffet
- 12:00pm Show Work Displays Complete & Ready for Judging
- 3:30pm Medal Ceremony

## Saturday April 21, 2018

### Professional Culinary / Display

- A-1 -----Meat- Cold Platter
- A-2 -----Fish- Cold Platter
- A-3 -----Poultry- Cold Platter
- A-4 -----Game- Cold Platter
- A-5 Cold Hors d'oeuvres
- A-6 Finger Foods

### Student Culinary / Display

- SA-1 -----Meat- Cold Platter
- SA-2 -----Fish- Cold Platter
- SA-3 -----Poultry- Cold Platter
- SA-4 -----Game- Cold Platter
- SA-5 Cold Hors d'oeuvres
- SA-6 Finger Foods



### Professional Pastry / Display

- C-1 Buffet Platter of Fancy Cookies, Chocolates or petit fours
- C-2 Six Different individual hot or cold plated desserts (Displayed Cold)
- C-3 Decorated or Sculpted Celebration Cake
- C-4 Wedding Cake
- C-5 Assorted Bread Display
- D-1 Fruit / Vegetable Carving
- D-2 Tallow and Saltillage
- D-3 Bread Dough
- D-4 Chocolate, Cooked Sugar, Pastillage & Marzipan



## **Student Pastry / Display**

SC-1 Single Tier Decorated or Sculpted Celebration Cake

SC-2 Buffet Platter of Fancy Cookies, Chocolates or petit fours (five varieties, six portions)

SC-3 Six Different individual hot or cold plated desserts (Displayed Cold)

SC-4 Wedding Cake

SD- Showpiece, Student, Individual

Acceptable Mediums are Ice, Fruit / Vegetable Carving, Tallow and Saltillage  
Bread Dough, Chocolate, Cooked Sugar, Pastillage & Marzipan

## **Professional Ice Carving – Live Action**

H-D One Block prepared prior and set up for display

H-1 Single Block Individual Freestyle –Three Hours

H-2 Two Blocks Individual Freestyle – Four Hours

H-3 Multiple Blocks, Two Member Team Freestyle Three Blocks – Three Hours

## **Student Ice Carving – Live Action**

S-D Showpiece using Ice – made prior and set up for display

SH-1 Single Block Individual Freestyle –Three Hours

SH-2 Two man team, three Blocks Individual Freestyle – Three Hours

SH-3 Three Man Team Freestyle, Five Blocks – Three Hours





## Professional & Student Hot Food & Pastry Competition

*Sunday, April 22, 2018*

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.
- The competition will be held on the second floor in Lab 208.
- One entire side of the lab has windows for family and friend viewing.

### **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

# Sunday April 22, 2018

## *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.





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# Silver Medal Dinner







American Culinary Federation  
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# ACF Social Meeting





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A yellow banner with a distressed, paint-like texture. On the left side, there are illustrations of fresh produce: a red tomato, a yellow onion, and several mushrooms. The text "CULINARY QUIZ" is written in a blue, hand-drawn, sans-serif font across the banner.

## CULINARY QUIZ

### ANSWERS:

1. JOHN DORY
2. SPAIN
3. SLIPPER
4. OYSTERS
5. ANNATTO SEED