



# Epicureans

November 2012

## Upcoming Meetings & Events:

**NOVEMBER 19, 2012 • 6PM**

### **SOCIAL MEETING**

Genesee Valley BOCES  
8250 State Street Road  
Batavia, NY 14020

**Directions:** Take the 90 East to Batavia. Turn left off of Batavia exit (#48). Take first left (Noonan Dr.), turn left at end of Noonan Dr. onto BOCES Road. This leads to rear of school, drive around to front exit. If you don't take that shortcut it's an extra 10 min to go around.

**Cost:** \$15 per person

**Dress Code:** Business Casual

RSVP by: **Nov. 17**

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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## It's Election Time!

The ACF of Greater Buffalo's Board of Directors Election Ballots are sent out and we are anticipating the results. Please keep in mind that all ballots must be postmarked by November 16th, 2012, or they will not be considered for the vote.

Thank you to the Remington Tavern for hosting our October social meeting. Owners/ Chefs Mark Hutchinson Paul Jenkins, Manager Mike Sanchioni, and the service staff did a fantastic job for our meeting; great food and venue. Thank you to Lloyd Ligao for an excellent demonstration on opening shellfish.

The Chef of the Year Dinner honoring Monte Dolce was held at Brookfield Country Club on October 14. Monte was one of the original members of our chapter back in 1970 and has been a major asset to our chapter. Thank you to Chef Mike Olday CEC, Erin Sullivan and the entire Brookfield staff for a memorable evening.

The Festival of Trees Gala is fast approaching. Hyatt Regency Buffalo is the host site on 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 chairperson this year. If you would like to assist with a station, contact her ASAP!

Our Chef and Child event was at Artisan Kitchens & Baths on October 25. The 5th, 6th, and 7th graders from Hamlin Park

Academy – School 74 enjoyed a memorable morning of learning new ideas about healthy eating choices and nutritional cooking methods. The students played trivia games to win culinary textbooks and all the students left with a gift bag. I would like to Thank John Davidson for chairing this event. I would also like to Thank Monica Philips who has been a major asset for the past few years in helping with this event. The chef-instructors who presented food at the event were: Kyle Haak, and students from ECC City, Scott Steiner CCE and students from Niagara County Culinary Institute, Monte Dolce, & Mike Sullivan

Our November social meeting will be held at the Genesee Valley BOCES in Batavia, NY. Please keep in mind it will take about 45 minutes from Williamsville to get there, but it will be worth the drive! Chef Instructor Nathan Koscielski and his students are planning a three course festive dinner and will be showcasing their agricultural & culinary arts programs.

I would like to Thank everyone who helped organize the events in October. We had a lot going on, and it is great to see strong support from our members and students from the community coming together.

Thank You

*John Matwijkow*



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**Chef OF THE Year**  
 Monte Dolce

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**President / Epicurean Editor & Chief**

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**Vice President**

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**Recording Secretary**

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 Erie Community College - City  
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**Corresponding Secretary**

Michael Sullivan  
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**Treasurer**

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 E: charles.martin@usfoods.com

**Appointed Positions**

Certification ..... Tab Daulton, CEC  
 Sportservice  
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 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:

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.

**Ralph Wilson Stadium**  
Cooks for the football season..  
Contact Paul Deiana-Molnar @ 860-4533.

## Working Head Chef

The New Helium Comedy Club, opening early December, is now hiring for a Working Head Chef Position. Minimum 5 yrs exp required. MGMT Exp a plus! Email kristenb@heliumcomedy.com w/ resume and references ASAP. Interview Appts begin Nov. 1st.

# Save the Date

**NOVEMBER 17, 2012**  
**FESTIVAL OF TREES GALA**  
Hyatt Regency Buffalo

**NOVEMBER 19**  
**SOCIAL MEETING**  
Genesee Valley BOCES

**DECEMBER 10, 2012**  
**SOCIAL MEETING**  
Culinary Institute of Niagara Falls

**JANUARY or FEBRUARY 2013**  
Certification Exam  
ECC North Campus

**APRIL 21, 2013**  
**TASTE OF CULINARY**  
Lafayette Hotel

## AMERICAN CULINARY FEDERATION

# Northeast Region Educational Forum

**Saturday, October 27, 2012**

Chef William Tillinghast opened the session by welcoming everyone to the Community College of Philadelphia and thanked Chefs Andres Martin & Mike McCombe for hosting the conference. Chef Martin welcomed everyone to the campus and invited everyone to tour the kitchens for they were also celebrating the opening of their two new kitchens.

Chef Mike McCombe presented the first session on gluten free cooking. Cookies, quick breads, and a chocolate cake desert were presented for our sampling. Chef McCombe talked briefly about why he has gotten into gluten free after being diagnosed with celiac. A doctor of gastroenterology also gave a brief description of the disease and how it affects people's health. Three million people are diagnosed with celiac in America today. Chef McCombe made a very good point during his talk that if only one person in a group does not find anything on the menu that the whole group will look elsewhere when out dining. Samples of gluten free flours from Gluvana were given out for people to try. If anyone would like the thirty page handout on this topic please let me or Chef Matwijkow know and we can get a copy to you.

Chef Antonietta Pendleton with the help of two

culinary students gave a demonstration on fresh pasta making and handmade tortelloni. Everyone eventually made their way down to the front of the lecture hall kitchen to try their hand at making some.

Chef Tom Macrina gave a brief talk about industry trends. More and more products are being presented in a farm to table format, a short video showcasing Rykoff Sexton products. Chef Macrina did a cooking demo on pork belly saying that it is still one of the most popular items. As far as marketing trends, the "Tween" market group is one of the more influential for their impact on what parents will buy for them.

Chef Rocco Lugini executive pastry chef at Le Bec-Fin gave a demonstration on a chocolate tarte that he recently presented and won in a pastry competition.

The last presentation on modern bread production was given by Jeff Pensalfini a sales manager from Ace Bakery from Toronto Canada. Jeff talked about the growing popularity of artisan breads and how his company is trying to meet that need. After looking at their product catalog they have some different items that the other production bakeries are not offering. I always like an excuse to go to Toronto.

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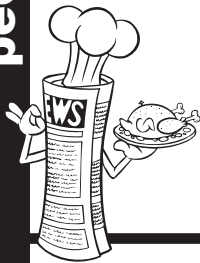
**Thank you** to the Remington Tavern for hosting our October social meeting. Owners/Chefs Mark Hutchinson & Paul Jenkins, Manager Mike Sanchioni, and the service staff did a fantastic job for our meeting; great food and venue. Thank you to Lloyd Ligao for an excellent demonstration on opening shellfish.

**Thank you** to our Chef and Child Committee for a wonderful Educational Event at The Artisan Kitchens and Baths on October 25th! Great Work Chefs and students: John Davidson, CEC (committee chairperson); Scott Steiner CCE, Monica Philips and the student from Niagara Falls Culinary Institute; Chef Instructor Kyle Haak and the students from ECC city campus; Chef Instructor Monte Dolce (Chef of the Year 2012); and Chef Mike Sullivan. This has been an amazing event the past couple of years and we should be very proud of our chapter for the hard work our members put into assisting our community! Thank you all...

**Congratulations Chef of the Year - Monte Dolce.** This year's Chef of the Year recipient is Monte Dolce. The gala was at Brookfield Country Club on Sunday October 14, 2012. Thank you to all the chefs, cooks and staff for a great dinner event! Chef Monte was very humble with his acceptance speech and had a wonderful evening with his family, friends and colleague. Thank you Chef Monte Dolce for all your hard work and dedication to our chapter and community...Special Thank you to Scott Steiner, CCE, for a wonderful job being the Master of the Ceremony for this event.

**Thank you** to Jackie Bamrick, CEC, for being our Chairperson for the upcoming Festival of Trees event at the Hyatt Regency Buffalo on November 17th, 2012. This is a lot of work, so please give Jackie a call if you would like to assist at this event.

**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 or Paul Cannemela CCE at your convenience. We would like to design an ongoing time-line of our progression over the years.



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*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

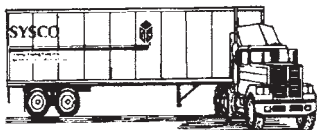


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# 2012 Gingerbread Competition Schedule of Events

## **Tuesday, November 27, 2012**

All Student Preliminary Forms Are Due. Acceptance of 5 houses per school

## **Friday December 7, 2012**

All Professional / Amateur / Student Entry Form Are Due.

## **Friday December 14, 2012 – 9:30am – 4:30pm**

Houses are to be dropped off to The Niagara Falls Culinary Institute between the hours of 9:30am & 4:30pm.

All houses need to be identified with a 3x5 card listing your name address and phone number. The card should be attached to the underside of your board.

## **Friday December 14, 2012 – 4:30pm – 5:30pm**

Judging will take place (Private)

## **Saturday December 15, 2012 – 10:00am – 6:00pm**

Open to the public for viewing

Silent Auction is open (Bid on Houses)

## **Saturday December 15, 2012 Evening**

Silent auction winners contacted

## **Sunday December 16, 2012 – 10:00am – 2:00pm**

Open to the public for viewing

## **Sunday December 16, 2012 – 2:00pm – 5:00pm**

Auction winners to pick up houses

### **Contact Information:**

The Niagara Falls Culinary Institute  
Attn: Scott Steiner CCE  
28 Old Falls St. Niagara Falls, NY 14303  
Telephone: 716-698-5909  
Fax: 716-614-6835  
Email: ssteiner@niagaracc.suny.edu

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## **ACF Greater Buffalo General Meeting Minutes of October 2012**

The October meeting of the ACF of Greater Buffalo was held on Oct 15, 2012, at the Remington Tavern. Chef Mark Hutcheson introduced Lloyd Ligao, his Clam and Oyster Shucker, who did an active demonstration.

Guests included Aaron and Ollie from Brookfield Country Club, Craig, the husband of Karen MacVittie and Delores Verange and her daughter Sue.

Adam Millar from the Harkness BOCES was sworn in as a member with Sanda Cocca who is the Foodservice Director at Sweethome Schools.

Chef Mark Mistriner reminded us that the November meeting will be held at the Genesee Valley BOCES with a December meeting at the Niagara Falls Culinary Academy.

The Chef and the Child event is all set. We

are expecting 120 Students at the Artisan Kitchens on Thurs. Oct 25.

The Festival of Trees is all set. Chef Bamrick is in charge of the event on Nov. 17th.

Chef John called for a round of applause for Chef of the Year Monte Dolce, who was honored last night for his service to the organization. Scott Steiner was also thanked for his masterful turn at Master of Ceremonies.

Chef Mark Wright mentioned that many of our members including, but not limited to Mark Mistriner, John Burden, Becky Formwalt, Scott Steiner and Jackie Bamrick are eligible for acceptance into the American Academy of Chefs. Chef Wright encouraged them to apply.

Candidates were introduced.

Sargent at Arms Monte Dolce is running unopposed.

Director at Large Candidate Amanda Vizzacaro was not present and cannot be on the ballot.

Corresponding Secretary Mike Sullivan is running unopposed

Associate Board Member: Charlie Martin and Kevin Barron are running.

Vice President: Tab Daulton and Calvin College are running

President: John Matwijkow and Becky Formwalt are running.

Ballots will be sent and returned to Scott Steiner.

Meeting was adjourned at 8:30

Respectfully Submitted,  
Dorothy Johnston



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# Please welcome our NEW MEMBERS

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

Sandy Cocca  
Adam Miller

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• Next Meeting •

**November 19 • 6PM**  
**GENESEE VALLEY BOCES**  
8250 State Street Road  
Batavia, NY, 14020

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

**ACF of Greater Buffalo Social Meeting**  
**Dinner Menu • Genesee Valley BOCES**

— FIRST COURSE —

Autumn Salad of Arugula, Radicchio, Endive,  
and Frisee; Topped with Batonnet of Roasted Root  
Vegetables. Dressed in a Shallot and  
Sherry – Maple Vinaigrette

— SECOND COURSE —

Coq Au Vin served with a Carrot, Fingerling Potato,  
and Brussels Sprout Ragout

— THIRD COURSE —

Apple Cobbler with Caramel Sauce and  
Vanilla Bean Cream

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