



Epicureans

April 2012

Upcoming Meetings & Events:

**APRIL 27-30, 2012
ACF 2012 NORTHEAST
REGIONAL CONFERENCE**

Hosted by:

The Greater Buffalo Chapter
Sheraton at the Falls Hotel
Conference Center Niagara Falls
Competition at NCCC
Niagara Falls, NY

Dress Code for the Conference:

- Students/cooks working the conference are asked to be in full uniform while working events.
- All ACF members should wear Chef's attire during morning and afternoon sessions during the conference.
- Jeans are prohibited during the conference unless otherwise specified, such as the ice breaker event Friday Night.

Activities are all weekend. Look inside the newsletter for the listings of events and educational sessions.

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TASTE OF CULINARY Thank You Everyone Who Helped NORTHEAST REGIONAL CONFERENCE Get Ready for Niagara Falls

Our annual Taste of Culinary event was March 25th, at the Statler City/Golden Ballroom and as always, was a tremendous success. The ACF of Greater Buffalo Taste of Culinary Committee would like to thank all of our participants and attendees for showing your support and partnership for our local Culinary industry. I would like to personally Thank Calvin College CCC, and Chef Vince Filippilli for being this year's Chairmen. They tirelessly worked to organize over 20 culinary sampling tables. I also would like to Thank Mark Mistriner CEC, for organizing the wineries.

I know this year's Taste of Culinary was earlier than usual, yet we worked through obstacles and time constraints to make it a success. The staff at Statler City helped out tremendously. I would to thank Jamie Evens, Colleen Montesanti (banquet managers), chef Tony Ferrone and their staff for their assistance and hosting our event. A Thank You of participants and support staff is listed inside the newsletter.

This year's Taste of Culinary table/food competition was a close battle in the categories of scholastics and professionals. The scholastic recipient is Genesee Valley Boces headed by Nathan Koscielski and the winner of the professional category is Park Country Club led by James Roberts CEC.

The judges for the Taste of Culinary competitions were Monte Stern, Nelson Starr, and Cy Alessi. Thank you gentlemen for your time and professionalism

The 2012 Northeast Regional Conference that our chapter is hosting is only a few days away! Our Chairperson for the conference, Scott Steiner CCE, has been doing a great job with the planning committee developing many unique and memorable experiences to anticipate. Please refer to the event posting on the inside of the newsletter for all the conference activities and educational sessions. Chef Steiner also has an overview inside this newsletter. There will be many inspiring, educational and networking opportunities for all our members and students to take advantage of.

Our next monthly social meeting will be May 21st at Dodman Meats in Buffalo. The Northeast Regional Conference will be our April meeting. We are fortunate to be hosting this year's Northeast conference. I look forward to seeing everyone at the conference, it's sure to be a fun and educational weekend!

Thank you,

John Matwijkow



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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.

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Help Wanted:

Hamburg Casino - 5600 McKinley Pkwy, Hamburg, NY 14075. Looking for part-time & full-time cooks. Contact Tab Daulton CEC at 716 646-6109 X60151

Brookfield Country Club - Shimerville Road, Clarence. Looking for Line Cook, experience preferred. Contact Chef Mike Olday CEC at 716 632-2502

Northern Star Tavern - A historical sight in Elma New York, will be reopening in May 2012. They are now hiring cooks, servers, bartenders and stewards. Full and part time as well as seasonal help. Students looking to earn internship credits are welcome. Call John Davidson, CEC, for details. 716-652-1831 or 716-984-7870

Niagara Falls Country Club - Motivated, Culinary School trained cook, to perform Sauté Duties, preparation of Menu items and interested in a well rounded training program. Apply to Chef John Burden C.E.C @ Niagara Falls Country Club in Lewiston

Please contact John Matwijkow at 716-574-0209 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.

Save the Date

APRIL 27 – 30, 2012

ACF NORTHEAST REGIONAL CONFERENCE
Niagara Falls, NY
Conference Center
The Sheraton at the Falls Hotel
Niagara County Community College

JULY 23, 2012 • 11:00 AM
GOLF OUTING

Lancaster Country Club

MAY 19, 2012

CERTIFICATION EXAM

ECC North Campus starts at 7am

To apply you need to sign up through the ACF National office by phone: 800-624-9458, ext. 130 or go to: www.acfchefs.org/download/documents/certify/certification/practical_exam_candidate.pdf

For more Information: btaylor@acfchefs.net

Northeast Regional Conference ...it's finally here!

With the Northeast Regional Conference just days away, I want to take the time to thank everyone who has donated their time to assist in the planning of this huge undertaking. We have one strong chapter of the ACF and I know that we are going to shine. We have taken many steps to ensure that our conference is going to be an excellent value for all registered attendees.

I am very impressed with the local flair that we are bringing to the conference. Charlie the Butcher, Drew Cerza, Tina Fago, Mike Andrzejewski, Maria Iacovitti CEPC, Bill Metzgar, Brian Donaghy, Bruce Wieszala, Brian Sterner CEC, and Ross Warhol are all local or former local individuals who will be presenting at the conference. Topics range from gingerbread, pastillage, pastry center piece, wine, seafood, praxis, hog butchery, chocolate ganache etc. we certainly have some very talented folks in Western New York. Thank you to everyone who stepped up. It is not always easy to present in front of your peers.

James Roberts CEC will be competing for Chef of the Year, Maria Iacovitti CEPC will be competing for Pastry Chef of the Year, Mark Mistriner CEC will be competing for Chef

Educator of the year and Anthony Gleico will be competing on the Johnson & Wales Student Hot Food Team. Once again congratulations and good luck to all who are up for awards.

Thank you to Christy Zippier & Jason Murgia who have been our main contacts at the Niagara Falls Conference Center. We definitely ran into some obstacles but we worked together very closely to overcome any issues.

Hopefully many of our local members are registered for the conference. In tandem, several of you have already signed up to volunteer. Together we will be on stage. From drivers, to competition chairs, to chapter table support, to assistance in the kitchen, or helping out at the registration booth, we will find a way to get it done. I am looking forward to fun times, great company, new learning, superb food, awesome networking and many laughs.

For those of you who have never been to a Conference before, I hope this is the first of many to come. For you old timers who have been to several, I hope this is your best one yet.

I hope to see you very soon,
Scott Steiner, CCE ACF Northeast Regional Conference Chair

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Northeast Regional Conference Schedule

DATE & TIME	CEH		
FRIDAY, APRIL 27, 2012			
8:00 AM–12:00 PM	4.00	Hands-on Workshop: Nose To Tail Charcuterie Sponsored by: Clemens Food Group	
8:00 AM–11:00 AM	3.00	Hands-on Workshop: Chocolate Sponsored by: Barry Callebaut	
1:00 PM–4:00 PM	3.00	Hands-on Workshop: Chocolate Sponsored by: Barry Callebaut	
1:30 PM–5:30 PM	4.00	Hands-on Workshop: Nose To Tail Charcuterie Sponsored by: Clemens Food Group	
6:00 PM–10:00 PM		Buffalo Casual Street Party and Icebreaker Sponsored by: Buffalo Hotel Supply Co.	
SATURDAY, APRIL 28, 2012			
7:30 AM–8:30 AM		Breakfast	
8:00 AM–5:00 PM		ACF Student Team Regional Championship: Cold Platter Display Sponsored by: R.L. Schreiber, Inc.	
8:30 AM–11:00 AM	2.50	General Session - Dennis Snow, keynote speaker,	
10:15 AM–12:00 PM		ACF Regional Pastry Chef of the Year Competition	
11:30 AM–2:30 PM		Trade Show	
12:15 PM–2:30 PM		ACF Regional Chef of the Year Competition Sponsored by: Unilever Food Solutions	
1:30 PM–3:30 PM		ACF Regional Student Chef of the Year Competition Sponsored by: Custom Culinary, Inc.	
2:30 PM–3:30 PM	1.00	Winning With Blended Flavors Sponsored by: Vitamix Corporation Get an up-close look at the type of dishes that propelled Todd Kelly to victory in the 2011 U.S.A.'s Chef of the Year competition.	
4:15 PM–5:15 PM	1.00	Focus on Flavors Sponsored by: McCormick For Chefs Join ACF Certified Master Chef, Ron DeSantis and McCormick for Chefs, Len King for a demonstration of the latest trends in flavor development.	
SUNDAY, APRIL 29, 2012			
7:30 AM–8:30 AM		Breakfast	
8:00 AM–12:00 PM		Baron H. Galand Culinary Knowledge Bowl	
8:00 AM–9:00 AM	1.00	Lighten Up Your Menu - In partnership with the Chef and Child Foundation	
8:00 AM–9:00 AM	1.00	World Flavors and Your Menu: China Sponsored by: Unilever Food Solutions	
8:30 AM–3:30 PM		ACF Student Team Regional Championship - Hot Food Sponsored by: R.L. Schreiber, Inc.	
9:45 AM–10:45 AM	1.00	A Taste of Honey	
9:45 AM–10:45 AM	1.00	Lean Never Looked So Good! Sponsored by: The Beef Checkoff	
9:45 AM–10:45 AM	1.00	From Butcher To Restaurateur From Butcher to Restaurateur Charlie Roesch has carved out a tasty career as a restaurateur and Goodwill Ambassador of Western New York Cuisine.	
9:45 AM–10:45 AM	1.00	Heirloom Chicken, Bird Is the Word!	
11:30 AM–12:30 PM	1.00	Sodium: A Little Goes A Long Way In partnership with the Chef and Child Foundation	
11:30 AM–12:30 PM	1.00	The Art of Pasta	
11:30 AM–12:30 PM	1.00	Certification "Matters"	
11:30 AM–12:30 PM	1.00	Heirloom Chicken, Bird Is the Word! Have you ever wondered what a "heritage" bird is?	
12:30 PM–2:00 PM		Chef Professionalism Award Lunch Sponsored by: MINOR'S®, C.A. Curtze Co., and The Cheesecake Factory Bakery Inc.	
2:00 PM–3:00 PM	1.00	GINGERbread in a SNAP!	
2:00 PM–3:00 PM	1.00	A Taste of Honey	
2:00 PM–3:00 PM	1.00	The Ins and Outs of Becoming An ACF Mentor	
2:00 PM–3:00 PM	1.00	Just the "FACTS": The Impact of Dietary Fats on Health	
3:45 PM–4:45 PM	1.00	Spectacular Seafood – Chef Mike Andrzejewski, owner of one of the most popular seafood restaurants in Buffalo, will share his common sense approach to buying and preparing great fish.	
3:45 PM–4:45 PM	1.00	Spring Flowerpot - Explore cake decorating as Pastry Chefs Maria and MaryAnne construct a Garden Flowerpot Showpiece.	
3:45 PM–4:45 PM	1.00	Chef's Move To Help Fight Childhood Hunger	
3:45 PM–4:45 PM	1.00	Down on the Farm - Richardson Farm is one of the only farms in the nation with a certified chef	
6:30 PM–7:30 PM	1.00	Clues To Wine and Food Pairing	
MONDAY, APRIL 30, 2012			
8:30 AM–9:30 AM	1.00	Leading To Inspire: Re-Ignite Your Fire	
8:30 AM–9:30 AM	1.00	Methodology for Making Ganache	
8:30 AM–9:30 AM	1.00	ACF Competition Forum	
10:15 AM–11:15 AM	1.00	Hog Wild - Butcher Bruce Wieszala discusses Heritage breeds and characteristics while breaking down a pig into primals and sub-primals.	
10:15 AM–11:15 AM	1.00	"Shrimply" Delicious Sponsored by: Contessa Premium Foods	
10:15 AM–11:15 AM	1.00	EDS: Teaching That Sticks- Developing the Core Principles Sponsored by: Canada Cutlery, Inc.	
11:15 AM–12:30 PM		Maid of the Mist Brunch Sponsored by: US Foods, Uncle Ben's	
12:30 PM–1:30 PM	1.00	Hog Wild - Bruce Wieszala discusses Heritage breeds and characteristics while breaking down a pig into primals and sub-primals.	
12:30 PM–1:30 PM	1.00	EDS: Better Retention Through Simple & Unexpected Lessons Sponsored by: Canada Cutlery, Inc.	
2:15 PM–3:15 PM	1.00	Flavor Influences & Shaping of Hawaiian Regional Cuisine	
2:15 PM–3:15 PM	1.00	French Canadian Cuisine Presented by: Roy Suman Executive Chef, Sodexo Canada.	
2:15 PM–3:15 PM	1.00	EDS: Developing Lessons That Are Concrete & Credible Sponsored by: Canada Cutlery, Inc.	
4:00 PM–5:00 PM	1.00	EDS: Tying Student Retention To Emotion & Stories Sponsored by: Canada Cutlery, Inc.	
6:30 PM		Regional Awards Gala Reception	
7:00 PM–9:30 PM		Regional Awards Gala Sponsored by: Tyson Food Service and Wisconsin Milk Marketing Board	
The grand finale of the regional conference, attendees gather to celebrate ACF's best and brightest in the company of friends and colleagues.			

Thank you – Statler City for Hosting our 6th Annual Taste of Culinary event on March 25

Best Wishes – to our following ACF of Greater Buffalo members in their competitions during the 2012 Northeast Regional Conference in Niagara Falls: **Maria Iacovitti CEPC, for the Pastry Chef of the Year James Roberts CEC, for the Chef of the Year Mark Mistriner CEC, for Chef Educator of the Year**

Thank You to Vince Filippelli & Calvin College CCC for chairing the Taste of Culinary at Statler City, and also to the committee that assisted them: John Davidson CEC, Mark Mistriner CEC, Jessica Roth, Mike Sullivan, Monte Dolce, Scott Steiner CCE, and Christy Zippier.

Thank You to the people who volunteered their time for the Taste of Culinary: Phyllis & Lou Venezia CEC, AAC; Lucille & Paul Cannamela CEC, AAC; William McDermott, and Chris Roth.

Thank You to the students from NCCC, ECC City, ECC North, Harkness Career Center BOCES, Genessee Valley BOCES, Buffalo State College, & Alfred State College for volunteering your time at the Taste of Culinary

Thank You to Charlie Martin, US Foods and Alex Ognibene, Curtze for the donation of paper products for the Taste of Culinary. We really appreciate this donation!

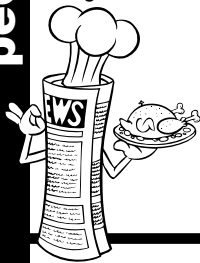
Thank You to Connie Roberts of CMBdesignz.com for designing the Taste of Culinary poster.

Thank You to James Stapf for being our live auctioneer during the Taste of Culinary

Congratulations to Brett Brennan on winning the Regional Chaine Des Rotisseurs Jeunes Commis competition on March 31st at ECC North Campus.

He is now heading to New Orleans, Louisiana to compete at the national level and has the opportunity to progress to the international competition. Best Wishes to Brett and Thanks for representing our Western New York area.

Congratulations to the Emerson Commons Culinary Team for placing 3rd in the New York State ProStart Competition. The Competition was March 24th at the Conference Center of Niagara Falls. The team consisted of the following culinary students: Rachelle Cassatt, Erik Givens, Khyvana Dowell, Breana Brown and Matt Ritchie. The team was Coached by Rebecca Formwalt CSC, CCE and assisted with Donna Emmert.



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- Click onto the **Contact Us** button and the member directory will appear underneath the **Contact us** button
- Click onto the member directory and you will find a listing of our members that you can contact if they have e-mail excess.

If you are interested in no longer obtaining a mailed Epicurean Newsletter and would be wanting to read the newsletter on-line, please do the following procedure; Send a letter stating your name and member number asking to no longer receive the mailed newsletter and a short reason (such as – Going Green) to – ACF of Greater Buffalo / PO Box 61 / Buffalo, NY 14207



ACF of Greater Buffalo's

Golf Outing

July 25, 2012

Lancaster Country Club

ACF of Greater Buffalo 2012 Meeting / Epicurean Schedule

January	Christmas Party 1/8/2012	Board Meeting 1/23/2012
February	Social Meeting 2/13/2012	Board Meeting 2/20/2012
March	Taste of Culinary 3/25/2012	Board Meeting 3/19/2012
April	ACF Conference 4/27/2012	Board Meeting 4/16/2012
May	Social Meeting 5/20/2012	Board Meeting 5/14/2012
June	Social Meeting TBA	Board Meeting TBA
July	Golf outing None	Board Meeting TBA
August	Social Meeting None	Board Meeting TBA
September	Social Meeting TBA	Board Meeting TBA
October	Social Meeting TBA	Board Meeting TBA
November	Social Meeting TBA	Board Meeting TBA
December	Social Meeting TBA	Board Meeting TBA

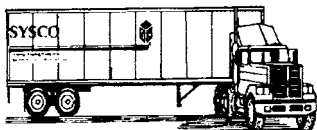


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Ed Wadell, Chef Instructor
Penne Pasta with Artichoke Hearts,
Roasted Red Peppers, Cream Sauce
Petit Fours, Cupcakes

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Selection of Local Red and White Wines

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Steve Burgessson, Chef Instructor
Jamaican Jerk Chicken Salad, Phyllo Cup

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Christy Zipper, Sous Chef
Stuffed Banana Pepper Soup, Creole Tomato Relish
Grilled Banana Foster Bread Pudding

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Selection of Local Red and White Wines

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ECC NORTH CULINARY ARTS

Mark Wright CEC AAC, Culinary Arts Department Chair
Tandori Salmon

ECC CITY CULINARY ARTS

Richard Mills, Culinary Arts Department Chair
Jacqueline Bamrick CEC, Chef Instructor
Dorothy Johnston, CEC CCE AAC Chef Instructor
Kristin Goss, Hospitality Instructor
Tofu Arancini
Bulgogi Quesadilla with Kimchi
Crayfish Soup "Crispy Crayfish Tail"

ECC CITY BAKING & PASTRY ARTS

Maria Iacovetti CEPC, Chef Instructor
Amanda Ulen, Chef Instructor
Kyle Haak, Chef Instructor

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FOX VALLEY COUNTRY CLUB

Craig Landslitttle, Executive Chef
Roasted Chicken and Leek Canape
Poached Pear and Marscapone Ice Cream

GENESEE VALLEY BOCES

Nathan Koscielski, Chef Instructor
White Bean, Manchego and Chorizo Stuffed Quail, Fire
Roasted Red Pepper Coulis
Roasted Peruvian and Sweet Potato Salad with Arugula &
Charred Sweet Corn, Fennel Lime Vinaigrette
Watermelon/Mint Aqua Fresca, Brunoise Cucumber

HENS HONEY BEE FARM

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HARKNESS CAREER CENTER, ERIE ONE BOCES

Tina Fago, Baking and Pastry Instructor
Kevin Labin Chef Instructor
Laureen Sikora Chef Instructor
Scott Steiner CEC, Chef Instructor
Deconstructed "Cupcake" Bar
Fontinella and Pancetta Stuffed Chicken Thigh, Roasted
Poultry Maderia Demi Glace, Mini Vegetable Bundle,
Caramelized Pearl Onion, Buttermilk Yukon Gold Puree,
Ruby Red Virgin Mimosa, Candied Kumquat

LE METRO

Keith Zephro, Executive Chef
Roasted Tomato and Sweet Pepper Bloody Mary
with Confit Vegetables
Grilled Potato Vichyssoise, Assorted Breads and Spreads
Braised Lamb with Dauphine of Root Vegetables,
Butter Leeks and Lamb Demi Glace
Foie Gras Pound cake French Toast, Port Wine and Bing
Cherry Ice Cream, Almond Whipped Cream

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Johnathon Oaks, Wine Maker
Gerod Thurber, Tasting Room Manager
Selection of Local Red and White Wines

continued on back page

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• Next Meeting •

May 21 • 6pm
DODMAN MEATS
Michigan Street
Buffalo, NY

• Epicurean Deadline •
3rd Monday of the Month.

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LIBROCK FARM

Judy Librock
Natural Certified Angus Beef

MCCULLAGH COFFEE

Pat Mullen Coffee Service

NCCC CULINARY ARTS

Mark Mistriner CEC, Culinary Arts Coordinator
John Matwijkow, Chef Instructor
Vince Filippelli, Chef Instructor
Chicken and Andouille Sausage Gumbo
Barley Arancini Red Pepper Jam

NORTHSTAR TAVERN

John Davidson CEC, Owner
Sponsored by Mid-State Food Brokers
Apple Honey Smoked Ribs, Apple/Fennel Slaw

PARK COUNTRY CLUB & T-MEADOW FARMS

James Roberts CEC, Executive Chef
Rich Tilyou, Owner/Farmer
Braised Pork Belly Steamed Buns "Momofuku Style"
Brown Sugar and Ginger Glazed
Pork Shoulder "Bo Ssam" Lettuce Wraps
Traditional "Banchan" Style Side Dishes and Condiments –
House-made Kimchi, Sweet and Salty Pickles,
Korean Chili Paste, Pickled Radishes, Hot Chilli Pepper
Salad, Marinated Tofu, Pickled Oysters

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Heritage Meats:
Rabbit, Quail, Turkey, Geese, Duck, Goat & Lamb

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Shrimp and Salmon Cakes

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Chuck Incorvia
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JJ and Kevin Richert, Executive Chefs
Pulled Pork Ice Cream Cones

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