



# Epicureans

February 2015

## Upcoming Meetings & Events:

**FEBRUARY  
SOCIAL MEETING**



**333 PROSPECT STREET  
NIAGARA FALLS, NY 14303**

**MONDAY, FEBRUARY 9 • 6:00 PM**

Dress Attire: Whites / Business Casual

**Cost: \$10.00**  
Hors d'oeuvre  
Cash Bar

**RSVP by: February 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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## Letters from the Trenches!

The changing seasons are upon us; not so much in a weather sense as in a business sense. Banquet business is down, restaurant business is a little soft around the city. Could be a great time to take some time off and go skiing; even work on some recipe development or create a new menu for spring!

Skiing? The ski areas are finally busy and the kitchens are humming. The little places along Rt. 240 are packed on Friday night. This is the busy season for Ellicottville; what the owners have been waiting for. And the schools have started classes, so the dining halls are in full swing. The cooking staffs gearing up for another semester.

This is what makes our industry so compelling and interesting; that different segments can be in different seasons at different times. From a jobs stand point, you can move from segment to segment as the work dictates. I spent three years in my youth working the ski resorts of Colorado in the winter and coming back to Buffalo in the summer to work at the Riverside Inn. There always seemed to be work in the restaurant business and it became a comfort zone.

As we get along in our careers and maybe start thinking of planning and getting ahead, we realize that these soft times are what we have been waiting for.

Now I am a big proponent of planning. I had a lot I wanted to achieve during the break between semesters at UB. Yet the old feelings of wanting to go skiing resurface, but you know you have to get these projects done; that this is the time you have been waiting for.

It's really just a matter of balance. You get your work and plans done, but you do make time for yourself. Even if you have to work through those little aches from too many runs down the slopes.

Part of the reason we are in as a Chapter is to have our Holiday party. Once things slow down after the New Year, it's our time to party. The setting at Brookfield Country Club was superb. The decorations were beautiful and the food was imaginative. It was great to see so many members; some old, some new and some returning. The entire staff with Chef Calvin College did a marvelous job and really made everyone feel welcomed and comfortable. Many people were encouraged to sit around the fire in the ante room off the hall. As always, it's interesting to see the changing of a guard; the swearing in of new officers with new ideas that will launch us into the next couple of years.

When I think of all the things that need to get done, and all the things I want to get done (maybe even some personal), I try to keep in mind that most of them will get done, especially if I involve those around me.

Professionally,

*Neal Plazio, CEC*



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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.

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**Appointed Positions**

Certification.....Mark Wright, CEC, AAC  
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# Save the Date

## Upcoming Events

**BOARD MEETING**  
FEBRUARY, 2ND 2015 5:00PM



**University at Buffalo**  
The State University of New York

UB CENTER FOR TOMORROW • BOARD ROOM • FLINT ENTRANCE

### CERTIFICATION EXAM

SATURDAY, FEBRUARY 7, 2015 • 7AM  
ECC NORTH CAMPUS (Williamsville, NY)

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](http://www.acfchefs.org/download/documents/certify/certification/practical_exam_candidate.pdf)

### SOCIAL MEETING

MONDAY, FEBRUARY 9TH 2015 • 6PM  
(Reservations Required)

**HARD ROCK CAFE**

333 PROSPECT STREET

NIAGARA FALLS, NY – 14303

DRESS ATTIRE: WHITE/ BUSINESS CASUAL

\$10.00 CHARGE

### REGIONAL CONFERENCE

FEBRUARY 15-17, 2015  
BALTIMORE, MARYLAND

**CFSA SILVER MEDAL AWARD DINNER**  
FEBRUARY 24TH 2015 • 5:30PM

(Reservations Required)

**ILIO DIPAULO'S**

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\$45.00 per person

### BOARD MEETING

MARCH 2ND 2015 • 5PM

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### SOCIAL MEETING

MARCH 9TH 2015 • 6PM

(Reservations Required)

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2928 Walden Avenue (corner of Dick Rd.)

Depew, NY – 14043

Dress Attire: Whites/ Business Casual

\$ N/A Charge

### BOARD MEETING

APRIL 6TH 2015 • 5PM

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Flint Entrance

### TASTE OF CULINARY

APRIL 19TH 2015 • 12PM

NIAGARA FALLS CULINARY INSTITUTE

### GOLF OUTING

JUNE 2015

BROOKFIELD COUNTRY CLUB

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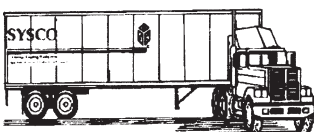
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# Chef Highlight

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**I beg your pardon**, but exactly who is Neal Plazio? Why, he's our new Chapter President, of course!

Let me start by giving you a little background on Chef Neal...

Our new President has a unique and interesting professional history. Neal has been in the food service industry for 40 years. He is currently the Executive Chef for University at Buffalo's Campus Dining and Shops where he oversees five chefs in three on-campus dining centers, cash operations, and the University's catering department.

Neal has a degree in Geology from Western State University of Colorado. After graduation he began working in the oil fields of Wyoming and Utah. After the oil industry's fall-out, Neal returned to the food business and enrolled in the Culinary Arts program at Baltimore International Culinary College.

After Neal graduated he began working at the Beaver Hollow Conference Center and later at E. B. Greens' Steakhouse at the Hyatt Regency in Buffalo. For a short time, he moved his family to Minneapolis, Minnesota where he worked for Kincaid's Steak and Chop House. Eventually he decided to return home to Buffalo where he decided to strike out on his own. He ultimately opened "The Chefs Table" which was an in-home personal chef business, café, and catering business. Neal owned and operated "The Chef's Table" for 11 years and during that time was also employed as an Adjunct Professor/Chef for the Hospitality Management Department at Erie Community College where he taught at North Campus most of the time. While at E.C.C., Neal taught in all of the department's labs and also taught Sanitation, Math, and Purchasing. "The Chef's Table" closed a few years back, but Neal continued teaching and then moved on to his current position at U.B.

I've known Neal for many years. He has a great sense of humor, is an excellent teacher who has a great rapport with students, and is a very informed chef with an incredible skill set. He joined A.C.F. Buffalo in 1994 while working at the Hyatt but, like many of us, family considerations, business, and time prevented him from attending meetings and becoming more involved. In fact, he even resigned for a few years.

Neal returned to the A.C.F., however, after a short sabbatical and upon my urging. In addition, the administration at U.B. Dining suggested he increase his involvement with professional organizations such as ours. Neal is now very involved with the A.C.F. and upon being nominated said he welcomed the opportunity to run for President.

I know many of you do not yet know Neal, but when you get the opportunity to do so, you will realize our new President is a great guy with a great deal to contribute. He will serve us well and he will continue our mission to become the premier "Culinary" organization in the Western New York area.

So welcome, Neal, and good luck!

Professionally,

*Mark Wright, CEC, AAC*

Vice Chair of the American Academy of Chefs 2011-Currently  
ACF of Buffalo President 1990-1994, 1998 -2002

# A.C.F. Buffalo Shines

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We should all be incredibly proud of the overwhelming success of the Northeast Region Culinary Salon held at Erie Community College's North Campus in mid-January. Our national President, Tom Macrina, and our Regional Vice President, George O'Palenick, were most impressed by the collaborative efforts displayed and the positive results realized from this prestigious culinary event. They commented on the camaraderie, friendliness, and of course the "professionalism" demonstrated by all involved throughout the entire weekend.

The "Judges Panel" consisted of Stafford DeCambra, Chair of the American Academy of Chefs and ACF Board Liaison to the Competition Committee; Mickey Beriau, Regional Competition Chair ; Darrin Aoyama, ACF Pastry Competition Chair; Mark Spelman, ACF Student Team Competition Chair; and Mike Morgan, State Competition Chair. They commented on a variety of topics including our Western New York weather, the E.C.C. lab facilities, the Chapter's noteworthy involvement, and the comfortable accommodations made for them. Needless to say, we lived up to our having been named "2014 Chapter of the Year"!

Our special thanks goes to the following ACF Buffalo Chefs: Chefs Rob Lukasik, Neal Plazio, and Co-chair Jackie Bamrick who were there every day, bright and early, preparing and serving the judges and guests. Chefs Jackie Bamrick, Rob Lukasik, and Neal Plazio prepared a wonderful dinner for the judges on Friday evening complete with a variation on our traditional Buffalo fish fry. Thanks to Monte Dolce who was put into service shuttling people back and forth from the college to the hotel and to the airport. Thanks to Scott Steiner for always being there when we need him—he took care of the medals and some scoring. I know others were there and helped out as well and I want to thank them for everything they did to make the weekend a genuine success for all involved.

Peter and Mary Lou (and Jesse) provided a very useful and fantastic gift for all the student teams who competed. They also provided some sponsorship support that offset the cost of the breakfast and lunches. Thanks to US Foodservice for providing the proteins for the luncheon on Saturday, Sunday and dinner on Friday evening. Chef Macrina, a US Foodservice "Food Fanatic", was pleased his former CIA roommate John Cocoa "came up" with some sponsorship assistance as well.

E.C.C.'s President, Jack Quinn, VP Richard Washousky, the PR Department, as well as the Housekeeping and Security Departments were all very supportive and welcomed everyone to North Campus. Our special thanks go to all of them for a job well done. We also appreciate the support offered by Ann Childs, the North Campus Hospitality Management Department's Secretary.

Matt Buckley, one of our Hotel Restaurant Management students and a professional photographer as well, took time out from his busy scheduled and volunteered to take photos. We thank him for his efforts and look forward to the many photos he took of the competition. And, by the way, Matt is the son of Dan Buckley, past "Chef of the Year" (and a recently re-instated member of the Chapter).

In closing, it was a truly exciting weekend. During the competition each and every competitor, coach, and guest thanked us for our hospitality and our hard work. The truth is we had a great time putting the event together. We found it both a challenge and a thrill to be able to host the first Northeast Regional Competition. Now all we can do is say, "Thank You," to all those who were involved. It was an especially memorable gathering as well as a top-notch professional event.

Cheers!

Mark

## people in the news

**Congratulations** to Maria Iacovetti, CEPC, who has been hired at the Brookfield Country Club as Pastry Chef.

**Welcome back** to the A.C.F. of Greater Buffalo – Dan Buckley, Eric Bassett & Rob Lukasik; your impact in our chapter is greatly anticipated.

**Thanks!** To Calvin College, CEC and the entire staff of Brookfield Country Club for a wonderful evening of Holiday celebration for our chapter.

**Prayers, Condolences and Sympathy** go out to the family and friends of Lisa Duscherer. Last month, our local ACF Chapter lost a dear ally. Lisa was a dedicated lifetime leader in our industry. She was a devoted worker in the City of Buffalo both at The Adams Mark and The Buffalo Convention Center. She eventually brought her talents to Niagara Falls at The Conference & Events Center, becoming the full time Banquet Captain. Lisa's tireless efforts and professionalism never went unnoticed by her clients and co-workers. Returning customers were always reassured by her positive attitude and welcoming presence. Lisa was essential in the success of our 2012 ACF Northeast Regional Conference. Behind the scenes she was always there to ensure our many needs were met and that our food functions were executed flawlessly. We couldn't have done it without her.

In her limited time away from work, Lisa lived for her 2 Sons and 2 Grandsons. She was also the loving partner of John Brennan (ACF of Buffalo/chapter president, in the early 80's); another industry ally.

Lisa is irreplaceable, will forever be missed and never forgotten.

Sincere condolence... Christy Zippier

**Condolences & Prayers** go out to Don Antinore and his family on the unexpected passing of his brother Robert Joseph Antinore.

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.

## Help Wanted:

### **Supervisor of Food Service Sisters of Charity Hospital, Full Time, requisition 49014**

### **Supervisor of Food Service Saint Joseph Campus Hospital, Part Time**

Responsible for supervision and coordination of the activities of the Food Service department; to include production, and distribution for Hospital Room Service, Skilled Nursing Facility, Cafeteria and Catering. Ensure adherence to standardized recipes, safe handling practices and maintains department sanitation. Manages human resources. Demonstrates ability to effectively communicate. Assures compliance with applicable regulations.

Minimum Requirements: A.A.S. degree in Food and Management

Experience: One-year Supervisory experience preferred

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Education: High school diploma or equivalent

Experience: Three (3) years cooking either in healthcare or hospitality industries

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## Council of Food Service Associations (CFSA) Silver Medal Award Dinner

This year the ACF of Greater Buffalo will be honoring:

**Cathy Barron, CEPC**

**Tuesday, February 24, 2015**

**Ilio DiPaolo's Restaurant**

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RSVP with Monte Dolce by February 16, 2015  
 Email: kdolce@mac.com Cell: 716 - 604-8881  
 Payment for the evening will be either **CASH** or **CHECK** at the Door

### ACF OF GREATER BUFFALO DUES RENEWAL NOTICE

Please be aware that if you are a chapter member with your dues up for renewal, and not updated by the due date, your newsletter will be delayed or not renewed until your membership is up-to-date.

**Also be aware that several of our members certification are up for renewal in 2015. Be sure to check your status to stay current.**

### ACF of Greater Buffalo Membership at a Glance - January 2015

Membership Type	Count	Percentage
Allied	1	.06%
Student Culinarian:	54	30.00 %
Culinarian:	8	4.40 %
Associate:	8	4.40 %
Professional Culinarian:	89	49.40 %
Senior Professional Culinarian:	16	8.90 %
Culinary Enthusiast:	4	2.20 %
<b>Total Membership Count:</b>	<b>180</b>	

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**FEBRUARY**

**SOCIAL MEETING**

**Monday, February 9th • 6:00 PM**



33 Prospect Street  
Niagara Falls, NY 14303

Cost: \$10.00

Dress Attire: Whites / Business Casual  
Hors d'oeuvres, Cash Bar

**RSVP by: February 6th**

• Epicurean Deadline •  
**3rd Monday of the Month.**



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Greater Buffalo New York