



Epicureans

December 2012

Upcoming Meetings & Events:

**DECEMBER 10, 2012 • 6PM
SOCIAL MEETING**

Niagara Falls Culinary Institute
28 Old Falls Street
Niagara Falls, NY 14303

Cost: \$15 per person

Cash Bar

Dress Code: Business Casual

RSVP by: **Dec. 8th**

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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Come Check out Niagara Falls Culinary Institute!

The ACF of Greater Buffalo's Board of Directors Election is complete. The Board opened the envelopes and tallied the ballots on November 26th . The elected officers are John Matwijkow, President; Tab Daulton CCE, Vice President; and Charlie Martin, Associate Member. The position of Director at Large that Jackie Bamrick, CCE, currently holds, will be vacant for the beginning of the New-Year until a member in good standings is appointed. Mike Sullivan (Corresponding Secretary) and Monte Dolce (Sergeant-at-Arms) were not contested and remain at their designated positions. The new board will be sworn in at the Christmas/Holiday Party in January.

Thank you to the Genesee Valley BOCES for hosting our November social meeting, Chef Instructor Nathan Koscielski and his students prepared and served a great seasonal dinner that showcased the student's skills. Thank you also to Holly Partridge from their agricultural program for an educational segment on farm raised chicken in comparison to mass-commercial raised chickens.

Our December Social meeting will be at the Niagara Falls Culinary Institute. The school is looking forward to hosting the upcoming meeting and showcasing the state of the art facility. This social event will be a great opportunity for members to bring a guest and network with our colleagues from the industry.

Also, at our December Social meeting we will be having a non-perishable food donation drive for the Western New York Food

Bank. Please bring in a non-perishable food item and receive a special holiday gift coupon for the school's gourmet Barnes & Noble store.

Thank you to Jackie Bamrick CEC, (chair-person - Festival of Trees - 2012) and all the volunteers who work very hard on November 17th and the weeks leading up to the Children's Hospital - Festival of Trees Event! Awesome work Everyone!! A list of the volunteers is presented inside the newsletter.

Our Chapter's Holiday/Christmas Party will be at The Diamond Hawk Club House in Cheektowaga January 13th. The price will be \$40.00 per person with one hour open bar and a four course sit-down dinner. Let's get together and celebrate the past year's accomplishments and all our hard work. Hope to see you there.

With the end of the year approaching, I would like to state how proud I am to be a member and president of our ACF of Greater Buffalo chapter...The events and endeavors that we accomplished the past year were tremendous! I feel that we are one of the most recognized chapters in the Northeast and the Country. This is because of the hard work from our members and students who help progress the quality of our industry and profession.

Best Wishes during your Holiday Season...

John Matwijkow



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NCCC
H: 434-0170
C: 698-5909

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John Matwijkow
NCCC/Unique Culinary Concepts
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Niagara County Community College
H: 773-0030
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Recording Secretary

Dorothy Johnston, CEC/CCE
Erie Community College - City
H: 881-4023 W: 851-1052
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Corresponding Secretary

Michael Sullivan
H: 716-434-9663
C: 716-417-9663
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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
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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:

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

DECEMBER 10, 2012 • 6PM
Niagara Falls Culinary Institute
28 Old Falls Street
Niagara Falls, NY 14303

JANUARY 13, 2013
CHRISTMAS PARTY
Diamond Hawk Golf Course

JANUARY 19, 2013
Certification Exam
ECC North Campus

APRIL 21, 2013
Taste of Culinary
Lafayette Hotel

ACF of Greater Buffalo Membership at a Glance - December 2012

Membership Type	Count	Percentage
Junior Culinarian:	2	01.40 %
Student Culinarian:	22	15.38 %
Culinarian:	5	03.50 %
Allied:	0	00.00 %
Associate:	13	09.09 %
Professional Culinarian:	84	58.74 %
Senior Professional Culinarian:	15	10.49 %
Culinary Enthusiast:	2	01.40 %
Total Membership Count:	143	

Looking for Photos...

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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Thank you to the Genesee Valley BOCES (GVEP) for hosting our November meeting. Chef Nathan Koscielski and his students produced a great seasonal dinner for us! Special thanks to Dr. Julie Donlon – Director of Education, Peter Hazzan – Principal GVEP Batavia Campus, & Holly Partridge (Instructor of the Agriculture program) for giving us an overview of their schools' community involvement.

Thank you to all our members for your hard work on the events this year!

Thank you to Jackie Bamrick, CEC, for being our Chairperson for the Festival of Trees event at the Hyatt Regency Buffalo on November 17th, 2012. The volunteers and donation suppliers for the event were:

ACF of Greater Buffalo Jr. Culinary Team: Brett Brennan, Alex Dispence, Corin Gildner, Joy Letson, & Monica Philips

Erie Community College – City Campus Students: Celeste Sly, Jeff Lampke, Jessica Walter, Khoa Luu & Tanya Sapp

Niagara Falls Culinary Institute Students: Jim Stapf & Tim Maloney

Chef Monte Dolce – Chef of the Year

Chef Vince Filippelli – Niagara Falls Culinary Institute

Chef Warren Drew – Lancaster CC

Chef John Burden CEC, & Anne Burden, Niagara Falls Country Club

Dan Drees – Lockport Country Club

Ted Jewett – Boulevard Produce

Shane Coughlin – Fusion Foods

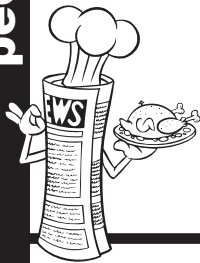
Chef Louis Venezia CEC, AAC

Erie Community College, North Campus Students

Thank You All for a Tremendous Day of hard work for the Children's Hospital Festival of Trees Event.

Thank You Jennifer Burden

Thank You Jeremy & Michelle Burden



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 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

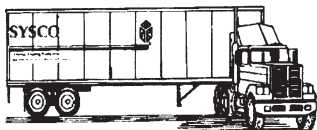


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2012 Gingerbread Competition Schedule of Events

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

ACF Greater Buffalo General Meeting Minutes of November 2012

The November Social Meeting of the ACF of Greater Buffalo was held on November 19, 2012 at the Genesee Valley BOCES. The meeting began with a Thank You to Chef Nathan and his students for a delightful Farm to Table meal.

Chef Mark Mistriner swore in two new members, Alex Despense and Michael Storms. He also announced that the December 10 meeting will be at the Culinary Institute of Niagara Falls and that the Jan 13 meeting will be our Holiday Party at Diamond Hawk Golf Club. The February Meeting is scheduled at D'Avolio on Main Street in Williamsville.

Chef Matwijkow thanked Chef John Davidson, Chef Monica Philips, Chef Scott Steiner,

Michael Sullivan, Monte Dolce and Chef Kyle Haak for their help on the Chef and the Child Event. We entertained 60 students from the Hamlin School at the Artisan Kitchen and Bath Showroom on Amherst St in Buffalo, NY.

Chef John also thanked Chef Jackie Bamrick for her leadership on the Festival of Trees. Chef Bamrick with Students Celeste Sly, Jessica Walters, Tanya Sapp and Jeff Lampke, Chef Lou Venezia and John Burden and his family, Chef Warren Drew and Chef Dan Drees, Chef Monte Dolce together with the Junior Team executed the Festival on November 17th.

Chef Scott Steiner introduced the Culinary Team. Will Peterson is doing the Fish course, Monica Philips the salad course, Brett Brennen

is responsible for the Escoffier entrée, Corin Gildner is doing Pastry and Alex DisPense is the alternate. Brett Brennen will serve as captain.

The Knowledge Bowl team will be announced next Epicurean.

The Taste of Culinary is scheduled for April 21, 2013 at the Lafayette Hotel. Chef Calvin College will be Chairman.

Monica Phillips won the 50-50 split. Meeting was adjourned at 8:13

Respectfully Submitted
Dorothy Johnston



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One-Day ServSafe Seminar & ServSafe Certification Exam Session

Session Date: Wednesday – January 23, 2013

Seminar Content: An interactive presentation with a comprehensive overview of the U.S. Food & Drug Administration Food Code standards following the format of the ServSafe Essentials text published by the National Restaurant Association Educational Foundation.

Seminar: 8:00am-3:30pm

Exam: 3:45pm-5:00pm

Text Materials:

- Order ServSafe Essentials (5th Edition) text & certification answer sheet
- Attendee is responsible for obtaining the booklet/exam – order three weeks prior to session
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- By phone @ 1-800-765-2122 ext. 6703

Fee: \$75.00 per attendee includes: seminar, certification exam, coffee break and lunch. ServSafe certification is current for five years. Participants must register and pay for the seminar in advance. This is a non-refundable payment. Attendees will be notified within 10-14 days with exam results.

Make check payable to Dr. Lori L. Till.

Presenter: Dr. Lori L. Till, Associate Professor, Food Safety Plus, ServSafe Instructor/Proctor

For additional information: please contact Dr. Lori L. Till at till.lori@gmail.com or (716)725-8624

Location of Session:
Amherst Senior Center
370 John James Audubon Parkway
Amherst, NY 14228

**Please welcome our
NEW MEMBERS**


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

**Alex Dispenca
Michael Storm**

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• **Holiday Party** •

January 13 • 6PM
DIAMOND HAWK

255 Sonwill Drive
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• **Epicurean Deadline** •
3rd Monday of the Month.

ACF of Greater Buffalo Social Meeting
December 10, 2012 • Dinner Menu

— APPETIZER —

Maine Lobster Ravioli, Tomato Concasse, Mascarpon, Brussels Sprouts Leaves, Black Truffle Butter

— SALAD —

Beet and Butternut Squash Salad, Goat Cheese, Mint, Balsamic Vinaigrette

— ENTRÉE —

Meyer's Ranch Beef Short Ribs
Tender Braised, Risotto Alla Milanese,
Root Vegetables, Gremolata

— DESSERT —