



Epicureans

December 2013

Upcoming Meetings & Events:

**DECEMBER 9 • 6PM
SOCIAL MEETING**

**Erie Community College
City Campus**

121 Ellicott Street
Buffalo, NY 14203
Statler Dining Room, 2nd floor
Hors d'oeuvres & Stations

Cost: \$15 per person

Dress Code: Business Casual

RSVP by: **Dec. 6th**

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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Our November 18th Social meeting was held at the University of Buffalo/North Campus, Center for Tomorrow banquet room. Thank you to Chefs Neal Plazio, Anthony Kuzmierczak and Seth Williams, CSC, for hosting our meeting and providing tours of UB's State-of-the-Art Cross-Roads Culinary Center (C3) which opened October 24, 2012 for their student dining experience. It is great to see progress for the food facilities at the college level. We were told that the Cross-Roads Culinary Center is also open to the public if people are interested in checking out the operation.

Also, at our November meeting we had a educational session from Mercer Knives' sales representative Chris Parker who gave a presentation on metal work and the manufacturing of high quality Mercer knives. Thank you Chris & Mercer Knives.

I would like to thank all the members that were nominated for the office positions that were up for the past election. It is nice to see members wanting to progress the chapter further. The winning candidates and their positions are: Director-at-Large - John Davidson, CEC, & Calvin College, CCC; Junior Board Member – Monica Philips; and uncontested were: Treasurer – Mike Sullivan & Recording Secretary – Cathy Barron, CEPC. These Members will be sworn in at the Holiday Party January 12th.

The Children's Hospital Festival of Trees, November 23rd, was another successful year and our chapter as always did a great job with the hors d'oeuvres and assisting the kitchen staff at the Hyatt Regency Buffalo. Thank you to Jim Carlo, who chaired this year's event and all the members and students that assisted as well. A listing of our volunteers is inside the newsletter. I heard many compliments from the guest pertaining to our food displays, stations, and the professionalism of our ACF members. Thanks for your timehelping with the event.

Come visit the Gingerbread House Competition at the Culinary Institute Niagara Falls December 7-8th. The houses are up for silent auction on Saturday the 7th. This year's proceeds will go to the Food Bank of WNY. Also, please bring a non-perishable food item to donate to the Food Bank of WNY. There will be bins set-up near the reception desk for food drop off.

Our next social meeting will be at Erie Community College City Campus – Staler Dining Room (2nd floor), December 9th Our annual Holiday Party is January 12th.at the Yacht Club in Buffalo

Have an enjoyable Holiday Season and Merry Christmas to all our members, family and friends.

John Matwijkow, CCE



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SAVE THE DATE!

ACF of Greater Buffalo's

Golf Outing

July 2014

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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.

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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

DECEMBER 6-8, 2013

Gingerbread Competition
at Niagara Falls Culinary Institute

DECEMBER 9, 2013

Social Meeting, 6:00 p.m.
ECC City Campus
2nd Floor
Statler Dining Room

JANUARY 4, 2014

Practical Practice Session
ECC North Campus
Contact Mark Wright, CEC, AAC
for more information

JANUARY 12, 2014

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

Cost: \$40.00 per person
Guest are Welcome

FEBRUARY 1, 2014

Certification Exam
ECC North Campus

APRIL 6, 2014

Taste of Culinary
ECC City Campus

ACF of Greater Buffalo members who need to be sworn in at the December 9 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 November 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	Joshua Kilgour
Courtney Cobb	Adalis Miller
Kimberly Dafgard	Dorothy Morton
Patricia Emery	Emily Orban
Daniel Guenther	Beth Petko
Dennis Herdendorf	Kara Pitcher
Christina Juzwicki	Brittany Schlager

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

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Thank you to University of Buffalo/North Campus Chefs Neal Plazio, Anthony Kuzmierczak and Seth Williams CSC, for hosting our November 18th Social Meeting in their Center for Tomorrow banquet facility. They gave tours of the Crossroads Culinary Center (C3) which opened October 24, 2012, a new dining facility that puts the university at the forefront of the collegiate dining experience. A prior article is reposted in our newsletter and the facility is open to the public if you are interested in seeing the dining locale first hand.

Thank you Mercer Knives and their sales associate Chris Parker for the educational session at the November 18th Social meeting. Chris Parker instructed on Mercer's manufacturing of knives, insight on different types of knives and metals that are utilized. Great presentation Chris.

Thank you to everyone who assisted with this year's Festival of Trees! Jim Carlo Chaired the event for the first time and did an awesome job keeping track of all the food product, organizing of tasks and corresponding with the Hyatt culinary staff & our members. Many Thanks also to all who assisted with the event:

Scott Steiner, CCE, AAC, Monte Dolce, John Burden, CEC, Ann Burden, Dan Drees, Jessica Walters, Tina Borden, Marina Stapleton, Paul Bonanno, Bernie DeLong, Elizabeth Roland, Tyler Monahan, Mark Adams, Will Peterson, Nikki Barnes, Marie-Josée Beaupre, Taran Arcara, Lindsay Pembleton and the entire staff at the Hyatt Regency Buffalo.

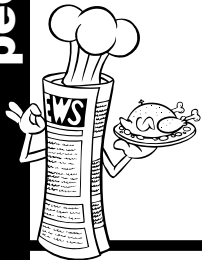
Congratulations to the Following New Board Members. Thank you very much to all the members that challenged the opportunity for being on the ACF of Greater Buffalo's Board. It is great to see people wanting to progress our chapter. Thank you to Scott Steiner for chairing the voting process. The Following New Board Members will be sworn in at the January 12th Holiday Party.

Recording Secretary: Cathy Barron, CEPC; Treasurer: Michael Sullivan; Directors at Large: Calvin College, CCC and John Davidson, CEC; and Junior Board Member: Monica Phillips.

Congratulations to Tab Daulton with the Opening of his Restaurant! Winfield's Pub, 1213 Ridge Road, Lackawanna. Let's get out there and support Tab!

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



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

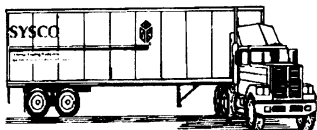


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Certification News

On Saturday January 4, 2014 Chef Wright and members of the Certification Committee will be holding a “practice” Practical Examination seminar. This seminar is open to anyone contemplating taking the exam. The seminar will be hands on, we will cover the menu and what and what not too include, your “mise en place,” what to bring and not bring, sanitation, skills and plating techniques. The fee will be \$15.00 payable to ECC, we will supply stocks, dairy and eggs, basic “mire poix” ingredients, and whole chickens. ACF approved Certification Proctors will be available to work with you and will give insights on what is expected. Please plan on arriving at about 8:00 AM for orientation and finishing at about 2:00 PM. We will need at least 5 interested candidates to run the class. If you are interested please contact Chef Wright by December 18, 2013 if you are interested.

Just a reminder to those of you who need to take the written examination for initial certification, ECC North is a Comira test site, please call Chef Wright for an appointment and/or any questions you may have regarding the procedures.

Our next ACF Practical Certification Exam is schedule for February 1, 2014 at the North Campus of Erie Community College.

Congratulations to my Co-Chair and Colleague Tab Daulton on the opening of Winfield's Pub in Lackawanna, New York. Hey ACF members – get out there and support him, he is one of us. And by the way, I was there the first week, food and service were great.

Crossroads Culinary Center at UB

By CORY NEALON

Published: Oct. 25, 2012

As part of its continuing effort to improve on-campus living, University of Buffalo opened Crossroads Culinary Center on October 24, 2012, a new dining facility that puts the university at the forefront of the collegiate dining experience.

The \$12 million makeover of the dining facility in Red Jacket Quadrangle in the Ellicott Complex, North Campus, transforms the 1970s-era dining hall into a modern dining center featuring a sleek, glass-walled lobby, fireside lounge and a dizzying array of food choices that reflect UB's diverse student body.

"This is truly an exciting time to be at UB," says President Satish K. Tripathi. "We have many important initiatives moving forward—all focused on enriching the university experience and creating a climate of excellence and innovation for our students, faculty and staff.

"Our new Crossroads Culinary Center is the latest state-of-the-art project to be completed on a UB campus. This facility is one of five LEED-designed building projects completed since last summer," he adds.

Instead of the traditional method of serving food, which resembles an assembly line, the new dining facility, also known as "C3," follows a marché-style concept, which focuses on fresh foods prepared to order in full view of the students at individual stations.

The opening of C3 marks another milestone in the UB 2020 strategic plan to transform UB into a premier

public research university. The design of the space, the marché concept and diverse menu offerings all enhance the student experience and are consistent with the effort to improve the living-learning spaces of students on UB's three campuses. C3 has an array of eco-friendly features and is designed to be certified silver under the U.S. Green Building Council's Leadership in Energy and Environmental Design (LEED) rating system.

"Just as UB continues to pursue academic excellence, we are committed to pursuing excellence in every facet of the university, including on-campus dining," says Dennis Black, vice president for university life and services. "Not only will Crossroads provide magnificent food to generations of students, it will add to the overall experience of attending UB."

Each food station has its own seating area with decor to complement it. The food stations include Oreganos (Italian), Blue Dragon (Asian wok), Global Noodle (pho), Seasons (salads), Strictly Vegetarian (meatless), Baked Creations (pizza/deli), Carve (Brazilian churrascaria), Foundations (comfort) and Temptations (desserts).

"The food and the layout of the dining area give our customers the experience of going to eight different restaurants, all in one night," says Jeff Brady, executive director of Campus Dining and Shops (CDS), which manages the culinary center and other dining facilities, catering, vendors and

retail operations at UB.

"We have assembled some of the best chefs and toured cutting-edge restaurants and several highly rated university dining programs around the country to put together what we feel will be the model for collegiate dining going forward," he adds.

The project, which began in May 2010, includes a 10,000-square-foot addition and a 20,000-square-foot renovation. With a seating capacity of more than 650, the new dining center will serve more than 2,000 students per day.

"We are really impressed with the attention to detail, the healthy dining choices and the student-centric designs of Crossroads," says Andrea Costantino, director of Campus Living. "A tremendous amount of thought went into the design of the building, the menu and the space, all with the goal of enhancing the student experience here at UB. The students will be amazed."

During construction of the new dining center, UB recycled materials when possible. For example, contractors dug up and saved old brick pavers from outside Red Jacket that will be reused at the Solar Strand, a unique solar power installation that powers hundreds of student apartments. Additionally, all food scraps will be composted on site and the cooking oil recycled into biodiesel by Buffalo Biodiesel in Tonawanda.

One-Day ServSafe Seminar & ServSafe Certification Exam Session

- Session Date:** Wednesdays, January 22, 29 & February 19, 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

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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 – December 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 •

December 9 • 6PM

*ECC City Campus
121 Ellicott Street
Buffalo, NY 14203
Statler Dining Room, 2nd floor*

• Epicurean Deadline •
3rd Monday of the Month.

ACF of Greater Buffalo

Holiday Party

January 12, 2014 at The Buffalo Yacht Club
Come Celebrate the New Year!

