



Epicureans

October 2011

Upcoming Meetings & Events:

MONDAY, OCTOBER 10 • 6PM EDUCATIONAL MEETING

Buffalo Hotel Supply
375 Commerce Drive
Amherst, NY 14228
716-691-8080

Dress Code: Business Casual

Cost: \$5 with reservation
\$10 at the door

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!

NOVEMBER MEETING

Hamburg Casino
5600 McKinley Pkwy.
Hamburg Fairgrounds

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October is about **SCORING SUCCESS** for Our ACF Events

We “Kicked-Off” our fall season with an overwhelming social meeting on September 12th that was a sellout and a huge success with the pig roast. We had in attendance 55 - members, new members, and guests at the Riverstone Grill on Grand Island that evening. We would like to thank Jay Scutti (owner), Bob Kerr (Barbecue Chef) and Chaz Bulera (new associate member from Maplevale Farms & previous chef at the Riverstone Grill). I would also like to thank the staff at the Riverstone Grill for their hospitality and a great evening. We swore in 8 new members. Dr. Colin McMahon from Childrens Hospital stopped by to give us an overview of the Festival of Trees coming up November 19th. I hope everyone enjoyed themselves at our first meeting of the season, even though it was a bit cramped!

It is my pleasure to announce that our 2011 Chef of the Year is Certified Culinary Educator, Scott Steiner! Chef Steiner is currently serving our chapter as Chairman of the Board and Chairperson of our upcoming ACF Northeast Regional Conference in Niagara Falls, NY. In the past 6 years, Scott has been our President, and/or Vice President. He has been instrumental in making our Chapter one of the strongest in the Northeast Region. A dinner honoring his professionalism and dedication will be held on October 16, 2011 at The Saturn Club. Please join us in celebrating his achievements.

The October social meeting is scheduled for 10/10/11 at Buffalo Hotel Supply. This meeting will be an educational meeting that you will be able to acquire continuing education

hours for your certification. Mark Mistriner CEC, and Monte Dolce have been working on more educational meetings such as this one for future events.

The Chef and Child event will take place at Artisan Kitchens and Baths on October 19, 2011. John French CEC & John Davidson CEC, are chairing the event. This is our second year at the facility and we are looking forward to demonstrating to Middle School students healthy cooking techniques and better nutritional choices.

The Festival of Trees Gala will be November 19th and we are again taking care of the cocktail party portion of the event. Scott Steiner and I have finalized the menu with Calvin College CSC, Jackie Bamrick CEC, and Seth Weiss from Conference Center of Niagara Falls. Volunteers are welcome to help with the event.

At our September board meeting we decided to throw another Taste of Culinary Event in the Spring of 2012(Date and Venue TBA). We are formulating a new committee to oversee this great event while we have another committee concentrating on the Northeast Regional Conference. Again, if you would like assist with building our ACF team even stronger, we can use your help!

We have a lot going on. We get out what we put in to it. We can use your help in many ways...

John Matwijkow



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Chef OF THE Year

Rebecca Formwalt, CSC, CCE

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E: lew3441@yahoo.com

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C: 359-5950
E: charles.martin@usfoods.com

Appointed Positions

Certification Tab Daulton, CEC
Sportservice
H: 627-1224 W: 646-6109
E: Tabdaulton@aol.com
E: TDaulton@dnccinc.com

Certification Mark Wright, CEC/AAC
Erie Community College - North
H: 826-7054 W: 270-5256
E: Cheftvcc@aol.com

Historian William Metzgar
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Erie Community College
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E: acmechef@roadrunner.com

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 upcoming football season. Contact Paul Deiana-Molnar at 860-4533.

Executive Chef The Saturn Club is a Private City/Social club with Dining, Meeting, and Banquet facilities available to its Members. The Club also has a full Fitness Center along with Squash Courts, Pool, Platform Tennis, and Bowling. Formed in 1885, the Club's current home was completed in 1922 and is on the State and National Registers of Historic Places.

The Executive Chef's position reports to the General Manager, and works in Collaboration with The Food & Beverage Manager and other department heads. The position is responsible for quality production and management of the kitchen, compliance, and administration of the culinary department. The Club is seeking an energetic, committed candidate with a track record of creativity and teamwork.

Compensation: Annual Salary \$48,000 to approximately \$60,000/Commensurate with Experience. Health Benefits and Professional Association membership. Interested Candidates are requested to provide salary requirement.

Please submit resumes and letters to: Robert Seth, General Manager/COO, 977 Delaware Avenue, Buffalo, NY 14209, 716 884 8800.

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

OCTOBER 10, 2011 - COLUMBUS DAY

(Nominated Candidates to Speak on their behalf - Mandatory)

Cook/Chill Educational Demo
Buffalo Hotel Supply
375 Commerce Drive, Amherst, NY

OCTOBER 16, 2011

Chef of the Year Gala
honoring Chef Scott Steiner, CCE

This year's dinner will be held at The Saturn Club (977 Delaware Ave., Buffalo, NY 14209). Saturn Club Chef Mike Farraro, has planned an tremendous menu for this chapter event. Scott Steiner CCE, has done an incredible job at motivating our chapter to be one of the best in the Northeast Region of the American Culinary Federation and is well deserving of this prestigious award. Please try to attend this event in celebrating Chef Steiner's hard work and dedication to our chapter. If you plan on attending please make reservations with Monte Dolce (716-604-8881 or kdolce@mac.com) before October 7. FYI: the reception for the event starts at 5:00 PM – formal attire is preferred and payment (\$75.00 per person) will be collected at the door.

If anyone is interested in purchasing an ad in the COTY program or donation of product for the event please contact Mark Wright CEC, AAC, John Matwijkow or Becky Formwalt. See the Epicurean for contact information.

OCTOBER 19, 2011

Chef and Child Event
Artisan Kitchens and Baths Studio

John Davidson, CEC and John French, CEC
Event Co-Chairs

NOVEMBER 14, 2011

Social Meeting at Hamburg Casino

NOVEMBER 19, 2011

Festival of Trees Gala

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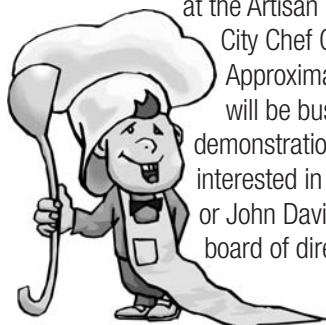
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Chef and Child Event:

John Davidson, CEC and John French, CEC have been working to put together our annual Chef and Child "Childhood Hunger" event. This year's event will again be at the Artisan Kitchens and Baths Studio (where they host all of the Nickel City Chef Competitions). The day of the event will be **October 19, 2011**. Approximately 150 middle school students from throughout the area will be bussed to the site. There will be several different stations and demonstrations available for the students to participate in. If you are interested in helping out with the event, please contact John French, CEC or John Davidson, CEC. Their contact information can be found on the board of director's page.



New Members to be Sworn in at the October Meeting

The following new members will be sworn in at the October 10th meeting at the Buffalo Hotel Supply, Amherst. Please meet and greet our new members and wish them well in our ACF of Greater Buffalo Chapter. If your name is listed, please be aware that you need to be present for the swear-in.

Kaheliah Browne
Michael Kotecki
Kristina Leidolph
Seth Weiss
Edward Neiman

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

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. So text, email or call me and we can plan our first meeting.

Thank You!

Executive Chef Tab Daulton CEC,
Hamburg Casino, 5600 McKinley Parkway,
Hamburg, NY 14075; 716-997-6580,
716-646-6109 ext 60151 or Tabdaulton@aol.com

ACF Greater Buffalo General Meeting Minutes of September 2011

The September 12 meeting of the ACF of Greater Buffalo came to order at 7:10 at the Riverstone Grill on Grand Island.

New Members were sworn in, including Kevin Barron, Brett Brennan, Chaz Bulera, James Carlo, Donald Ross, Mark Anderson, Sharon Morse and Robert Kerr, Jr.

Dr. Colin McMahon, the Chairman on the Festival of Trees was the guest speaker. He explained to all the benefits of involvement with the event. Scott Steiner requested that members host a table for the event this year, which will take place on Nov 19. He is looking for 5 Hot or Cold Stations and three to four hot hors d'oeuvres. John Matwijkow will be organizing the food stations on the day of the event.

The Chef of the year dinner will be held at the Saturn Club on October 16, 2011. The honoree is Scott Steiner. We are looking to fill the Saturn Club for a well-deserved tribute to Chef Steiner.

October 10th will be an Educational Meeting at Buffalo Hotel Supply. We are looking at a 6 p.m.

demo of Cook and chill technology.

The Chef and the Child Event is looking for donations. John Davidson and John French reported that they are on schedule.

We have not received indication of participating in the Gilda's Club Gingerbread House event as of yet. Our chapter will not be doing the Cocktail Party this year.

Chef Tab Daulton reported that the Culinary Team will be doing a fund-raiser at the Giacamo Hotel in Niagara Falls on Sept. 24.

We will not be organizing a Knowledge Bowl Team this year.

The Finance Committee will be comprised of Rebecca Formwalt, Chairperson, Dorothy Johnston, Monte Dolce and Charlie Martin.

Please check out our new and improved website.

Discussion concerning the Taste of Culinary, will be held in March possible at ECC North.

We are looking for venues for the Christmas

Party, and the Golf Outing. If you are interested in hosting, contact Mark Mistriner.

Nominations were accepted for offices that are expiring:

Recording Secretary: Dorothy Johnston, CEC, CCE was re-nominated

Treasurer: Rebecca Formwalt, CSC/CCE was re-nominated

Directors at Large: John Davidson was renominated, Calvin College was nominated for the position that is open

Associate Board Member: Alex Ognibene was re-nominated

Junior Board Member Christie Zippier was nominated

Eddie Hildebrand won the 50/50 split.

Next Board Meeting Sept 26 at City Campus

Meeting adjourned at 8:00

Respectfully Submitted
Dorothy Johnston

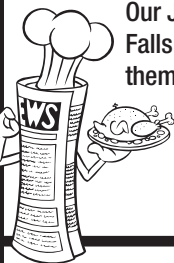
Thank you Jay Scutti (owner), Bob Kerr (Barbecue Chef) Chaz Bulera (Maplevale Farms/Associate Member) and the staff at the Riverstone Grill for an awesome pig roast.

Congratulations to Scott Steiner 2011 ACF of Greater Buffalo Chef of the Year. Scott has worked hard to get our organization to where it is today, and he is truly deserving of this award.

Best Wishes to Scott Steiner on his upcoming operation scheduled for October 20th. He is going to take care of an annoying hip problem!

Thank You to the Junior Culinary Team Coached by Tab Daulton CEC and assisted by John Davidson CEC. Our Junior team candidates consist of: Brett Brennan, Mark Anderson, Brett Sawdye and Claire Mierzwa.

Our Juniors produced an awesome dinner party for 30 Judges from NY State at the Giacomo Hotel in Niagara Falls NY on Saturday September 24th. This event was a fund raiser for the team and a great opportunity to have them practice their skills.



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- Click onto the member directory and you will find a listing of our members that you can contact if they have e-mail excess.

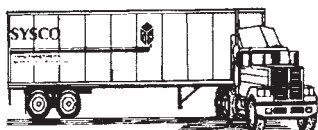


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ACF of Greater Buffalo 2011 Meeting / Epicurean Schedule

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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Nomination Process / Bylaws:

The nomination committee will open the nominations at the September meeting; nominations can be made by any member in good standing. Nominations may also be made by mail to the committee before the October Epicurean at which on that date the nominations will be declared closed. Candidates need not to be present at the time of nomination but must be present at the October meeting to be placed on the ballot. The candidates will be given time at the October meeting to express their views and platforms. There will be no nominations from the floor after the September meeting. Nominations will be printed in the November Epicurean.

Voting shall be by mail with numbered ballots. The committee will mail out ballots in two business days after the October meeting. The committee will be required to keep a list of members and the corresponding ballot number. All ballots must be postmarked by the first Monday in November. No ballots will be handed out at the November meeting. Voting will cease at midnight the first Monday in November.

NOMINATIONS FOR OFFICE

Recording Secretary:

Dorothy Johnston, CEC/CCE (Accepted the Nomination)

Treasurer:

Rebecca Formwalt, CSC/CCE (Accepted the Nomination)

Directors-at-Large:

John Davidson, CEC (Accepted the Nomination)

Chaz LeGreca, (Declined the Nomination)

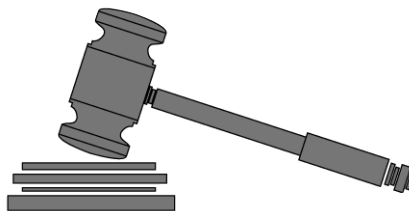
Calvin College, CCC (Accepted the Nomination)

Associate Board Member:

Alex Ognibene (Accepted the Nomination)

Junior Board Member:

Christy Zippier (Accepted the Nomination)



Nominees for the office positions need to be present at the October meeting to speak on their behalf with reasoning to be on the board.

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• Next Meeting •

October 10

EDUCATIONAL MEETING

*Buffalo Hotel Supply
375 Commerce Drive
Amherst, NY 14228*

• Epicurean Deadline •
3rd Monday of the Month.

Academy of Chefs

Attention all Certified Executive Chefs and Certified Culinary Educators you may be eligible for membership into the prestigious honor society of the ACF the American Academy of Chefs.

Application deadline for induction in 2012 is December 31, 2011.

We have not had an inductee in many years and I know we have some qualified candidates. First you must meet the 7 mandatory requirements and then 10 of the 20 attainable goals. Please go to the AAC site on the ACF website for more information. Acfchefs.org (Home page-AAC-Application). If need be contact any AAC Fellow from our chapter, we have over seven and I know they would be more than willing to help and answer any questions.

Hopefully, next year in Orlando we can include some ACF of Greater Buffalo for induction as Fellows of the American Academy of Chefs.

Mark Wright CEC, AAC, Vice Chair American Academy of Chefs