



Epicureans

January 2014

Upcoming Meetings & Events:

**JANUARY 12 • 6PM
HOLIDAY PARTY**

Buffalo Yacht Club

1 Porter Avenue
Buffalo, NY 14201

Hors d'oeuvres & Dinner Stations

Cost: \$20 per person

Dress Code: Holiday / Business Casual

RSVP by: **Jan. 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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Happy New Year!

I hope all of our members and their families had an enjoyable Holiday season and are looking forward to the New Year. Please keep in mind we still have our Holiday Party to celebrate! I am looking forward to many of our members and their guests to come and enjoy a great evening at The Buffalo Yacht Club along the waterfront on Porter Ave. Sunday, January 12th. We have planned the event with exceptional dinner stations and passed hors d'oeuvres. We also have changed things up this year and will have a DJ and dance floor available for those who would like to shake off calories after dinner, "LOL."

We had our December 9th social meeting at Erie Community College City Campus, Statler Dining Room. Thank you very much to ECC city and Dorothy Johnston, CEC, CCE, AAC, (Department Chair of Hospitality Management) & Jackie Bamrick, CEC, (Culinary Arts Instructor) for hosting our meeting. Thank you also to Pastry Instructor Colleen Stillwell and her Intro to Baking class, Chef Bamrick's Pantry & Garde Manger class, Chef Johnston's Banquet & Buffet class and Heidi Knight (Culinary Arts Instructor) for the wonderful display of culinary and pastry stations.

Thank you to Scott Steiner, CCE, for organizing the Gingerbread House competition at the Niagara Falls Culinary Institute during the weekend of December 5th -7th. A list of the Gingerbread House participants and Judges are presented inside the newsletter.

I would like to thank the following outgoing Board members for their service on our Board of Directors: Dorothy Johnston CEC, CCE, AAC (Recording Secretary); Michael Sullivan (Corresponding Secretary); and Rebecca Formwalt CSC, CCE, AAC (Treasurer). The extra time that our members dedicate being a board member is very much appreciated and assists the chapter running appropriately. Thank you.

The following incoming or returning Board of Directors will be: Cathy Barron, CEPC (Recording Secretary); Michael Sullivan (Treasurer); Calvin College & John Davidson (Directors at Large) and Monica Philips (Junior). I look forward to working with our new personnel and wish you well at these positions. The new Board of Directors will be sworn in during the Holiday Party, January 12th.

It's been great to see our chapter progress this past year. Membership has increased by over twenty percent, our events have been increasing attendance and our community involvement has been successful. Please take into account; progression works more productively when all individuals are willing to get involved as a team.

John Matwijkow, CCE



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SAVE THE DATE!

ACF of Greater Buffalo's
Golf Outing
July 2014

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Mark Mistriner, CEC, AAC

2013 Board of Directors

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Niagara Falls Culinary Institute
H: 716-434-0170
C: 716-698-5909
E: ssteiner@niagaracc.suny.edu

President / Epicurean Editor & Chief

John Matwijkow, CCE
Niagara Falls Culinary Institute
Unique Culinary Concepts
W: 716-210-4525
C: 716-574-0209
E: jmatwijkow@niagaracc.suny.edu

Vice President

Tab Daulton, CEC
H: 716-627-1224
E: Tabdaulton@aol.com

Recording Secretary

Dorothy Johnston, CEC/CCE, AAC
Erie Community College - City
H: 881-4023 W: 851-1052
E: Johnston@ecc.edu

Corresponding Secretary

Michael Sullivan
H: 716-434-9663
C: 716-417-9663
E: chefmike957@verizon.net

Treasurer

Rebecca Formwalt, CSC, CCE, AAC
Emerson School of Hospitality
C: 716-983-6074
E: rformwalt@buffaloschools.org

Sergeant-at-Arms:

Monte Dolce
C: 716-604-8881
E: kdolce@mac.com

Directors-at-Large

Jim Carlo
W: 716-210-2547
H: 716-912-2740
E: jimcarlo@gmail.com
John Davidson, CEC
H: 716-984-7870
E: Sabres7499@verizon.net
Calvin College, CCC
Savor Restaurant
C: 716-818-8493
E: chefcal78@msn.com

Junior Board

Monica Phillips
C: 716-471-7335
E: monica.phillips@gmail.com

Associate Members

Kevin Barron
Sysco Foodservice
C: 716-604-6811
E: barronkevin@syr.sysco.com
Charles Martin
H: 716-674-0192
W: 800-632-6328 VM: 227
C: 716-359-5950
E: cmartin@maplevalefarms.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.

Save the Date

JANUARY 12, 2014

Holiday Party @ The Buffalo Yacht Club
Foot of Porter Ave, Buffalo, NY 14201
Cost; \$20.00 per person
Guests are Welcome

JANUARY 25, 2014

New York State - Junior Hot Food Team Competition
Niagara Falls Culinary Institute
8 AM – 4 PM
Open for Viewing all day
Please Stop-By & Support our Team

FEBRUARY 1, 2014

Certification Exam ~ ECC North Campus starts at 7am
Mark Wright, CEC, AAC /VP of AAC /Certification Chair
To apply you need to sign up through the ACF National office:
by phone: 800-624-9458, Ext. 130 / or go to: http://www.acfchefs.org/download/documents/certify/certification/practical_exam_candidate.pdf

FEBRUARY 10, 2014

Social Meeting @ Winfield's Pub (Tab Daulton's New Restaurant)
1213 Ridge Road – Lackawanna

APRIL 6, 2014 - Taste of Culinary @ ECC City Campus

APRIL 11-14, 2014 - Northeast Regional Conference Providence R.I

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.

ACF of Greater Buffalo members who need to be sworn in at the February 10th 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 February Social meeting. If you are a new member needing to be sworn in, please be present at the February 10th Social meeting. **We will not be having a Swear-in at the Holiday Party January 12th**

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Thank you to Erie Community College City Campus and chefs Dorothy Johnston CEC, CCE, AAC (Department Chair of Hospitality Management) & Jackie Bamrick, CEC, (Culinary Arts Instructor) for hosting our December 9th Social Meeting. Thank you also to Pastry Instructor Colleen Stillwell and her intro to baking class, Chef Bamrick's Pantry & Garde Manger class, Chef Johnston's Banquet & Buffet class and Heidi Knight (Culinary Arts Instructor) for the wonderful display of culinary and pastry stations.

Best wishes to our Junior Hot-Food Culinary Team in the New York State competition on January 25th at the Niagara Falls Culinary Institute. This year's team is coached by Scott Steiner, CCE, AAC. The team members positions are: William Petersen (classical chicken entree); Taran Arcara (fish course), Marie-Josée Beupre (salad course), Nicole Barnes (dessert course), John Pope (alternate)

Congratulations to John Burden, CEC, on being this year's ACF of Greater Buffalo's recipient of the Silver Medal Award given out by CFSA. Chef Burden has been very deserving of this honor for many years. The CFSA dinner honoring John Burden and other foodservice professionals will be scheduled for the end of February, TBA.

Congratulations and **Best Wishes** to our following members who have been nominated to compete at the 2014 Northeast Regional Conference in Providence, Rhode Island. Cathy Barron, CEPC, will be our chapter representative for the Pastry Chef of the Year Competition. Scott Green, CEC, will be our chapter representative for the Chef of the Year; and Brett Brennan, CC, will be competing to be on the National Junior Culinary Olympic Team

Best Wishes to our Knowledge Bowl Team on their up-coming competition at the Northeast Regional Conference in Providence, RI – April 11th- 14. Jackie Bamrick, CEC, will be coaching the team this year. The team will be representing our chapter and ECC City Campus and the members are: Jessica Walters (captain), Tina Borden, Marina Stapleton, Steven Wills and Ryan Covelli.



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 2014 Meeting Schedule

JANUARY	Holiday Party 1/12/2014	Board Meeting 1/6/2014
FEBRUARY	Social Meeting 2/10/2014	Board Meeting 2/17/2014
MARCH	Social Meeting 3/10/2014	Board Meeting 3/24/2014
APRIL	Taste of Culinary 4/6/2014	Board Meeting 4/28/2014
MAY	Social Meeting 5/12/2014	Board Meeting 5/27/2014
JUNE	Social Meeting TBA	Board Meeting 6/16/2014
JULY	Golf Outing 7/28/2014	Board Meeting 7/14/2014
AUGUST	Social Meeting None	Board Meeting 8/25/2014
SEPTEMBER	Social Meeting 9/8/2014	Board Meeting 9/22/2014
OCTOBER	Social Meeting 10/20/2014	Board Meeting TBA
NOVEMBER	Social Meeting 11/17/2014	Board Meeting TBA
DECEMBER	Social Meeting 12/8/2014	Board Meeting TBA

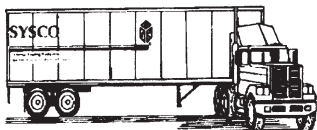


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Congratulations to the Following Newly Elected Board Members

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
John Davidson, CEC

Junior Board Member: Monica Philips

Thank You to ACF of Greater Buffalo Membership

Thank you to all our members and students who have been assisting our chapter this year. Our chapter progresses when we all get involved with projects and fund raising events.

General Announcements:

We are still collecting non-perishable food items at the Holiday party for the Western NY Food Bank. Please bring a non-perishable food item and drop it off at the registration area.

**Congratulations to
Tab Daulton
on the opening of
Winfield's
Pub**

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Let's get out there and support Tab

2013 Gingerbread House Competition

Thank you everyone who participated in the 2013 Gingerbread House Competition. Special Thanks to Scott Steiner, CCE, AAC, (Event Chair) for organizing this year's Gingerbread House Competition! Also special thank you goes out to Dr. James Klyczek (President of NCCC & NCFI), Mark Mistriner, CEC, AAC (Business Division Chair), and Paula Sandy (VP of Academic Auxiliary Services) for allowing the ACF of Buffalo to host the event at the Niagara Falls Culinary Institute. Thank you to the following students for the help over the weekend of the event: Tyler Monohan; Mark Adams; Kevin Runkle; Monica Philips; and Avante Francis. Thank you to the following for taking the time to judge the event: Dorothy Johnston CEC, CCE, AAC; Cornelia Walmsley, CCE, AAC; and Mark Mistriner. Once again, thank you for your support with this event. The houses were beautiful.

continued on page 6

2013 Gingerbread House Competition

Competition Participants

HIGH SCHOOL

Sarah Siegman Orleans Niagara BOCES
 Tea Jastrzersk Orleans Niagara BOCES
 Melanie Bueder Kenton High School
 Kara Giglia Kenton High School
 Victoria Knubroh Kenton High School
 Phill Rollo Kenton High School
 Donna Emmert class Emerson High School
 Donna Emmert Class Emerson High School
 Molly Furtin Harkness BOCES
 Kevin Nyusen Harkness BOCES
 Rachel Wilcox Harkness BOCES
 Tom Erno Harkness BOCES

PROFESSIONAL

Brett Brennan
 Corin Gildner
 Tina Fago / Lauren Sikora

AMATEUR

Ashley Deponceau
 Jasmine Fuentes
 Chelsea Babcock
 Debra Vertoske

COLLEGE

Kara Czerwinski
 Kareena Dennis Alfred State
 Jazmine Green Alfred State
 Tara Goldberg Alfred State
 Kristen Mendeville Alfred State
 Sierra Caff Alfred State
 Andrea Galey NFCI
 Lisa Paglicci NFCI
 Chelsea Hausrath ECC (City)
 Jake ECC (City)
 April Nader NFCI

Competition Winners

HIGH SCHOOL

Molly Furtin Harkness BOCES
 1st Place
 Donna Emmert Class
 Emerson High School
 2nd Place
 Rachel Wilcox
 Harkness BOCES
 3rd Place

PROFESSIONAL

Tina Fago / Lauren Sikora
 1st Place
 Corin Gildner
 2nd Place
 Brett Brennan
 3rd Place

AMATEUR

Debra Vertoske
 1st Place
 Jasmine Fuentes
 2nd Place
 Ashley Deponceau
 3rd Place

COLLEGE

Sierra Caff Alfred State
 1st Place
 April Nader NFCI
 2nd Place
 Tara Goldberg Alfred State
 3rd Place

Professional



Tina Fago & Lauren Sikora
Harkness Center

High School



Molly Furtin
Harkness Center

College



Sierra Caff
Alfred State College

Amateur



Debra Vertoske



Corin Gildner



Emerson Baking Class
Buffalo Public Schools



April Nader
NFCI



Jasmine Fuentes



Brett Brennan



Rachel Wilcox
Harkness Center



Tara Goldberg
Alfred State College



Ashley Deponceau

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

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 – January 2014

Membership Type	Count	Percentage
Junior Culinarian:	0	0.00 %
Student Culinarian:	60	32.60 %
Culinarian:	13	7.00 %
Allied:	0	00.00 %
Associate:	15	8.20 %
Professional Culinarian:	79	42.90 %
Senior Professional Culinarian:	15	8.20 %
Culinary Enthusiast:	2	1.10 %
Total Membership Count:	184	

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• HOLIDAY PARTY •

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Buffalo Yacht Club

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Hors d'oeuvres & Stations

\$20.00 per person

• 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!

