



Epicureans

March 2011

Upcoming Meetings & Events:

THURSDAY, MARCH 17 • 6PM SOCIAL MEETING

Niagara University
College of Hospitality and
Tourism Management
St. Vincents Hall, 4th Floor

Please stop by the security booth near Dwyer Arena as you arrive on the campus for a parking pass.

Mention that you are there with the ACF meeting.

Bring a guest.

Semi Formal – No Jeans

Cost: \$20.00

Please be sure to make a reservation!

For reservations contact:

Monte Dolce at 604-8881 or
kdolce@mac.com

Check out our **IMPROVED** website:

www.acfobuffalo.net

User Name: acf

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Get Ready...Taste of Culinary!

Everyone is working hard on organizing the Taste of Culinary. Jacqueline Bamrick CEC, is chairing the event this year. She will need everyone's help in making this a successful day. The next planning meeting will be March 28, 2011. Please plan on attending @ ECC City Campus Statler Dining Room at 5:00. We have many details to work out before the event. We have some new twists in store for the event competition. Details to follow!

We will be heading down to Columbus, Ohio for the Northeast Regional Conference on March 21-23. Our entourage will be promoting the 2012 Northeast Regional conference for next year in Niagara Falls.

At our next social meeting at Niagara University - Thursday, March 17, I have asked Vince McConeghy and Jennifer Lingerfelter to attend so they can give an overview of the updates to our improved website. Scott Beahen and his hospitality students will be doing action stations for the meeting that evening.

February 5, 2011 our Jr. Culinary Team competed in New Rochelle, NY for the New York State Hot Foods competition. Our team was successful and came home with a bronze medal. The team worked very hard for the

past 5 months. Thank you for your dedication and representing our chapter. I would like to thank Paul Deiana-Molnar CEC, for being the assistant coach, Vince Filipelli for putting together the culinary team recipe book & photography. The team members consisted of: Lindsay Wilczynski, Amanda Vizcarra-Crafts, Christy Zippier, Michael Mergi, and William Peterson.

I would like to thank Kathleen Zastrow from the Meals-On-Wheels facility for hosting the February meeting. Benjamin Gair gave a nice tour of the facility, it was very educational! Thanks to Mark Thomason for assisting with the organizing of the meeting, we were able to donate \$100.00 from the people that attended. Thanks to all that brought a dish to the potluck meeting.

The Field and Fork conference at the Hyatt Regency Buffalo was well attended. We had a good representation from our chapter and the community.

The Silver Medal dinner at Niagara Falls Country Club honoring Scott Steiner CCE, was well attended by his family, friends, and colleagues. As always, John Burden CEC, and his staff did a great job. Scott was very deserving of the award for all of his hard work and dedication to our organization.

Please be aware of professional meeting etiquette for you and your guests. The new website has proper etiquette protocol to follow when attending meetings and representing our chapter and profession. Some of the criteria are: proper dress, such as semi formal or country club casual for general meetings, and no jeans. Please make your reservation in a timely fashion; it becomes very difficult to plan meetings with last minute reservations or none at all.

John Matwijkow

Dear Members,

Jeff Serwinowski CEC, passed away suddenly, but peacefully, in his sleep March 8th from unknown causes. Jeff had worked at Samuel's Grand Manor, Ralph Wilson Stadium and both the Seneca Niagara and Seneca Allegany Casinos. Most recently he has enjoyed running a brand new place in Derby, NY. Many of our members have shared a connection with Jeff either professionally or personally. A lucky few shared both. Jeff was a strong supporter of the ACF of Greater Buffalo and was honored with the Chef of the Year award in 2003. Condolences can be sent to Jeff's wife Jennifer at 6912 Brandywine Dr., Derby, NY 14047

John Davidson

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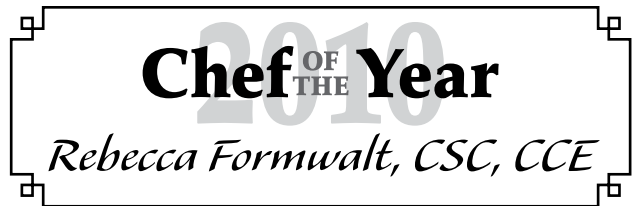
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Articles and information for the newsletter are subject to editing and condensation. Because of the limited space in the newsletter, we are not always able to publish all articles and information. In addition, use of articles and information without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

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Save the Date

MARCH 17, 2011

Social Meeting

Niagara University
St. Vincent's Hall, 4th Floor

Hospitality Dept. will be highlighting a special dinner for the ACF of Greater Buffalo.

Social Meeting Cost: \$20.00

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.

APRIL 17, 2011

Taste of Culinary

ECC City Campus

Contact Jackie Bamrick CEC, if you would like to help.

Check out Tasteofculinary.com to buy tickets or help promote our event.

MAY 9, 2011

Social Meeting

Niagara Falls Conference Center

JUNE, 2011

Annual Golf Outing

Niagara Falls Country Club

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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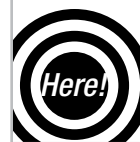
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Dear Chefs & Cooks,

I am trying to put together an ACE training session for the spring. In order for ACF to send a trainer, we need to have at least 8 people interested in becoming approved certification evaluators. The "Train the Trainer" session is 8 hours and national would like to have the session the same time that we do an exam so everyone can get one of their apprentice evaluations out of the way with a trainer walking you through it

The ACE Training will be on Friday May 13th with a Certification Exam to follow the next day. I have sent in the initial paperwork to set it up, but will get back to you when I receive confirmation. Please see if there is anyone in our chapter who would like to take the certification exam on the 14th of May. We are supposed to have at least 8 individuals signed up so we can apprentice evaluate them.

Sincerely,

Scott Steiner CCE

ACF of Greater Buffalo

Chairman of the Board

Field & Fork News

Thanks to everyone who attended the conference. You helped make it such a huge success. Over 250 were in attendance, plus 400 came to Daemen college to hear Joel Salatin. What a day.

I hope you'll join in next time around if you were unable this time. The Local

Food Movement is definitely gaining momentum and it's good for our local economy and healthier for us, too!

Bill Metzgar

Help Wanted:

RALPH WILSON STADIUM

is looking for cooks for the upcoming football season.

Contact Paul Deiana-Molnar @ 860-4533.

PARINGS WINE BAR

5893 Williamsville NY 14221 Sheila Paolini 630-5951.

Looking for line cook to grow with company.

Paringswinebar@aol.com

NIAGARA FALLS MEMORIAL MEDICAL CENTER

has an open position for a part-time baker. Starting rate of pay is \$13.11, but increases with any experience.

Please contact: Karen A Ostrum, MS, RD, CDN, Director of Nutrition Services, Niagara Falls Memorial Medical Center, 621 Tenth St, Niagara Falls, NY 14301, 716-278-4360

EAST AURORA COUNTRY CLUB

is currently conducting a search for an Executive Chef/ Manager. Please contact Jeff Pappalardo, SVP, Creative Director, Crowley Webb, 268 Main St., Suite 400, Buffalo, NY 14202, office 716-856-2932 x214, cell 716-480-0843

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.



REMINDER:

MARK YOUR CALENDERS...

Taste of Culinary is April 17, 2011 at 12 noon. Jackie Bamrick is this year's chairperson. The event will take place at ECC City Campus

Please keep Mike Sullivan in your thoughts and prayers as he undergoes some medical treatment in the next few weeks.

Congratulations to the Jr. Culinary team who traveled 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. They came home with a bronze medal. Thanks for all of your hard work and dedication.

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.

Thank you to Curtze and Alex Ognibene for product donation for the Jr. culinary team to practice with.

Thank you to Carmelo Raimondi (Carmelo's Restaurant) for product donation for the Jr. culinary team to practice with.

Thank you to Canada Cutlery for their generous donation of knives that were given to the Culinary team for all the hard work.

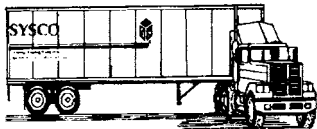


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ACF of Greater Buffalo's

Golf Outing

June 2011

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NORTHEAST REGIONAL CONFERENCE

MARCH 20 - 23 | Columbus
Renaissance | Columbus, Ohio

**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!

ACF of Greater Buffalo 2011 Meeting / Epicurean Schedule

March	Social Meeting 3/17/2011	Board Meeting 3/28/2011
April	Social Meeting 4/17/2011	Board Meeting 4/11/2011
May	Social Meeting 5/9/2011	Board Meeting TBA
June	Social Meeting 6/13/2011	Board Meeting TBA
July	Social Meeting Golf outing	Board Meeting TBA
August	Social Meeting None	Board Meeting TBA
September	Social Meeting 9/12/2011	Board Meeting TBA
October	Social Meeting 10/10/2011	Board Meeting TBA

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• Next Social Meeting •

March 17 • 6:00 PM
Niagara University
School of Hospitality
St. Vincents Hall
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• Epicurean Deadline •
3rd Monday of the Month.