



# Epicureans

June 2011

## Upcoming Meetings & Events:

**MONDAY, JUNE 20  
GOLF OUTING**

Niagara Falls Country Club

505 Mountain View Dr.

Lewiston, NY 14092

10:30AM Check In

12 Noon Shotgun Start

Dress Code:

Collar Shirts

Shorts to the Knees  
or Golf Pants/Slacks

Hats - wear correctly

Cost: \$125 per golfer

Cost: \$50 Dinner

Cocktails & Hor d'oeuvres at 5PM

For reservations contact:

John Matwijkow at 574-0209

### 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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## Time to Golf and/or Enjoy the Summer

Now that the Taste of Culinary is behind us we are on to the next big event, our annual Golf Outing. Monday June 20th we will be at the Niagara Falls Country Club and tee-time is at noon. This event will be our social meeting for the month. The event is open for dinner to all ACF members; cost is \$50.00 per person. If interested, please make reservations quickly with John Matwijkow. Cut-off date is Friday June 17th.

Our meeting in May was a great turnout at the Conference Center in Niagara Falls. Chef Eli Grady, Christy Zippier and Mike Mergi did a great job hosting the event and presenting a nice array of hors d'oeuvres for us. A Special Thanks goes out to Tom Acara, Sales Manager at the conference center, for the grand tour of their facility and the Sheraton Hotel. As you probably know, the Conference Center and the Sheraton in Niagara Falls will be the host site of our ACF Northeast Regional Conference next year, April 28, 2012.

I would also like to thank Mike Needle from Spectrum Food Associates and Chuck "Vincenzo" Incorvia from Sweet Melody's for donating their gourmet dairy products for our May Meeting. Mike brought in his line of ANCO cheeses and roasted vegetables that were outstanding. Chuck transported his Artisan-Crafted Gelato vending cart to Niagara Falls from Clarence so we could sample his awesome gelato creations. For information about Mike & Chuck's products please see the inside of the newsletter for their contact information. Thanks again Gentleman.

At the May Meeting Vince McConeghy and Jennifer Lingerfelter from the Local Food Service network reviewed our web site and took questions from us on improving the site.

Mike Sullivan (Corresponding Secretary) and I have had a meeting with them to address our issues and are working to adjust and improve the web site.

Tab Daulton, CEC, has announced that he will be the coach of the 2011-2012 Junior/Student Hot-Foods Culinary Team for our chapter. We are very fortunate to have him step up to that position. Tab has plenty of experience that our students can follow by. Please be aware that Chef Tab has a try-out posting on the inside of the newsletter with a time-line for the upcoming season. I would like to have all our culinary instructors encourage your students to attend the try-outs. Everyone has a chance and the opportunity to progress to their next level, as professional culinarians, we need to support them.

I would like to congratulate Mark Wright CEC, AAC for winning the election for the Vice-Chair of the Academy of Chefs. We know that Chef Wright did solid job as our Vice President of the Northeast Region from (2005 - 2009) and we know he will follow the same ideals again in his new position. I would like to say, we are very proud as a chapter that you dedicate your time and service to our profession like you have. Thank you.

Be sure to get the word out to prospective new members and students that membership applications are available on our website at [www.acfofbuffalo.net](http://www.acfofbuffalo.net)

Have a safe and enjoyable Summer! We will take a break from the newsletter for the summer and the next epicurean will be in September.

*John Matwijkow*



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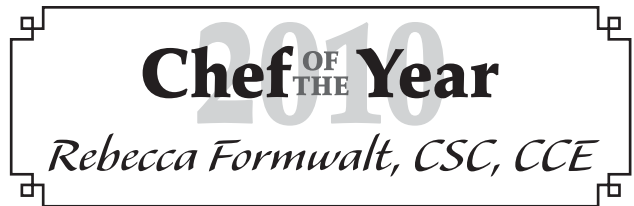
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Articles and information for the newsletter are subject to editing and condensation. Because of the limited space in the newsletter, we are not always able to publish all articles and information. In addition, use of articles and information without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

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## Appointed Positions

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C: 716-604-8881

Social Chairperson ..... Phyllis Venezia  
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# Save the Date

## SEPTEMBER 12

Riverstone Grill  
971 E. River Road,  
Grand Island, NY 14072

Pig Roast and BBQ  
\$10.00 per person, cash bar

## OCTOBER 3

Columbus Day

Buffalo Hotel Supply  
375 Commerce Drive  
Amherst, NY

Cook/Chill Educational Demo  
\$8.00 per person

### 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. This format will begin this fall and our first educational meeting will be in October at Buffalo Hotel Supply. 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

# 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. 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.

## Help Wanted:

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

**Country Club of Buffalo** is looking for an experienced a la carte chef/cook to fill an evening position. Preferably he or she should have some experience and strong culinary skill set in both food preparation and decision making. Please direct any applicants to Chef Edward Neiman (new executive chef) 716-632-1100, Eneiman@ccofbuffalo.org

**The Conference Center Niagara Falls** is currently seeking a new Executive Chef.

#### JOB RESPONSIBILITY SUMMARY:

- To oversee the direction of the Conference Center and Old Falls Street's kitchen/ vending daily activities in accordance with policies and objectives
- To ensure guest satisfaction, profitability and a positive, productive and compliant work environment.
- Responsible for food and labor cost controls.
- Oversees the general preparation of all food, helps in the planning of meals and developing menus for both the Conference Center and Old Falls Street.

For more detailed info on this position, please contact Human Resources at (716)278-2100 or visit niagarafalls-cc.com

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# Benefit for Jeff Serwinowski's Family

On March 8, 2011, Jeff Serwinowski suddenly and unexpectedly passed away. Jeff was a long time member of the ACF of Greater Buffalo and dedicated to the culinary profession. Jeff's untimely passing left his family with an unexpected financial burden on top of all their grief.

***On Sunday, July 24, 2011 friends & family hope to help out with some of this burden by having a benefit in his honor.***

- Samuel's Grande Manor
- 1:00 pm
- Admission: \$20
- Any donation would be greatly appreciated such as: food product or raffle items
- They are also looking for restaurants willing to run a buffet station.

For further information please contact:

John Davidson (984-7870) or

Dan Spawton (220-4090).

Please help us make this a huge success.

## ACF Greater Buffalo General Meeting Minutes of May 2011

The May Social Meeting of the ACF of Greater Buffalo was called to order at 6:30 at the Niagara Falls Convention Center. The meeting began with a tour of the kitchen and subsequent tour of the Sheraton Hotel. We then went to the Governor's room for an overview of the ACF Web Site by Jennifer and Vince McConeghey. They led us on a guided tour of the site and made us aware of its capabilities.

**FINANCIAL REPORT** given by Becky Formwalt. We cleared \$6411.00 from the Taste of Culinary. We presently have \$4152.42 in the treasury with all bills paid.

Guests at this meeting included Chef Sam Caldwell from the Top of the Falls, Sharon Morse, an NCCC student, Kevin Barron, Sysco Business Resource Manager, Chaz Buleva and Bob Kerr from the Riverstone Grill and Andrea Graiser, a NCCC Student

Chef Matwijkow thanked everyone who

assisted with the Taste of Culinary, in particular, Chef Jackie Bamrick, Chairperson, the committee and faculty of ECC.

Chef Mark Mistriner presided over the Swearing In of two new members, Lonnie Davis from the Brookfield Country Club and Joe Gugino from the Niagara Falls Country Club.

Mark Mistriner announced that the September Meeting will be held at the Riverstone Grill and the October Meeting will be at Buffalo Hotel Supply.

The Golf Outing is June 20th at the Niagara Falls Country Club.

John French and John Davidson are working on the Chef and Child Event. Schools have been selected and activities organized.

**DATES TO BE SAVED!** Sept. 17th next certification exam. Northeast Regional Forum is September 23-25 at Schenectady

County Community College, April 28-30, 2012 Northeast Regional Conference in Niagara Falls, New York

Discussion took place concerning the Culinary Team for next year. Chef Tab Dalton volunteered to be the new Team Coordinator, after having given an impassioned plea to field a team next year, although we will be busy with the Regional Conference. After the discussion, Tab was named the Team Coordinator.

**SOCIAL NEWS:** Becky Formwalt is being recognized as the New York State ProStart Teacher of the Year. Ruth Delillo was recognized as a Distinguished FoodService Alumni of ECC.

Meeting was adjourned at 8:00 p.m.

Respectfully Submitted  
Dorothy Johnston

**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!

**Congratulations** to Mark Wright, CEC, AAC, for winning the election as Vice-Chair of the American Academy of Chefs. We appreciate all Chef Wright has done for our chapter, and we wish you well at your new position.

**Congratulations** to William Tillinghast, MBA, CEC, AAC, for winning another term as our Northeast Regional Vice President. 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.

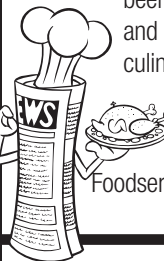
**Congratulations** to Michael Ty, CEC, AAC, for winning another term as our ACF National President.

**Congratulations** to Tom Macrina, CEC, CCA, AAC for winning the election as our new ACF National Secretary. Tom has been close to our organization for many years, and is a dedicated member of the ACF. Our chapter wishes you well at your new position.

**Good Luck and Best Wishes** to Steve Petrotto and Brittney Schlager from the Erie One BOCES Harkness Center, as they travel to Kansas City, Missouri for the National Skills USA Culinary and Pastry competition. Steve is coached by his culinary arts instructor Scott Steiner, CCE, and Brittney is coached by Tina Fago. They will be competing on Monday June 20th.

**Congratulations** to Rebecca Formwalt, CSC, CCE, for receiving the New York State ProStart Teacher of the Year. Becky has truly been recognized this year for her outstanding service and enthusiasm for our chapter, community and future culinarians. Great work Becky!

**Congratulations** to Ruth E DeLillo CEC, for receiving the recognition of Distinguished Foodservice Alumni of ECC.



# Thank You!

I would like to Thank Everyone from our chapter for giving me the opportunity as being your president this year. I know I have been serving you for only six months and it has been a challenge but I have benefited from the experience so far. I believe we are progressing in a very good direction such as: membership is increasing; we have funds for the Chef & Child Event and our Junior Culinary Team; and we are fortunate to be hosting the Northeast Regional Conference next year. I hope to see everyone soon at a meeting or event.

Thank you and have a great summer.

John Matwijkow  
ACF of Greater Buffalo  
President



Have a  
Great Summer!



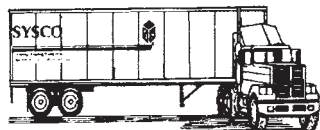
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# American Culinary Federation Northeast Region Educational Forum

**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

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)

## 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 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 •

**June 20**

**Niagara Falls Country Club**

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

*Thank You  
for your Donation at our May Meeting*

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**To All Culinary Students,**

Come and try out for the ACF of Greater Buffalo Junior Culinary Team. Be part of a Buffalo tradition, many past culinary team members are successful chefs in the Buffalo area. Sharpen your knives and roll up your sleeves and get ready to test yourself and have some fun. I want to hold the first meeting by the first week in August. So text, e-mail or call me and once I get everyone's schedules we can plan our first meeting.

Thank You!

Executive Chef Tab Daulton CEC

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Hamburg, NY 14075

716-997-6580

716-646-6109 ext 60151

Tabdaulton@aol.com