



Epicureans

March 2012

Upcoming Meetings & Events:

MARCH 25, 2012 • 12PM

TASTE OF CULINARY

Statler City-Golden Ballroom
107 Delaware Ave.
Buffalo, NY 14202

Cost: \$30 per person

Dress Code: Casual

Please buy tickets online at:
www.tasteofculinary.com

Tickets will also be available
at the door.

FYI: Chefs and cooks working
the event are asked to be in full
uniform while working their stations.

APRIL 27-30, 2012

NORTHEAST REGIONAL CONFERENCE

Sheraton Hotel & Conference Center
Niagara Falls, NY

Competitions at NCCC

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Taste of Culinary & Northeast Regional Conference

Our annual Taste of Culinary event will be Sunday, March 25 at Statler City/Golden Ballroom from 12:00 – 3:30 pm. We will have over 20 tables of culinary displays and beer/wine tastings. As always, we will be having our raffle table, 50/50 split raffle and the Silent Chefs auction. 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-Chairmen of this 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

I would like to thank our February meeting site hosts Joe & Darrin McDougal, and Bonnie Simpson, owners of D'vine wine bar in Lockport for an enjoyable meeting venue. Thanks to the D'vine bar staff for the great service and the excellent hors d'oeuvres display for the meeting. We had a great turnout for the meeting and it was nice to see the large number of students in attendance. We also swore in new members whom are listed inside the newsletter. Thanks to Mark Mistriner for organizing our February meeting.

The CFSA Silver Medal Awards Dinner at Diamond Hawk Golf Club honoring Chef Michael Sullivan (our recipient) was well attended by his family, friends, and colleagues. Thanks Mike, for all of your assistance to our chapter and industry.

Also at CFSA dinner, the Bedard Family from Buffalo Hotel Supply was awarded the

CFSA gold medal award for their dedication of service and supplies to our hospitality and culinary industry. Congratulations!

Our Northeast Regional Conference is fast approaching! It is next month! Our Chairperson for the conference, Scott Steiner CCE, has been doing a great job with the planning committee developing many unique and memorable experiences. Our Kickoff to the Conference Weekend is Friday April 27th and is a Buffalo Street Party Ice Breaker. I beat this will be one to remember! Please contact Scott Steiner if you can assist in any way or have students that would like to get involved. I have to say; Chef Steiner is making sure that our chapter will be known for setting the standards of how a conference can be inspiring, educational and have plenty of entertainment!

Our next monthly social meeting will be in May. The Taste of Culinary will act as our social meeting for March and the Northeast Regional Conference will be our April meeting. We are hoping that our members take advantage of the networking, educational and camaraderie opportunities at our upcoming events. I look forward to seeing everyone at these special events.

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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Help Wanted:

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

Hamburg Casino - 5600 McKinley Pkwy, Hamburg, NY 14075. Looking for part-time & full-time cooks. Contact Tab Daulton CEC at 716 646-6109 X60151

Brookfield Country Club - Shimerville Road, Clarence. Looking for Line Cook, experience preferred. Contact Chef Mike Olday CEC at 716 632-2502

Tempo Restaurant - Delaware Ave, Buffalo. Looking for cooks, pantry & food runners. Contact - Paul Jenkins at 716 885-1595 ENESSA@Tempobuffalo.com

Vizcarra Vineyards at Becker Farms - 3760 Quaker Rd. - Gasport, NY 14067. Looking for Prep cook/cook Position. Minimum 2 years Experience. Email Resume & References to: Amanda@Beckerfarms.com

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

MARCH 24, 2012 12:00 PM
PROSTART COMPETITION
Niagara Falls Conference Center
Competition veiwing between 8am-1pm

MARCH 25, 2012 12:00 PM
TASTE OF CULINARY
Statler City-Golden Ballroom

APRIL 27 - 30, 2012
ACF NORTHEAST REGIONAL CONFERENCE
Niagara Falls Conference Center & The Sheraton Hotel
Niagara Falls, NY

JULY 23, 2012 • 11:00 AM
GOLF OUTING
Lancaster Country Club

MAY 19, 2012 • 7:00 AM
CERTIFICATION EXAM
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To apply you need to sign up through the ACF National office:
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or go to: www.acfchefs.org/download/documents/certify/certification/practical_exam_candidate.pdf

For more information: btaylor@acfchefs.net

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 Zipper at c.zipper@niagarafalls-cc.com or Jessica Roth at surge762@yahoo.com

New Members Sworn in at the February Meeting

The following people were sworn in at the February Meeting:

- Claire Mierzwa
- Jon Dmytriw
- Cathleen Barron
- Jacqueline Clemons
- Alan Mascio
- Anthony Renda
- Todd Pohlman

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Northeast Regional Conference Update

Below, please find a very generic overview of the planned conference days. In then next month our focus will be completing a volunteer schedule. On each day of the conference we will need a total of at least 20 volunteers. We have a very strong chapter of the American Culinary Federation, and we have a lot of culinary programs and fellow culinarians in the area. We should not have a problem filling up the time slots.

Friday: We will be assisting the national staff with whatever they need. Setting up the rooms, registration, assisting in the hands on workshops etc. We as a chapter will be responsible for setting up our chapter table and station for the duration of the conference. As registrants come to the conference center we want to make sure they stop by our table. We will have a raffle, dine around tickets for sale and valuable information regarding navigation around the area.

Friday will also be a very busy day because we have been given the go ahead by the conference center to cater the food for the Ice Breaker Street

Party. The food stations will be pretty simple. We will focus on Buffalo specialty items. I am looking to the culinary schools to get a team together to take charge of 1 or 2 stations. There will also be several ACF Committee / members overseeing the production and service of food. It is our responsibility to run the event from start to finish, meaning that we cook the food and leave the kitchen the way we found it when we came in. At the end of the night we help mop the floor and take the trash out etc.

Saturday: Will be a breakfast, general session, some premier demos, the trade show, and individual competitions followed by the Dine-Around Trip to Buffalo. We will need many volunteers to complete the day.

Sunday: We have breakfast, team competitions, demos and seminars all day, The Chef Professionalism Lunch, that evening will be the AAC Dinner as well as a student / student volunteer party.

Monday: We have Seminars and demos all day, brunch, and The Awards Gala and Wrap up Party.

In a nutshell, we have our work cut out for us. We have worked very hard to get the conference in Niagara Falls, and we have spent tons of time planning. The time is nearing when we have to execute. I have the utmost confidence that this will be the best conference the ACF has seen in a very long time.

Please call or email me if you are interested in volunteering for the conference. Young or old, years of experience or a beginner....It does not matter. We will find a job for everyone who is willing to donate their valuable time.

I hope to hear from you soon,

Scott Steiner CCE, ACF Northeast Regional Conference Chair, Cell: 716-698-5909
Email: Ssteiner@e1b.org

The Generic Volunteer Schedule Below is a work in progress and is subject to change.

Friday April 27	Saturday April 28	Sunday April 29	Monday April 30
8:00 Am – 12:00pm Conference Set up	7:00 Am – 12:00pm Assistance with various tasks & Competition	7:00Am – 12:00pm Assistance with various tasks & Competition	7:00Am – 12:00pm Assistance with various tasks
12:00pm – 4:00pm Help with Registration / Hands on Workshops	12:00pm – 4:00pm Assistance with Trade Show and various tasks	12:00pm – 5:00pm Assistance with various tasks & Competition	12:00pm – 5:00pm Assistance with various tasks
4:00 – 11:00pm Chapter Event Street Party	4:00pm – 11:00pm Assistance with Dine Around Trip	5:00pm - 10:00pm Student / Student Volunteer Party	5:00pm – 11:00pm Awards Gala No Volunteers Needed
		6:00pm – 11:00pm AAC Dinner Trip No Volunteers needed	

Thank you – Hosts Joe & Darrin McDougal, and Bonnie Simpson, owners of D'vine wine bar in Lockport for an enjoyable February meeting venue. Thanks to the D'vine bar staff for the great service and the excellent hors'd oeuvre display for the meeting.

Best Wishes – to our following ACF of Greater Buffalo members in their competitions during the 2012 Northeast Regional Conference in Niagara Falls:

- Maria Iacovitti CEPC, for the Pastry Chef of the Year
- James Roberts CEC, for the Chef of the Year
- Mark Mistriner CEC, for Chef Educator of the Year

Congratulations to Chef Michael Sullivan - CFSA Silver Medal Award recipient from our ACF chapter.



Thank You to Vince Filippelli & Calvin College CCC for chairing the Taste of Culinary at Statler City – March 25th

FYI – CEH certificates from the October 2011 social meeting will be mail to those members that who attended that education session in the next week.

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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

One-Day ServSafe Seminar & ServSafe Certification Exam Session

Session Date: Friday – April 20, 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.

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

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.

Location of Session: Meals on Wheels, 100 James E. Casey Drive, Buffalo, NY (716) 822-2002

\$65.00 Fee Includes: ServSafe Seminar, ServSafe Certification exam – results available within 10-14 days, Certificates mailed to attendee up on receipt from NRAEF, ServSafe Certification upon successful completion is compliant for 5 years, Lunch, coffee breaks.

Payment: Make \$65.00 check payable to: Dr. Lori L. Till

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

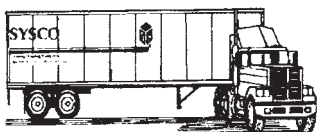


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Attention All Culinary Instructors!!

Students are needed for the Northeast Regional Conference! This is a great way for getting students involved with the American Culinary Federation. There are many tasks that we will need students to assist with. Please advise them that they need to be in full (clean) professional cooks attire during the time they are assisting with the conference responsibilities. The Conference will have an appreciation party for all students helping out during that weekend. The date for the appreciation party is – Sunday, April 29th at the Conference Center of Niagara Falls @ 5pm.

Contact Person for Student Assistance:

James Carlo – cell # 912-2740

e-mail @ jcarlo@niagaracc.suny.edu

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 5/20/2012	Board Meeting 5/14/2012
June	Social Meeting TBA	Board Meeting TBA
July	Golf outing None	Board Meeting TBA
August	Social Meeting None	Board Meeting TBA
September	Social Meeting TBA	Board Meeting TBA
October	Social Meeting TBA	Board Meeting TBA
November	Social Meeting TBA	Board Meeting TBA
December	Social Meeting TBA	Board Meeting TBA

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• Next Meeting •

March 25 • 12pm

TASTE OF CULINARY

Statler City - Golden Ballroom
107 Delaware Ave.
Buffalo, NY 14202

• Epicurean Deadline •
3rd Monday of the Month.

TASTE OF CULINARY

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THE AMERICAN CULINARY FEDERATION



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