



Epicureans

December 2011

Upcoming Meetings & Events:

MONDAY, DECEMBER 12 • 6PM SOCIAL MEETING

Niagara County Community College
3111 Saunders Settlement Road
Sanborn, NY 14132
Building G (2nd floor)
Room G-211

Dress Code: Business Casual
Cost: \$5
Hors d'oeuvres Party

For reservations contact:
Monte Dolce at 604-8881 or
kdolce@mac.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!

JANUARY 8, 2012 • 6PM ANNUAL HOLIDAY PARTY

Brookfield CC
One hour open bar: 6PM
Dinner: 7PM

Cost: \$50 per person

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Happy Holidays!

On November 14, 2011 we gathered for our monthly social meeting at the Hamburg Fairgrounds Casino. The weather that evening was not pleasant to be out driving and our attendance was down from what we expected. Thank you to all that braved the tornado warnings and bad driving conditions. Those of us who made it to the meeting were able to enjoy the casino and Buffet that Tab Daulton, CEC, and his staff presented. Thank you to Chef Tab and his Staff at the Hamburg Fairgrounds and Casino for a great evening.

At this meeting we made our announcement for the CFSA Silver Medal Award recipient from our ACF chapter; Chef Michael Sullivan. Mike is very deserving of this award for all the responsibilities that he takes on for our chapter and his years of service in the culinary industry. Please join us with recognizing Mike's dedication and service at the CFSA gala on February 15, 2012 at Diamond Hawk Golf Club.

Our December meeting site has been changed up to the NCCC Sanborn Culinary and Pastry Arts facility. At this meeting we will be reviewing how the plans are coming for the Northeast Regional Conference. Mark Mistriner will also give an overview on the plans for NCCC's new culinary facilities.

The annual Women & Children's Hospital Festival of Trees event was held on November 19th at the Hyatt Regency Buffalo and our ACF chapter took care of the hors d'oeuvre

portion of the event. As always the chapter did an awesome job! Many Thank You's go out to everyone that help out. I would especially like to thank the following for their effort: Hyatt Regency Buffalo (Chefs and staff); Conference Center of Niagara Falls (Seth Weiss & Christy Zippier); Monte Dolce; Calvin College; Vince Filippelli; Dory Matwijkow; Jackie Bamrick, CEC; Dorothy Johnston, CEC/CCE; John Burden, CEC; Ann Burden; and William McDermott. Thanks to Ted Jewett and Boulevard Produce for the produce donations. A special Thank you goes out to Donna Walentynowicz, who organized all the donations and food drop-offs.

As I look back at my first year as your ACF of Buffalo president I experienced many accomplishments and learning curves. I plan on continuing to improve our chapter as best as possible, with your assistance the chapter grows. Thanks to all of the members that worked at progressing our chapter through events and activities this year

I wish all our members and their families a healthy, happy & safe Holiday Season and I hope to see everyone at the Christmas Party on January 8th.

Thank You.

John Matwijkow



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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.

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Appointed Positions

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Certification Mark Wright, CEC/AAC
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Education Chairperson Monte Dolce
C: 716-604-8881

Social Chairperson Phyllis Venezia
H: 716-699-2223 E: louz1923@hughes.net

Help Wanted:

Ralph Wilson Stadium is looking for cooks for the football season. Contact Paul Deiana-Molnar at 860-4533.

Brookfield Country Club is looking for all cooks positions. Contact Mike Olday at 632-2500

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

DECEMBER 12, 2011 • 6PM
Social Meeting
Niagara County Community College
3111 Saunders Settlement Road
Sanborn, NY 14132
Building G (2nd floor)
Room G-211

JANUARY 8, 2012
Christmas Party
Brookfield Country Club

FEBRUARY 4, 2012
Certification Exam
ECC North Campus
Sign up through the ACF National Website.

ENHANCING OUR MONTHLY MEETINGS

In an effort to enhance our monthly meetings the board has authorized Chef Monte Dolce and I to develop a plan to format every other meeting as educational in nature. Chef Monte and I will register these meetings with ACF National to assist our certified and those aspiring to certify members that our educational meetings will accumulate Continuing Education Hours (C.E.H.) points for you as you progress in your career. If anyone has any suggestions or topics they would like to see covered please contact Chef Monte or myself and we will do what we can to work it into the schedule.

Mark Mistriner, C.E.C

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New Members to be Sworn in at the December Meeting

If you need to be sworn in please make it to the next meeting. Please contact Mike Sullivan by email at ChefMike957@verizon.net so we can include you in the swear in list for the December meeting

Board of Director Positions

These are the board of director positions to be sworn in at the January Holiday Party:

Recording Secretary:

Dorothy Johnston, CEC/CCE

Treasurer:

Rebecca Formwalt, CSC/CCE

Junior Board Member:

Christy Zippier

Directors-at-Large:

John Davidson, CEC
Calvin College, CCC

Associate Board Member:

Alex Ognibene



*American Culinary Federation
Greater Buffalo New York*

You are invited to our

ACF of Greater Buffalo's

Annual Christmas Party

Sunday, January 8, 2012

Cocktails & Hors d'oeuvres at 6PM

Dinner at 7PM

Brookfield Country Club

5120 Shimerville Road, Clarence, NY 14031

Spouses and Guests are welcome

\$50 per person

Please make Reservations with Monte Dolce
by January 1, 2012 to 604-8881 or kdolce@mac.com

*Please bring nonperishable food items for a collection to be
donated to a Western New York Charitable Organization*

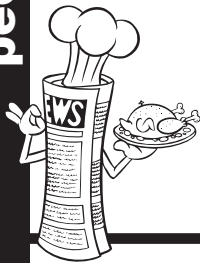
Thank you Tab Daulton, CEC, and his staff at the Hamburg Fairgrounds Casino for our November Meeting.

Scott Steiner, CCE, is almost at 100% after his hip surgery in October. Just in time because the Northeast Regional Conference that he's Chairing is only four months away. Nice to see you back.

Congratulations Chef Michael Sullivan - CFSA Silver Medal Award recipient from our ACF chapter. Please join us with recognizing Mike's dedication and service at the CFSA gala on February 15, 2012 at Diamond Hawk Golf Club. Invitations will be sent out soon.

Thank You to all who helped out with our Festival of Trees Event on November 19th:

- NCCC Culinary Arts Program Chef/Instructors: John Matwijkow & Vince Filippelli;
Students: Valerie Wood; Jessica Zuppell Knolhuff; Rachael Hahn;
Tim Maloney; Jim Stapf; Pat Emery; Tom Moyer; Julie Rappleye
- Conference Center of Niagara Falls Chefs: Seth Weiss & Christy Zippier;
Cooks: Lanora Laughlin & Marcus Parmer
- ECC City Campus Culinary Arts Program Chef/Instructors: Jacqueline Bamrick, CEC & Dorothy Johnston, CEC/CCE;
Students: Jeff Lampke; Sade Manuel; Celeste Sly
- Pastry Chef Dory Matwijkow
- Chef Monte Dolce
- Calvin College, CSC, and Brookfield CC – Chefs and Cooks
- John Burden CEC, Ann Burden and Josh Trubits – Niagara Falls CC
- William McDermott
- The Hyatt Regency Buffalo - Chefs, Cooks and Staff



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ACF Membership Applications are now available on-line



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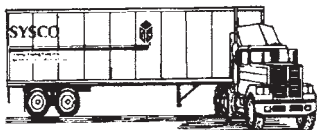


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ACF of Greater Buffalo 2011 Meeting / Epicurean Schedule

June	Golf outing 6/20/2011	Board Meeting 6/6/2011
July	Social Meeting None	Board Meeting 7/11/11
August	Social Meeting None	Board Meeting 8/22/11
September	Social Meeting 9/12/2011	Board Meeting 9/26/11
October	Social Meeting 10/10/2011	Board Meeting 10/24/11
November	Social Meeting 11/14/2011	Board Meeting 11/14/11
December	Social Meeting 12/12/2011	Board Meeting TBA



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Holiday Memories

— Vince Filippelli

Day-to-Day growing up in southern California in the 1970s was pretty easy. It seemed everyone was a transplant there so traditions in my Italian family were far and few between except for the holidays. Holidays were important, usually it was the only time of year we saw Uncle so-and-so or Cousin what's-her-face so it gave us all a time to re-connect with each other, share happenings and listen to who was doing what and maybe help each other out. Grandpa, an Italian immigrant himself, and professional baker, had his own ideas about holiday meals and he lead the family through many meals until his passing in 1975.

Grandpa (on my father's side) didn't roast the turkey as a whole, he "broke it down" so to speak and roasted the parts individually, a technique, I read, suggested by Chefs of today. Of course he explained this, in that thick accent, in detail to me. Once roasted, he neatly organized all the turkey pieces, and pre-sliced breast, on an Italian platter which to me, seemed absolutely enormous, to be brought to the table. Ohhs and Ahhs abounded as you might expect. Of course this was only one of several non-traditional methods Grandpa bestowed on us. We had a dessert "bar" with traditional desserts but pre-cut or portioned in an elegant way. Cranberry sauce was replaced with tart fig compote and drinks of any sort were never present during the meal. Later on, I realized I learned a great deal in just being there to help and of course to listen. One non-tradition I never understood was a turkey at both Thanksgiving and Christmas.

In 1976, with Grandpa gone my Mother took over the holiday meals. Even at my young age, I was surprised to realize what an accomplished cook my Mother was. Like usual we gathered with distant Cousins and Aunts, Uncles and eventually Nieces and Nephews too. Gone was the turkey platter in favor of a large whole roasted bird that was carved at the table. Christmas and New Years were also different, with a fancy roast and seafood replacing the turkey; it was all pretty mundane after the meals with Grandpa prepared.

At modern family meals, I think and talk about the way Grandpa did those things, the details, the substitutions, and ease and grace of it. From the culinary standpoint I really dream of just how it could be, those older hands now mine. Just as I am now on the other side of the country, I might as well be on another planet. The whole roast (whatever it may be) must be carved at the table. Traditional accompaniments and whole desserts are mandatory. Sometimes nothing even looks the same at the table, is it a holiday at all? But like all the past holidays it's the only time of year we see Uncle so-and-so or Cousin what's-her-face so it give us all a time to re-connect, it IS the same holidays at Grandpa's house.

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3rd Monday of the Month.