



Epicureans

November 2013

Upcoming Meetings & Events:

**NOVEMBER 18 • 6PM
SOCIAL MEETING**

**University at Buffalo
Center for Tomorrow
UB North Campus**

Flint Entrance, Amherst, NY 14260
First Left on Service Road. Park in
Center for Tomorrow lot.

Hors d'oeuvres & Cash Bar

Cost: \$10 per person

Dress Code: Business Casual

RSVP by: **Nov. 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!

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HOLIDAY EVENTS Festival of Trees & Gingerbread Houses

Our October Social meeting was held at the Embassy Suites Hotel in Buffalo and again we had a great turnout. Thank you to John Davidson, CEC, and his staff for a great affordable sit-down dinner for the meeting. I would like to acknowledge the tremendous range of new members among our established members has been great to see at our monthly meetings the past year. It's been an opportunity to have a redevelopment of our chapter.

Also, at our October meeting we opened to the Board Members up for election to state their views on being on the board. This is a contested term with the ballots needing to be postmarked by November 16th. Best Wishes to everyone interested in taking office!

Our Chef and Child Event was October 29, at Becker Farms in Gasport, NY. Our guest students were from King Charter School in Buffalo. An overview of the event is stated inside the newsletter by Brett Brennan, CC. Thank you to Scott Steiner CCE, AAC, Amanda Vizcarra and Monte Dolce for organizing this educational event.

The Festival of Trees is November 23rd. Our chapter has been assisting with this event for over twenty years with Children's Hospital. I would like to say Thank You to all the members and friends that have contributed time over the years and we are very proud to be a part of this on-going collaboration with Children's Hospital.

Jim Carlo, (Director at Large) is this year's Chairperson and is looking forward to orga-

nizing this event. If anyone is interested in assisting please contact Jim. His contact information is listed inside the cover of newsletter.

We will be having our chapter's second annual Gingerbread House Competition at the Culinary Institute Niagara Falls December 6-8th. Please assist if possible and have students participate. This event has been around for years, as Gilda's Club, and our chapter with the guidance of Scott Steiner, CCE, AAC, has brought it to the next level at the Culinary Institute. We are making the host site a winter wonderland of fun. There will be a life size gingerbread house and Santa Claus for your holiday weekend visit. We look forward to your participation and your gingerbread creations! This year's proceeds will go to the Food Bank of WNY.

Thank you to Niagara Falls Country Club, John Burden, CEC, and the club's staff for making Mark Mistriner's Chef of the Year Dinner one to remember! Also, many Thanks to Monte Dolce and Scott Steiner (MC) for organizing the event.

Our next social meeting will be at the University of Buffalo North Campus – Center of Tomorrow, November 18th.

The December 9th Meeting is at ECC City Campus. Our Christmas Party is January 12th.

Hope to see you at one of our Upcoming 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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Appointed Positions

Certification Mark Wright, CEC/AAC
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Certification Tab Daulton, CEC
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Social Chairperson Phyllis Venezia
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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.

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.

WINFIELD'S PUB, LACKAWANNA

Looking for cooks, bartenders, servers and dishwashers. Stop by and fill out an application or email resume. The ad is also posted on Craigslist. Contact Chef Tab Daulton at Winfield's Pub, 1213 Ridge Road, Lackawanna, 716-821-0700 or tabdaulton@aol.com

BUFFALO YACHT CLUB

Looking for a full time cook, and a few part time cooks. Foot of Porter Ave, Buffalo, NY 14201, 716 883-5900. Contact Charlie Haskell, General Manager if interested.

WELL-ESTABLISHED INDEPENDENT SOUTHTOWNS RESTAURANT

seeking experienced, enthusiastic and creative chef to join their casual fine dining team e-mail inquiries, resumes and contact info to evensong@roadrunner.com

Save the Date

NOVEMBER 18, 2013

Social Meeting
UB North Campus
Center for Tomorrow

NOVEMBER 23, 2013

Festival of Trees
Hyatt Regency – Buffalo

DECEMBER 6-8, 2013

Gingerbread Competition
at Niagara Falls Culinary Institute

DECEMBER 9, 2013 • 6:00PM

Social Meeting
ECC City Campus

JANUARY 12, 2014

Holiday Party
The Buffalo Yacht Club
Foot of Porter Avenue
Buffalo, NY 14201

FEBRUARY 1, 2014

Certification Exam
ECC North Campus

APRIL 6, 2014

Taste of Culinary

ACF of Greater Buffalo members who need to be sworn in at the November 18 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.

Maria Angilella
Courtney Cobb
Kimberly Dafgard
Patricia Emery
Daniel Guenther
Dennis Herdendorf
Jesse Huntz

Christina Juzwicki
Joshua Kilgour
Adalis Miller
Dorothy Morton
Emily Orban
Beth Petko
Kara Pitcher
Brittany Schlager

Ashley Tupper
Joshua Ray
Christian Karnath
Lam Vongsakoun
Ryan Morris
Eric Kraft
Jordan Schnell

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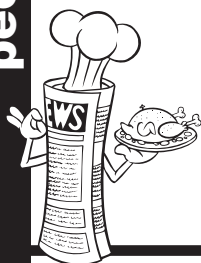
Thank you to The Embassy Suites Hotel for hosting our October 21st Social Meeting. Thanks to John Davidson, CEC, and his staff for organizing an awesome affordable Filet Mignon Dinner!

Thank you to Becker Farms for hosting our October 29th Chef & Child event. Many thanks also to all who assisted with the event: Scott Steiner, CCE, AAC; Monte Dolce; Michael Sullivan; Monica Philips; Brett Brennan, CC; Amanda Vizcarra; the Culinary Club of Niagara Falls Culinary Institute and Nutrition Class.

Congratulations to Mark Mistriner CEC, AAC, ACF of Greater Buffalo's "Chef of the Year 2013!"

Thank you very much to the Niagara Falls Country Club for Hosting our 2013 Chef of the Year Event! John Burden, CEC, and NFCC staff executed a vast amount of culinary skills and our members and guests were very impressed. Thank you to Scott Steiner for being the evening's Master of Ceremony. Thank you to Monte Dolce for organizing a marvelous event. Many Thanks to all our members who assisted and donated items to the Chef of the Year Event. Mark Mistriner was very Thankful for all your hard work.

Thank You to ACF of Greater Buffalo Membership. I wanted to thank the entire ACF of Greater Buffalo for their ongoing support. I have been pushing extremely hard over the last few years and it is with the help and support that I have always been shown by our chapter that has enabled me to do so. It is an incredible honor to be able to represent our country on the international stage and I thank you again for your contribution which has allowed me to follow my dream. Sincerely, Corey Siegel



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

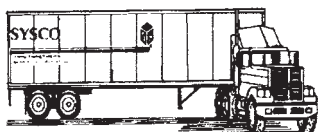


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ACF Social Meeting

November 18, 2013 • UB Campus Dining & Shops

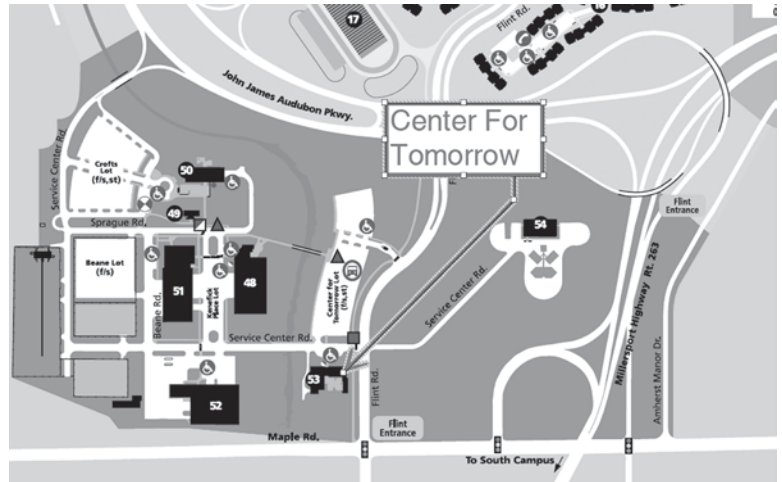
Traveling west of Millersport Hwy on Maple, enter the UB North Campus at Flint Road. Take the first left on Service Center Rd. and park in the Center For Tomorrow Lot

- 5:00 PM Tours available at Crossroads Culinary Center
Shuttles From Center For Tomorrow Lot to Crossroads; 5:00 & 5:20 (returns at 5:30 & 5:50)
- 6:00 PM Hors d'oeuvres & Cash Bar
Center For Tomorrow

Cost: \$10 per person

Dress Code: Whites or Business Casual

Please RSVP for Shuttle to Crossroads Tours & Meeting by Nov. 15th so we can better serve the attendees.



Annual Chef & Child Event a Great Success

-Brett Brennan



On Tuesday October, students from United King Charter School in Buffalo took a break from their typical classes to venture to Becker Farms located in Gasport to learn about agriculture, fresh produce, and food nutrition from Chefs of our local ACF chapter. As the students got off the bus, they were greeted and given a brief history lesson of the farm itself by one of the owners, Mrs. Mindy Vizcarra. After, the students were given a hayride to the apple orchard to pick their very own apples that they were able to take home. Although it was late in the season, there were still ample varieties to choose from and it was apparent that the kids had a blast being able to harvest their own fruit. The rest of the day included a healthy boxed lunch catered by the Niagara Falls Culinary Institute's "Culinary Club" as well as hands on nutrition demos led by students from the Institute. This year's Chef & Child Event took a different approach than in years past and proved to be as successful as ever. Congratulations to Chef Scott Steiner for organizing the event as well as Chefs Monte Dolce, Mike Sullivan, Jim Carlo and Cathy Barron for contributing their efforts. Becker Farms should also be recognized for holding the event and for their professional staff who went out of their way to assist when needed



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). NFI 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 ssteiner@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: [ssteiner@niagaracc.suny.edu](mailto:sssteiner@niagaracc.suny.edu)

One-Day ServSafe Seminar & ServSafe Certification Exam Session

- Session Date:** Wednesday, January 22, 2014
- 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

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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 – November 2013

Membership Type	Count	Percentage
Junior Culinarian:	0	0.00 %
Student Culinarian:	55	30.60 %
Culinarian:	13	7.20 %
Allied:	0	00.00 %
Associate:	15	8.30 %
Professional Culinarian:	80	44.40 %
Senior Professional Culinarian:	15	8.30 %
Culinary Enthusiast:	2	1.10 %
Total Membership Count:	180	

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• Social Meeting •

November 18 • 6PM

UB Center for Tomorrow

UB North Campus

Flint Entrance, Amherst, NY 14260

Directions are inside the newsletter

• Epicurean Deadline •

3rd Monday of the Month.

Congratulations

Mark Mistriner CEC, AAC

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

Chef of the Year!