

Upcoming Meetings & Events:

SEPTEMBER 9 • 6PM
SOCIAL MEETING



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

Hors d'oeuvres & Cash Bar

Cost: \$10 per person

Dress Code: Business Casual

RSVP by: **Sept. 5th**

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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Hope You Had a Great Summer! Welcome Back!

Our Annual ACF Golf Outing was held July 29th at Lockport Country Club. Thank you to all of our sponsors and everyone who participated and assisted with the event! A special thanks goes out to Executive Chef Daniel Drees, GM Rowland O'Malley, Golf Pro Ed Borek and the entire Staff at Lockport Country Club. It was beautiful day for golf, and we all had a great time!

We had a celebration at the Golf Outing as well...Lou Venezia CEC, AAC was about to turn "90" yrs. young on August 5th. So Cathy Barron CEPC, surprised him with a beautiful cake resembling a Chefs Toque with marzipan knives and an array of vegetables, wow! More about Lou's Birthday is in the newsletter.

Also announced at the golf outing, The Chef of the Year committee announced that Mark Mistriner CEC, AAC is our 2013 Chef of the Year! Mark has worked tirelessly for our industry for many years and is very deserving of this award. A dinner honoring Marks accomplishments will be Sunday, October 20, 2013, at the Niagara Falls Country Club...We hope you can join us!

The ACF National Convention was July 21 – 25th, in Las Vegas. We had a group of members that went to this year's convention. Congratulations to the following chapter members on their induction into the American Academy of Chefs at this year's Convention: Scott Steiner, CCE, AAC; Mark Mistriner, CEC, AAC; and Rebecca Formwalt, CCE, CSC, AAC.

Our AAC members have strived tremendously over the years in our chapter and for the ACF. Great Work Chefs!

The autumn season is nearing and we thought the September social meeting would be great at The Buffalo Launch Club on Grand Island overlooking the Niagara River. Executive Chef Adam Irmer is looking forward to entertaining us with an array of hors-d'oeuvres for the evening. Please make your reservation in a timely manner so that they can accommodate us. If you are a new member, please plan on attending the September 9th meeting to be sworn in.

September's meeting also opens the floor for nominations for the Board of Director positions. This year the positions that are up for election are Junior Board Member, Associate Board Member, Director at Large (2), Recording Secretary, and Treasurer. The bylaws regarding the nomination process and the current Board position holders are listed inside.

Scott Steiner, CEC, AAC, will be coaching this year's Junior Hot-Food Culinary Team. If you are interested in inquiring about the hot food culinary team, please contact Scott Steiner. His contact information is listed on the inside cover of the newsletter.

Hope to see you at the September meeting.

John Matwijkow, CCE



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SAVE THE DATE!

ACF of Greater Buffalo's

Golf Outing

July 2014

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C: 716-698-5909
E: ssteiner@niagaracc.suny.edu

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H: 716-627-1224
E: Tabdaulton@aol.com

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Erie Community College - City
H: 881-4023 W: 851-1052
E: Johnston@ecc.edu

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C: 716-417-9663
E: chefmike957@verizon.com

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E: rformwalt@buffaloschools.org

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E: Sabres7499@verizon.net
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Savor Restaurant
C: 716-818-8493
E: chefcal78@msn.com

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E: monica.phillips@gmail.com

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E: barronkevin@syr.sysco.com
Charles Martin
H: 716-674-0192
W: 716-668-8881 VM: 8005
C: 716-359-5950
E: charles.martin@usfoods.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

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

Save the Date

OCTOBER 5, 2013 • 7AM

Certification Exam
ECC North Campus

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

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 North Star Tavern

NOVEMBER 18, 2013

Social Meeting: TBA

NOVEMBER 23, 2013

Festival of Trees

Hyatt Regency – Buffalo

DECEMBER 9, 2013

Social Meeting: ECC City Campus

APRIL, 2014

Taste of Culinary

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.

Lauren Ambury
Maria Angiella
Nicole Barnes
Marie-Josée Beupre
Courtney Bubb
Jessica Chamberlin
Jason Chudzinski
Courtney Cobb
Kimberly Dalfgard
Bernie DeLong
Patricia Emery
Daniel Guenther
Dennis Herdendorf

Jesse Huntz
Christina Juzwicki
Joshua Kilgour
Adalis Miller
Dorothy Morton
Claire Murello
Emily Orban
Beth Petko
Kara Pitcher
Jennifer Russell
Brittany Schlager
Ashley Tupper
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Joshua Ray
Kara Weber
Christian Karnath
Ryan Morris
Eric Kraft
Jordan Schnell
Anthony Kuzmierczak
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Thank you to our Golf Outing Committee for another successful event. John Matwijkow, Mike Sullivan, Tab Daulton, Charlie Martin, Dan Drees, Scott Steiner, Kevin & Cathy Barron, Ed Gould, Bob Schmidle and everyone who assisted with this event. Thank you all for your time and hard work.

Thank you Executive Chef Dan Drees, GM Rowland O'Malley, Golf Pro Ed Borek and staff at the Lockport Town & Country Club for an outstanding Golf Outing.

Happy Birthday to Lou Venezia CEC, AAC... Lou turned "90" on August 5th! Thanks for the mentoring and dedication to our Chapter Lou!

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.

Congratulations to our Hard Working Members who were 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, AAC; Mark Mistriner, CEC, AAC; Rebecca Formwalt, CSC, CCE, AAC.

Congratulations to American Academy of Chefs Vice-Chair: Mark Wright, CEC, AAC, Assistant Professor, Department Chair, Erie Community College, North Campus, Williamsville, NY. Chef Wright will be resuming his tenure as Vice-Chair of the AAC for an additional two year term.

Congratulations to Mary Louise Huebner, HAAC, marketing director/vice president, and Peter Huebner, HAAC, president, Canada Cutlery, Inc., Pickering, Ontario; ACF of Greater Buffalo New York members on receiving the Cutting Edge Award at the National Convention. Mary Lou and Peter Huebner have tremendously assisted our Chapter, Regional Conferences and the National Conventions. We are fortunate to have them as members of our chapter.

Congratulations to James and Connie Roberts on the birth of their son, Ryland James on June 21, 2013

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.



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

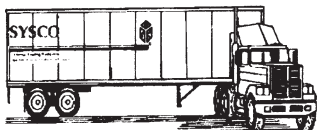


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American Culinary Federation

National Officers Begin Two-Year Term

— Thomas Macrina, CEC, CCA, HGT, AAC, Assumes Presidency

St. Augustine, Fla., August 12, 2013—The American Culinary Federation (ACF) installed national officers for the 2013–2015 term July 25, following the 2013 ACF National Convention, July 21–25, in Las Vegas.

Mark Kent, CEC, AAC, chair of the ACF Nominations & Elections Committee, announced the results of the ACF national officer election for the 2013–2015 term July 11. Installation of national officers took place during General Session at the 2013 ACF National Convention July 25, followed by commencement of the 2013–2015 term at the President's Grand Ball. The national officers will serve as the organization's governing body on ACF's board of directors and will oversee the Federation and its subsidiaries, working with ACF national office staff to guide the organization's growth.

National officers for 2013–2015 are:

- President: Thomas “Tom” Macrina, CEC, CCA, HGT, AAC, product specialist manager/executive chef, US Foods, Philadelphia
- Immediate Past President: Michael Ty, CEC, AAC, chef/owner, MT Cuisine LLC, Las Vegas
- Secretary: James “Jim” Taylor, CEC, AAC, ACE, MBA, professor, Columbus State Community College, Columbus, Ohio
- Treasurer: William J. Tillinghast, CEC, AAC, MBA, director of culinary/pastry programs, The International Culinary School at The Art Institute of Philadelphia, Philadelphia
- American Academy of Chefs Chair: Stafford DeCambra, CEC, CCE, CCA, AAC, corporate executive chef, PCI Gaming Authority, Atmore, Ala.
- American Academy of Chefs Vice-Chair: Mark Wright, CEC, AAC, Assistant Professor, Department Chair, Erie Community College, North Campus, Williamsville, NY.
- Vice President, Central Region: Kyle Richardson, CEC, CCE, AAC, CHE, ACE, professor of culinary arts, Joliet Junior College, Joliet, Ill.
- Vice President, Northeast Region: George O’Palenick, CEC, CCE, AAC, associate professor, Johnson & Wales University, Providence, R.I.
- Vice President, Southeast Region: Michael Deihl, CEC, CCA, AAC, ACE, executive chef, East Lake Golf Club, Atlanta
- Vice President, Western Region: David Goodwin, CEC, CCA, HGT, AAC, executive chef/director, culinary operations, Culinary Solutions A La Carte, Minden, Nev.
- Member at Large: Douglas Martinides, vice president, food/beverage development, ARAMARK Strategic Assets, Philadelphia

“I am honored to have been chosen by our members to lead ACF for the next two years,” said Macrina. “As ACF’s national president, I look forward to working with many players throughout the foodservice world to serve those who have embraced careers in the hospitality industry. Together, we can elevate our profession to even greater heights.”

The American Culinary Federation, Inc. (ACF), established in 1929, is the premier professional organization for culinarians in North America. With more than 20,000 members spanning 200 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and programmatic accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States, with the Certified Executive Chef®, Certified Sous Chef® and Certified Executive Pastry Chef® designations the only culinary credentials accredited by the National Commission for Certifying Agencies. ACF is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and to the Chef & Child Foundation, founded in 1989 to promote proper nutrition in children and to combat childhood obesity.

Louis J. Venezia CEC, AAC

By Mark Wright and Jackie Bamrick



August 5, 1923 – do you believe that was the year that Chef Louis Venezia CEC,AAC was born and 90 years later he is still alive and really kicking. On August 4th of this year we celebrated his birthday with family, friends, and colleagues – he was a little bit surprised but knew we had something up our sleeves as he arrived at John Davidson’s North Star tavern for a dinner. Lou was serenaded with well wishes and a special Happy Birthday sing along.

Louis has spent most of his life, as many of us do, serving others. He served in the US Army during World War II, has worked the front of the house, owned two profitable and outstanding restaurants with his wife of 54 years, Phyllis, and has spent time in the kitchens at Lockport Town and Country Club and Springville Country Club as Executive Chef.

Louis retired a few times but seems to always find someone who needs help. I was honored and pleased to be have Louis “help” out at Transit Valley Country Club during my tenure as Executive Chef and also during my time at Crag Burn. Louis is not just a pair of hands, he is true professional, he has always been someone you can count on to be a mentor and friend. His laid back style, his years of experience, his culinary knowledge and business sense make him the ultimate go to guy for Chefs. “A Chefs ‘Chef’” is what David Hoffman would say about Louis and he was right on, who else has that much experience and wealth of knowledge, I can think of a few but all fingers, some toes and a few noses point to Louis. Louis continues to work, he currently is at the Springville Country Club preparing his signature breads and rolls, preparing soups and sauces and helping out where ever needed. A lot of us just hope we make it to 60 working the line, Louis has thirty years on most of us.

Louis is a proud father, grandfather and great grandfather. He is very proud of his son Drew who followed in his footsteps and is also a Certified Executive Chef. Louis holds baking classes at his church, and runs a monthly spaghetti dinner during the ski season in Ellicottville. Louis is proud of his profession, is an active member in ACF of Greater Buffalo, and has been honored as Chef of the Year, nominated for the Hermman Rusch Humanitarian Award, and is an active fellow in the American Academy of Chefs.

But...Louis is a friend, someone you can sit with for hours smoking a cigar, sipping a scotch and just talking about anything –a gentleman, a mentor and a Chef – Congratulations Louis for being who you are. The ACF of Greater Buffalo is honored to have Louis as a fellow member, friend and chef!

IN THE NEWS

Thanks to all who took time out of their busy schedules to honor Louis Venezia on his 90th Birthday. The ACF of Buffalo was proud to present to Louis an American Academy of Chefs Blazer.

Chef Stafford DeCambra, Chair of the American Academy of Chefs presented Louis with the AAC blazer and Vice Chair Mark Wright presented him with the winter AAC “Wind Breaker”.

Thanks to John Davidson for hosting the Birthday Party for Louis and for Maria Iacovetti for making the delicious cake.



Thanks to Kathy Barron and Colleen Stillwell for the cake that we presented to Louis at the Golf Tournament.



From, Lou Venezia.

Hello my fellow culinarians and their families. What a great turnout we had at the party! It was something quite spectacular, and a lovely gathering of friends and family. Stories were shared and made, as we gather for a small feast of good foods and good drinks in honor of my 90th birthday.

I would like to take this opportunity to thank all of you for gathering with my family and me. It was simply wonderful getting to spend time with you all for such an occasion, and hopefully we can have another get together, for another such event.

That you for your time, and presence that you shared with me on such a splendid event, the cards and gifts were simply delightful. - Lou Venezia.

One-Day ServSafe Seminar & ServSafe Certification Exam Session

Session Date: Wednesdays, Sept. 18, 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:	54	31.17 %
Culinarian:	13	7.26 %
Allied:	0	00.00 %
Associate:	14	7.82 %
Professional Culinarian:	81	45.25 %
Senior Professional Culinarian:	15	8.38 %
Culinary Enthusiast:	2	1.12 %
Total Membership Count:	179	

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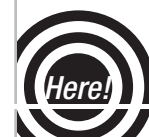
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• Social Meeting •

September 9 • 6PM

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• Epicurean Deadline •
3rd Monday of the Month.

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.

Positions Up For Nomination and Current Position Holders...

Recording Secretary	Dorothy Johnston, CEC, CCE, AAC
Treasurer	Rebecca Formwalt, CSC, CCE, AAC
Directors-at-Large (2)	John Davidson, CEC Calvin College, CCC
Associate Board Member	Open
Junior Board Member	Monica Philips