



# Epicureans

March 2017

## Upcoming Meetings & Events:

### ACF of Greater Buffalo Monthly Social Meeting



**BUFFALO HOTEL SUPPLY  
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375 COMMERCE DRIVE  
BUFFALO, NY 14228

**MONDAY, MARCH 20<sup>TH</sup>  
6:30 PM**

*Business casual dress preferred*

**NO CHARGE**

**RSVP BY MARCH 13<sup>TH</sup>  
MONTE DOLCE  
kdolce@mac.com  
OR  
716-604-8881**

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

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## The President's Message

Spring Forward!!! The winter is behind us and we look ahead to Spring! This time of year is always busy for our Chapter. We start the month off on Tuesday, March 14 honoring Charlie Martin at the annual CSFA Dinner. The Saturn Club is hosting this year's event, and sure to please. The menu looks great and of course, the ambiance of the club outstanding. Charlie has been a member of the ACF for numerous years, and willing to offer his assistance whenever called upon. He is so deserving of this award. Please mark your calendars for that date and call Monte before March 6 with reservations. Please refer to the flyer in this Epicurean for the details.

The Social Meeting will be March 20 at BHS Foodservice Solutions at 6:30 pm. This meeting is hosted by Buffalo Hotel Supply Foodservice Solutions and Dorothy Morton, has planned an interesting evening. BHS Corporate Chef Dan Parks will present an educational demonstration on Combi-ovens and Merrychef. Chef Parks has an excellent agenda planned and this meeting will be free of charge. Students are encouraged to attend. There will also be a Kitchen Aid give away. Reservations will be accepted to Monte Dolce (kdolce@mac.com) until March 14. See Flyer for address and further details.

The largest fundraiser for our Chapter, is always in the Spring, the Taste of Culinary. The date is Sunday, April 2 at Niagara Falls Culinary Institute. We hope to see you there. Nathan Koscielski, CCE and Jane Cook are Chair and Co-chair and in need of volunteers to work that day. Please give what time you can to help out and make this event successful. Reach out to fellow culinarians, chefs, restaurants and schools to help attain our goal of having at least 30 participants. The community supports this event very well and we want to keep the momentum going!

The month ends with an ACF Sanctioned Culinary Salon scheduled for Saturday April 29 at NFI. Scott Steiner, CCE, AAC is Show Chair of this event. Categories will be student level and professional level Contemporary Hot Food and Patisserie. Scott will be teaching a competition class on Thursday evenings starting March 2 at 5:00pm. All interested candidates are welcome to attend and work with Scott. Information was in the February edition of the Epicurean. Contact Scott with any questions – ssteiner@niagaracc.suny.edu.

It was nice seeing our members at the Mahony Restaurant on February 13 for the Social Meeting. All in attendance enjoyed the meeting, the food and the camaraderie. It is always good to get together to network and visit with our fellow chefs, colleagues, purveyors, teachers and retired folks. Chef Brian and his staff welcomed our group to their establishment. Thank you to the Mahony for making our evening very nice.

As you can see, the Greater Buffalo Chapter has a full calendar. Please get involved where and when you can – we need to work together to move our organization forward and keep the ACF active and engaging for the members and the community.

Fraternally yours,  
*Jacqueline Bamrick, CEC, AAC*



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E: Tweeko34@aol.com

**President / Epicurean Editor in Chief**

Jacqueline Bamrick, CEC, AAC  
Erie Community College  
H: 361-1473 W: 716-851-1035  
E: bamrick@ecc.edu

**Vice President**

Maria Iacovitti, CEPC  
Brookfield Country Club  
H: 835-0223 W: 632-2502  
E: ma\_rias208@hotmail.com

**Secretary**

Jane Cooke  
Osteria 166  
C: 716-480-2392  
E: janemaid23@gmail.com

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H: 626-6720 W: 645-5013  
C: 374-0488  
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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: barronkevin@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  
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  
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C: 716-574-0209 F: 716-614-6833  
E: Tweeko34@aol.com

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

### CFSA SILVER MEDAL DINNER

MARCH 14TH 2017  
THE SATURN CLUB

977 Delaware Avenue ▪ Buffalo, NY 14209

### SOCIAL MEETING

MARCH 20TH 2017 ▪ 6:30PM

BHS FOODSERVICE SOLUTIONS

375 Commerce Drive ▪ Buffalo, NY 14228

### TASTE OF CULINARY

APRIL 2ND 2017

NIAGARA FALLS CULINARY INSTITUTE

28 Old Falls Street ▪ Niagara Falls, NY 14303

### 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 ▪ 6:30PM

RICH PRODUCTS

One Robert Rich Way ▪ Buffalo, NY 14213

### GOLF OUTING

AUGUST 7TH 2017

LANCASTER COUNTRY CLUB

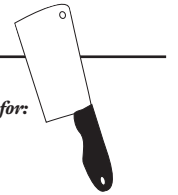
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## One-Day ServSafe Seminar & ServSafe Certification Exam Session

**Session Date:** March 22 & 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

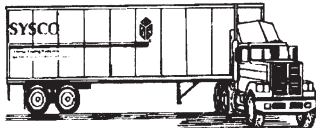


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## HELP WANTED

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.**

## Membership at a Glance December 2016

Membership Type	Count	Percentage
Associate:	8	4.90 %
Culinarian:	5	3.10 %
Culinary Enthusiast:	2	1.20 %
Professional Culinarian:	100	61.30 %
Senior Professional Culinarian:	15	9.20 %
Student Culinarian:	33	20.20 %
<b>Total Membership Count:</b>	<b>163</b>	

## people in the news

Sympathy / Prayers / Congratulations / General Comments:

**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



*You are invited to the  
Annual Council of Food Service Associations  
Silver Medal Award Dinner*

HONORING

*Charles R. Martin*

TUESDAY, MARCH 14TH 2017

*The Saturn Club*

977 DELAWARE AVENUE, BUFFALO, NY

RSVP WITH MONTE DOLCE - BY MONDAY MARCH 6, 2017

EMAIL: KDOLCE@MAC.COM CELL: 716 - 604-8881

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*MENU*

**6:00PM RECEPTION**

CASH BAR (NO CREDIT CARDS)

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**7:00PM DINNER**

**SALAD**

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IN PARMESAN- REGGIANO CHEESE CUP

**ENTRÉE**

TOASTED ALMOND AND DELICE DE BOURGOGNE BRIE CRUSTED FILET OF TENDERLOIN

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American Culinary Federation



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is hosting the

## ACF March Social Meeting

March 20th, 2017 @ 6:30pm-8pm NO CHARGE

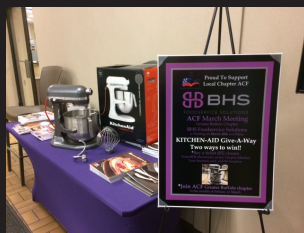
Appetizers and Beverages will be served

A Demonstration by Chef Lawrence Parks - Combi Oven 101

Members in attendance earn 1hr. = 1 CEH

## KITCHEN-AID Give-A-Way

Buy a ticket (\$5) for a chance to WIN!



**\*\*\* Reservations Accepted until March 14 \*\*\***

Contact Monte Dolce at (716) 604-8881 or email: [kdolce@mac.com](mailto:kdolce@mac.com)

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