



Epicureans

September 2011

Upcoming Meetings & Events:

MONDAY, SEPTEMBER 12 • 6PM SOCIAL MEETING PIG ROAST

Riverstone Grill
971 East River Road
Grand Island, NY 14072

Dress Code: Casual

Cost: \$10 with reservation
\$15 at the door
Cash Bar

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!

OCTOBER 10 - COLUMBUS DAY (Nominated Candidates to Speak on their behalf - Mandatory)

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

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Start up to a Busy Year Ahead!

The 2011 Annual ACF Golf Outing was a success. Thank you to all of our sponsors and to everyone who assisted with this year's golf outing event. A special thank you goes out to John Burden, CEC, and the entire staff of the Niagara Falls Country Club for an excellent job facilitating our event.

I hope everyone had a great summer; we are now gearing up for a productive year ahead. Our September social meeting will be a casual event with a pig roast at the Riverstone Grill, Grand Island on 9/12/11 with a good deal of information to cover. We have plenty of new members to swear in at this meeting also. Names for swear-ins for that evening will be listed on the inside of the Epicurean.

The meeting will begin at 6:00pm. A main agenda item for this meeting will be taking nominations for the open board positions. This year, Recording Secretary (Dorothy Johnston), Treasurer (Rebecca Formwalt), Directors at Large (John Davidson & John French), Junior Board (Lindsay Wilczynski), and Associate Member (Alex Ognibene) are the open positions.

Inside please find a copy of the by-laws reminding everyone of the proper procedure for the nomination and election process.

At this meeting we will also be announcing this year's recipient for the Chef of the Year. The Chef of the Year committee has been working on securing a facility for the dinner in mid October. Details to follow.

In mid July Scott Steiner CCE, Mark Wright CEC, AAC, and I had the pleasure of attending the 2011 ACF National Convention in steamy Dallas, Texas. One of our main objectives was to promote our 2012 Northeast

Regional Conference in Niagara Falls, April 27-30. Numerous people inquired about our conference coming up with positive feedback about attending.

Our 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 Davidson CEC, and John French 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.

This year 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 been working with the Chair-people for the event and we will get more information to you as it gets closer.

The annual Gilda's Gingerbread House competition will be in December and we will get the information and applications to those people interested as we receive it.

As it appears, we have a lot of projects and events coming up this season, so let's get together and have a productive year.

Thank You.

John Matwijkow



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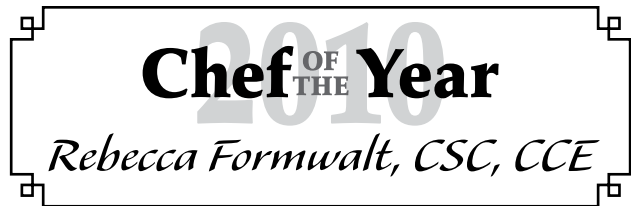
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C: 698-5909 F: 632-1076
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John Matwijkow
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Sergeant-at-Arms:

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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.

Directors-at-Large

Jacqueline Bamrick, CEC
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W: 851-1035

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Junior Board

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(716) 863-7480
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Alex Ognibene
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C: 716-903-5438
E: aognibene@curtze.com

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Appointed Positions

Certification Tab Daulton, CEC
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E: TDaulton@dnccinc.com

Certification Mark Wright, CEC/AAC
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E: Cheftvcc@aol.com

Historian William Metzgar
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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 @ 860-4533.

Rich Products Corporation has a position open for a Part-Time Chef as an independent contractor to develop methods, and menu solutions using Rich's Products in Accelerated Cooking Equipment such as Turbo Chef, and Merry Chef ovens. If interested, contact Francisco Arinci at 878-8769.

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.

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

Save the Date

OCTOBER 1, 2011

Certification Practical Exam

ECC North Campus starts at 7am

To apply you need to sign up through the ACF National office: by phone: 800-624-9458, Ext. 130 or go to: www.acfchefs.org/download/documents/certify/certification/practical_exam_candidate.pdf. For more information email: btaylor@acfchefs.net

OCTOBER 16, 2011

Chef of the Year Gala - Honoring: ?

The Chef of the Year committee reviewed the nomination process and the nominees for this year's Chef of the Year. This year's recipient will be announced at the September 12th meeting. The details of the event will be made available as soon as possible.

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

OCTOBER 19, 2011

Chef and Child Event

at Artisan Kitchens and Baths Studio

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

NOVEMBER 14, 2011

Social Meeting @ TBA

NOVEMBER 19, 2011

Festival of Trees Gala

DECEMBER 2, 2011 • 6:00PM

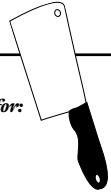
Gilda's Gingerbread Competition

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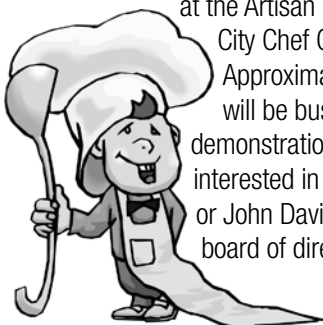
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Chef and Child Event:

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.

IMPROVED WEBSITE!

Take the time to ~ Check it Out!!

www.acfofbuffalo.net

ACF Membership Applications are now available on-line



New Feature ~ Member E-Mail Directory

- Go to ~ Member Login
- Enter your e-mail address that you registered with the ACF & the password: ACF
- Click onto the Contact us button & the member directory will appear underneath the Contact us button
- Click onto the member directory and you will find a listing of our members that you can contact if they have e-mail excess.

WEBSITE Sign-In & Member Directory Information

Members...

We now have everyone's information on the website in the Member Directory tab.

Anyone can view our website information. Except, the Members Directory which can only be accessed by members using the e-mail address that you registered with the National ACF office, then enter the password: ACF. When you get on the website, check your information!

Check your current employment, e-mail address, etc. If there are any corrections to be made, send them to me at Chefmike957@verizon.net I will then make the necessary changes.

Any questions about the website or the Chapter Member Directory, please contact me, Michael A. Sullivan at 417-9663.

New Members to be Sworn in at the September Meeting

The following new members will be sworn in at the September 12th meeting at the Riverstone Grill, Grand Island. 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.

Andrea Graser
Kevin Barron
Brett Brennan
Kaheliah Browne
Chaz Bulera
James Carlo
Michael Kotecki

Kristina Leidolph
Robert Kerr Jr.
Donald Ross
Seth Weiss
Edward Neiman
Mark Anderson
Sharon Morse



Northeast Regional Conference 2012 UPDATE

Well here we go, we are off to a fully packed fall season and that conference is fast approaching. Chef Matwijkow and I had the pleasure of traveling to Dallas Texas this summer and attending the 2011 ACF National Convention. At the convention, we worked a trade show booth to distribute information about our upcoming conference in Niagara Falls. The feedback we received was excellent. Many chefs are excited about the location. My gut feeling tells me that we are going to have slightly higher than normal registration numbers.

We have a lot of work cut out for us. I am going to begin scheduling monthly conference planning meetings. Anyone who wishes to get involved with the conference is invited. The first meeting will be on Wednesday September 7th at 5:00pm at the Harkness Center. We will be working on sales opportunities for the conference / mailing lists and possible opportunities for seminars and workshops amongst many other topics. Please RSVP for the meeting @ ssteiner@e1b.org or 716-698-5909.

In mid august, we had the opportunity to meet with Northeast Regional Vice President William Tillinghast. He traveled to Western New York and we ironed out some things which will provide us a much smoother path in our planning efforts. Also, the ACF National Events Management Team is scheduled to perform a site visit in early October. We are patiently awaiting their visit. From that point forward, it will be full speed ahead. Don't be intimidated to get involved. We can use help from every level of membership.

I look forward to seeing you soon,
Scott Steiner CCE, 2012 ACF Northeast Regional Conference Chair

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 on September 11, 2011. 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, Hamburg Casino, 5600 McKinley Parkway, Hamburg, NY 14075; 716-997-6580, 716-646-6109 ext 60151 or Tabdaulton@aol.com

people in the news

Thank you John Burden CEC, and staff at the Niagara Falls Country Club for an outstanding Golf Outing.

Congratulations to Edwin Hildebrand for receiving the ACF of Greater Buffalo's "Life-Time Achievement Award" at our Golf Outing on June 20th. Ed has been a dedicated member of our chapter for many years and was instrumental in the early stages of our annual golf event. Thank you so much!

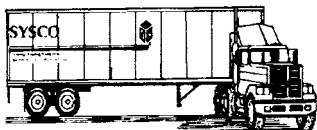


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ACF of Greater Buffalo 2011 Meeting / Epicurean Schedule

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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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

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

Northeast Region Vice President:
William Tillinghast, CEC, AAC

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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

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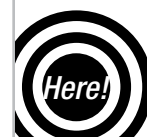
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• Next Social Meeting •

September 12

PIG ROAST

Riverstone Grill

971 East River Road

Grand Island, NY 14072

• Epicurean Deadline •
3rd Monday of the Month.

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.

Positions Up For Nomination:

Recording Secretary: Dorothy Johnston, CEC/CCE

Treasurer: Rebecca Formwalt, CSC/CCE

Directors-at-Large: John Davidson, CEC & John French, CEC

Associate Board Member: Alex Ognibene

Junior Board Member: Lindsay Wilczynski

