



Epicureans

February 2012

Upcoming Meetings & Events:

FEBRUARY 20, 2012 • 6PM

D'VINE WINE BAR

D'Vine Wine Bar
80 Main Street
Lockport, NY 14094

6PM: Hors d'oeuvres
Cash Bar

Cost: \$10 per person

Dress Code: Business Casual

RSVP by: **Feb. 17th**

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!

MARCH 25, 2012 • 12PM

TASTE OF CULINARY

Statler City/Golden Ballroom

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Get ready for the Taste of Culinary

This year's Taste of Culinary will be Sunday, March 25 at Statler City/Golden Ballroom from 12:00 – 3:30 pm. If you would like to get involved, please call Calvin College CCC, at 818-8493 or Vince Filippelli at 909-9677. They are the Co-Chairman of this awesome annual event, and would appreciate any available assistance. Please get the word out that tickets (\$30) for the event are available at www.tasteofculinary.com

On January 8, we had our annual Christmas party at Brookfield Country Club. Thank you to Mike Olday CEC, Calvin College, CCC, Erin Sullivan and the Brookfield staff for an excellent dinner. We presented a special President's Award that evening in honor of Carl Chudzinski for years of service and participation to the ACF of Greater Buffalo. Thank you to Phyllis Venezia for her rendition of "Dear Santa" letter in tribute to Carl, who was our Santa for many years at our Christmas events. The award was accepted by his close friend and colleague Ron Myers. Sadly, Carl passed away in early January from a long illness. We also recognized Alex Ognibene as our Associate Member of the Year, and Christy Zippier as the Student Member of the Year for their hard work and dedication to our chapter. We also swore in the new Board of Directors for 2012 whom are listed on the inside cover. I would like to thank Mark Mistriner for organizing our Christmas Party.

The Council of Food Service Associations (CFSA) Silver Medal Awards Dinner is

Wednesday, February 15, 2012 at Diamond Hawk Golf Club. Our chapter is honoring Chef Michael Sullivan for the distinctive award this year. Chef Mike is especially worthy of this award for the many responsibilities that he takes on for our chapter and his years of service in the culinary industry.

Our conference is fast approaching! We have less than 3 months before the 2012 Northeast Regional Conference in Niagara Falls. Please contact Scott Steiner if you can assist in any way or have students that would like to get involved. There are special instructions inside this newsletter pertaining to special discount rates for our chapter members. Please be advised to fill-out the special registration form for the upcoming conference in this newsletter and submit it in by February 29th to get the special discount registration rate. This conference is sure to be one to remember! If you are planning on attending, you should make your reservations ASAP!

Our next meeting is at a new restaurant in Lockport, d'Vine Wine Bar. We will be reviewing all of the upcoming events for the next few months and getting organized especially for the Taste of Culinary. We hope you can come out and enjoy a nice social meeting with us.

Thank you.

John Matwijkow



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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.

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

Help Wanted:

Statler City - Buffalo is looking for all cooks positions. Contact Tony Ferrone at ferrone.tony@yahoo.com.

First Cook – Food and Nutrition (Sisters of Charity Hospital): Performs a wide variety of duties and functions to prepare, measure, season, cook, assemble and serve foods for patients/residents, staff, and visitors.

Education Requirements: Associate degree in culinary arts or related field required –OR– has a Sous Chef designation with the ACF or equivalent education and skill/knowledge required. Is Serve Safe certified and maintains certification. If candidate does not have certification they must obtain certification within one year of the date of hire.

Experience Requirements: One to five years cooking in the hospitality industry preferred.

Save the Date

MARCH 8, 2012 6:30 PM

TASTE OF EDUCATION

Fundraiser for local Pro-Start teams
Salvatore's Italian Gardens
Cost: \$20 presale, \$25 at the door
Contact Becky Formwalt if interested.

MARCH 25, 2012 12:00 PM

TASTE OF CULINARY

Statler City
Golden Ballroom

For tickets, go to www.tasteofculinary.com

APRIL 27 - 30, 2012

ACF NORTHEAST REGIONAL CONFERENCE

Niagara Falls Conference Center
Niagara Falls, NY

JULY 23, 2012 • 11:00 AM

GOLF OUTING

Lancaster Country Club

New Members to be Sworn in at the February Meeting

If you need to be sworn in please make it to the next meeting. Please contact Mike Sullivan by email at ChefMike957@verizon.net so we can include you in the swear in list for the February meeting

Pro-Start Competition Coming to Niagara Falls

Sponsored by New York State Restaurant Association Educational Foundation

Each year high school students across state compete in a Junior Culinary Competition sponsored by NYSRAEF (New York State Restaurant Association Educational Foundation). Teams consist of two to four students with one alternate.

The challenge is to create a three course culinary meal comprised of a starter course, entrée plate and finish off with a dessert, all in less than one hour. The complication to the creation of this culinary delight is there is no oven, running water, stovetop, electricity/battery operated equipment, or refrigeration. All teams are left with is a two burner butane cook top, two eight foot tables, a speed rack full of utilizable cooking equipment, unprepared food and spices, ten by ten foot creativity space, and magical culinary imagination.

Throughout the year, each team creates and practices their menus until the date of the competition. This year the competition is being held at the Niagara Falls Conference Center on Old Falls Street, Niagara Falls, March 24th, 2012. The event is open to the public free of charge, for viewing, not tasting. Come see our future chefs create their dynamic dishes and cheer on the local teams and their chef coaches.

*Thank you for supporting our kids.
Rebecca L. Formwalt, CCE, CSC, CAS, MSEd.*

Gift Baskets & Certificates Needed

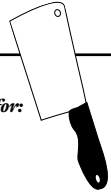
We are in need of gift baskets and/or gift certificates for the Taste of Culinary Raffle Station. If you would like to help out with obtaining items and assisting with this station please contact; Christy Zippier at c.zippier@niagarafalls-cc.com

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ACF Northeast Regional Conference Update:

As expected, after the New Year, things are rolling full speed ahead. The committee has been working hard to organize all elements of the conference that we have control over. Our largest task is the organization and execution of the Ice Breaker / Chapter Event / Buffalo Style Street Party. We have price quotes for the tent rental and the band and are working out all of the logistics. I still have to clear it with the conference center, but I am trying to propose that our local members and students head up the food preparation and hot food stations that will be served at the event. If this is approved, I will be looking for several teams to execute the food stations. The menu stations are as follows:

1. Buffalo Style Chicken Wings
(Drew Cerza to be involved)
2. Beef on Weck
(Charlie the Butcher to be involved)
3. Sahlens Hot Dogs with all the fixins
4. Fish Fry & Cole Slaw
5. Chiavetta's Chicken
6. Arugula Salad with Roasted Grapes,
Candied Nuts, Blue Cheese & Loganberry
Vinaigrette

All of the food will be served in paper boats in small portions. The focus of this event is to showcase Buffalo style favorites. I want to produce this simple yet tasty food to the best of our ability.

Conference Co-Chair Monte Dolce, will be trying to secure donations for the food that will

be served that evening. If you have a contact that might be able to donate product, please contact him at 716-604-8881 or at kdolce@mac.com.

We are looking for volunteers to sign up to work the conference. Tasks that we will need assistance in are: assistants to presenters, ticket takers at meal functions, assistants for competitions, chapter table support, assistance at the registration desk, conference bag distribution, Knowledge Bowl assistant etc. if interested in signing up please contact me and let me know what day or days you are available to assist.

Other fun things we are implementing at our conference will be mini competitions for conference registrants. Random participation will be chosen from the conference body for competitions being run during the break-out sessions. Amanda Vizcarra and I have been developing several fun competitions.

They will be:

1. Blind Wine Tasting Identification
2. Potato / Carrot Peeling Race
3. Whipping Cream with whisk to stiff peaks
4. Clam / Oyster Shucking
- 5). Blind Cheese Tasting Identification
6. Cake Decorating
7. Very Basic Melon Carving
8. Knife Skills (precision cuts etc.)

We are also planning on setting up a raffle at the chapter table. We are going to raffle off

a large screen TV but we are also looking for basket donations or donations of kitchen related equipment. Gift certificates will not be very useful for this event because the majority of the conference body is from out of town. If you have anything laying around that you would like to donate if you can provide us with a donation lead it would be much appreciated.

Important Registration Information

As far as registration goes, last month I published some directions to register for the conference as a host chapter member. National has since changed the way they want to handle the registration.

Important: Enclosed please find a registration form labeled Host Chapter Member. National is now requesting that you use this form to register for the conference by February 29th. This will ensure your rewards registration rate. Please note host chapter members do not need to stay at the hotel to receive the rewards rate. Junior / Senior & Student members will be \$260.00 and all other levels of membership will be \$300.00. This rate is only good until February 29th (without the hotel requirement). Please do not wait. Sign up as soon as possible.

If you have any questions, please do not hesitate to contact me at 716-698-5909 or at ssteiner@e1b.org. Sincerely, Scott Steiner, CCE, ACF Northeast Regional Conference Chair .

ACF of Greater Buffalo Chapter News *By Bill Metzgar*

There were many cold hands, but, warm hearts this Christmas season as the inaugural Holiday Market in downtown Niagara Falls, NY got underway with 35 specialty holiday shops, an ice skating rink, live music, a Beer Haus and more all entertained shoppers on the beautifully decorated Falls Street near the majestic Falls of Niagara! Also, artfully crafted were a giant Gingerbread House for Santa Claus and Ice Carving demonstrations, both provided by our local ACF chapter members.

All this excitement took place within a stones throw of the Niagara Falls Conference Center and new Culinary Institute of Niagara Falls where the ACF Northeast Regional Conference will take place in April this year.

Chapter President and Vice-President, Chefs John Matwijkow and Mark Mistriner coordinated the effort by pastry and culinary students and Chef Instructors Barb Pratt, Gretchen Schwartz, Julie Mistriner, Bill Metzgar and John French.

Assisting in the ice carving demonstrations were Chefs John Burden, CEC of Niagara Falls Country Club and Seth Weiss of the Niagara Falls Conference Center and local ice artist Paul Strada of Neon Art Supply.



Thank you – Brookfield Country Club, Mike Olday, Calvin College, Erin Sullivan & Staff for hosting our annual Christmas Gathering.

Congratulations – Maria Iacovitti CEPC, for being nominated as a representative of our Greater Buffalo Chapter for the Pastry Chef of the Year Competition during the Northeast Regional Conference 2012 in Niagara Falls, NY.

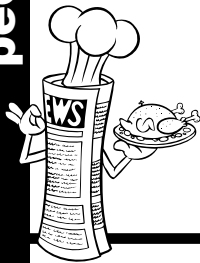
Congratulations – Certified Master Chef Richard Rosendale & Corey Siegel CC, were named the champions of the qualifying competition for the Bocuse d'Or and earn the right to compete next January in France .

Congratulations – Christy Zippier as the recipient of the 2011 ACF of Greater Buffalo Student Member of the year.

Congratulations – Alex Ognibene as the recipient of the 2011 ACF of Greater Buffalo Associate Member of the year.

Sympathy and Prayers to Mike and Becky Formwalt on the passing of his sister, Mary Conly of Florida on January 11, 2012.

Congratulations – Chef Michael Sullivan - CFSA Silver Medal Award recipient from our ACF chapter. Please join us with recognizing Mike's dedication and service at the CFSA gala on February 15, 2012 at Diamond Hawk Golf Club.



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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.

One-Day ServSafe Seminar & ServSafe Certification Exam Session

Session Date: Friday – March 9, 2012

Seminar: 8:00am-3:30pm seminar

Exam: 3:45pm-5:00pm

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.

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
- Order from the National Restaurant Association Educational Foundation (NRAEF)
- Online @ www.nraedu.org (you need to set up an account with password)
- By phone @ 1-800-765-2122 ext. 6703

Attendees/Fee:

Fee is \$65.00 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. Who Should Attend This? Local and National Restaurant Chains, Long-Term Care Employees, School Lunch Meal Programs, Food Manufacturers, Dietitians, Food Service Directors, Country Clubs, Local and National Hotel Chains, Correctional Facility Employees, Retailers

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

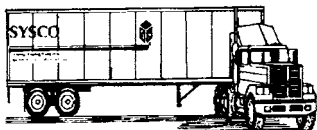


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Corey Siegel CC

Is a former resident of Amherst, New York. Corey attended Amherst Central High School and enrolled in the Erie 1 BOCES Culinary Program in eleventh grade. Corey excelled in his culinary class and wanted to take himself to the next level. He challenged himself by becoming the youngest member of ACF of Greater Buffalo to achieve Certified Culinarian status. He competed in the Culinary Institute of America's Top Turkey Scholarship competition and came in 3rd place in 2008 winning a \$5,000 scholarship per year at the CIA. Corey enrolled at the CIA and continued to flourish and stay actively involved with the ACF of Greater Buffalo. Corey began training and applied for the ACF Student Culinarian of the Year Competition in 2010. He was accepted into the competition and took first place at the Northeast Regional Conference in Hershey PA. He continued on to the National Competition in Anaheim CA, where he placed second in the nation. Corey completed his externship at the Westchester Country Club working under Chef Ed Leonard and Chef Jonathan Moosmiller. After graduating from the Culinary Institute, he took the

initiative to sign up for the ACF apprenticeship program at the Greenbrier Resort, Casino and Conference Center in White Sulphur Springs, West Virginia. There he apprenticed under former ACF Culinary Team USA Member and Certified Master Chef Richard Rosendale. Chef Rosendale began training for the Bocuse d'Or USA qualifying competition and chose Corey Siegel as his commis. The two man team has been practicing very hard and on Sunday January 28, 2012 the hard work paid off. Chef Rosendale & Corey Siegel were named the champions of the qualifying competition and earn the right to compete next January in France. Corey stated "The experience of the event was overwhelming. Two days before the competition, he went from setting up the kitchen for Chef Rosendale at the Today Show on NBC, out to dinner with Chef Thomas Keller of the French Laundry and then winning the competition. It was one hell of an experience."

Congratulations to Corey Siegel. We wish him and Chef Rosendale the best of luck as they prepare over the next 11 months for their next challenge at the most prestigious culinary competition in the world "The Bocuse d'Or 2013."

Richard Rosendale, executive chef of the Greenbrier in White Sulphur Springs, W.Va., won the gold medal at the Bocuse d'Or USA competition on Sunday at the Culinary Institute of America in Hyde Park, N.Y. He and his commis, Corey Siegel, a 21-year-old senior apprentice at the Greenbrier, will compete at the international Bocuse d'Or in France, next Jan. 29 and 30.



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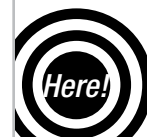
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• Next Meeting •

**February 20 • 6pm
SOCIAL MEETING**

D'Vine Wine Bar
80 Main Street
Lockport, NY 14094

• Epicurean Deadline •
3rd Monday of the Month.

TASTE OF CULINARY

PRESENTED BY
THE GREATER BUFFALO CHAPTER OF
THE AMERICAN CULINARY FEDERATION



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