



Epicureans

May / June 2013

Upcoming Meetings & Events:

JULY 29, 2013 GOLF OUTING

Lockport Country Club
717 East Avenue
Lockport, NY 14094

Sign In: 10:30 am
Lunch: 11:00 am
Shotgun start: 12 noon

Cocktails &
Hor d'oeuvres 5:00 pm
Dinner 6:30 pm

Dress Code: Collar Shirts
Shorts to Knees
or Golf Pants

Cost: \$125 per golfer
Dinner Only: \$50

RSVP by: **July 21**

Please contact for reservations:
John Matwijkow at 574-0209
or Tweeko34@aol.com

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Thanks to Everyone at Our Taste of Culinary Get Ready for Golf – July 29th at Lockport CC

Our 7th annual Taste of Culinary on April 21, 2013 at the Marquis de Lafayette Hotel was again an achievement and a great time. Thank you to event chairperson, Calvin College CCC, assistants Jim Carlo, John Davidson, CEC and the event committee for the tremendous amount of time and work that they put into organizing the event. We had over 400 people in attendance for the day with great feedback on all the samplings of dishes. Special Thanks to the Lafayette's manager Molly Ford, Chef Dan Spawton and their staff for assisting us.

This year's winners of the Taste of Culinary's Best Table/Food Competition in the Scholastic category for the second year in a row, was Genesee Valley BOCES under the supervision of Chef instructor Nathan Koscielski. The students served a Toasted Sesame & Root Beer Braised Lamb over Mascarpone Polenta. For the Professional category the winner was the Saturn Club under the Executive Chef of Michael Ferraro. The Club's special dish was a Wonton Taco – smoked beef, pickled vegetables with preserved lime & micro cilantro. Nice work teams!

Special Thanks goes out to our Judges for this year's competition event; Cy Alessi (ARTVOICE); Monte Stern (Chaîne des Rôtisseurs); and Chef Jennifer Boye (The Mansion on Delaware).

The ACF National Convention is scheduled for July 21 – 25th in Las Vegas. We will have a group of members making the trip to this

year's convention. If you are interested in joining us, please make arrangements through the National Web-site. Congratulations to the following chapter members on their induction into the American Academy of Chefs at this year's Convention: Scott Steiner, CCE; Mark Mistriner, CEC; and Rebecca Formwalt, CCE, CSC. These individuals have strived tremendously over the years in our chapter and for the ACF. Great Work Chefs!

Thank you, Scott Steiner and everyone who assisted with the ACF of Greater Buffalo's Appreciation Party May 18th at the Lamm Post Grove. This event recognized many businesses and individuals that have helped us progress our chapter the past years. We had a great night of food and entertainment.

Our annual golf outing will be Monday, July 29th at The Lockport Country Club. We've had feedback on the format of the golf outing for this year and the ACF of Greater Buffalo Board and Golf Committee has decided to revert back to our afternoon schedule as we've done in the past - Sign in @ 10:30am; Lunch @ 11AM; Shot-gun @ Noon with cocktail/hors d' oeuvres & dinner to follow. We will have the option of just dinner if members wish to join us after golfing.

Have a Great Summer!

John Matwijkow, CCE



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ACF of Greater Buffalo's

Golf Outing

July 29, 2013

Lockport Country Club

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Appointed Positions

Certification Mark Wright, CEC/AAC
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Social Chairperson Phyllis Venezia
H: 716-699-2223
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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.

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

Fox Run at Orchard Park

Looking for a full time cook with rotating schedule, mostly 11:30 - 7:30, Mon - Sat; 8-4 Sundays and possible 6:30 - 2:30 weekdays.

Fine dining, short order, and health care cooking. \$12.00 per hour with good benefits.

Anyone interested should contact: Mark Herle, Director of Dining Services 716-508-2131

Remington Tavern

Looking for a full time & part time cooks. Fry/Grill Stations; Oyster Bar; Salad/Pantry/Desserts.

Anyone interested should contact Chef Rick between 2 - 4 PM at 184 Sweeney Street, North Tonawanda

Niagara Falls Country Club

Wanted, Motivated, Culinary School trained cook, to perform Sauté Duties, preparation of Menu items and interested in a well rounded training program,

Apply to Chef John Burden CEC @ Niagara Falls Country Club in Lewiston chefburden@yahoo.com

Save the Date

JUNE 23

Athenaeum Hotel
in the Chautauqua Institute

Tour and Lunch
Starts at 11:00am

JULY 21 - 25

National Convention
Las Vegas, Nevada

JULY 29

Golf Outing at Lockport CC
Sign-in at 10:30
Shot Gun Start at 12:00 noon

SEPTEMBER 9 • 6:00 PM

Social Meeting
Buffalo Launch Club
Grand Island, NY 14072
503 East River Rd.

SEPTEMBER 14 • 7AM

Certification Exam
ECC North Campus

To apply you need to sign up through the ACF National office 800-624-9458 x 130 or www.acfchefs.org/download/documents/certify/certification/practical_exam_candidate.pdf

NOVEMBER 23

Festival of Trees
Hyatt Regency - Buffalo

Please be aware...

that if you are a new member and have not been sworn in at one of our social meetings, 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 September Social meeting. If you are a new member needing to be sworn in, please be present at the September meeting.

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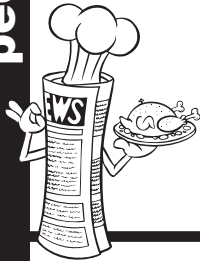
Thank you to Taste of Culinary Committee for another successful event. Our appreciation goes out to Chairperson Calvin College, CCC; Assistance Jim Carlo; John Davidson, CEC and the ACF board of directors and everyone who assisted with this event. Thank you all for your time and hard work.

Thank You to Scott Steiner, CCE, for Organizing our Appreciation Party on May 18th at the George F. Lamm Post Grove, We all had a great time. Special Thanks to Corin Gildner and Gretchen Schwartz for the awesome Cookies at the event.

Happy Birthday to our Outstanding and Hard Working Member Lou Venezia CEC, AAC... Lou will be turning "90" on August 5th! Thanks for the mentoring and dedication to our Chapter Lou!

Congratulations to our Hard Working Members who are being inducted into the American Academy of Chefs at the National Convention in Las Vegas, July 22, 2013 at the Academy's Annual Induction Event. Our Chapter is Very proud of your accomplishments! Scott Steiner, CCE; Mark Mistriner, CEC; Rebecca Formwalt, CSC, CCE

Best Wishes to Alex Dispense and Brett Brennan, CC, on their new culinary jobs. Alex has started a cook's position with the culinary brigade at The Greenbrier Resort in West Virginia. Brett has started his first Sous Chef position at the Athenaeum Hotel in the Chautauqua Institute. Great Work Gentlemen!



General Announcements:

The Niagara Falls Culinary Institute is pleased to welcome Chef Roland Henin, CMC corporate chef for Delaware North Companies to the Institute for monthly training sessions of two of their Executive chefs in anticipation of taking the Certified Master Chef exam.

NFCI was also pleased to host Chef Ewald Nottar May 31st - June 2nd who trained participants from Niagara College for the Canadian National pastry championships.

IMPROVED WEBSITE!

Take the time to Check it Out!!

www.acfofbuffalo.net

ACF Membership Applications are now available on-line



New Feature ~ Member E-Mail Directory

- Go to Member Login
- Enter your e-mail address that you registered with the ACF & the password: ACF
- Click onto the **Contact Us** button and the member directory will appear underneath the **Contact us** button
- 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 5/14/2013
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

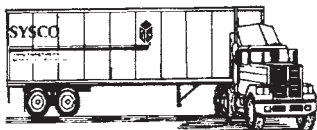


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CONGRATULATIONS

to our ACF of Greater Buffalo Members
Student Culinarian Graduates

ECC City Campus Culinary Arts:

Jessica Walters, Tina Borden, Marina Stapleton,
Chelsea Kwasnewski, Andrew Muhlbauer.

Niagara Falls Culinary Institute Culinary & Pastry Arts

Mark Anderson	Jesse Huntz
Lauren Ambury	Christina Juzwicki
Maria Angilella	Joshua Kilgour
Nicole Barnes	Adalis Miller
Marie-Josée Beaupre	Corin Gildner
Courtney Bubb	Dorothy Morton
Jessica Chamberlin	Claire Murello
Jason Chudzinski	Emily Orban
Courtney Cobb	Beth Petko
Kimberly Dafgard	Kara Pitcher
Brett Brennan	Jennifer Russell
Patricia Emery	Karen MacVittie
Daniel Guenther	Sandra Hark
Alex Dispense	Brittany Schlager
Brett Sawdye	Ashley Tupper
Dennis Herdendorf	Corey Voelker
Jon Dmytriw	Joshua Ray

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.

Athenaeum Hotel in the Chautauqua Institute



Come join us on Sunday June 23rd, where there will be an excursion to Chautauqua County to sample some of the area's exceptional sights. The afternoon trip will include lunch at the Athenaeum Hotel in the Chautauqua Institute followed by a tour of the kitchen and hotel facility. After, there will be a visit to Johnson Estate Winery, the oldest estate winery in New York State, where wine will be sampled and a tour will be given. The rest of the day will be open for guests to check out Chautauqua attractions including the lake, other wineries, as well as the neighboring town, Jamestown. This trip is open to all members, however transportation will not be provided. The total cost of the trip will be \$30 and includes lunch, as well as admission to the Institute and Winery. If interested, please RVSP by Wednesday June 19th with John Matwijkow.

Meeting Date & Time:

June 23rd 2013 @ 11:00 am

Place:

Welcome Center at the Chautauqua Institute

RSVP by June 19th to:

John Matwijkow by e-mail or cell provided on the 2nd page of the newsletter

Thank You!

Everyone for Helping Out at the Taste of Culinary 2013

SPONSORS / MENU LISTING

SAVOR RESTAURANT

Calvin College CCC, Executive Chef

Duck Dumplings- Cherry Jam, Duck Ju Lis, Orange Crème Fraiche, Fried Leeks

NIAGARA FALLS CULINARY INSTITUTE

Mark Mistriner CEC, Culinary Arts Department Chair

John Matwijkow CCE, Chef Instructor

Scott Steiner CCE, Chef Instructor

Cathy Barron CEPC, Pastry Chef Instructor

Lamb BLT, Naan Bread, Tomato Rosemary Ragu

"German Stack" Apple Dusted Schnitzel, Sweet & Sour Cabbage, Sour Cream, German Potato Bread

Honey Nougatine Mousse and Hand Crafted Chocolates

SATURN CLUB

Michael Ferraro, Executive Chef

Cherry Red Stag Sangria, Spiced Cream

Won Ton Taco – Smoked Beef, Pickled Veg, Preserved Lime, Micro Cilantro

"Elvis" Chocolate Ice Cream, Peanut Butter, Bacon, Banana

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Beef Carpaccio Rolls, Goat Cheese, Pepper Jelly

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ECC CITY CULINARY ARTS

Dorothy Johnston, CEC CCE AAC

Culinary Arts Department Chair

Jacqueline Bamrick CEC, Chef Instructor

Kristin Goss, Culinary Arts Instructor

Chef Kayle Haak, Pastry and Baking Instructor

BBQ Pulled Pork Bao

Shepherds Pie in Bacon Cup

Asparagus, Leek and Mushroom Duxelle in a Vol au Vent

Mango Brulee Cocktail Shooter

ECC NORTH CULINARY ARTS

Mark Wright CEC AAC,

Culinary Arts Department Chair

Maria Iacovitti CEPC, Pastry and Baking Instructor

Tandoori Salmon, Yogurt Sauce, Cous Cous

GENESEE VALLEY BOCES

Nathan Koscielski, Chef Instructor

Toasted Sesame and Root Beer Braised Lamb over Mascarpone Polenta

Spiced Ice Tea

HARKNESS CAREER CENTER, ERIE ONE BOCES

Tina Fago, Baking and Pastry Instructor

Kevin Labin, Chef Instructor

Lauren Sikora, Chef Instructor

Cherry Smoked Turkey, Sweet Potato Latkes with Jalapeño Polenta and Black Bean Compote

Chocolate Ravioli, Toasted Marshmallow, Tropical Fruit Coulis

SENECA ALLEGHANY CASINO

Matt Hamlet, Chef

House Cured Mackerel & Smoked Oyster

Spring Vegetable Florentine

Beef Tenderloin on Rosemary Brioche

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Smoked Pork Tenderloin, Beer Braised Cabbage

PARK COUNTRY CLUB

James Roberts CEC, Executive Chef

Japanese Tonkotsu Ramen

ALFRED STATE COLLEGE CULINARY ARTS

John Santora, Culinary Arts Department Chair

Ed Wadell, Chef Instructor

Sesame Chicken, Asian Slaw, Hoisin Vini; Mediterranean & Beef on Weck Canapé

Petit Fours, Cupcakes

AMARETTO BISTRO

Amaretto Scallops with Lemon Dressed Arugula

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And Thank You to all of the volunteers and support staff and partners. These include students, educators, industry professionals and friends. And we cannot forget to include Chef Calvin College who Chaired this wonderful event. See you next year...

One-Day ServSafe Seminar & ServSafe Certification Exam Session

Session Date: Wednesday, June 19, 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

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:	55	31.00 %
Culinarian:	13	7.00 %
Allied:	0	00.00 %
Associate:	14	8.00 %
Professional Culinarian:	77	44.00 %
Senior Professional Culinarian:	15	8.50 %
Culinary Enthusiast:	2	1.50 %
Total Membership Count:	176	

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Epicureans
ACF of Greater Buffalo
PO Box 61
Buffalo, NY 14207-0061

• Social Meeting •

September 9 • 6PM

*Buffalo Launch Club
503 East River Road
Grand Island, NY 14072*

• Epicurean Deadline •
3rd Monday of the Month.



GOLF OUTING!

**July 29, 2013
Lockport Country Club**

SCHEDULE

Check-in: 10:30 am

Tee-off: 12 Noon

Cocktails & Hors d'oeuvres: 5:00 pm

Dinner: 6:30 pm