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October 2013

Upcoming Meetings & Events:

**OCTOBER 21 • 6PM
SOCIAL MEETING**



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Monte Dolce at 604-8881
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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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Congratulations Chef of the Year Mark Mistriner CEC, AAC

Our September meeting was held at the Buffalo Launch Club on Grand Island, and we had a great turnout. Thank you to Chef Adam Irmer and his staff for a wonderful assortment of hors-d'oeuvres for the evening. Special thanks to General Manager Chris Swiatek, CCM for allowing our chapter to use the club's facility for our social meeting that evening.

We also opened up nominations during the September meeting for open board 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 Chef and Child Event is scheduled for Tuesday, October 29, 2013 at Becker Farms in Gasport, NY. The students will be bussed from King Charter School in Buffalo. They will receive a tour of the farm, a presentation about agriculture and a parting gift of a peck of apples. The Culinary Club of Niagara Falls Culinary Institute will be donating a box lunch for the students on the tour. Thank you to Scott Steiner CCE, AAC, Amanda Vizcarra and Monte Dolce for organizing this educational event.

We are celebrating our chapter's 2013 Chef of the Year – Mark Mistriner CEC, AAC, at a dinner in his honor on October

20th at the Niagara Falls Country Club. Please make your reservations with Monte Dolce ASAP.

I have been a friend and colleague of Chef Mark's for over twenty years and have been fortunate to witness Mark's progress and accomplishments in our industry. We hope you can join us in celebrating Mark's tenure in our chapter and career.

Well, the Holidays are just around the corner... So we need to promote our annual assistance of the Festival of Trees. Jim Carlo, (Director at Large) is this year's Chairperson and is looking forward to organizing this event. If anyone is interested in assisting please contact Jim, his information is listed on the inside cover.

Gingerbread House Time is just about here... Please find all the information available inside of this newsletter. Scott Steiner is chairing this event. We look forward to your participation and your gingerbread creations! This year's proceeds will go to the Food Bank of WNY.

Our next social meeting will be at Embassy Suites in Downtown Buffalo. Chef John Davidson CEC is planning on doing a sit-down dinner at an affordable cost of \$15.00.

Hope to see you at one of our October Events.

John Matwijkow, CCE



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SAVE THE DATE!

ACF of Greater Buffalo's

Golf Outing

July 2014

Chef OF THE Year

Mark Mistriner, CEC, AAC

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H: 835-0444

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Scott Steiner, CCE, AAC
Niagara Falls Culinary Institute
H: 716-434-0170
C: 716-698-5909
E: ssteiner@niagaracc.suny.edu

President / Epicurean Editor & Chief

John Matwijkow, CCE
Niagara Falls Culinary Institute
Unique Culinary Concepts
W: 716-210-4525
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E: jmatwijkow@niagaracc.suny.edu

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Tab Daulton, CEC
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E: Tabdaulton@aol.com

Recording Secretary

Dorothy Johnston, CEC/CCE, AAC
Erie Community College - City
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Corresponding Secretary

Michael Sullivan
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Treasurer

Rebecca Formwalt, CSC, CCE, AAC
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

Jim Carlo
W: 716-210-2547
H: 716-912-2740
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John Davidson, CEC
H: 716-984-7870
E: Sabres7499@verizon.net
Calvin College, CCC
Savor Restaurant
C: 716-818-8493
E: chefcal78@msn.com

Junior Board

Monica Phillips
C: 716-471-7335
E: monica.phillips@gmail.com

Associate Members

Kevin Barron
Sysco Foodservice
C: 716-604-6811
E: barronkevin@syr.sysco.com
Charles Martin
H: 716-674-0192
W: 800-632-6328 VM: 227
C: 716-359-5950
E: cmartin@maplevalefarms.com

Appointed Positions

Certification Mark Wright, CEC/AAC
Erie Community College - North
H: 826-7054 W: 270-5256
E: Cheftvcc@aol.com

Certification Tab Daulton, CEC
H: 627-1224
E: Tabdaulton@aol.com

Historian Paul Cannamela, CCE, AAC
Erie Community College - City
H: 716-580-3111
E: cannamela@prodigy.net

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.

Vizcarra Vineyards at Becker Farms

3760 Quaker Rd., Gasport, NY 14067

Looking for Prep cook/cook position. Minimum two years experience. Email resume and references to: Amanda@Beckerfarms.com

Buffalo Yacht Club

Foot of Porter Avenue, Buffalo, NY 14201, 716-883-5900.

Looking for a full time cook and a few part time cooks. Contact Charlie Haskell, General Manager if interested.

Save the Date

OCTOBER 20, 2013

Chef of the Year Award Dinner
Honoring Mark Mistriner, CEC, AAC
Niagara Falls Country Club

OCTOBER 21, 2013 • 6PM

Social Meeting
The Embassy Suites
Buffalo, NY

OCTOBER 29, 2013

Chef & Child Event
Becker Farms

NOVEMBER 18, 2013

Social Meeting: TBA

NOVEMBER 23, 2013

Festival of Trees
Hyatt Regency
Buffalo

DECEMBER 6-8, 2013

Gingerbread Competition
Niagara Falls Culinary Institute

DECEMBER 9, 2013

Social Meeting
ECC City Campus

APRIL, 2014

Taste of Culinary

ACF of Greater Buffalo members who need to be sworn in at the October 21st Social meeting

Please be aware that if you are a new member and have not been sworn in at one of our social meetings, please bring it to the attention of a board member. We will then schedule a swear-in at an up-coming ACF of Greater Buffalo social meeting. We have many new members that need to be sworn in at our October Social meeting. If you are a new member needing to be sworn in, please be present at the September meeting. Please welcome our new members listed below to our Greater Buffalo chapter of the American Culinary Federation.

Lauren Ambury	Dennis Herdendorf	Ashley Tupper
Maria Angilella	Jesse Huntz	Joshua Ray
Marie-Josée Beaupre	Christina Juzwicki	Kara Weber
Brooklynn Ahearn	Joshua Kilgour	Christian Karnath
Taran Arcara	Adalis Miller	Charles Miller
Courtney Cobb	Dorothy Morton	Lam Vongsakoun
Kimberly Dafgard	Emily Orban	Ryan Morris
Renee Kopera	Beth Petko	Eric Kraft
Patricia Emery	Kara Pitcher	Jordan Schnell
Daniel Guenther	Brittany Schlager	Anthony Kuzmierczak

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Thank you to The Buffalo Launch Club for hosting our September 9th Social Meeting. Thanks to General Manager Chris Swiatek, Chef Adam Irmer and the staff at the Launch Club for taking care of us and the hors d'oeuvres for the evening.

Thank you to Becker Farms for hosting our upcoming Chef & Child event.

Congratulations to Mark Mistriner CEC, AAC, ACF of Greater Buffalo's "Chef of the Year 2013!" The Chef of the Year Award Dinner honoring Mark's accomplishments will be Sunday, October 20, 2013, at the Niagara Falls Country Club, 505 Mountain View Drive, Lewiston, NY 14092. RSVP to Monte Dolce 604-8881, Cocktails @ 6:00 – Dinner @ 7:00, \$75.00/person - Formal Attire Preferred

Congratulations to Corey Siegel for his hard work and dedication on making the US Culinary Olympic Team. Corey will be going through intense practices over the next few months, and then the coaches will decide on the National and the Regional Teams. We wish him well in this major endeavor in his life!



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 the chapter progression over the years.

ACF of Greater Buffalo 2013 Meeting Schedule

JANUARY	Holiday Party 1/13/2013	Board Meeting 1/7/2013
FEBRUARY	Social Meeting 2/11/2013	Board Meeting 2/18/2013
MARCH	Social Meeting 3/11/2013	Board Meeting 3/25/2013
APRIL	Taste of Culinary 4/21/2013	Board Meeting 4/15/2013
MAY	Social Meeting 5/18/2013	Board Meeting 5/14/2013
JUNE	Social Meeting 6/23/2013	Board Meeting 6/10/2013
JULY	Golf Outing 7/29/2013	Board Meeting 7/15/2013
AUGUST	Social Meeting None	Board Meeting 8/26/2013
SEPTEMBER	Social Meeting 9/9/2013	Board Meeting 9/23/2013
OCTOBER	Social Meeting 10/21/2013	Board Meeting TBA
NOVEMBER	Social Meeting 11/18/2013	Board Meeting TBA
DECEMBER	Social Meeting TBA	Board Meeting TBA

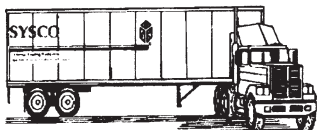


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Nomination Process / Bylaws:

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.

Nominations for Office Positions ...

Recording Secretary:

Cathy Barron, CEPC(Accepted the Nomination)

Treasurer:

Michael Sullivan (Accepted the Nomination)

Directors-at-Large:

John Davidson, CEC (Accepted the Nomination)

Calvin College, CCC (Accepted the Nomination)

Brett Brennen CC (Accepted the Nomination)

Neal Plazio (Accepted the Nomination)

Junior Board Member:

Monica Philips (Accepted the Nomination)

Jessica Walters (Accepted the Nomination)

Associate Board Member:

Open



Annual Gingerbread Competition

– Scott Steiner CCE, AAC
Gingerbread Competition Chair

The ACF of Greater Buffalo will be hosting its annual Gingerbread Competition the weekend of the December 7th & 8th, at the Niagara Falls Culinary Institute (28 Old Falls Street, Niagara Falls, New York 14303). NFCI has graciously agreed to be our venue sponsor. The competition categories are as follows:

Professional Division

Amateur Division

College Student Division

High School Student Division

As the holidays approach, we at the ACF of Greater Buffalo are looking forward to this Gingerbread Competition and Auction. Cash prizes will be awarded to the first place winners in each category. Ribbons will be awarded through third place. Any proceeds from the auction will be donated to **The Food Bank of Western New York supporting Cattaraugus, Chautauqua, Erie, and Niagara Counties.**

Activities will include a life size gingerbread house with Santa, cookie decorating for the kids, the beautiful gingerbread houses on display and a silent auction of the creations. Guests will have an opportunity to bid on houses. The winners of the house auctions will be notified Saturday evening and the houses will be available for pick up Sunday between 2:00 and 5:00pm.

We look forward to your involvement with this event. *Enclosed you will find the competition guidelines and an entry form to complete and return to us.* If you have any questions please don't hesitate to call Scott Steiner at 716-698-5909 or by email at sssteiner@niagaracc.suny.edu. We can't wait to see your spectacular creation!



Schedule of Events

Friday, December 6 • 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 6 • 4:30pm – 5:30pm

Judging will take place (Private)

Saturday, December 7 • 10am – 6pm

Open to the public for viewing
Silent Auction is open (Bid on Houses)

Saturday, December 7 • Evening

Silent auction winners contacted

Sunday, December 8 • 10am – 2pm

Open to the public for viewing

Sunday, December 8 • 2pm – 5pm

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

Phone: 716-698-5909

Fax: 716-210-2575

Email: sssteiner@niagaracc.suny.edu

One-Day ServSafe Seminar & ServSafe Certification Exam Session

Session Date: Wednesdays, Oct. 30, Nov. 13, 2013

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

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.

Topics Covered: Providing safe food; key practices to ensure food safety; the micro world; food allergies, the safe food handler, the flow of food, and food safety management systems.

Seminar: 8:30am - 3:30pm **Exam:** 3:45pm - 5:00pm

Text Materials:

- Order ServSafe Manager (6th Edition) text & exam certification answer form OR
- Use on-hand 5th edition text and order exam certification answer form
- Attendee is responsible for obtaining the booklet/exam – order three weeks prior to session
- Order from the National Restaurant Association Educational Foundation (NRAEF)
- By phone @ 1-800-765-2122 ext. 6703

Commission on Dietetic Registration, Academy of Nutrition & Dietetics continuing education credits: CPEUs awarded at 6.5 CPE Level 2, 3, Learning code need 8040

Attendees/Fee: \$75.00 per attendee includes: seminar, certification exam, 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.

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

ACF of Greater Buffalo Membership at a Glance – May 2013

Membership Type	Count	Percentage
Junior Culinarian:	0	0.00 %
Student Culinarian:	57	31.30 %
Culinarian:	13	7.10 %
Allied:	0	00.00 %
Associate:	14	7.70 %
Professional Culinarian:	81	44.50 %
Senior Professional Culinarian:	15	8.20 %
Culinary Enthusiast:	2	1.11 %
Total Membership Count:	179	

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3rd Monday of the Month.

Congratulations

Mark Mistriner CEC, AAC

**2013 American Culinary
Federation of Greater Buffalo's**

Chef of the Year!