



# Epicureans

October 2012

## Upcoming Meetings & Events:

**OCTOBER 15, 2012 • 6PM  
SOCIAL MEETING**



184 Sweeney Street  
North Tonawanda, NY 14120

Cash Bar

Cost: \$15 per person

Dress Code: Business Casual

RSVP by: **Oct. 11**

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!

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## Busy Month of October Ahead!

We started our social schedule for the season (2012-2013) at the Top of the Falls restaurant on Goat Island. Thanks to Executive Chef Sam Caldwell, Manager Leon Lascelle and their entire staff for the wonderful service and food. We also opened up nominations that evening for open board or director positions. Enclosed, please find a list of nominated individuals. However, in order to be placed on the voting ballot, nominated individuals must be present at the October meeting and speak on their behalf. Failure to do so will eliminate their name from the voting ballot. At this time, no more nominations can be made. Good luck to everyone interested in taking office!

Our next meeting will be at the Remington Tavern on Monday, October 15, 2012. We will be having a small educational session on shellfish. I hope you can make it to this meeting to support a new restaurant in the Western New York area!

Congratulations to Monte Dolce on receiving the 2012 Chef of the Year from our Greater Buffalo Chapter. Monte is an original founding member of our chapter, and he works tirelessly behind the scenes. Monte was also a major asset to our Northeastern Regional Conference in April. Please join us in celebrating his accomplishments and dedication to our chapter at Brookfield Country Club on Sunday, October 14th, 2012 at 5 pm.

The chapter is interested if there are any members out there that have access to any

historical photos of our Buffalo Chapter through the years. If you have any photos, please contact Mark Wright CEC, AAC at your convenience. We would like to design an ongoing time-line of our progression over the years.

We have finalized details of the Chef & Child Event! The date is Thursday, October 25, 2012 at the Artisan Kitchen & Baths facility on Amherst Street in Buffalo. The 6th grade class from the Hamlin Park Academy – School 74 will be our guests this year for this informational event about healthy eating choices and nutritional cooking methods.

The Festival of Trees Gala will be held at the Hyatt Regency Buffalo November 17th and we are again taking care of the cocktail party portion of the event. We need members to step forward to help out at this event. Jackie Bamrick, CEC, is our chair-person this year. If you would like to assist with a station, contact her ASAP!

The Taste of Culinary for 2013 is ready to go! It will be at The Lafayette Hotel on April 21, 2013! Calvin College CEC, will be sending out informational letters shortly.

We are looking forward to everyone coming together and helping out in the upcoming months. We have a lot going on, and your support is greatly appreciated.

Thank You

*John Matwijkow*



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# Chef OF THE Year

2011  
Scott Steiner, CCE

## 2012 Board of Directors

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Angelo E. Pefanis, CCE/AAC/CFE  
H: 835-0444

### Chairman of the Board

Scott Steiner, CCE  
NCCC  
H: 434-0170  
C: 698-5909

### President / Epicurean Editor & Chief

John Matwijkow  
NCCC/Unique Culinary Concepts  
H: 775-0365 W: 614-6482  
C: 574-0209 F: 614-6833  
E: Tweeko34@aol.com

### Vice President

Mark Mistriner, CEC  
Niagara County Community College  
H: 773-0030  
W: 614-6456  
E: mistrine@niagaracc.suny.edu

### Recording Secretary

Dorothy Johnston, CEC/CCE  
Erie Community College - City  
H: 881-4023 W: 851-1052  
E: Johnston@ecc.edu

### Corresponding Secretary

Michael Sullivan  
H: 716-434-9663  
C: 716-417-9663  
E: chefmike957@verizon.net

### Treasurer

Rebecca Formwalt, CSC, CCE  
Emerson School of Hospitality  
C: 716-983-6074  
E: rformwalt@buffaloschools.org

### Sergeant-at-Arms:

Monte Dolce  
C: 716-604-8881  
E: kdolce@mac.com

### Directors-at-Large

Jacqueline Bamrick, CEC  
Erie Community College - City  
W: 851-1035  
E: JBamrick@verizon.net  
E: Bamrick@ecc.edu  
John Davidson, CEC  
H: 716-984-7870  
E: Sabres7499@yahoo.com

Calvin College, CCC  
Savor Restaurant  
C: 716-818-8493  
E: chefcal78@msn.com

### Junior Board

Christy Zippier  
C: 716-982-9754  
E: c.zippier@niagarafalls-cc.com

### Associate Members

Alex Ognibene  
C. A. Curtze  
C: 716-903-5438  
E: aognibene@curtze.com  
Charles Martin  
W: 716-668-8881 VM: 8005  
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 ..... TBA

Education Chairperson ..... Monte Dolce  
C: 716-604-8881

Social Chairperson ..... Phyllis Venezia  
H: 716-699-2223 E: louv1923@hughes.net

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.

# Help Wanted:

## Pantry Person, Cold Kitchen Prep and Pantry Service

20 hours per week, Wednesdays and Thursdays, 1pm-11pm. VERY HIGH VOLUME. Good knife skills necessary, recipe and garnish prep, plating technique. Willingness to work in an energetic, fast-paced kitchen where quality is important.

The Left Bank Restaurant, 511 Rhode Island, Buffalo, NY 14213. Contact Chef Zach at 716.882.3509 or [www.leftbankrestaurant.com](http://www.leftbankrestaurant.com).

## Ralph Wilson Stadium

Cooks for the upcoming football season. Contact Paul Deiana-Molnar @ 860-4533.

## Pastry Chef

Transit Valley Country Club. Contact Executive Chef Tom Verde at 716-713-1144

*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.*

## AMERICAN CULINARY FEDERATION Northeast Region Educational Forum

**Date:** Saturday, October 27, 2012

**Time:** 8 a.m. to 4 p.m.

**Location:** Community College of Philadelphia  
1700 Spring Garden Avenue  
Philadelphia, PA 19130

**Cost:** \$50

**Continuing Education Hours:** Five

**Register:** Contact co-chairs Andres Marin, CEC, at [amarin@ccp.edu](mailto:amarin@ccp.edu) or (267) 253-0416, or Mike McCombe, CEC, CCE, at [culinarymike@yahoo.com](mailto:culinarymike@yahoo.com) or (267) 261-7560

### AGENDA

- Continental breakfast: 8 a.m.
- Session 1:  
Gluten Free Cooking  
presented by  
Mike McCombe, CEC, CCE
- Session 2:  
Fresh Pasta Production  
presented by  
Antonietta Pendleton, CEC, HAAC
- Session 3:  
Industry trends  
presented by  
Tom Macrina, CEC, CCA, HGT, AAC
- Lunch: 12:30-1:30 p.m.
- Session 4:  
Classical Pastries  
presented by  
Rocco Lugini, CEPC
- Session 5:  
Modern Bread Production  
presented by  
Andres Marin, CEC

## Save the Date

**OCTOBER 14**

### CHEF OF THE YEAR GALA HONORING MONTE DOLCE

This year's recipient is Monte Dolce. The gala will be at Brookfield Country Club on Sunday October 14, 2012 at 5PM. Please make reservations with Scott Steiner CCE, at 698-5909 or [ssteiner@niagaracc.suny.edu](mailto:ssteiner@niagaracc.suny.edu).

Tickets are \$85.00.

Also, if anyone is interested in purchasing an ad in the Chef of the Year program or donation of product for the event, please contact Scott Steiner.

**OCTOBER 15 • 6PM**

### SOCIAL MEETING

Nominated Candidates to Speak on their behalf - Mandatory

Remington Tavern

184 Sweeney Street, North Tonawanda 14120

Dress Code: Business Casual

**OCTOBER 25, 2012**

### CHEF AND CHILD EVENT

Artisan Kitchen and Baths Studio

John Davidson & Monica Philips,  
Event Co-Chairs

**NOVEMBER 17, 2012**

### FESTIVAL OF TREES GALA

Hyatt Regency Buffalo

**NOVEMBER 19**

### SOCIAL MEETING

Genesee Valley BOCES

**DECEMBER 10, 2012**

Culinary Institute of Niagara Falls

**APRIL 21, 2013**

### TASTE OF CULINARY

Lafayette Hotel

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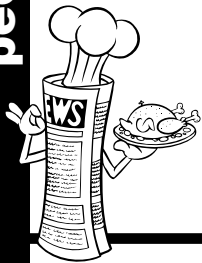
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**Thank you** Chef Sam Caldwell and Leon Lascelle of the Top of The Falls Restaurant for hosting our September meeting.

**Congratulations** to the Culinary Institute of Niagara Falls on their Grand Opening (September 28, 2012) of their new facility!

The ACF of Greater Buffalo is looking for candidates to try out for our **Junior Culinary Hot Food Team** this year. Please contact Scott Steiner CCE, if you are interested in trying out or assisting with the team this year.



## IMPROVED WEBSITE!

Take the time to ~ Check it Out!!

[www.acfofbuffalo.net](http://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 and 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.

*If you are interested in no longer obtaining a mailed Epicurean Newsletter and would be wanting to read the newsletter on-line, please do the following procedure; Send a letter stating your name and member number asking to no longer receive the mailed newsletter and a short reason (such as - Going Green) to - ACF of Greater Buffalo / PO Box 61 / Buffalo, NY 14207*

### ACF of Greater Buffalo 2012 Meeting / Epicurean Schedule

January	Christmas Party 1/8/2012	Board Meeting 1/23/2012
February	Social Meeting 2/13/2012	Board Meeting 2/20/2012
March	Taste of Culinary 3/25/2012	Board Meeting 3/19/2012
April	ACF Conference 4/27/2012	Board Meeting 4/16/2012
May	Social Meeting 5/21/2012	Board Meeting 5/14/2012
June	Social Meeting None	Board Meeting 6/11/2012
July	Golf outing 7/23/2012	Board Meeting TBA
August	Social Meeting None	Board Meeting TBA
September	Social Meeting 9/10/2012	Board Meeting 9/24/2012
October	Social Meeting 10/15/2012	Board Meeting 10/29/2012
November	Social Meeting 11/19/2012	Board Meeting 4/27/2012
December	Social Meeting 12/10/2012	Board Meeting TBA

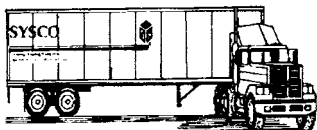


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# Nomination Process / Bylaws:

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.

## ACF Greater Buffalo General Meeting Minutes of September 2012

The first Social meeting of the ACF of Greater Buffalo 2012-2013 season came to order at the Top of the Falls Restaurant at 6:00 p.m. on Monday Sept 10, 2012. Chef Matwijkow began the meeting by Thanking Chef Sam Caldwell and Leon the Banquet and Catering Manager for our meeting site.

The Financial Report, given by Treasurer Becky Formwalt indicated that we have \$21,052.31 in checking . \$1175.71 in savings with only a few outstanding Golf bills to be paid.

Corin Gildner, Monica Philips, Karen MacVittie, Sandy Hark, Joy Letson, Kevin Labin, Bernie Scozzaro and Chris Parker were sworn in as new members.

The Chef of the Year Dinner, honoring Monte Dolce will be held on October 14 at the Brookfield Country Club. Scott Steiner will oversee the dinner and take reservations. He is also taking care of Table arrangements, sponsorship and the organization of the program guide.

The October 15 Social meeting will be held at the Remington Tavern. The November 19th meeting will be at the Genesee Valley BOCES and December 10 will be at the Culinary Institute of Niagara.

The October 25 Chef and Child Event is a work in progress. John Davidson and Monica Philips are looking for help.

There is a Sept 22 Practical Certification Exam at Erie Community College North Campus.

The Festival of Trees is Saturday November 17. Jackie Bamrick is the Chairperson of the event.

Try Outs for the Culinary Team will be held on Saturday, Sept. 15 at 7:00 a.m. at the Culinary Institute of Niagara.

Testing for the Knowledge Bowl Team will take place on Wednesday, Sept 19 at 2:30

The Taste of Culinary is scheduled for April 21, 2012 at the Lafayette Hotel.

We are considered several venues for the Golf Outing including East Aurora and Lockport. Chef John gave praise to Mike Sullivan and Becky and Mike Formwalt for their help during the Golf Tournament.

Nominations for the Positions available for election were:

President: John Matwijkow nominated by Cal College and seconded by Mike Sullivan. Becky Formwalt nominated by Sharon Morse and seconded by Ed Hildebrand

### NOMINATIONS FOR OFFICE

#### President:

John Matwijkow (Accepted the Nomination)  
Rebecca Formwalt CSC, CCE, (Accepted the Nomination)

#### Vice President:

Calvin College CEC (Accepted the Nomination)  
Tab Daulton, CEC (Accepted the Nomination)

#### Associate Board Member:

Charlie Martin(Accepted the Nomination)  
Kevin Barron (Accepted the Nomination)

#### Director-at-Large:

Amanda Vizcarra-Craft (Accepted the Nomination)

#### Sergeant at Arms:

Monte Dolce (Accepted the Nomination)

#### Corresponding Secretary:

Michael Sullivan (Accepted the Nomination)

Vice President : Tab Dalton nominated by Mark Wright seconded by Jackie Bamrick; Calvin College nominated by John Matwijkow and seconded by Amanda Vizcarra.

Sargeant at Arms: Monte Dolce nominated by Becky Formwalt and Seconded by Dorothy Johnston

Directors at Large: Amanda Vizcarra nominated by John Matwijkow and Monte Dolce

Associate Board Member: Charlie Martin nominated by Becky Formwalt and Eddie Hildebrand

Kevin Baron nominated by Cathy Baron and Dorothy Johnston

Corresponding Secretary: Michael Sullivan nominated by Dorothy Johnston and seconded by Becky Formwalt.

50/50 Split won by Vince Philipatti

The next Board meeting will be Sept 24 at the Culinary Institute of Niagara at 6:00 p.m.

Respectfully submitted

Dorothy Johnston



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# Please welcome our NEW MEMBERS

who were sworn into the ACF of  
Greater Buffalo at our September  
Social Meeting:

Joy Letson  
Karen MacVittie  
Sandra Hark  
Corin Gildner  
Chris Parker  
Monica Philips  
Bernard Scozzaro  
Kevin Labin

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ACF of Greater Buffalo  
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• Next Meeting •

**October 15 • 6PM**  
**REMINGTON TAVERN**  
184 Sweeney Street  
North Tonawanda, NY

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

**Congratulations to**  
**MONTE DOLCE**  
**American Culinary Federation**  
**of Greater Buffalo's**  
**Chef of the Year 2012!**