



# Epicureans

May 2011

## Upcoming Meetings & Events:

**MONDAY, MAY 16 • 6PM**

### SOCIAL MEETING

Conference Center Niagara Falls

101 Old Falls Street

Niagara Falls, NY 14303

Dress Code: Casual (no jeans)

Cost: \$10.00 cash bar

Please be sure to make a reservation!

*For reservations contact:*

Monte Dolce at 604-8881 or

kdolce@mac.com

**JUNE 20**

### GOLF OUTING

Niagara Falls CC

505 Mountain View Dr.

Lewiston, NY 14092

Check-in: 10:30 AM

Golf registration forms are available on-line

### IMPROVED WEBSITE!

Take the time to check it

out!! [www.acfofbuffalo.net](http://www.acfofbuffalo.net)

ACF Membership applications

are now available on-line



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## Great Work at the Taste of Culinary Thank You

The Taste of Culinary was again an amazing success. Sunday April 17th, ECC City Campus was a culinary arts demonstration for our peers to follow. Not only did we manage to display awesome food and beverages, we did it in a professional style that showcased our culinary community such as: our schools; students/instructors; restaurants & chefs; clubs & facilities; wineries; food artisans; and our local food purveyors & vendors. Please observe the list of people and resources on the inside of the newsletter that donated their time and products. Thank You all for making the event a success!

Where else, but the TOC, can you see so many different levels of our culinary community get together for an event? Greater Buffalo Baby! Great Food + Friends = Great Time!

I would like to Thank Jackie Bamrick, CEC, for all the organizing for this event. Great Job! I would also like to Thank ECC City Campus faculty for giving us the opportunity to host this event again at their facility. Thanks to all the culinary instructors and students at ECC City for the extra effort that was needed to make the event a success.

Thanks to Scott Steiner, CCE, for your key insight and guidance for this event.

Part of the Taste of Culinary was a competition for Best Table & Food in the categories of scholastics and professionals. The winners of these awards were ECC City Campus and Seneca Allegany Casino & Hotel, respectfully. The Judges for the competition were Mont Stern, Adam Goetz, and Nelson Starr; thank you gentleman for your time and professionalism. Also, thanks to Bill Metzgar for organizing this part of our Taste of Culinary.

Please be aware that our next social meeting will be May 16th (the 3rd Monday) at the Conference Center of Niagara Falls and will be very important. We need as many members as possible to attend this meeting. The conference center will be the official meeting site of next year's Northeast Regional Conference. At this meeting we'll tour the facility and get needed information for the conference. Scott Steiner, CCE will also be giving an overview of what to expect for the 2012 events.

Also at this meeting, we will have Vince McConeghy and Jennifer Lingerfelter from the Local Food Service network to review our updated website. Please have questions and comments to ask them about how we can improve the site or simplify it more.

Erie Community College North Campus will be hosting an ACF Certification Practical Exam on Saturday May 14th. We are in need of members/applicants to fill the remainder of the open spots. To apply you need to sign up through the ACF National office by phone: 800-624-9458, Ext. 130 / or go to: [http://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)

Our golf tournament is fast approaching, Monday, June 20, 2011. It is at one of our favorite venues, Niagara Falls Country Club.

Be sure to download an application from our website [www.acfofbuffalo.net](http://www.acfofbuffalo.net). Send it in with payment to

ACF of Greater Buffalo P.O. Box 61, Buffalo, NY 14207-0061. You can also pay online, using paypal.

*John Matwijkow*



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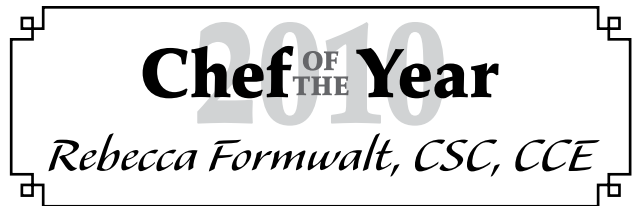
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Articles and information for the newsletter are subject to editing and condensation. Because of the limited space in the newsletter, we are not always able to publish all articles and information. In addition, use of articles and information without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

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# Save the Date

**MAY 14, 2011**

Certification Exam

ECC North Campus starts at 7am

To apply you need to sign up through the ACF National office: 800-624-9458, x 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)

**MAY 16, 2011**

Social Meeting

Conference Center Niagara Falls  
101 Old Falls Street, Niagara Falls, NY

**JUNE 20, 2011**

Annual Golf Outing

Niagara Falls Country Club

The golf committee can use assistance with raffle donations, selling tee signs and corporate sponsorships for the event. Our next meeting is May 11. Please contact John Matwijkow at 574-0209 if you would like to attend or help out.

## Help Wanted:

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

**Delaware North Companies Parks & Resorts**, located in Niagara Falls State Park, will be hiring for the upcoming season at the Top of the Falls Restaurant on Goat Island. Seasonal positions available include: Supervisors, Concessions Workers, Restaurant Servers, Cooks, Bartenders, Bussers, Catering Servers, Retail Cashiers, Cash-room Personnel, Janitors, and Warehouse Workers. Weekends and Holidays are a must. Call 716-278-0337 for more information.

Delaware North Parks & Resorts, Top of the Falls Restaurant, Goat Island, Niagara Falls, NY 14302

**Conference Center Niagara Falls.** Seasonal concession workers and event/festival workers. If interested, contact Christy Zippier at [C.Zippier@niagarafalls-cc.com](mailto:C.Zippier@niagarafalls-cc.com)

**Oak Orchard Yacht Club.** 1103 Archbald Road, Waterport, NY 14571. Looking for a seasonal chef/general manager to operate and manage their restaurant services at the club. For information contact George Webster, 2011 Vice Commodore at (585) 589-9235.

# Northeast Regional Conference 2012 UPDATE

The 2012 Northeast Regional Conference is one year away! The date is April 28-30, 2012. Scott Steiner, CCE, is chairing the event and we sure could use your help. Scott will be scheduling planning meetings shortly, so please do your best to lend a hand. Our first planning meeting will be during the May 16 social meeting. We will be getting a tour of the Conference Center facility and an overview of what to expect for next year's conference. The Niagara Falls Conference Center in conjunction with The Sheraton of Niagara Falls and Niagara County Community College will be the host sites for meetings, lodging and competitions. The American Academy of Chefs Dinner will be hosted at The Buffalo Club.

## American Culinary Federation Northeast Region Educational Forum

**Dates: September 23-25, 2011**

**Location: Schenectady County Community College**, 78 Washington Ave., Schenectady, NY 12305

**Hotel Accommodations:** Holiday Inn - Schenectady Hotel, 100 Nott Terrace, Schenectady, NY 12308, (518) 393-4141 [ichotelsgroup.com](http://ichotelsgroup.com)

ACF Member Room Rate: \$99.00

American Culinary Federation Member Rate: \$150.00, Non-Member Rate: \$200.00

### Registration Includes

Icebreaker on Friday evening at Glen Sander's Mansion

Breakfast and BBQ lunch at SCCC on Saturday

Dine Around Dinner at SCCC on Saturday

Breakfast and take-away lunch at SCCC on Sunday

Seminars and hands-on classes for the weekend

### Hosts and Chairpeople

[www.acfcentralnewyork.com](http://www.acfcentralnewyork.com)

ACF CD-CNY President: Christopher Allen Tanner, CEC, WCC, CHE

Northeast Region Vice President: William Tillinghast, CEC, AAC

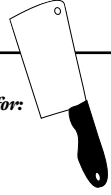
Download the Registration Form at [www.acfchefs.org/download/documents/NE/Northeast\\_Regional\\_Educational\\_Forum.doc](http://www.acfchefs.org/download/documents/NE/Northeast_Regional_Educational_Forum.doc)

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# Taste of Culinary 2011 – Sponsors / Menu Listing

## Thank You...

- Allens Hill Farm - John Loveland**  
*Spices, Mixes & Apple Molasses*
- Avenue Boys Smokehouse - John Kudla**  
*Smoked & Fresh Sausages*
- Blossomville Farms - Jo'El Drajem**  
*Heritage Hogs*
- Buffalo Cheese Traders - Michelle Stevens**  
*Local Cheeses*
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*Pepper based Spices and Sauces*
- Green Heron Farms - Julie Rockcastle**  
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*Grape and Cherry Juices*
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*Organic Honey Products*
- Koops Kitchens - William Cooper**  
*Kitchen Sauces*
- Merritt Estates Wines - Ed Rodriguez**  
*Chautauqua Co. Wines*
- Stillwater Farms - Margaret Braymiller**  
*Lambs*

### Product Donation

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**Charlie Martin, Sales Associate**  
*Paper Products for the Event*
- Boulevard Produce - Ted Jewett**  
*Specialty Produce Donation*
- C. A. Curtze - Bob Schmidle, Alex Ognibene**  
*Paper Products for the Event*
- Ice Is Nice - Brian Celmer, Owner**  
*Martini Luge Ice*
- Lactalis Foodservice**  
**James Binner / John Canonico**  
*Specialty Cheese*
- Southern Wine & Spirits - Aaron Lamarca**  
*Vodka for the Martini Lounge*
- Venture Sales Group - Jeff Bean**  
*Carving Station Protein*

- Alfred State College Culinary Arts**  
*Ed Wadell, Chef Instructor*  
*~Pan Seared Scallop, Candied Almonds & Gorgonzola~*  
*~Assortment of Petit Fours~*
- Arrowhead Spring Vineyards**  
*~Niagara Region Vineyard Tasting~*
- Becker Brewing Company**  
*Amanda Vizcarra*  
*~Arts Amber & Black Stallion Stout, Beer Tasting~*
- Black Willow Winery**  
*~Niagara Region Vineyard Tasting~*
- Bistro Europa**  
*Steve Gedra, Owner & Chef*  
*~Duck Confit, Petite Gougere, Lingonberry Jelly, Pickled Cardoon, Elderberry Champagne Sparkler~*
- C.A. Curtze**  
*Robert Schmidle, District Sales Manager*  
*Alex Ognibene, Distributor Sales Representative*  
*~Smoked Pork Loin, Spaetzle, Dijon Slaw~*
- Chateau Niagara Winery**  
*~Niagara Region Vineyard Tasting~*
- Country Club of Buffalo**  
*Catherine Payne, Banquet Manager*  
*Christopher Meckes Banquet Chef*  
*~Smoked Sturgeon, Beef Cheek Ragout, Cornmeal Blini~*
- Curly's Grill & Banquet Center**  
*Krista & Kirk Van Wagner, Owners*  
*Shea Zappia, Sous Chef / Erik Van Wagner*  
*~Jamaican Jerk Pork Sandwich, Mango Chutney, "Tacos de Lengua" Beef Tongue, House Made Chorizo Sausage, Pickled Vegetables~*
- ECC City Baking & Pastry Arts**  
*Kyle Haak, Baking & Pastry Arts Instructor*  
*Colleen Stillwell, Baking & Pastry Arts Instructor*  
*~Selection of Financier's, Truffles, Artisan Breads, Chocolate Peanut Butter Mousse, Almond Dragees~*
- ECC City Culinary Arts**  
*Richard Mills, Culinary Arts Department Chair*  
*Dorothy Johnston, CEC CCE AAC Chef Instructor*  
*Jacqueline Barrick, CEC Chef Instructor*  
*~Collard Green "Wonton," Bayou Catfish, Sweet Potato Tower, Cucumber Avocado Soup "Shooter," "Asian" Pork Taco, House made Tortilla~*
- ECC North Culinary Arts**  
*Mark Wright, CEC AAC Department Chair*  
*~Moroccan Lamb Tangine, Toasted Cous Cous~*
- Flying Bison Brewery**  
*Tim Herzog, Owner*  
*~Selection of Micro Brewed Beers~*
- Freedom Run Winery**  
*~Niagara Region Vineyard Tasting~*
- Genesse Valley Boces**  
*Nathan Koscielski, Chef Instructor*  
*~Eggs Benedict / Deep Fried Hollandaise Sphere~*
- \*Harkness Virgin Beverage Station\***  
*~Guava & Mango Fruit Seltzer~*

- Erie 1 BOCES - The Harkness Career Center**  
*Scott Steiner CCE, Chef Instructor*  
*Kevin Labin, Chef Instructor*  
*~Braised Beef Brisket Croquette, Truffled Yukon Golds, Wild Mushroom Ragout, Herbed Mascarpone & Baby Arugula~*  
*Tina Fago, Baking & Pastry Instructor*  
*~Assorted Mini Tarts~*  
*Lemon Meringue / Banana Brule / Chocolate Toffee Crunch*
- Johnson Estates Winery**  
*~Chautauqua Region Vineyard Tasting~*
- Lactalis Foodservice**  
*James Binner, John Canonico*  
*~Assorted Cheese Selection~*  
*Table staffed By Emerson School of Hospitality Students*
- Le Metro Restaurant**  
*Keith Zephro, Executive Chef*  
*~Artisan Breads & Spreads, Pork Bolognese, Dessert Pizza, Basil Ricotta Ice Cream, Tomato Jam Swirl~*
- Leonard Oaks Estate Winery**  
*Johnathon Oaks, Wine Maker*  
*Jerod Thurber, Tasting Room Manager*  
*~Assortment of Local Wine Sampling~*
- Massachusetts Ave. Project**  
*Jesse Meeder*  
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*Glenn Butler / Pat Mullen*  
*~Ecco Verde Coffee Varietal / Environmentally Friendly~*
- NCCC Baking & Pastry Arts**  
*Maria Iacovitti, CEPC Chef Instructor*  
*~Assorted Pastry Selection~*
- NCCC Culinary Arts**  
*Mark Mistriner, CEC, Culinary Arts Coordinator*  
*John Matwijkow, Chef Instructor*  
*Bill Metzgar, Chef Instructor*  
*~Veal Consomme Ratatouille Gelee~*
- Niagara Falls Conference Center**  
*Eli Grady, Executive Chef*  
*~Flavors of the Southwest~*
- Park Country Club:**  
*James Roberts, CEC*  
*~"Dirty South" Buttermilk Fried Chicken, Dirty Greens, Sourdough Biscuits, Chocolate Salted Milkshake~*
- Seneca Allegany Casino & Hotel**  
*Brian Mahony, Executive Chef*  
*Michael Larson, Executive Sous Chef*  
*Nathaniel Hamlett, Room Chef*  
*~Pork Chili Verde, Grilled Diver Scallop with Eggplant Crisp, Boston Bibb Chopped Salad, Skirt Steak with Polenta~*
- Sweet Melody's**  
*Chuck Incorvia*  
*~Selection of Gelato & Sorbet~*
- Venture Sales Group**  
*Jeff Bean*  
*Lou Venezia, CEC, ACC & Drew Venezia, CEC*  
*~Carving Station~*
- Vizcarra Vineyards**  
*Amanda Vizarra*  
*~Niagara Region Vineyard Tasting~*

**Thank you** so much to Jackie Bamrick, CEC for Chairing the Taste of Culinary, and the committee that assisted her: Scott Steiner, CCE; Bill Metzgar, Charlie Martin, Alex Ognibene, Mark Wright, CEC, AAC; Phyllis Venezia, Lou Venezia, CEC, ACC; Lindsay Wilczynski, Mark Mistriner, CEC; Dorothy Johnson, CEC, CCE; Mike Sullivan, Rebecca Formwalt, CSC, CCE; Monte Dolce and John Matwijkow. Awesome work everyone!

**Thank you** very much to Rick Mills and the ECC City Campus/Culinary Arts Department Staff for hosting the Taste of Culinary.

**Thank you** to Bill Metzgar for organizing the competition segment of the Taste of Culinary. The Competition part of the TOC was enhanced this year by Chef Metzgar with the aid of Christa Glennie-Seychew. They secured the table judges, (Nelson Starr, Adam Goetz, and Mont Stern) developed the criteria, and Bill did a great job managing the competition throughout the event. We appreciate all of your help to make the day a success.

**Thank you** to Vince Filippelli and Charles LaGreca for organizing the receiving area the day of the Taste of Culinary, and taking photos at the event.

**Thank you** to Connie Roberts for designing a new Taste of Culinary poster.

**Thank you** to Mont Stern and the Chaine Des Rotisseurs for donating the trophies for the Taste of Culinary table competition.

**Thank you** to Charlie Martin, USFoods, and Alex Ognibene, Curtze, for donating the paper products for the Taste of Culinary. We really appreciate the donation!

**Congratulations** to Steve Petrotto and Brittney Schlager for winning First Place in the New York State Skills USA Culinary and Pastry Arts competition that was held in April. Steve was coached by his culinary arts instructor Scott Steiner, CCE, Brittney was coached by Tina Fago. Steve and Brittney attend Erie One BOCES Harkness Center. They will be traveling to Kansas City, Missouri for the national completion in June. Good Luck students in your competition



**Thank you** to Niagara Falls Country Club for hosting our upcoming Annual Golf Outing – June 20th. Club Manager Alan Cohen, John Burden, CEC, and their staff are looking forward to “wowing” us with another great experience this year!

**William Tillinghast, MBA, CEC, AAC** is running again for Northeast Regional Vice President position. He has been very supportive to our chapter in the past couple years. He was instrumental in helping us to secure the upcoming 2012 ACF Northeast regional conference in Niagara Falls. Please consider voting for Chef Tillinghast in the upcoming election.

**Michael Ty, CEC, AAC** is running again for ACF National President. Chef Ty is a strong leader for the ACF with many proven accomplishments. Chef Ty has been very supportive of our chapter, please consider voting for him when voting for the national president in the upcoming election.

**Tom Macrina, CEC, CCA, AAC** is looking for our support as he runs for ACF National Secretary. Tom has been close to our organization for many years, and is a dedicated member of the ACF. We appreciate all Tom has done for our chapter, and hope you will consider voting for him.

**Reminder:** Mark your calendars... Annual Golf Outing is coming up quickly! It will be June 20, 2011 at Niagara Falls Country Club in Lewiston, NY.

**Everyone** that helped out and assisted with the Taste of Culinary, THANK YOU SO MUCH - Awesome work everyone!

**Thank you** very much to Mike Sullivan, Lindsay Wilczynski, Paul & Lucille Cannamela and Mike Formwalt for assisting with the raffles during the Taste of Culinary.

**Thank you** to Tab Daulton, CEC, and John Davidson, CCC, for bartending at the Taste of Culinary.

**Thank you** to the students from the high schools and colleges for donating their time at the Taste of Culinary. We hope the experience was beneficial for future endeavors.

**Thank you** to the Venezia Family (Lou, Phyllis and Drew) for always helping out at our Taste of Culinary Event.

**Mark Wright, CEC, AAC** is running for the position of Vice-Chair of the American Academy of Chefs. Chef Wright has held many positions in our chapter one being the President. Mark Wright, CEC/AAC, has also managed our ACF Northeast Region as the Vice President for four years. Chef Wright always demonstrates the dedication and efficiency that a person needs when representing a board position. We are fortunate to have a member of our chapter that wants to better not only our chapter but also at the national level. For our American Academy of Chef members, please support Mark Wright, CEC/AAC, by voting for him as your next Vice-Chair representative of the American Academy of Chefs.

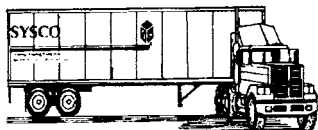


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# Dear Chefs & Cooks,

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 on Saturday May 14. 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

ACF of Greater Buffalo 2011 Meeting / Epicurean Schedule		
May	Social Meeting 5/16/2011	Board Meeting 5/18/2011
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 TBA
September	Social Meeting 9/12/2011	Board Meeting TBA
October	Social Meeting 10/10/2011	Board Meeting TBA
November	Social Meeting 11/14/2011	Board Meeting TBA
December	Social Meeting 12/12/2011	Board Meeting TBA



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• Next Social Meeting •

**May 16 • 6PM**  
**The Conference Center  
of Niagara Falls**  
101 Old Falls Street  
Niagara Falls, NY 14303

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



**SAVE  
THE  
DATE!**

ACF of Greater Buffalo's

**Golf Outing**

June 20, 2011

Niagara Falls  
Country Club



## Taste of Culinary 2011

