



Epicureans

May 2018

Upcoming Meetings & Events:

ACF of Greater Buffalo MONTHLY SOCIAL MEETING



THE TEWKSBURY LODGE
249 OHIO ST
BUFFALO, NY 14204

MONDAY, MAY 21
6PM

\$20/PERSON
INCLUDES A LIGHT BUFFET

RSVP TO
CHEFNATEK@GMAIL.COM
OR CALL OR TEXT
716-417-4468

Business Casual/Chefs Whites
Preferred for Meetings – NO JEANS

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 12th Annual Taste of Culinary was a success and very well attended, despite the nasty weather. An ice storm will not keep Buffalo folks from having fun! We enjoyed new vendors and restaurants this year providing an outstanding array of food samples, desserts and beverages. Many unique and interesting flavors were presented. All participants were enthusiastic and enjoyed the day. It is a nice opportunity to visit with industry colleagues, culinary educators, purveyors and vendors showcasing their products. Many students were in attendance from BOCES, SUNY Erie and NFCI. Thanks for getting involved and assisting with food stations, greeting guests and pitching in where needed.

Special Thanks to Nathan Koscielski, CCE, Chair and Dorothy Morton, Co-chair who dedicated their time planning and organizing the TOC, it was a one of the best yet! Thanks to the ACF Board of Directors for their support and assistance maintaining registration, raffle and the food/beverage/pastry competition. We have a dedicated Board working on the Chapters' behalf to ensure the ACF is moving forward and making a difference in the community and for our students. Thanks to Dory Matwijkow, Annie Burden, Tom Joseph, Lou and Phyllis Venezia and Eileen Wright for supporting our event and helping that day.

Thank you to SUNY Erie Community College, North Campus for hosting the TOC. The Faculty and students for executing the event, preparing food and logistics. Mark Wright, Rob Lukasik, Eric Bassett, Barb Warunek, Dan Buckley, Calvin College and Mike Roberts. Your support was very much appreciated.

Thanks to our judges from the National Restaurant Association, Frank Caccamise, Tony Mauro and George Schaffer. After tastings and critiques were complete, the winners were selected. Congratulations Niagara Falls Culinary Institute for Scholastic Category; Cupcaked for Professional Dessert; Flying Bison for Beverage and Seneca Niagara Resort & Casino for Professional Category. It was a tough competition with many excellent food selections.

This event was made possible from the support of local restaurants, culinary schools, country clubs, wineries, distilleries and microbreweries. We thank you for getting involved and making the 12th Annual Taste of Culinary a success.

Please circle your calendars for Sunday, June 24, for the Chef of the Year Gala Dinner honoring Neal Plazio, CEC. The dinner will be held at UB Center for Tomorrow. Invitations for the Chapter will be mailed out in mid-May. We look forward to a wonderful celebration for Chef Neal.

Fraternally yours,
Jacqueline Bamrick, CEC, AAC



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Appointed Positions

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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

BOARD MEETING

MAY 7, 2018 5:00 PM

SUNY ERIE NORTH CAMPUS

6205 Main Street, Williamsville, NY 14221

MONTHLY SOCIAL MEETING

MAY 21, 2018 6:00 PM

THE TEWKSBURY LODGE

249 Ohio St, Buffalo, NY 14204



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HELP WANTED

Please contact Rob Lukasik- 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.

Seneca Niagara Resort and Casino

Sous Chef
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Please Note Directions on How to Join the ACF Online:

- 1) Go to <http://www.acfchefs.org>
- 2) Find the JOIN option under the MEMBERSHIP tab
- 3) Click the blue JOIN TODAY button on the right side
- 4) Enter your zip code and select the ACF of Greater Buffalo New York (NY061)
- 5) Click the blue JOIN TODAY button and select your level of membership
- 6) Fill our your information (name, work address, etc.)
- 7) Click SUBMIT and wait for email confirmation of your membership
- 8) Welcome to the ACF of Greater Buffalo!

Membership at a Glance

May 2018

Membership Type	Count	Percentage
Allied	1	0.60 %
Associate:	11	6.30 %
Culinarian:	8	4.50 %
Culinary Enthusiast:	3	1.70 %
Professional Culinarian:	111	63.1 %
Senior Professional Culinarian:	11	6.30 %
Student Culinarian:	38	17.6 %
Total Membership Count:	176	

ACF OF GREATER BUFFALO DUES RENEWAL NOTICE

Please be aware 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

Please be aware to also check your certifications status for 2017



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For More Information

North Campus 851-1391 City Campus 851-1034



CULINARY QUIZ

1. What is the name of the reaction that turns food golden brown?
2. What is the temperature for the "hard crack" stage when cooking sugar?
3. Cloud ears and Wood ears are a type of what food?
4. The cocktail that is made with 2 parts champagne and 1 part orange juice is called? Hint: it's not a Mimosa.
5. The popular Italian dish that translates into "jumps in the mouth" is?

Answers on page 12

people in the news

Sympathy / Prayers / Congratulations / General Comments:

The Buffalo Chapter ACF **website address is changed**. It can now be accessed through: www.acfbuffalo.com or www.acfbuffalo.org. The site is updated and contains current board member list and the social meetings for each month.

Welcome New Members... Erica Holtz, Thomas McHurdle, Michelle Murphy, Amber Southernns



ACF of Greater Buffalo Board Meeting Minutes
Monday, April 9, 2018
ECC North Campus

The meeting was called to order at 5:05 PM by Koscielski and Bamrick.

Members Present:

Jackie Bamrick
Jane Cooke
Jamie Graves
Maria Iacovitti

Ted Kavanaugh
Nathan Koscielski
Ben Loomis
Rob Lukasik

Dorothy Morton
Neal Plazio
Mark Wright

Treasurer's Report:

Checking: \$11,067
NFCI Scholarship: \$11,142
ECC Scholarship: \$8,631

The financial committee will be reorganized after April's events. The goal will be to have a set budget as well as a ledger for the financial reports of events.

Vice President's Report:

April 15th: Taste of Culinary @ ECC North

April 30th: "May" Board Meeting @ ECC North – wrap-up meeting for April events

May Social Meeting: TBD – picnic? Maybe push to first week of June?

June 24th: Chef of the Year dinner @ The Center for Tomorrow – 5 PM - \$85/person

→ AD SPACE in program: \$100 for ¼ page, \$325 for ½ page + 2 seats, \$600 for full + 4 seats

July: no meeting

August 13th: Golf Outing @ Hickory Sticks

Taste of Culinary:

There will be no fees for health inspections; one inspector will be in to check all of the stations and the board will be charged for any violations.

The stations will be staffed by the board as well as student volunteers.

Stations serving alcohol will be instructed to ID everyone before serving. Students may not drink while working the event.

The judges of this event will be Frank, George and Tony.

New Business:

The board will buy an ad in the \$500 level for the ACC program in July.

The meeting was adjourned at 7 PM by Bamrick and Plazio.



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EXECUTIVE CHEF PROFILE: QUAIL WEST GOLF & COUNTRY CLUB NAPLES, FL

(To apply, click the link at the bottom of this page.)

THE EXECUTIVE CHEF OPPORTUNITY AT QUAIL WEST GOLF & COUNTRY CLUB

Quail West Golf & Country Club is looking for an experienced executive chef (EC) that is successfully leading culinary operations for multiple *a la carte* and banquet venues. The next executive chef at Quail West will be a strong, energetic, detail-oriented team leader with a passion for their craft, an employee and member-centric focus and the demonstrated ability to deliver an exceptional culinary experience. He or she will be joining a high performing team of department managers and integral in the club's fast-growing food and beverage operations.

[Click here to view a brief video about this opportunity.](#)

THE CLUB & COMMUNITY

Quail West is a private, gated residential community located in Naples, Florida operating since 1992. Amenities include two 18-hole championship golf courses and full practice facility; eight clay tennis courts; an Olympic-sized swimming pool and solarium; a 100,000-square-foot, newly renovated and expanded clubhouse including two newly renovated kitchens; and a brand new, state-of-the-art wellness/fitness center and spa/salon.

QUAIL WEST MISSION

To be the premier club and community in southwest Florida.

QUAIL WEST BY THE NUMBERS:

- 678 homes sites
- 500-member families
- \$2M+ annual F&B
- 60% *a la carte*/40% banquet
- 160 employees in season (FTE)
- 28 kitchen employees in season
- 2 kitchens
- 62 average age of members

FOOD & BEVERAGE OPERATIONS

Referred to as the "Epicenter for Epicures," the 100,000-square-foot clubhouse offers both upscale and casual dining options. Food & beverage revenues total over \$2M annually although that number is expected to increase with the opening of the newly-renovated Cypress Grille.

The Wine Grotto features discreet lighting and vaulted ceilings making it the perfect ambiance for sampling exceptional wines. Unique in the area, the wine cellar offers vintages from around the world. Members can purchase a bottle to take home or sample it there. Food is also on tap and features the verve that one finds in the wine bars of Europe.

[CLICK HERE TO READ FULL DESCRIPTION](#)

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Taste of Culinary

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A yellow banner with a distressed, paint-like texture. On the left side, there are illustrations of fresh produce: a red tomato, a yellow onion, and several mushrooms. The text 'CULINARY QUIZ' is written in a blue, hand-drawn, sans-serif font across the banner.

CULINARY QUIZ

ANSWERS:

1. MAILLARD REACTION
2. 295-310 F
3. MUSHROOMS
4. BUCK'S FIZZ
5. SALTIMBOCCA