



# Epicureans

April 2017

## Upcoming Meetings & Events:



28 OLD FALLS STREET  
NIAGARA FALLS, NY 14303

**SUNDAY, APRIL 2ND**  
**12:00 PM - 3:30 PM • \$30**  
TICKETS AVAILABLE AT THE DOOR

FOR MORE INFORMATION  
716-417-4468

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**

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## The President's Message

**Community** was the buzz word used at the recently held Chef Connect NE/SE Regional Conference in New York City February 28 through March 3. I had the privilege to represent the Buffalo Chapter at this conference and it was a very positive learning experience.

The theme of the conference was “Connect with your Community”. It was generally agreed upon by our organization, the needs to move beyond discussing diversity, since it’s a concept already in place and accepted in every part of society, including our kitchens. The conference focused on taking diversity a step further and applying it to our communities. To maintain a strong, thriving Chapter, we need to reach out to schools at both the secondary and college level. We need to get the word out to the students about the benefits of joining the ACF. When students are exposed to culinary competitions, volunteer for community events and network with chefs, it benefits all.

In order to gain community- wide interest, we need to reach out by donating our time and talents to help others. We need to collaborate together on events not only benefitting ACF but other organizations including the Junior League of Buffalo, the Chamber of Commerce, the CMAA, CFSA just to name a few. Our unified efforts should encompass common goals. Whether it’s participating in community initiatives through sharing of food or cooking together, the ACF should take advantage of these unique opportunities. These experiences can be shared with a broader audience, perhaps leading to additional dialogue and interest about our professional organization. As chefs, culinary educators, restaurateurs’, allied and associate members, it is our responsibility to mentor students and young chefs. We need to build enthusiasm about our great profession and then lead by example. That is what Connecting with your Community is all about.

This month our chapter is hosting the Taste of Culinary Event April 2 and the Culinary Salon April 29. Let’s all work together to spread the word about these exciting events and bring awareness to what the ACF Greater Buffalo Chapter has to offer!

Fraternally yours,  
*Jacqueline Bamrick, CEC, AAC*

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Maria Iacovitti, CEPC

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

### President / Epicurean Editor in Chief

Jacqueline Bamrick, CEC, AAC  
 Erie Community College  
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 E: bamrick@ecc.edu

### Vice President

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 H: 835-0223 W: 632-2502  
 E: ma\_rias208@hotmail.com

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 C: 716-480-2392  
 E: janemaid23@gmail.com

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### Sergeant-at-Arms

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

### Directors-at-Large

John Burden, CEC, AAC  
 C: 716-946-3921  
 E: chefburden@yahoo.com

### Robert Lukasik

Erie Community College  
 H: 491-9131  
 E: lukasik831@msn.com

### Nathan R. Koscielski, CCE

Niagara Falls Culinary Institute  
 E: chefnatek@gmail.com

### Junior Board Member

### Nicholas Geary

C: 585-353-4559  
 E: ngeary18@gmail.com

### Associate Members

### Kevin Barron

Sysco Foodservice  
 C: 716-604-6811  
 E: ice1234@msn.com

### Charles Martin

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

### Dorothy Morton

Buffalo Hotel Supply Food Service Solutions  
 W: 691-8080

### 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  
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Education Chairperson ..... **Monte Dolce**

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

### TASTE OF CULINARY

APRIL 2ND 2017  
 NIAGARA FALLS CULINARY INSTITUTE  
 28 Old Falls Street ▪ Niagara Falls, NY 14303

### BOARD MEETING

APRIL 8TH 2017 ▪ 5:00PM  
 ECC NORTH CAMPUS  
 Erie Room Restaurant

### CONTEMPORARY HOT/ PATISSERIE ACF COMPETITION

APRIL 29TH 2017  
 NIAGARA FALLS CULINARY INSTITUTE  
 28 Old Falls Street ▪ Niagara Falls, NY 14303

### SOCIAL MEETING

MAY 8TH 2017 ▪ 6:00PM  
 RICH PRODUCTS  
 One Robert Rich Way ▪ Buffalo, NY 14213

### GOLF OUTING

AUGUST 7TH 2017  
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 6061 Broadway ▪ Lancaster, NY 14086

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## One-Day ServSafe Seminar & ServSafe Certification Exam Session

- Session Date:** April 26 2017
- 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 micro world; food allergies, the safe food handler, the flow of food, and food safety management systems.
- Seminar:** 8:00am - 4:30pm
- 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
- Commission on Dietetic Registration, Academy of Nutrition & Dietetics continuing education credits: CPEUs awarded at 6.5 CPE Level 2, 3, Learning code need 8040*
- Attendees/Fee:** \$95.00 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?** Local and National Restaurant Chains, Long-Term Care Employees, School Lunch Meal Programs, Food Manufacturers, Dietitians, Food Service Directors, Country Clubs, Local and National Hotel Chains, Correctional Facility Employees, Retailers
- 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

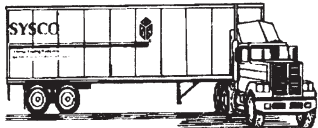


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## HELP WANTED

Please contact Rob Lukasik - [lukasik@ecc.edu](mailto: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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## 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.**

## people in the news

*Sympathy / Prayers / Congratulations / General Comments:*

**Our sympathy** to John and Ann Burden on the passing of Ann's father, James Schmatz. Our thoughts and prayers are with the Burden and Schmatz families at this sad time.

**Thanks** to BHS Foodservice Solutions Inc., Dorothy Morton, the Sales Support Staff and Chefs for hosting a fun filled and informative meeting March 20. Everyone in attendance enjoyed an excellent presentation on Combi Ovens, delicious food and cocktails!

**BHS generously donated** a Kitchen Aid Mixer for a raffle prize and the proceeds from the raffle were presented to the Buffalo Chapter ACF. We appreciate your continued support!

**Chef Jake Brach** is planning a wonderful dinner meeting, Monday, May 8 at 6:00pm at Rich's Atrium. We will be having experts in the field of wild mushroom cultivation, brewing and whiskey. A three course dinner is planned, and it is encouraged to make reservations in advance by May 2 to Monte Dolce at [kdolce@mac.com](mailto:kdolce@mac.com) or 716-604-8881.

**Please note** the next Certification Exam will be April 22 at Erie Community College, North Campus. Please contact Chef Mark Wright with any questions, [wrightm@ecc.edu](mailto:wrightm@ecc.edu).

**IMPORTANT NOTE!** As previously announced, the Epicurean will no longer be printed and mailed out. We have gone to a digital format. For anyone concerned about access to a computer, we can still print a limited number of copies.

Charlie Martin  
716-359-5950



# VOTE

2017 is a National Election Year for the ACF, we have 7 candidates for National President 2 each for Treasurer and Secretary. All of these candidates are well qualified and most have held a national office before. We also must elect a regional Vice President from 3 well deserving Chefs as well.

Check out the ACF website for more information on the candidates. Voting will begin on May 1 and continue (on-line) to May 26, 2017. Ballots will be sent via email, please make sure you have a valid email address at the National Office.

All ACF members in good standing may vote; student culinarians (High School or equivalent); Culinarians ( Post-secondary, recent graduates) and Professional ( those in the industry with more than 5 years' experience). The ACF uses a point system, ¼ student culinarian, ½ post secondary, 1 for professionals.

Please remember to vote, we have a large chapter, we have great amount of vote to spread around, so let's vote and show the rest of the chapters in the region and nationally how strong we are and what an important role we can play in the ACF.

## **THE CANDIDATES FOR PRESIDENT ARE:**

**STAFFORD DECAMBRA**, PAST CHAIR AAC

**MICHAEL DIEHL**, CURRENT SOUTHEAST REGION VP

**DAVID IVEY SOTO**, PAST NATIONAL SECRETARY

**JEFF BACON**, PAST SOUTHEAST REGION VP

**JAMES TAYLOR**, PAST NATIONAL TREASURER, SECRETARY AND PAST NORTHEAST REGION VP

**BILL TILLINGHAST**, CURRENT NATIONAL TREASURER, PAST NE REGION VP

**DAVID RUSSEL**, PAST CENTRAL REGION VP

## **THE CANDIDATES FOR TREASURER:**

**CHRIS DONATO**

**JOE AIELLO**, PAST NATIONAL TREASURER

## **THE CANDIDATES FOR SECRETARY:**

**KYLE RICHARDSON**, CURRENT NATIONAL SECRETARY

**MICHAEL RODDEY**

## **CANDIDATES FOR NORTHEAST REGIONAL VP**

**MARK KENT**, AKRON-CANTON CHEFS

**CHRIS NEARY**, ACF LONG ISLAND

**BARRY YOUNG**, ACF COLUMBUS

# ACF Sanctioned Competition

## The Niagara Falls Culinary Institute

### **Categories:**

#### *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.

### **Show Chair:**

Scott Steiner CCE, AAC

**Cell:** 716-698-5909

**Email:** ssteiner@niagaracc.suny.edu

### **Location:**

The Niagara Falls Culinary Institute  
28 Old Falls St.  
Niagara Falls NY, 14303

### **Date:**

**Saturday, April 29, 2017**



**Student Fee: \$50.00**

**Professional Fee: \$100.00**

See the most current appropriate competition manual for more details regarding the competition category.

<http://www.acfchefs.org/ACF/Events/Competitions/ACF/Events/Competitions/>

# TASTE of CULINARY



Presented by

## THE AMERICAN CULINARY FEDERATION OF GREATER BUFFALO

**SUNDAY, APRIL 2, 2017**  
NOON-3:30 PM

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