



Epicureans

August 2017

Upcoming Meetings & Events:

ACF of Greater Buffalo 14th Annual Golf Outing



Lancaster Country Club
6061 BROADWAY
LANCASTER, NY 14086

MONDAY, AUGUST 7TH
SIGN IN: 11:00 AM
SHOTGUN START: 12:30 PM

CONTACT
JOHN MATWIJKOW
(716)574-0209

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The President's Message

I hope everyone is enjoying their summer and relaxing! This month is particularly wonderful when it comes to finding freshly grown and harvested produce items that offer many options for writing seasonal menus. August is what most farmers call the “bumper crop” season. We’re able to obtain an abundance of zucchini, corn, green beans, tomatoes, cherries, blueberries, peaches – the list can go on and on. Beautiful bright colored produce, picked at just the peak of freshness for the best taste. The different varieties of produce also offer chefs the opportunity to create menu items that sell themselves. In addition, fruits and vegetables can be canned and pickled to extend their seasonal taste. Consumers and guests are educated today and look for healthy options. Why not utilize the local farmers, literally in our back yards, to meet our produce needs? There is nothing like our own terroir to find excellent products. This includes the grapes we’re able to grow as a result of being in the Niagara Region where mist from the falls helps the grapes grow and thrive. Every day of the week you can locate a “farmers market” in your area. Source out the local farmers and establish relationships to keep sustainability thriving in our communities. Please refer to the link with a listing of Farmers Markets in our area.

Congratulations to the newly elected ACF National Officers:

Stafford DeCambra, President; Chris Neary, NE Regional Vice President; Kyle Richardson, Secretary; Chris Donato, Treasurer. And special congratulations to our fellow Chapter member, Mark Wright, re-elected as American Academy of Chefs Chair and Rico DiFronzo, Vice Chair of the AAC.

As previously noted, the Golf Outing is scheduled for August 7 at Lancaster Country Club. We’re looking forward to another great event. If you are not golfing that day, please join us for a steak dinner that evening. Please contact John Matwijkow with any questions. Tee sponsors are always welcome. It will be a fun day for everyone and allow us to socialize with friends, colleagues, and fellow ACF members.

September is the start of our “busy” season for the ACF. We regroup and start planning events for the year. The first meeting will be September 11, 2107 at Doubletree by Hilton Hotel, 401 Buffalo Avenue, Niagara Falls, NY 14303. Executive Chef Mike Buonopane, a graduate of Niagara Falls Culinary Institute, is hosting the meeting. Mike and the culinary staff are planning a great evening for us. The hotel property is brand new and beautifully done. We will utilize the scenic patio overlooking the water. A great place to have a September meeting. Final details will be in the next issue.

As we move into the Fall, we begin the process of nominating officers that will fill vacating positions on the Board for the 2018 term. We would also nominate National candidates for Pastry Chef of the Year, Culinary Educator of the Year and Chef of the Year. If anyone is interested in applying, please contact me. It’s a good opportunity to showcase our talented Chapter and get our name out there. We will be applying for Chapter Achievement with the National Office and hope to receive recognition for all the hard work and dedication that goes into planning events that benefitting Chef and Child, our local community, scholarship and education. We have a strong Chapter, our number of new members is on the rise, and we’re looking forward to a successful year!

See you August 7th at the Golf Outing.

Fraternally yours,

Jacqueline Bamrick, CEC, AAC

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Appointed Positions

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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

GOLF OUTING

AUGUST 7TH 2017

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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.

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.

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people in the news

Sympathy / Prayers / Congratulations / General Comments:

Special Birthday Wishes go out to everyone's favorite Chef, **Lou Venezia!** He turns 94 August 6th, what an amazing man he is, accomplished chef, friend and mentor to many, promotes professionalism and education, and an American Academy of Chef member. We are blessed to have Lou in our Chapter.

Happy Birthday Chef Louis!

Kudos to Chef Neal Plazio, CEC, on hosting an excellent Culinary Summit at UB. This is the first culinary competition for SUNY Chefs and was a big success.

Look for an article in this issue.

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.

Congratulations to Jim Binner on being selected as an Honorary American Academy of Chefs Fellow. Jim will be inducted at the Cook, Craft and Create Convention July 12th along with all the 2017 inductees.

Welcome new members: **Betsie Menchetti** and **Samantha Owen**. Hope to meet you at the September 11th meeting.



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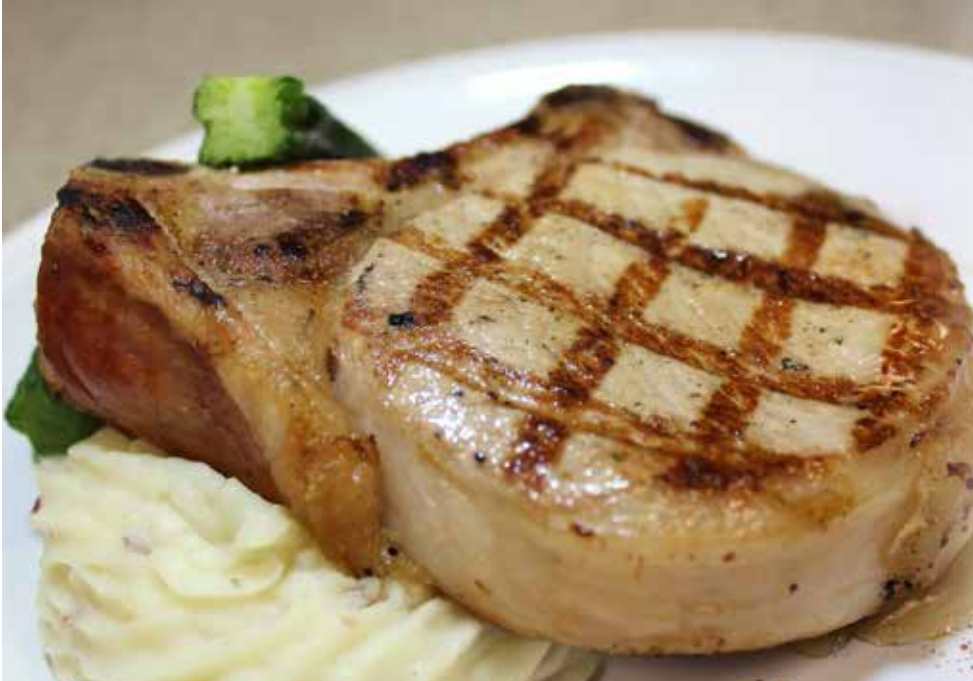
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Greater Buffalo New York

History QUIZ

- 1.** NAME THE FIRST PRESIDENT OF THE PROFESSIONAL CHEFS ASSOCIATION OF WESTERN NEW YORK (NOW THE ACF OF GREATER BUFFALO).
- 2.** IN WHAT YEAR WAS THE CHAPTER FOUND AND WHO WAS THE FOUNDER OF THE CHAPTER.
- 3.** LIST THE YEARS THE CHAPTER HAS HOSTED THE NORTHEAST REGIONAL CONFERENCE, BONUS WHERE WERE THEY HELD.
- 4.** NAME SIX PRESIDENTS OF THE ACF OF GREATER BUFFALO.
- 5.** NAME FOUR WOMEN MEMBERS OF THE CHAPTER WHO WERE NAMED CHEF OF THE YEAR.
- 6.** NAME THE FIRST FEMALE PRESIDENT OF OUR CHAPTER.
- 7.** NAME THE ONLY CHAPTER MEMBER TO BE A MEMBER OF THE CULINARY TEAM USA.
- 8.** NAME THE ONLY MEMBER WHO HAS SERVED 3 DIFFERENT TERMS AS A NATIONAL OFFICER.
- 9.** NAME THREE NATIONAL PRESIDENTS OF THE ACF WHO HAVE VISITED OUR CHAPTER DURING THEIR TERMS (INCLUDES CONFERENCES).
- 10.** NAME THE 12 ORIGINAL MEMBERS OF THE ACF OF BUFFALO.



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ANSWERS TO ACF QUIZ

- 1.** Charles Petruzella
- 2.** 1969 and Angelo Pefanis
- 3.** 1987 Niagara Falls, Hilton; 1993 the Hyatt, Buffalo; 2003 Toronto, the Westin Harbor Front; 2011 Niagara Falls
- 4.** Mark Wright (4 terms), Paul Cannemela, John Matwijko, Scott Steiner, Connie Walmsley, Tab Dalton, Sam Sheusi, Charles Petruzella, Maurice Clark, Richard Maggiletto, Leroy Wilson
- 5.** Dorothy Johnston, Ruth Delillo, Jackie Bamrick, Rebecca Formwalt
- 6.** Connie Walmsley
- 7.** Corey Siegel
- 8.** Mark Wright
- 9.** Tom Macrina, Ed Leonard, Keith Keough, John Kinsella
- 10.** Charles Petruzella, Monte Dolce, Nello Buti, Tony Ciancosi, Marco Barry, Chef Hagan, Angelo Pefanis, Maurice Clark, Ed Constantino, Richard Maggiletto, Leroy Wilson



The first ever **SUNY Culinary Summit** is in the books, and what a conference it was!
13 SUNY institutions, 4 organizations and **over 25 sponsors and donors** participated.

In recent years, many schools had felt the need for a gathering of chefs and cooks, to meet the growing demand for a culinary experience on campus. The Culinary Summit featured insightful guest speakers with great discussions, four hands-on interest sessions and an exciting, aroma-filled competition featuring six teams.



Attendee Feedback

- "A great learning experience!"*
– Illana Stevenson, SUNY Geneseo
- "A conference likes this keeps you sharp and our industry is constantly changing."*
– Michelle Halloran, SUNY Geneseo
- "It's great to spend time around people that have the same passion that you do."*
– Stephanie Balk, University at Buffalo
- "This was a great experience – it was my first time ever participating in a competition like that."*
– Richard Reynolds, SUNY Brockport
- "I was super excited and very honored to participate in the first ever SUNY Culinary Summit."*
– Amber Southern, University at Buffalo
- "In the heat of competition, you get to learn more about people in 2 hours than you do in 5 years of working with them!"*
– Sean Foley, SUNY Brockport
- "It was awesome! Our team is taking back a lot of information that we can use right away."*
– Bryan McNamara, SUNY Potsdam
- "The judges were awesome. They answered any of our questions and made us feel welcome."*
– Kimberly Sternheimer, SUNY Cobleskill
- "It was my first experience in a competition and it was great."*
– Amanda Saltern, SUNY Morrisville

Congratulations to all six Culinary Competition teams for each earning an ACF Medal. A special congratulations goes to **SUNY Geneseo** for their Silver Medal and earning the highest score of all teams.



Cheers, and we look forward to the 2018 SUNY Culinary Summit!

