



# Epicureans

June 2012

## Upcoming Meetings & Events:

### JULY 23, 2012 GOLF OUTING

Lancaster Country Club  
6061 Broadway  
Lancaster, NY 14086

Sign In: 11:30am  
Lunch: 12 noon  
Shotgun start: 1:00pm  
Cocktails & Hor d'oeuvres: 6pm

Dress Code: Collar Shirts  
Shorts to Knees or Golf Pants/Slacks  
Hats – Wear Correctly

Cost: \$125 per golfer  
Dinner Only: \$50

RSVP by: **July 12**

Please contact for reservations:  
John Matwijkow at 574-0209  
or Tweeko34@aol.com

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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## Enjoy the Summer and our Golf Outing

The past year has been a tremendous amount of work for our ACF of Buffalo chapter; please recognize the board members and I appreciate everyone's involvement. The Conference was a major success! Our annual events have been energetic & engaging and our monthly meetings have been an array of unique venues. Also, our membership has increased during the year, which is a sign of progress.

As an appreciation to our hard work, Lactalis Foodservice has designed an appreciation venue for us during the Sorrento Italian Festival on Hertel Avenue in Buffalo on July 12th from 2:30pm – 4:30pm. Our members and perspective members are invited (Free) to stop by and enjoy their hospitality, cooking demonstrations and food. This is free at the Lactalis/Sorrento Booth, Thursday July 12th.

Now that we are at the end of our year, we have our Golf Outing to look forward to which is always a good time. This event will constitute our last meeting of the yearly activities, until we meet again in September. All golf applications and information you will find on our website [www.acfofbuffalo.net](http://www.acfofbuffalo.net) If you are planning on coming for golf or dinner only, please make reservations by July 12.

The National Convention is July 13-17 in Orlando, Florida. We have a few members going to represent our chapter during the event. Best wishes to Mark Mistriner CEC, as he competes for the National Chef Educator of the Year.

Also, congratulations to Brett Brennan

(NCCC culinary arts student) for winning the 2012 national Lead Like "Mike" contest. Brett will be shadowing and assisting our National President Michael Ty, CEC, AAC, during the National Convention.

Thank you to Todd Pohlman and J.H. Dobman Meats for hosting our May monthly meeting. We had a good attendance and an opportunity to observe Dobman's operations. I would also like to thank Mike Needle from Spectrum Foods and Neil Smith from Creekstone Farms for supplying us with food product for the event. Thank you to Mark Mistriner, CEC, for organizing our meetings this year.

Our September meeting will be at the Top of the Falls Restaurant and will be the kickoff to the season for our chapter. At this meeting, we will be taking nominations for new board members. The positions up for election will be listed in the September newsletter.

The Chef of the Year Dinner will be October 14, 2012 hosted by Brookfield Country Club. The Chef of the Year will be announced at the Golf Outing in July. The Festival of Trees will be November 17, 2012 at The Hyatt Regency Buffalo and Jackie Bamrick, CEC, will be chairing this event. If you are interested in helping out, please contact Chef Jackie.

FYI - We will not have a newsletter in July & August. Have a safe and enjoyable summer. Thank You.

*John Matwijkow*



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**President / Epicurean Editor & Chief**

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**Vice President**

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**Treasurer**

Rebecca Formwalt, CSC, CCE  
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**Sergeant-at-Arms:**

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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.

**Directors-at-Large**

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**Junior Board**

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**Associate Members**

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E: aognibene@curtze.com

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W: 716-668-8881 VM: 8005  
C: 359-5950  
E: charles.martin@usfoods.com

**Appointed Positions**

Certification ..... Tab Daulton, CEC  
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H: 627-1224 W: 646-6109  
E: Tabdaulton@aol.com  
E: TDaulton@dnccinc.com

Certification ..... Mark Wright, CEC/AAC  
Erie Community College - North  
H: 826-7054 W: 270-5256  
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Historian ..... William Metzgar  
Niagara Community College  
Erie Community College  
C: 716-870-5718  
E: acmechef@roadrunner.com

Education Chairperson ..... Monte Dolce  
C: 716-604-8881

Social Chairperson ..... Phyllis Venezia  
H: 716-699-2223 E: louv1923@hughes.net

# Help Wanted:

**Northern Star Tavern** - A historical sight in Elma New York, opening in June 2012. They are now hiring cooks, servers, bartenders and stewards. Full and part time as well as seasonal help. Students looking to earn internship credits are welcome. Call John Davidson, CEC, for details. 716-652-1831 or 716-984-7870

**Tan Tara Golf Club** - Tan Tara Golf club is looking for a part time line cook (15 to 25 hours) to join their culinary team. Experience is necessary, and compensation is to be determined.

Please contact, Aaron Dabrowski, Executive Chef; Tan Tara Golf Club; (716) 694-0366 ext. 104

*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.*

# Save the Date

**JULY 23, 2012 • 11:00 AM**  
**GOLF OUTING**  
Lancaster Country Club

**SEPTEMBER 21, 2012**  
**CERTIFICATION EXAM**  
ECC North Campus starts at 7am

To apply you need to sign up through the ACF National office by phone: 800-624-9458, ext. 130 or go to: [www.acfchefs.org/download/documents/certify/certification/practical\\_exam\\_candidate.pdf](http://www.acfchefs.org/download/documents/certify/certification/practical_exam_candidate.pdf)

For more Information: [btaylor@acfchefs.net](mailto:btaylor@acfchefs.net)

**SEPTEMBER**  
**SOCIAL MEETING**  
Top of the Falls, September 10th

**OCTOBER**  
**SOCIAL MEETING**  
October 8th or 22nd

**NOVEMBER**  
**SOCIAL MEETING**  
Genesee Valley BOCES, Nov. 19th

**DECEMBER**  
Culinary Institute of Niagara Falls

# Sorrento Italian Festival Hospitality Tent Invitation

Lactalis Foodservice has set up a hospitality tent for our ACF Chapter and Friends during the Sorrento Italian Festival on Hertel Avenue in Downtown Buffalo on Thursday July 12th from 2:30 – 4:30pm

Lactalis Foodservice has setup an appreciation event for our local ACF chapter as well as local culinary students.

They will have space at their tent at the Sorrento Italian Festival located by Hertel Avenue in downtown Buffalo from 2:30-4:30 on Thursday July 12th.

They are going to hold a cooking demonstration/cocktail event and would like to invite the local ACF members, perspective members, and culinary students to attend this event.

There will be enough tent space to fit 100 people at a time. This event is an appreciation for the local ACF chapter and a chance for Lactalis personal to meet you all personally.

For more information – please contact: Jennine Zielonka, Assistant Marketing Manager, Lactalis Foodservice; [jennine.zielonka@lactalis.us](mailto:jennine.zielonka@lactalis.us)

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**Thank you** – J.H. Dobman Meats / Todd Pohlman for hosting our May Social meeting. Special Thank you to Mike Needle of Spectrum Foodservice & Neil Smith from Creekstone Farms for supplying us with food product for the event.

**Best Wishes** to Mark Mistriner CEC, with his upcoming National Chef Educator of the Year Competition in Orlando, Florida in July. Mark has been very busy practicing the past month and he is a great representation for our chapter in this award category.

**Congratulations** to John and Kristen Davidson with their newborn baby, Charlotte Mary. She was born on June 13th at 10:02am and was 6lb. 18in. Please join us with wishing them all well with their new family member.

**Congratulations** to Brett Brennan for winning the 2012 national Lead Like “Mike” contest. Brett will be shadowing and assisting our National President Michael Ty, CEC, AAC, during the National Convention. He receives a complete paid trip to the convention. Great work Brett!

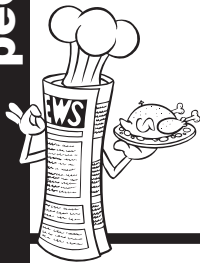
**Congratulations** to Brett Brennan as he competed in New Orleans at the National Level for the Chaine Des Rotisseurs Jeunes Commis competition on May 19, 2012. Brett did not place first, yet he finished with our sincere appreciation for representing our Western New York Area well!

**Thank You** to the students from all of our culinary schools for volunteering your time at many of our events this year. The Chapter always appreciates your assistance!

**Congratulations** to the Niagara Falls Country Club for receiving the ACF National Achievement of Excellence Award. The club and employees are so deserving of this Award for all the Club has done for our chapter. Thank you to all of our colleagues and the employees at the Niagara Falls Country Club. The award will be received at the National Convention in July.

**Sympathy & Prayers** – to Rebecca Formwalt CSC, CCE, and her family on the passing of her uncle Bartholomew F. Hens on June 18th and her aunt Eileen Hens on June 26th.

**Sympathy & Prayers** – to Mark Thomasson CCE, and his family on the passing of his father, Donald, on Friday June 22nd.



## IMPROVED WEBSITE!

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[www.acfofbuffalo.net](http://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's

### Golf Outing

July 23, 2012

Lancaster Country Club

### ACF of Greater Buffalo 2012 Meeting / Epicurean Schedule

January	Christmas Party 1/8/2012	Board Meeting 1/23/2012
February	Social Meeting 2/13/2012	Board Meeting 2/20/2012
March	Taste of Culinary 3/25/2012	Board Meeting 3/19/2012
April	ACF Conference 4/27/2012	Board Meeting 4/16/2012
May	Social Meeting 5/21/2012	Board Meeting 5/14/2012
June	Social Meeting None	Board Meeting 6/11/2012
July	Golf outing 7/23/2012	Board Meeting TBA
August	Social Meeting None	Board Meeting TBA
September	Social Meeting 9/10/2012	Board Meeting TBA
October	Social Meeting 10/8 or 10/22	Board Meeting TBA
November	Social Meeting 11/19	Board Meeting TBA
December	Social Meeting TBA	Board Meeting TBA

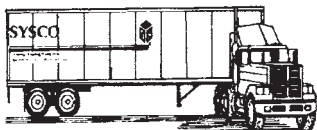


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Lancaster Country Club  
6061 Broadway  
Lancaster, NY 14086

9<sup>th</sup> Annual Golf Outing  
Lancaster Country Club  
July 23, 2012

Sign-in @ 11:30AM – Shot-Gun Start @ 1PM

## Individual Foursome

\$500

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Greens Fee, Cart, Lunch, Cocktails,  
Dinner for 4 Golfers and Gift Bags.

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Lancaster Country Club  
July 23, 2012

Sign-in @ 11:30AM – Shot-Gun Start @ 1PM

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

### Session Date:

Wednesday, October 10, 2012

### 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 to Include:

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-2:30pm seminar

### Exam:

2:45pm-4:30pm

### Text Materials:

- Order ServSafe Essentials (6th Edition) text & certification answer sheet
- Attendee is responsible for obtaining the booklet/exam – order three weeks prior to session
- Order from the National Restaurant Association Educational Foundation (NRAEF)
- Online @ [www.nraedu.org](http://www.nraedu.org) (you need to set up an account with password)
- By phone @ 1-800-765-2122 ext. 6703

**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

**Session Date:** Wednesday October 10, 2012

### Location of Session:

Amherst Senior Center, 370 John James Audubon Parkway, Amherst, NY 14228

### \$65.00 Fee Includes:

- ServSafe Seminar
- ServSafe Certification exam – results available within 10-14 days
- Certificates mailed to attendee up on receipt from NRAEF
- ServSafe Certification upon successful completion is compliant for 5 years
- Lunch

*For additional information, please contact Dr. Lori L. Till at [till.lori@gmail.com](mailto:till.lori@gmail.com) or (716)725-8624*

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• Next Meeting •

**September 10**  
**TOP OF THE FALLS**  
*Goat Island*  
*Niagara Falls, NY*

• Epicurean Deadline •  
**3rd Monday of the Month.**

## ACF of Greater Buffalo Needs Committee Members

Our ACF of Greater Buffalo is in need of two committees to help the progress of our chapter. The Board of Directors and I would like announce that we are forming the committees of three members each to advance our Historian and Public Relations elements of our chapter.

The Characteristics of the committee members for these positions are; Historian committee member: Member in good standing; research skills; organized with clerical work; efficient personnel abilities; social media aptitude; fond of photo scrapbooking.

Public Relation committee member: Member in good standing; highly effective with social media and networking skills; human resource proficiency; excellent writing skills.

If interested please contact me for more information: John Matwijkow , ACF of Greater Buffalo, President



**SAVE  
THE  
DATE!**

ACF of Greater Buffalo's

**Golf Outing**

July 23, 2012

Lancaster

Country Club