



Epicureans

April 2013

Upcoming Meetings & Events:

APRIL 21 • NOON



Marquis de Lafayette Hotel
391 Washington Street
Buffalo, NY 14203



Cost: \$30 per person

Dress Code: Casual

For Tickets go to:

www.TasteOfCulinary.com

Tickets will also be available at the door.

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7th Annual Taste of Culinary April 21st Knowledge Bowl Team Struck Gold in Verona, NY

Our 7th annual Taste of Culinary is scheduled for April 21, 2013 at the Marquis de Lafayette Hotel. Our event chairperson, Calvin College CCC, has been very busy with organizing this event and we have over 25 culinary displays and wineries. This event will start the restaurant week out well. Tickets have been selling well and it looks like we will have over 400 people attending this event. There will not be an April Social Meeting. The Taste of Culinary will constitute our meeting. This is our first function at the new Hotel, and it is promising to be a good turnout.

Thank you to Niagara Falls Country Club, John Burden CEC, and staff for a great evening and dinner at our March Social meeting. The dinner was sponsored by Will Poultry Co. and featured Meyer Natural Angus Beef, which we had for an entrée (filet of sirloin). We swore in six new members and had an enjoyable evening. Thank you to Mike McKenna for organizing the dinner.

Our annual golf outing will be Monday, July 29th at The Lockport Country Club. We have a new format this year, starting with Breakfast at 7:30am, Tee off at 9am, and Lunch at 1 pm. Hope you can join us for our annual outing...it is always a great time!

The Northeast Regional Conference in Verona, NY, March 17-20 was very well attended by our chapter. Thank you & Great Work to Maria Iacovitti CEPC, for representing us in the Pastry Chef of the Year Competition. Our Knowledge Bowl team from ECC City Campus, coached by Dorothy Johnston CEC, CCE, AAC, came home wearing Gold Medals after an exciting Jeopardy style competition! Great Work Team!

We also did well at the Conference with some awards...Congratulations to Connie Walmsley CEC, AAC, for receiving a President's Medallion from ACF National President Michael Ty CEC, AAC. Scott Steiner CCE, was recognized by President Ty with a "Cutting Edge" Award for his dedication to last year's conference. Also, Our chapter received a Chapter Achievement award! Great Work Everyone!

Our next Social meeting /party will be the ACF of Greater Buffalo's Appreciation Party at the George F. Lamm Post Grove, Williamsville. Scott Steiner CCE, has designed this special event scheduled for May 18, 2013. We are planning on food, live band, and thanking everyone who has helped us out the past few years with progressing our chapter. This is a free event for our members.

John Matwijkow, CCE



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ACF of Greater Buffalo's

Golf Outing

July 29, 2013

Lockport Country Club

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Monte Dolce

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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.

Help Wanted:

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.

Vizcarra Vineyards at Becker Farms

3760 Quaker Rd., Gasport, NY 14067
Looking for Prep cook/cook Position. Minimum two years experience. Email resume and references to: Amanda@Beckerfarms.com

Windows On The Green/Westwood Country Club

772 N. Forest Drive. Williamsville, NY 14221
Please contact Executive Chef Joe Urtel, 632-3040. Pay commensurate with experience

Asa Ransom House

Part time line cook needed for established fine dining restaurant. Responsibilities include preparing dinners, sauces, creating daily specials and maintaining a professional positive attitude. Email resume to info@asaransom.com or call to set up an interview (716) 759-2315

Save the Date

APRIL 21 • 12 – 3:30PM

Taste of Culinary
Lafayette Hotel
For tickets (\$30.00 per)
www.TasteofCulinary.com

MAY 4 • 7AM

Certification Exam
ECC North Campus

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

MAY 18 • 5PM

ACF of Greater Buffalo
Appreciation Party
Live Music, Food, and
a Great Time

JULY 29 • GOLF OUTING

Lockport Country Club
Change of Format:
Breakfast at 7:30am,
Tee off at 9am,
Lunch at 1 pm

Please welcome our NEW MEMBERS

who were sworn into the
ACF of Greater Buffalo at our
March Social Meeting:

Tina Borden
Adam Irmer
Chelsea Kwasniewski
Marina Stapleton
Jessica Walters
Andrew Muhlbauer

Please be aware that if you are a new member and have not been sworn in at one of our social meetings, please bring it to the attention of a board member. We will then schedule a swear-in at an up-coming ACF of Greater Buffalo social meeting.

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Thank you to the Niagara Falls Country Club for hosting a very nice sit-down dinner for our March Social Meeting. John Burden CEC, the kitchen staff and service staff executed a great evening.

Congratulations to our Knowledge Bowl Team! Our Knowledge Bowl Team received a Gold Medal at the Regional Conference in Verona, NY – March 17th-20. Dorothy Johnston, CEC, CCE, AAC, coached the team. The team members consisted of ECC city campus students; Jessica Walters (captain), Tina Borden, Marina Stapleton, Chelsea Kwasnewski and Andrew Muhlbauer (alternate). Jessica Walters wrote a synopsis of how well the team performed in this issue of the newsletter...

Thank You to Maria Iacovitti, CEPC, for being our chapter representative for this year's Pastry Chef of the Year Competition at the Regional Conference in Verona, New York. Chef Maria's dessert presentation was executed very well.

Congratulations to all our Members on being recognized with a Chapter Achievement Award at Northeast Regional Conference in Verona, NY from ACF Northeast Vice President, William Tillinghast, CEC, AAC, MBA.

Congratulations to Connie Walmsely CEC, AAC, on receiving a President's Medallion at the Northeast Regional Conference in Verona, NY from ACF National President Michael Ty CEC, AAC. John Matwijkow CCE, accepted the award on Connie's behalf.

Best Wishes to Jennifer Steiner on her recovery from recent surgery. Jenn is doing very well, making great strides on her recovery already!

Congratulations to Scott Steiner CCE, on receiving the Cutting Edge Award at the Northeast Regional Conference in Verona, NY from ACF National President Michael Ty CEC, AAC.

Chef Educators: Please forward student names that you would like to recognize that are graduating in May for the next Epicurean.

The chapter is interested if there are any members out there that have access to any historical photos of our Buffalo Chapter through the years. If you have any photos, please contact Mark Wright, CEC, AAC or Paul Cannemela, CCE at your convenience. We would like to design an ongoing time-line of the chapter progression over the years.



IMPROVED WEBSITE!

Take the time to Check it Out!!

www.acfofbuffalo.net

ACF Membership Applications are now available on-line



New Feature ~ Member E-Mail Directory

- Go to Member Login
- Enter your e-mail address that you registered with the ACF & the password: ACF
- 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 2013 Meeting Schedule

JANUARY	Holiday Party 1/13/2013	Board Meeting 1/7/2013
FEBRUARY	Social Meeting 2/11/2013	Board Meeting 2/18/2013
MARCH	Social Meeting 3/11/2013	Board Meeting 3/25/2013
APRIL	Taste of Culinary 4/21/2013	Board Meeting 4/15/2013
MAY	Social Meeting 5/18/2013	Board Meeting 5/14/2013
JUNE	Social Meeting 6/10/2013	Board Meeting 6/17/2013
JULY	Golf Outing 7/29/2013	Board Meeting 7/15/2013
AUGUST	Social Meeting None	Board Meeting 8/26/2013
SEPTEMBER	Social Meeting 9/9/2013	Board Meeting 9/23/2013
OCTOBER	Social Meeting 10/21/2013	Board Meeting TBA
NOVEMBER	Social Meeting 11/18/2013	Board Meeting TBA
DECEMBER	Social Meeting TBA	Board Meeting TBA

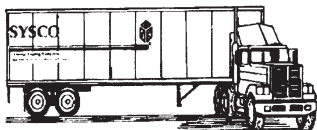


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ACF of Greater Buffalo APPRECIATION PARTY

On Saturday May 18, 2013 at 5:00pm, the ACF of Greater Buffalo will be hosting an appreciation celebration for everyone who has supported our organization over the past few years. It has been a long tough road, but our chapter is on track after our debacle up in Toronto in 2006. Many of our members and supporters have worked tirelessly to get our chapter back to where it belongs. This event will recognize the supporters and provide a fun, relaxing and enjoyable atmosphere for our ACF “family” to celebrate. The event will take place at the George F. Lamm Post Grove, 962 Wehrle Drive, Williamsville New York 14221. The event will be completely free of charge for all guests. Beer, wine and soft drinks will be served as well as some fun and tasty food. This will be a very causal event. There will be live music and dancing so make sure you bring your dancing shoes. It should be a blast. Invitations will be mailed out shortly. I hope to see you there.

Sincerely,
Scott Steiner CCE
ACF of Greater Buffalo
Chairman of the Board

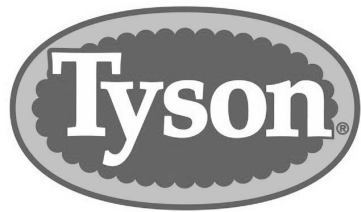
ACF of Greater Buffalo BRINGS HOME GOLD MEDAL

Let's just get it out of the way: we all know the stereotypes about Buffalo. Whether it's the weather, the Bills, or the Sabres, we're always the underdog. Well look out America, ECC City & The ACF of Greater Buffalo brought home gold in the annual Baron H. Galand Knowledge bowl competition. This competition is designed using a Jeopardy/Trivia style format.

This year's knowledge bowl team consisted of five second-year students from ECC City Campus: Chelsea Kwasinewski, Tina Borden, Marina Stapleton, Andy Muhlbauer, and myself. It was the consensus that we've never studied for anything more in our life, than we did for this competition. Nervous got the best of us in the first round, and the score reflected that. I thought our coach Chef Dorothy Johnston was going to pass out. Negative 30, terrible, needless to say we were pretty freaked out that we just got whooped to Muskoka, a Canadian team! After we were led back to the sequestering room, we stopped, took a breath and started to map out subjects that we covered, hadn't covered, and reviewed furiously. This strategy worked to our advantage. In round 2, we scored an astonishing 280 points, and round 3, another 240 points! Every round was an emotional roller coaster to see how far we could go. We made it through two more rounds before being eliminated to commendable Hocking College. In regards to rank, our team came in 4th. As for medaling in the competition, our second & third round combined scores achieved gold!

It was a privilege, and an honor to represent our school and most importantly our Chapter at the 2013 ACF Northeastern Regional. From the bottom of our hearts, we thank you for the experience of a lifetime. Let's go Buffalo!

Jessica Walters – Team Captain



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One-Day ServSafe Seminar & ServSafe Certification Exam Session

Session Date: Wednesday, May 15, 2013

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 microworld; food allergies, the safe foodhandler, the flow of food, and food safety management systems.

Seminar: 8:30am - 3:30pm **Exam:** 3:45pm - 5:00pm

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

Attendees/Fee: \$75.00 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?

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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

ACF of Greater Buffalo Membership at a Glance – April 2013

Membership Type	Count	Percentage
Junior Culinarian:	1	0.69 %
Student Culinarian:	26	18.06 %
Culinarian:	9	6.25 %
Allied:	0	00.00 %
Associate:	14	9.72 %
Professional Culinarian:	77	53.47 %
Senior Professional Culinarian:	15	10.42 %
Culinary Enthusiast:	2	01.39 %
Total Membership Count:	144	

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**April 21 • NOON
TASTE OF CULINARY**

Lafayette Hotel
391 Washington Street
Buffalo, NY 14203

• Epicurean Deadline •
3rd Monday of the Month.



*For your
contributions
and support
throughout the
years. We feel
it is time to
extend our
sincere
appreciation
for all that you
have done.*

All Buffalo ACF Members and One Guest
are Cordially Invited to Our ACF
Appreciation Party

Cocktail Hour:
5:00 -6:30pm

Recognition Presentation:
6:30pm

Followed by:
Casual Dinner & Dancing

Where: The George F. Lamm Post Grove

(Located Directly Behind the Main Building)
962 Wehrle Dr
Williamsville, NY 14221

When: Saturday, May 18, 2013 - 5:00pm

Come & Join Us For:

Beer, Wine, Soft Drinks, an Array of Fun and Tasty Food,
a Recognition Presentation & Live Music

Remember this is a Casual / Grove Event: Please Dress
Accordingly for a Possible Crisp May Evening.

This Event is Complementary.

**R.S.V.P with Scott Steiner @ 716-698-5909 or
Ssteiner@niagaracc.suny.edu by May 8, 2013**