



Epicureans

February 2013

Upcoming Meetings & Events:

FEBRUARY 11 • 6PM
SOCIAL MEETING

D'Avolio
Olive Oils • Vinegars
& More

5409 Main Street
Williamsville, NY 14221

Cost: \$10 per person

Dress Code: Business Casual

RSVP by: Feb. 9th

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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Great Work to our Junior Culinary Team

Our Junior Hot-Food Culinary Team went to the Culinary Institute of America, Hyde Park, for the New York State competition on January 26th. They left with Silver medals and an incredible opportunity in their lives. I was very impressed with their professional behavior level and the enjoyable time they experienced. Thank you to the team for representing our chapter. Brett Brennan (team captain) has put together a synopsis of the event inside the newsletter.

Congratulations to our young culinarian member Corey Siegel, CC, who worked tirelessly with his mentor Richard Rosendale, CMC, on their Bocuse D'Or Competition.

On January 13th we had our Holiday Party at Diamond Hawk Golf Course & Banquet Facility. Thanks to Katy Mae & staff for a relaxing evening out. We also had the enjoyment of hearing Brett Sawdye sing acapella which took us by surprise!

Also that evening, we recognized our outgoing members on the board for their dedication and service; Mark Mistriner CEC, (Vice-President), Jackie Bamrick CEC, (Director-at-Large) and Christy Zippier (Junior Board Member). We also swore in our new board; Tab Daulton CEC, (Vice-President), Monica Philips (Junior Board Member), Charlie Martin (Associate Member), Jim Carlo (Director-at-Large), Monte Dolce (Sergeant-at-Arms), Mike Sullivan (Corresponding Secretary) and myself as President.

The annual CFSA Silver Medal Award dinner will be Tuesday, February 26, 2013 at the Marquis de Lafayette Hotel. I am honored to be the recipient of the award this year for our organization. Invitations have been sent out; please contact Monte Dolce if you plan on attending.

The Northeast Regional Conference is coming up in Verona, NY, March 17-20. We have a small entourage attending this conference, as well as Maria Iacovitti as our competitor for the Pastry Chef of the Year. We also have a Knowledge Bowl team that will be representing our chapter from ECC City Campus, coached by Dorothy Johnston CEC, CCE, AAC. If you would like to accompany us, please make your reservations immediately!

Our annual Taste of Culinary is approaching very quickly. It is scheduled for April 21, 2013 at the Marquis de Lafayette Hotel. Calvin College CCC, has sent out information packets to local establishments and food purveyors. We are already getting many responses, and it looks to be another successful event.

Our next meeting is at D'Avolio Kitchen on Main Street in Williamsville on February 11th, Hope to see you there.

The March social meeting is planned for Niagara Falls Country Club in Lewiston on the 11th.

John Matwijkow



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SAVE THE DATE!

ACF of Greater Buffalo's

Golf Outing

July 29, 2013

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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.

Save the Date

FEBRUARY 11 • 6PM

Social Meeting
D'Avolio Kitchen
5409 Main Street
Williamsville, NY 14221

MARCH 11 • 6PM

Social Meeting
Niagara Falls Country Club

APRIL 21, 2013 • 12 – 3:30 PM

Taste of Culinary
Lafayette Hotel

MAY 2013

Certification Exam
ECC North Campus

JULY 29

Annual Golf Outing
Lockport Country Club

ACF of Greater Buffalo Membership at a Glance – December 2012

Membership Type	Count	Percentage
Junior Culinarian:	2	01.40 %
Student Culinarian:	22	15.38 %
Culinarian:	5	03.50 %
Allied:	0	00.00 %
Associate:	14	09.09 %
Professional Culinarian:	83	58.74 %
Senior Professional Culinarian:	15	10.49 %
Culinary Enthusiast:	2	01.40 %
Total Membership Count:	143	

Dear ACF of Greater Buffalo,

The ACF Board of Directors has unanimously agreed that the 2013 Council of Food Service Associations Silver Medal Award will be presented to our President, Chef John Matwijkow. Chef Matwijkow has worked tirelessly over the past two years, keeping our chapter at the top. His work, dedication and character make him a great choice for this prestigious award. Please join us on Tuesday February 26, 2013 at the Lafayette Hotel to celebrate with him. Invitations for the dinner were mailed out and more information is enclosed in this edition of the Epicurean. I look forward to seeing you there.

Sincerely,
Scott Steiner CCE
Chairman of the Board

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Thank you to Diamond Hawk Golf Course and Banquet Facility for our Holiday Party, January 13th. At this event we recognized the services to our board from Mark Mistriner CEC, outgoing Vice-President, Jackie Bamrick CEC, outgoing Director-at-Large, Christy Zippier, outgoing Jr. Board Member, and Monica Philips, for Jr. Member of the Year. We also swore in the new board which consists of: Jim Carlo, Director-at-Large; Tab Dalton CEC, Vice-President; Monica Philips, Jr. Board Member; John Matwijkow, President; Monte Dolce, Sargent-At-Arms; Michael Sullivan, Corresponding Secretary and Charlie Martin, Associate Member.

Thank you to our Junior Hot-Food Culinary Team for competing in the New York State competition on January 26th at the Culinary Institute of America at Hyde Park, NY. They received a silver medal at the completion. This year's team was coached by Scott Steiner, CCE and assistant coach Rebecca Formwalt, CSC, CCE. The team members positions were: Brett Brennan (team captain and classical chicken entrée course), William Petersen (fish course), Monica Philips (salad course), Corin Gildner (dessert course), Alex Dispence (alternate) and team assistants were Brett Sawdye and Joy Letson (photographer).

Best Wishes to our Knowledge Bowl Team on their upcoming competition at the Regional Conference in Verona, NY – March 17th-20. Dorothy Johnston, CEC, CCE, AAC will again be coaching the team. The team members are from ECC city campus; Jessica Walters (captain), Tina

Borden, Marina Stapleton, Chelsea Kwasnewski and Andrew Muhlbauer (alternate).

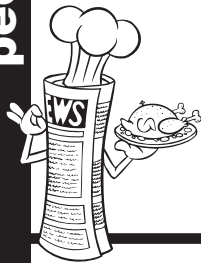
Sincere Condolences to Jack & Connie Walmsley CEC, AAC on the death of their son Thomas B. Walmsley

Thank You and Best Wishes to Maria Iacovitti, CEPC, for being our chapter representative for this year's Pastry Chef of the Year Competition at the Regional Conference in Verona, New York...

Congratulations to Corey Siegel, Commis to Richard Rosendale, CMC, on their endeavor to the Bocuse D'Or Competition in Lyon, France. They worked very hard the past couple years for this event and were placed 7th in the world as the leading Chef & Apprentice team! Our chapter is very proud of you!

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 our progression over the years.

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.



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ACF Membership Applications are now available on-line



New Feature ~ Member E-Mail Directory

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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.

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

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 5/13/2013
JUNE	Social Meeting 6/10/2013	Board Meeting 6/17/2013
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

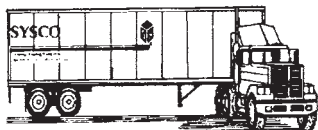


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Student Competition

Brett Brennan CC



On January 25th the ACF of Greater Buffalo Student Culinary Team traveled to the Culinary Institute of America to compete at the state level for the Junior Culinary Team competition. The following day, the competition began promptly at 10 am. All of the teams were briefed on the order in which they would compete and team members were given their specific tasks to do during the first phase of the competition. The first phase: which involved protein fabrications, knife cuts and a pastry portion went very well. Although one of the team members nicked her hand during the knife skills portion, she managed to still finish before the three other teams. The judges were very impressed by the presentation of our skills as well as our protein fabrications. Although the judges did comment on the inconsistencies of the knife skills they still commended the team for finishing first and using great sanitation methods.

The second phase involved cooking a four course menu in a 75 minute time frame. The team sent out the last course of the menu just as the window closed and managed to keep an organized station for the entire duration of the phase. After the team cleaned up, the judges asked the team to bring in their show plates to get judged. For the first course involving a striped bass roulade, the judges really enjoyed the flavors of the dish but mentioned that the lobster mousse inside the roulade wasn't executed properly. The salad course was received well but the judges mentioned that there could've been more technique involved. The judges stated that the chicken course was the best chicken dish of all the four

teams, but they said that one of the breast pieces was overcooked. As for the dessert course, they again enjoyed the flavor profiles of the dish but stated that the diplomat cream was dense. Overall, the judges were very impressed by our menu as well as our working habits. The most gratifying remark came when the judges mentioned that it was obvious that we practiced and put a lot of effort and thought into the competition. When it came to announcing the winner, our team received a silver medal while the Culinary Institute of America won the competition with a gold medal. Although the team was initially discouraged, everyone walked out of the school with their head held high knowing that a community college almost beat one of the most prestigious cooking institutions in the world on their home turf.

Reflecting on this experience has made me realize how grateful we are as students to have the ability to do competitions like this. Although, it's made me understand for the worse how subjective food in general can be, having the ability to travel to a school that I as well as the rest of the team has dreamt about attending at one point or another, and having the chance to cook our own food then having prestigious chefs respond to it was truly an amazing experience. Also, watching the team members grow into the chefs that they are today has been the most satisfying aspect of these last six months. Following the competition, all of the team members have the intention of becoming certified culinarians and becoming more involved with our chapter. In the end, becoming more involved in something that you care about I guess is far more important than being recognized for merit and namesake.

In conclusion, I would like to deeply thank our school, our coach Chef Scott Steiner CCE, our manager Chef Becky Formwalt CSC,CCE, and of course this chapter, especially the Board of Directors, for the support of our team this year. Doing a competition like this is quite the expenditure, and having the funds to do what we set out to do was more than unbelievable.





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• Social Meeting •

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D'AVOLIO KITCHEN
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• Epicurean Deadline •
3rd Monday of the Month.

2013 CFSA Awards Dinner

Tuesday, February 26, 2013

Honoring Chef John Matwijkow

Marquis de Lafayette Hotel
351 Washington Street
Buffalo, NY 14203

6:00pm-7:00pm

Cash Bar

Butler-Passed Hors D'oeuvres

7:00pm- Dinner

Crisp Caesar Salad

Beef Wellington

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Mélange of Vegetables

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Chef's Dessert

Coffee and Tea

8:30pm- Awards Presentation

\$40.00 per person

Members and Guests Welcome.

Reservation *PLEASE* by Friday, February 8, 2013 to
(Monte Dolce @ 716-604-8881 or kdolce@mac.com)

Join us for a great evening with friends, peers and award winners!!!