



Epicureans

March 2015

Upcoming Meetings & Events:

MARCH SOCIAL MEETING

J. WILSON MARKETING/ INFUSION

2928 WALDEN AVENUE
(CORNER OF DICK ROAD)
DEPEW, NY 14043

MONDAY, MARCH 9 • 6:00 PM

Dress Attire: Whites / Business Casual

Cost: NO CHARGE
Equipment Demonstration

RSVP by: March 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!

February was a busy month in spite of the weather. After a snow postponement, we held our board meeting prior to the social meeting at the Hard Rock Café. There was a break in the weather the following week just long enough to drive to Baltimore for the ACF Regional ChefConnect Conference. Upon returning we attended the CFSA Dinner to honor the Silver and Gold Medal recipients, Chef Cathy Barron among them. The month ended with the ProStart Educational Fund Raiser at Salvatores Italian Gardens.

With little time to unwind, a movie can often be a great way to relax. I refused to watch the movie about rats in the kitchen years ago, yet it was only a matter of time before it became a reality. I remember when the movie came out and everyone was saying it was so good. “You have to see it”, they’d say. “You’re a chef!” And maybe that was why I thought I couldn’t watch it. And then the pressure slipped away and the years passed.

Now, my wife pulls it out and says we should watch it. And I think, why not. And suddenly, I’m sitting there watching and everything I’m seeing is resonating with the ChefConnect Conference we had just attended in Baltimore. PASSION. The general session discussions at the conference started with a societal reset from author and branding expert Karen McCullough. She exhorted us to rethink how we see society, our businesses and the direction it is taking. At the heart of every aspect she raised was passion; whether it was rebranding, understanding customers or understanding our co-workers.

And now here was passion in the movie, on many different levels. Yes, the rat had a real passion for cooking and food. The visuals of him describing the interactions of flavors was incendiary, but also the passion for education by Gusteau and his cook book. It inspired so many to rethink about how they thought of cooking, and who could cook. And finally the, maybe unintentional, passion of Remy to create the ratatouille that takes Anton Ego back to his childhood. There was a forgotten liberation of youth that Ego re-experiences through the flavors and memories of the ratatouille.

Yet, that wasn’t the best part. After the movie ends, I’m fascinated and of course I look at the bonus features, and there is a montage with Thomas Keller and Brad Bird. The interviews are intermingled with stories of making movies and of cooking. And in both, they relate of striving for perfection. In that striving, the passion is so apparent. Thomas Keller makes the statement though that in striving for perfection, we can never know what we create is perfect. The minute we identify it as perfect, it becomes flawed. And the passion evaporates.

So, while I am trying to relax, this movie has sent my mind spinning into self realization of why we are all chefs; capturing the sense of passion in what we do and why we strive for perfection in all we do. On different levels, I also realize that we can never stop striving for perfection. If we stop to judge someone or something else, or even ourselves, our passion evaporates.

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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
 MARCH, 2ND 2015 5:00PM
 UB CENTER FOR TOMORROW/ BOARD ROOM
 Flint Entrance

SOCIAL MEETING
 MARCH 9TH 2015 • 6PM
 J. WILSON MARKETING / INFUSION
 2928 WALDEN AVENUE • DEPEW, NY 14043
 (RESERVATIONS REQUIRED)
 DRESS ATTIRE: WHITES/ BUSINESS CASUAL
 \$ N/A CHARGE

BOARD MEETING
 APRIL 6TH 2015 • 5PM
 NFCI- TOC WALK THROUGH

TASTE OF CULINARY
 APRIL 19TH 2015 • 12PM
 NIAGARA FALLS CULINARY INSTITUTE

SOCIAL MEETING
 MAY 4TH, TBD

GOLF OUTING
 JUNE 29TH 2015
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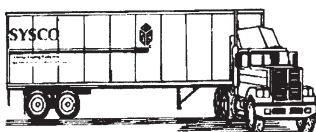
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Dear Industry Colleagues,

The American Culinary Federation of Greater Buffalo is proud of our annual "Taste of Culinary." It is truly one of Western New York's premier tasting events. From this point forward, on a yearly basis, we have decided to alternate the event between ECC City and the Niagara Falls Culinary Institute. This year's "Taste of Culinary" will be our first year in Niagara Falls. We are very excited to host the event in such a dynamic state of the art facility.

I am happy to invite you to be part of our event. Whether you are a past participant, or perhaps this is your first time, we are pleased to provide this opportunity to you. This fundraising event showcases the culinary professionalism in the area. Many restaurants, country clubs, schools, wineries, breweries and distributors will be showcasing their products and/or services. The funds raised from this event are used to support scholarships, students cooking and knowledge bowl competitions as well as the Chef and Child Foundation to encourage the fight against childhood obesity and to educate children about nutrition.

This event provides each establishment the opportunity to advertise by setting up a table and providing a small tasting. There is no charge to be part of our event and the number of guests will not exceed 500. The facility at the Niagara Falls Culinary Institute will provide the participating chefs / vendors the most comforting atmosphere with ample amounts of cooking equipment, refrigeration and ice.

Please contact Chef Calvin College at (Cell) 716-818-8493 or by Email at Chefcal78@msn.com if you would like to secure a table. As soon as we hear from you, we will provide you with more detailed information regarding your table and what is expected and available the day of the event.

Donations for our Raffle: are greatly appreciated. We are happy to come and pick up donated items (baskets, gift certificates, merchandise...)

Purchasing Taste of Culinary Tickets: Tickets are available at Tasteofculinary.com for \$30.00

Vendors wishing to sell: Selling merchandise at the Taste of Culinary is acceptable as long it is cleared with the *Chair* of the event (Calvin College) *Example...* Wineries wishing to sell unopened bottles of wine, companies wishing to sell sauces, spices, jams, jellies, cooking gadgets etc...

We hope you are interested in participating and we look forward to hearing from you!

Sincerely,

Calvin College CEC

ACF of Greater Buffalo

Vice President / Taste of Culinary Chair

Scott Steiner CCE, AAC

ACF of Greater Buffalo

Corresponding Secretary / NCFI Facility Chair



**American Culinary Federation
Greater Buffalo New York**

**ADVERTISING
RATES**

Size	Cost
Business Card Size 1 x 2.5	\$ 125.00
Double Business Card Size 2 x 2.5	\$ 200.00
Bottom of Page Size 2 x 3.5	\$ 300.00
Bottom of Page Size 2 x 5	\$ 350.00
¼ Page	\$ 425.00
½ Page Inside	\$ 500.00
½ Page Outside Mailing	\$ 700.00
Full Page Inside, Front, Back, Middle	\$1000.00

Any questions can be directed to Michael Sullivan 716-417-9663 or

Chefmike957@verizon.net

people in the news

Congratulations to Cathleen A. Barron, CEPC, 2015 CFSA Silver Medal Winner.

Thanks! To Chef Anthony Renda and the entire staff of the Hard Rock Cafe for a great setting for our February Social Meeting.

A Very Special Congratulations! to John Matwijkow, CCE, 2015 ACF of Greater Buffalo's Chef of the Year.

Congratulations to the Western New York District Executive Chef, Drew Venezia, for the School Services Division of the Sodexo Corporation. Recently, Drew received the "AWARD OF EXCELLENCE" and was presented with the Perpetual Trophy for the year, 2014.

Some of the criteria involved in this award include: Improved revenue and meal participation, lowered food and labor costs, improved client financial position, improved Sodexo financial position, strong client surveys, embraces and implements all of Sodexo's initiative, Cafeteria showcases quality every day. In addition, changes implemented in SY 13-14 allowed the district to move CEP for SY 14-15, producing another strong year, and strong employee loyalty.

Drew works out of the Salamanca School District and not only supervises the feeding of the students in all the schools, but goes back and forth across Western New York doing exhibition cooking for students. Often he can be found working at fundraisers at Saint Paul's Church in Ellicottville, cooking with his father, Lou: CEC, AAC

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:

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Notice of Vacancy

Position:

- Culinary Arts Teacher

Qualifications:

- NYS Certification in one of the following: Culinary Careers, Food & Nutrition, Home Economics, Family & Consumer Science OR
- Four years of experience in the culinary field OR
- Two years of experience in the culinary field and 30 semester hours of college work

Location:

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- April 13, 2015

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Reply by March 9, 2015 with reference to Vacancy 15-83, letter of interest and resume to hr@gvboces.org or mail to:

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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

Cook Sisters of Charity Hospital, Part Time, requisition 49012

Performs a wide variety of duties and functions to prepare, measure, season, cook, assemble and serve foods for patients/residents, staff, and visitors. Follows standardized recipes for food consistency, and menu guidelines. Adheres to temperatures and safe food handling practices. Performs cleaning and sanitizing duties to work areas, equipment, and wares.

Education: High school diploma or equivalent

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

Please apply on line at www.chsbuffalo.org or contact Karen Ostrum at 862-1521

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:	47	28.80 %
Culinarian:	4	2.50 %
Associate:	8	4.90 %
Professional Culinarian:	85	52.10 %
Senior Professional Culinarian:	16	9.80 %
Culinary Enthusiast:	2	1.20 %
Total Membership Count:	163	

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MARCH

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Equipment Demonstration

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American Culinary Federation
Greater Buffalo New York