



Epicureans

February 2011

Upcoming Meetings & Events:

FEBRUARY 7 • 6PM SOCIAL MEETING

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THURSDAY, MARCH 17 • 6PM SOCIAL MEETING

Niagara University
College of Hospitality and
Tourism Management
St. Vincents Hall

Check out our **IMPROVED** website:
www.acfofbuffalo.net

User Name: acf

Password: acf



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Good Time at the Christmas Party and Our Website Has Improved, FINALLY!

On January 9th, 2011 we gathered at the Brookfield Country Club to celebrate the holiday season and the beginning of a new year. Executive Chef Mike Olday and his crew put on an impressive hors d'oeuvre display and an exceptional dinner. Thanks to everyone at Brookfield Country Club for a wonderful Christmas dinner. That evening, we recognized Peter and Mary-Lou Huebner as the 2010 Associate member of the year, a well deserved honor. The Huebners have been not only supporters of our chapter locally, but also at the national level. Amanda Vizcarra-Crafts also was the recipient of the 2010 Student Culinarian of the Year Award. In conjunction with being on the ACF of Greater Buffalo Student Hot Food Team, Amanda has assisted with events the past couple of years and has donated product for many of our events.

I would like to thank Monte Dolce for organizing and taking care of the nonperishable food donation for Pastor's Pantry at the Christmas party. Thank you to Phyllis Venezia, for the boutonnières and Scott Steiner CCE, for organizing the awards and handing them out that evening.

I would like to start to get everyone excited and ready for our annual "Taste of Culinary" event. We are fortunate to have the event at ECC City Campus again. This year Jacqueline Bamrick will be the chairperson for the event, but she will need everyone's support and help at planning meetings and the day of the event. This event has been growing into one of Western New York's premier culinary

experiences. So let's get involved and start thinking about a culinary masterpiece that you want to showcase at this year's "Taste of Culinary." FYI - We will have a TOC planning meeting at the Meals on Wheels facility this Monday at 5:15 PM before the social meeting. Please join us.

The ACF of Greater Buffalo is VERY Thankful to Vincent McConeghy and his staff at WNY Local Foodservice.com, especially Jennifer Lingerfelter for her excellent organizational work on our acfofbuffalo.net website. This was one of Scott Steiner's CCE, objectives from last year that we implemented for him before he left as our president. Thanks to Scott for making this happen. Please take some time and navigate around the website to see new and improved features, weekly updated information and events. I have asked Vince McConeghy and Jennifer Lingerfelter to attend the March meeting so they can give an overview of the updates to our improved website.

Finally, March 20-23, 2011 will be the Northeast Regional Conference in Columbus, Ohio. Our ACF of Greater Buffalo chapter will be represented at this conference with many of our members. We are going to the conference not only for educational reasons and to network with our colleagues, but we will be promoting the 2012 Northeast Regional Conference in Niagara Falls, New York. So, if you are interested in joining us please sign-up today through the ACF National website, acfchefs.org.

John Matwijkow



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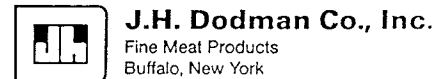
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Articles and information for the newsletter are subject to editing and condensation. Because of the limited space in the newsletter, we are not always able to publish all articles and information. In addition, use of articles and information without express permission of the ACF of Greater Buffalo is strictly prohibited.

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Save the Date

FEBRUARY 7, 2011 • 6PM
Social Meeting cost: \$5.00
(donation to Meals on Wheels)
Meals on Wheels Foundation
of Western New York, Inc.
100 James E. Casey Drive
Buffalo, NY 14206
716-822-2201, x42
www.mealsonwheelswny.org

FEBRUARY 15, 2011 • 6PM
CFSA Silver Medal Dinner
Honoring – Scott Steiner, CCE
Niagara Falls Country Club
\$45 (Cash Bar)

FEBRUARY 21, 2011
Field and Fork Conference
Hyatt Regency Buffalo
Cost: \$50.00
For more information contact:
Bill Metzgar cell: 716-870-5718
or check out the web page at
<http://farmerchefconference2011-eventful.eventbrite.com/>

MARCH 3, 2011 • 6 – 9 PM
Taste of Education
(supporting local ProStart
Culinary teams)
Salvatore's Italian Garden
Banquet Facility
Contact Rebecca Formwalt CSC, CCE,
for more information and tickets
cell: 716-983-6074 or
rformwalt@buffaloschools.org

MARCH 17, 2011
Social Meeting
Niagara University
St. Vincent's Hall
Hospitality Dept. will be
highlighting a special dinner
for the ACF of Greater Buffalo.

MARCH 20-23, 2011
Northeast Regional Conference
Columbus, Ohio
Many of our members are going
down to promote the 2012
Northeast Regional Conference in
Niagara Falls, NY. Register ASAP to
ensure your spot, if you plan on
joining us!

APRIL 17, 2011
Taste of Culinary
ECC City Campus

AUGUST 1, 2011
Annual Golf Outing
Tan Tara Golf Club or
Niagara Frontier Country Club
(tentative – with discussion at
next meeting)

Northeast Regional Conference 2012 UPDATE

The paperwork is finalized. The conference will definitely be in **Niagara Falls, New York, April 28-30, 2012 at the Niagara Falls Conference Center** in conjunction with The Crown Plaza of Niagara Falls and Niagara County Community College. The American Academy of Chefs Dinner will be hosted at The Buffalo Club.

This is a great opportunity for Buffalo to shine. Let's get together and work hard to provide the best conference that the northeast has seen in a very long time. There is much work ahead of us, but we are an impressive group of culinary professionals...we always show up and come through. It is easy to get involved...all you have to do is let a board member know that you are interested in helping out.

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of Flying Bison Brewery

'Meet and Greet' begins at 6:00pm
followed at 7:00 by a four course
culinary coupling of fine food and
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in Pettibones Grille @ Coca-Cola Field

An Empire State Craft Brew & Cuisine Experience

Master of Ceremonies: Brewmaster Tim Herzog of Flying Bison Brewery

6:00 Meet & Greet

~Goat Cheese Bruschetta with Blueberry Compote and slivered almonds
paired with: **Saranac Pale Ale**

~Mini Crab cakes with a caper remoulade
paired with: **Flying Bison Buffalo Lager**

7:00 - 8:30 Table Service

Pasta Course

~Herb Pappardelle pasta with a roasted garlic tomato sauce topped with grilled
Portabello mushroom
paired with: **Flying Bison Aviator Red**

Salad Course

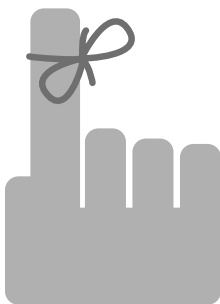
~Buffalo mozzarella and plum tomato Caprese drizzled with a basil infused
balsamic vindegar and virgin olive oil dressing
paired with: **Flying Bison Rusty Chain**

Main Course

~Twin grill of rosemary-garlic marinated lamb rib chops and Dijon
rubbed pork tenderloin, enhanced with an apple infused demi-glace.
Accompanied by vegetable / potato medly of mashed parsnips and
golden russets with carmelized onions.
paired with: Complement.....**Flying Bison Blizzard Bock**
Contrast.....**Saranac IPA**

Dessert

~Chocolate Mousse with a raspberry puree
paired with: **Lake Placid UBU Ale**



REMINDER:

MARK YOUR CALENDERS...

Taste of Culinary is April 17, 2011. Jackie Bamrick is this year's chairperson. The event will take place at ECC City Campus. At the upcoming social meeting (February 7th), we are asking any member who would like to assist with the organizing of the event to please be at the social meeting at 5:15 to go over Taste of Culinary information.

Congratulations to Amanda Vizcarra-Crafts as the recipient of the ACF Buffalo Jr. Member of the Year award.

Congratulations to Peter and Mary Lou Huebner as the recipient of the ACF Buffalo Associate Member of the Year award.

Please come out and celebrate with us as we honor Scott Steiner, CCE at the CFSA Silver Medal Dinner, February 15, 2011. The Niagara Falls Country Club is hosting the dinner. Chef Steiner has worked tirelessly for the ACF Buffalo Chapter, and the community, so please show your support of Scott.

Good Luck to our ACF Jr. Team as they travel to New Rochelle, NY February 5, 2011 to compete. Team members are Lindsey Wilczynski, captain, Amanda Vizcarra-Crafts, Christy Zippier, Michael Mergi, and William Peterson, alternate. The team is coached by John Matwijkow, and Assistant Coach Paul Deiana-Molnar, CEC.

Thank you to Vince Filipelli for assisting the Jr. culinary team with organizing the team competition book, and photography.

Thank you to USFoods and Charlie Martin for donating product for our chapter's Jr. culinary team to practice with.

Thank you to Boulevard Produce and Ted Jewett for product donation for our chapter's Jr. culinary team to practice with.

Craig Wilson... an old time member who has some transportation issues is looking for volunteers to pick him up and bring him to social meetings. For more information please contact Rick Mills at 851-1034 or millsr@ecc.edu



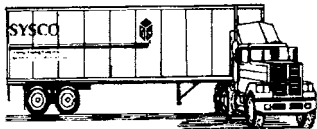
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LOOKING FOR GREAT DISHWASHERS

I have a job placement company I've been dealing with for dishwashers called Journey's End Refugee Services and they are fantastic. The Job Developer I've been dealing with asked if I knew anybody else that may be interested in their service so I'm passing this along to the ACF membership. Mostly African refugees that are great workers and are happy to have work. I'd be happy to take a call from anyone regarding this information. Dan King (Executive Chef of the Buffalo Club); Jeff Ogilvie, Lead Job Developer, cell: 716.935.7091.



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NORTHEAST REGIONAL CONFERENCE

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Don't forget to get your plans together to attend the 2011 Northeast Regional Conference!

For those of you interested in helping
out in 2012, we could really use you
there to formulate and forecast for
when we are on the stage!



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• Next Social Meeting •

February 7 • 6:00 PM
Meals on Wheels Foundation
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• Epicurean Deadline •
3rd Monday of the Month.

TUESDAY, FEBRUARY 15, 2011
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CASH BAR & HOR D'OELVRES AT 6:00 PM
DINNER AT 7:00 PM

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— AMUSE BOUCHE —
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— SALAD —
Harbor Salad
Assorted baby greens tossed with sliced strawberry,
bleu cheese, red onion and balsamic dressing

— ENTRÉE —
Duet: Sliced Tenderloin of Beef and Chicken Leanne
Salt and pepper roasted beef tenderloin, cut tournedo style,
sauce bordelaise accompanied with a pinwheel rolled chicken
breast with sundried tomato and spinach, fanned and
served with a pink peppercorn sauce

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Apple cobbler with caramel sauce and vanilla bean ice cream

— COFFEE, TEA AND DECAF —