



# Epicureans

April 2017

## Upcoming Meetings & Events:

### ACF of Greater Buffalo Monthly Social Meeting

THE ATRIUM



ONE ROBERT RICH WAY  
BUFFALO, NY 14213

MONDAY, MAY 8<sup>TH</sup>  
6:00 PM

*Business casual dress preferred*  
**\$10**

RSVP BY MAY 2ND  
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

The Buffalo Chapter hosted yet another successful “Taste of Culinary” event April 2. I was recently reminiscing about the first event and amazed at the growth of the “TOC” over the last 11 years. Starting off the first year with 12 food stations, we now have 25-30, as well as participation of local breweries and wineries. Each year this event gets bigger and better, with new faces and new vendors joining us. Many interesting food stations, beverages and desserts. There is no way a guest leaves the event hungry!

The saying “it takes a village” is certainly applicable to the Taste of Culinary. Thanks to Nathan Koscielski, CCE, for stepping up to Chair the event, NFCI for hosting and the ACF Board for support and planning efforts. Everything went smoothly, and those attendance enjoyed a wonderful afternoon. Thank you, Dory Matwijkow, for handling tickets sales and the registration table with the help of Phyllis Venezia and Neal Plazio. We also appreciated the efforts of Sabrina Faso and students from NFCI who handled the raffle and 50/50 split club ticket sales. Everyone had an important job to do and graciously pitched in where and when needed.

Thank you to the chefs, students, culinary schools, restaurants, vendors, breweries and wineries that spent that day with us and showcased their specialties. The bar was raised even higher this year. It was a remarkable mix of flavors and tastes. The proceeds from this event will help fund the E.C.C. and NFCI Culinary Scholastic Scholarship, as well as the Chef and Child Program, which educates children about nutrition and healthy eating. ACF’s mission nationally and locally is to make a positive difference in the lives of students and young people entering this profession.

Special Thanks to the judges from the National Restaurant Association, Frank Caccamise, Tony Mauro and George Schaeffer. After tastings were completed and critiques provided, the competition winners were selected. They were: Niagara Falls Culinary Institute for “Best Food in the Scholastic Category,” Seneca Gaming and Casino for “Best Food in the Professional Category,” Cupcaked for “Best Dessert,” and Saturn Club for “Best Beverage.” Congratulations to our winners!

As a reminder, The Culinary Salon will take place Saturday, April 29 at NFCI. Even if you are not participating, I encourage you to join us. Chef Steiner, CCE, AAC has an excellent agenda planned and you can support the chefs who will be competing that day. It will be a valuable learning experience for all involved.

In closing, please remember to contact Monte Dolce by May 2 to make a reservation for the May 8<sup>th</sup> meeting at Rich Products Atrium. Don’t miss this informative and exciting meeting. Chef Brach and Rich’s are pulling out all the stops. Menu and details are included in this edition of the Epicurean. I hope to see there!

Fraternally yours,

*Jacqueline Bamrick, CEC, AAC*

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# Chef OF THE Year

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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

### CONTEMPORARY HOT/ PATISSERIE ACF COMPETITION

APRIL 29TH 2017

NIAGARA FALLS CULINARY INSTITUTE  
28 Old Falls Street ▪ Niagara Falls, NY 14303

### BOARD MEETING

MAY 8TH 2017 ▪ 4:45PM

RICH'S ATRIUM

One Robert Rich Way ▪ Buffalo, NY 14213

### SOCIAL MEETING

MAY 8TH 2017 ▪ 6:00PM

RICH PRODUCTS

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### GOLF OUTING

AUGUST 7TH 2017

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## people in the news

*Sympathy / Prayers / Congratulations / General Comments:*

**Our deepest sympathy to** John, Dory, Austin and Jake Matwijkow on the passing of John's Stepfather, George Ward. Mr. Ward passed away March 30. Please keep the Matwijkow family in your thoughts and prayers.

**Reminder** ACF of Buffalo is hosting a Culinary Salon. Chef Scott Steiner CCE, AAC is the Show Chair. It will be held at NFCI, Saturday April 29. The competition will be student and professional level, contemporary hot food and patisserie. Come and support the competitors. Good Luck to all participating.

**It is important** to keep your contact information current at the ACF National Office. Notify Katie Hunter ([khunter@acfcchefs.net](mailto:khunter@acfcchefs.net)) with any changes re: email, phone number and address. The office is very attentive and responds quickly.

**Please note** we are experiencing some problems with the link to Buffalo Chapter ACF Website ([www.acfofbuffalo.net](http://www.acfofbuffalo.net)). Please use the following link for the time being until the issue is resolved:

[www.westernnewyork.localfoodservice.com/acf](http://www.westernnewyork.localfoodservice.com/acf). The site is updated and contains current board member list and the social meetings for each month.

**Sending good thoughts and prayers to** Charlie Martin and Monte Dolce, as they are both healing from minor surgery.

**The Epicurean** is a vital link to keep our members current and interested. We encourage members to send information and articles of interest for publication. News bites, photos, trends, perhaps a favorite recipe you would like to share, would be greatly appreciated. Please email Rob Lukasik ([lukasik@ecc.edu](mailto:lukasik@ecc.edu)) your admissions by the 20th of each month.

**Thank you to** the following individuals and businesses generously donating products for the Taste of Culinary and/or donations for the raffle:

Maplevale Farms - Charlie Martin Curtze - Bob Schmidle

SYSCO Syracuse - Kevin Barron Canada Cutlery

Buffalo Cheese Traders - Michelle Stevens & Charlie Ohl

Russell's Steaks, Chops, & More & Salvatore's Grand Hotel

Seneca Niagara Resort & Casino

On behalf of the Board of the Directors, we thank all who participated and volunteered their time and talent to make this event a success.

**Chef Jake Brach, CCC, PC1 and Rich Products** will be hosting our May Meeting. Jake has a very interesting and fun evening planned for our members. He has secured "Niagara Spirits"- Craft Spirits," "Rooted Locally"- Fresh Sprouts, and micro greens, Rich's Barista, preparing espresso drinks, and on-trend beverage ideas, as well as a few other folks to meet and sample their products. We will be treated to a farm to table prepared buffet, all gluten free.

#### Dinner Buffet Menu:

Garden Fresh Green with Sprouts & Microgreens

Pork and Chorizo Stuffed Savoy Cabbage

Local Spring Vegetable Ragout

Fresh Berry Cream Tart

(gluten free accommodations for dessert if needed)

Contact Monte by May 2 to make a reservation for this exciting, educational meeting!

**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



American Culinary Federation  
Greater Buffalo New York

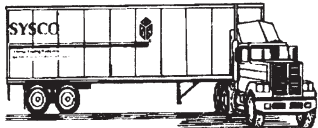


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## HELP WANTED

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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.**





# 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



# VOTE EARLY

2017 is a National Election Year for the ACF, all of the candidates for President, Treasurer and Secretary are well qualified.

We also must elect a regional Vice President from 3 well deserving Chefs as well.

Ballots will be sent via email, please make sure you have a valid email address at the National Office. If you do not receive an email please contact the National office – or give me a call and I will walk you through it.

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 part we, the Buffalo Chapter, can be in the region and nationally.

I personally know most of the candidates, and some I have served with on the national board, as a current member of the national board of directors I cannot publicly endorse any of these fine chefs. Needless to say they all bring something new and unique to the table and ACF will prosper and move forward who ever becomes President, Treasurer or Secretary.

It is the national board that governs the chapters, as a chapter we have a decisive vote at all national meetings, we make the crucial decisions that the board and ACF must work with in order to guide the federation .We have for years exercised that vote and we will continue to do so as a strong chapter.

I encourage you to vote, email or call a local chapter officer, they all have had contact with many of these candidates, check out on line the candidates platforms, get involved.

Sincerely  
Mark Wright CEC,AAC  
Chair, American Academy of Chefs



American Culinary Federation  
Greater Buffalo New York

**Groton, Connecticut** Chef Amelia Ruiz, Assistant Executive Chef for Campus Dining & Shops at UB took Bronze at this year's NACUFS Regional Culinary Challenge. Though she had taken bronze and silver in team competitions over the past six months, this was her first singles competition. The judges were impressed with many aspects of her Bone-In Pork Loin Chop with Mushroom Shallot Jus. Amelia enjoys the thrill of competing and has encourage other chefs at UB to get involved. Congratulations Amelia!

# Professional & Student Hot Food & Pastry Competition

*Saturday, April 29, 2017*

The Niagara Falls Culinary Institute



28 Old Falls St.  
Niagara Falls NY, 14303

- Parking in the attached parking ramp is free as long as you bring your ticket to the reception desk and get it stamped.
- If you park in the ramp, park on level 3 and enter the institute from that level.
- The competition will be held on the second floor in Lab 208.
- One entire side of the lab has windows for family and friend viewing.

## **Schedule:**

- 7:00am Continental Breakfast
- 7:30am Judges Meeting
- 8:00am Competitions Begin (Staggered by 15 minutes)
- 11:30am – 1:00pm Lunch Buffet
- 3:30pm Medal Ceremony





# Taste of Culinary

## EVENT PICTURES

