



# Epicureans

May 2015

## Upcoming Meetings & Events:



1250 NIAGARA STREET  
BUFFALO, NY 14213

**MONDAY, MAY 4TH • 6:00PM**

Dress Attire: Whites / Business Casual

**Cost: \$15**

There will be a tour of the facility, tasting and a complimentary pint glass.

**RSVP by: May 1st**

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!

One of the reasons many of us got into this business might have been for the gratification. Obviously, we have passion for food, process and serving. We enjoy working with different people or students. We may like the unique hours or the thrill of running our own business. Yet like so many performers, we like the gratification of having done a great job or having created an awesome dish

As we look at the world around us, we see many things that bring gratification to our lives. Personal relationships are generally very fulfilling, though they tend to be very delicate. And as we move about within the realm of the relationship, the dynamics often leave us at a loss as to how we should proceed. It is for this reason that I would think that as fulfilling as relationships are, any sense of gratification could merely put us in the wrong frame of mind.

Raising children is a long tedious process. Yet when you see a son or daughter accomplish the benchmarks along life’s path, you ponder the part you played and it certainly gives you gratification. As we consider this gratification, we realize that the time span from one benchmark to the next can be great. This brings up the point as to once with begin a task or start down a path, how will the length of time spent in the process affect the gratification?

Many actors feel the need to work before a live audience. They need the immediate “bounce” from the audiences’ reaction to the performance. To make a movie and not see the reactions or laughs for a year or two might be too much for some performers.

So as we look at our vocations and occupations, we realize that they can provide the most consistent and fulfilling gratification in a reasonable timeframe. Everyone’s perspective of reasonable timeframe is relative to the individual’s need though. I have worked at an occupation where I did good work and even “liked” it, but the final results were not realized for sometimes a year or two. As I got back into the restaurant business and pushed my development, I realized gratification.

The gratification is a big part of our business and industry. The Taste of Culinary this past weekend was very gratifying on many levels to many different people. A lot of chefs will work a dining room and “touch tables”, getting immediate feedback to their work. Many others though don’t have the opportunity or students who are new to the business may not have experienced this. Sunday was a great time for all culinarians to be in the public spotlight. I kept pressing the attendees to engage the chefs and students, only because I knew in those moments of interaction, every one of those chefs would grow a little.

Seize the moments of gratification; they drive us and keep us on course when looked at objectively.

Professionally,

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**Chef OF THE Year**

*John Matwijkow, CCE*

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 NFCl/Unique Culinary Concepts  
 H: 775-0365 W: 614-6482  
 C: 574-0209 F: 614-6833  
 E: Tweeko34@aol.com

## President / Epicurean Editor in Chief

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 UB Campus Dining & Shops  
 H: 626-6720 W: 645-5013  
 C: 374-0488 E: nplazio@verizon.net

## Vice President

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 H: 773-0030 W: 614-6456  
 E: chefcal78@msn.com

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Cathleen A. Barron CEPC  
 Niagara Falls Culinary Institute  
 W: 716 - 210-2557  
 C: 716 - 604-8534  
 E: cbarron731@msn.com

## Corresponding Secretary

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

## Treasurer

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

## Sergeant-at-Arms:

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

## Directors-at-Large

John Burden, CEC  
 H: 716-542-4340 E:chefburden@yahoo.com  
 John Davidson, CEC  
 H: 716-984-7870  
 E: Sabres7499@verizon.net

## Junior Board Member

Monica Phillips  
 C: (716) 694-8928  
 E: monica.phillips@gmail.com

## Associate Members

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 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 campus  
 H: 826-7054 W: 270-5256  
 E: Cheftvcc@aol.com  
 Historian.....John Matwijkow, CCE  
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 E: Tweeko34@aol.com  
 Education Chairperson.....Monte Dolce  
 C: 716-604-8881  
 Social Chairperson.....Phyllis Venezia  
 H: 716-699-2223  
 E: louv1923@hughes.net



# Save the Date

## Upcoming Events

### BOARD MEETING

MAY 4TH 2015 - 5PM  
PRIOR TO SOCIAL MEETING

### SOCIAL MEETING

MAY 4TH 2015 - 6PM  
RESURGENCE BREWING COMPANY  
1250 NIAGARA ST., BUFFALO, NY 14213  
There will be a tour of the facility, tasting and a complimentary pint glass.  
Dress Attire: Business Casual/ Whites  
\$15 Charge

### CHEF OF THE YEAR DINNER

JUNE 7TH 2015  
TWENTIETH CENTURY CLUB  
595 DELAWARE AVE  
BUFFALO, NEW YORK 14202  
Cocktails at 5:00 pm  
Dinner at 6:00 pm

### GOLF OUTING

JUNE 29TH 2015  
BROOKFIELD COUNTRY CLUB  
Sign-In at 10:30 am  
Shot-Gun Start at 12 noon

## 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

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American Culinary Federation  
Greater Buffalo New York

2015  
*Chief of the Year Gala & Dinner*

HONORING

*Chief John Matwijkow, C.C.E.*

SUNDAY, JUNE 7, 2015

TWENTIETH CENTURY CLUB  
595 DELAWARE AVE  
BUFFALO, NEW YORK 14202

COCKTAILS AT 5:00 PM  
DINNER AT 6:00 PM

PLEASE RESPOND  
NO LATER THAN MAY 27 TO  
MARK MISTRINER 716-245-3003 OR MMISTRINER@ROADRUNNER.COM

\$80 PER PERSON  
FORMAL ATTIRE PREFERRED

PAYMENT IN THE FORM OF  
CASH OR CHECK WILL BE  
COLLECTED AT THE DOOR

*Open Bar*

*Passeé Hors D'oeuvre*

*Wild Mushroom Consomme*  
WITH SHERRY AND GREEN ONION

*Mixed Greens Salad*  
WITH PICKLED VEGETABLES

*Vinaigrette Flavored*  
WITH LOCAL HONEY AND HOUSE-PREPARED MUSTARD

*Center-Cut Filet Mignon*  
BALSAMIC REDUCTION-CABERNET DEMI-GLACE

*Petite Lobster à l'Américaine*  
MASHED POTATOES FLAVORED WITH HOUSE-PREPARED  
HORSRADISH ASPARAGUS BEURRE NOISSETTE

*Fallen Chocolate Soufflé Cake*

*Blueberry Ice Cream*

*Crème Anglaise*

*Raspberry Coulis*

*Coffee & Tea Service*

ON BEHALF OF THE ACF OF GREATER BUFFALO NEW YORK, I WOULD LIKE TO CORDIALLY INVITE YOU TO THE 2015 CHEF OF THE YEAR DINNER HONORING CHEF JOHN MATWIJKOW, CCE. THE DINNER WILL BE HELD AT THE TWENTIETH CENTURY CLUB, 595 DELAWARE AVENUE, BUFFALO, NY SUNDAY, JUNE 7TH 2015. COCKTAILS WILL BEGIN AT 5:00PM IN THE COURTYARD AND DINNER WILL FOLLOW AT 6:00PM. ATTACHED IS A COPY OF THE MENU AND SOME SPONSORSHIP INFORMATION. IF YOU ARE INTERESTED IN SPONSORSHIP OR DONATING PRODUCT FOR THE DINNER PLEASE CONTACT ME AS SOON AS POSSIBLE.

COME SHOW YOUR SUPPORT FOR OUR CHEF OF THE YEAR JOHN MATWIJKOW, CCE. SPONSORSHIP ADVERTISING HELPS OFFSET THE COST OF OUR EVENT, BUT ALSO SHOWS THE MUTUAL RESPECT, WE AS FOODSERVICE PROFESSIONALS HOLD FOR EACH OTHER IN WESTERN NEW YORK. PLEASE SELECT A SPONSORSHIP LEVEL, COMPLETE THE FORM AND REMIT PAYMENT TO THE ADDRESS LISTED. WE WILL ALSO GLADLY ACCEPT DONATED PRODUCT FOR THE DINNER. ANY INQUIRIES PLEASE CALL MARK MISTRINER, CEC, AAC AT 245-3003 OR BY EMAIL AT MISTRINE@NIAGARACC.SUNY.EDU. THANK YOU FOR YOUR CONTINUED SUPPORT.

SINCERELY,

MARK A. MISTRINER, CEC, AAC  
2013 ACF GREATER BUFFALO  
CHEF OF THE YEAR

*Sponsorship Levels*  
*Chief of the Year Dinner 2015*

*Platinum:* **\$550.00** Includes Full Page Program Advertising (8 x 4 ½) and Four Seats at the Dinner.

*Gold:* **\$300.00** Includes ½ page Program Advertising (4 x 4 ½) and Two Seats at the Dinner

*Silver:* **\$75.00** Includes ¼ Program Advertising (2 x 4)

*Sponsor Information*

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**DEADLINE: MAY 15, 2015.** IF YOU WISH TO PARTICIPATE, PLEASE HAVE YOUR PACKET RETURNED NO LATER THAN MAY 15, 2015

**REMIT PAYMENT TO:** SCOTT STEINER, CCE  
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ANY ARTWORK FOR THE ADVERTISEMENTS CAN BE SENT TO:  
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# One-Day ServSafe Seminar & ServSafe Certification Exam Session

**Session Date:** May 20, & June 10, 2015  
**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:** 8:00am - 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:** \$85.00 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

## One-Day ServSafe Seminar & Certification Exam Session **REGISTRATION FORM**

**Circle Selected Date:** May 20th, June 10th

Name/Title: \_\_\_\_\_

Company/Organization Affiliation: \_\_\_\_\_

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////////////////////////////////////  
**Location of Session:** Amherst Senior Center, 370 John James Audubon Parkway, Amherst, NY 14228

- \$85.00 Fee Includes:**
- ServSafe Seminar
  - ServSafe Certification exam – results available within 10-14 days
  - Certificates mailed to attendee up on receipt from NRAEF
  - ServSafe Certification upon successful completion is compliant for 5 years
  - Lunch

Purchase Text Materials 2-weeks prior to ServSafe Training Session: two options – use 5th edition and purchase exam answer form OR purchase 6th edition and exam answer form

Payment: Make \$85.00 check payable to: Dr. Lori L. Till

- Please fill out (print) and mail registration 2 weeks prior to session form to:  
Dr. Lori L. Till, Associate Professor | 9653 Garden Walk | Clarence Center, New York 14032

Notification of receipt of registration information will be confirmed via email. If you have any questions, contact @ till.lori@gmail.com or (716) 725-8624

## people in the news

**Thanks!** To everyone you made the Taste of Culinary one of the most successful. Some of the standouts were Calvin College, CEC Event Chair, Scott Steiner, CCE, AAC NFCI Chair, Mark Mistriner, CEC, AAC NCCC Hospitality Div. Chair and Niagara Falls Culinary Institute, Monte Dolce, Michael Sullivan, John Matwijkow, CCE, John Burden, CEC, John Davidson, CEC, Dory Matwijkow and Ann Burden. There were obviously many more, but thanks again to everyone!

**Thanks also!** To all the schools that participated; Niagara Falls Culinary Institute, ECC City and North, Genesee Valley, Harkness, Alfred and UB.

**Thank you!** To all the clubs, restaurants and hotels that participated; Oshun, Tappo, Sheraton Four Points, Seneca Niagara Resort and Casino, Savor, Three Pillars Catering, Hard Rock Café, Brookfield CC, Formal BBQ, Park CC, Niagara Falls Conference Center, Saturn Club and Osteria 166.

**And Thanks!** To the many vendors for their time and products; Flying Bison, Vizcarra, Long Cliff, Midnight Run, Marjim Manor, Miles Wine Cellar, TJM Woodworking, McCullagh, Sweet Melody's, D'Avolio, Canada Cutlery, Barnes and Noble, Hens Honey Bee Farm, Painted Meadow, Librock Beef and Stone Hill Bakery.

**Congratulations!** To Genesee Valley BOCES for winning the Best of Show in the Educational category and the Saturn Club for winning Best of Show in the Professional category at this year's Taste of Culinary.

**Congratulations!** To Bertrand Artigues, CEC and Drew Venezia, CEC on their recertification.

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:

### **Kopplin and Kuebler**

Hope Valley Country Club (Durham, NC), a historic club with a family focus, has an opportunity for a successful culinary leader to become a part of their dynamic management team as executive chef. We are looking for an individual who has a proven track record of strong leadership, culinary and administrative skills to continue to improve service and increase membership attraction, engagement and satisfaction. Hope Valley Country Club has 532 members and does \$1.7M in F&B revenue including 51% a la carte, 7% special event, and 42% banquet business. We are looking for a hands-on executive chef who enjoys leading and growing a creative team as well as communicating with members. The candidate should also have significant a la carte and banquet experience, be well-organized, and have a track record of excellent standards of training and sanitation to ensure quality and consistency.

For more information about Hope Valley Country Club, the position, the General Manager and how to apply, please visit: [http://kopplinandkuebler.com/upl/other/hope\\_valley\\_cc\\_executive\\_chef\\_profile\\_final.pdf](http://kopplinandkuebler.com/upl/other/hope_valley_cc_executive_chef_profile_final.pdf)

Also, Hope Valley CC is looking for an interim executive chef who is available now.

Old Town Club (Winston-Salem, NC), The executive chef position at the Old Town Club is an amazing opportunity to serve 550 member families at a 75-year-old private club in beautiful Winston-Salem. Since it's opening in 1939, members of the family-centric Old Town Club have enjoyed a warm, relaxing "home-away-from-home," a superbly challenging golf experience (ranked #27 in 2015 by Golfweek magazine) and an outstanding culinary program. It does \$1.4M in F&B volume with 45% a la carte and 55% banquet business. Old Town Club has a very strong culinary program. We're looking for an executive chef who is very creative as well as organized, is a positive team player, and has an excellent track record of mentoring staff and providing a high level of quality and consistency.

For more information about the Old Town Club, the position, the General Manager and how to apply, please visit:

[http://kopplinandkuebler.com/upl/other/old\\_town\\_club\\_executive\\_chef\\_profile\\_final.pdf](http://kopplinandkuebler.com/upl/other/old_town_club_executive_chef_profile_final.pdf)

The salary for both positions is commensurate with experience and both positions offer a great benefits package.

Kopplin & Kuebler specializes in executive placement in the private club and resort industry. We are a member of the ACF, a sponsor of Club & Resort Business' annual "Chef to Chef Conference," and Lisa Carroll, who conducts our Executive Chef searches, will be a speaker at the ACF ChefConnect Conference in Indianapolis next month.

### **The Italian Fisherman Restaurant 61 Lakeside Drive, Bemus Point, New York 14712**

The Italian Fisherman is looking for summer help. This is a great opportunity to work in a fast pace environment with a resort setting. Enjoy your summer will working on beautiful Lake Chautauqua and gaining valuable experience in the food industry.

Contact Danelle at [studio@danelledalpra.com](mailto:studio@danelledalpra.com)

### **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](http://www.chsbuffalo.org) or contact Karen Ostrum at 862-1521**



American Culinary Federation  
Greater Buffalo New York

## SPONSORSHIP OPPORTUNITIES

SEND COMPLETED FORM AND ARTWORK TO:

ACF OF GREATER BUFFALO | P.O. Box 61 | BUFFALO, NY 14207

**12TH ANNUAL GOLF OUTING**  
JUNE 29, 2015

BROOKFIELD COUNTRY CLUB  
5120 SHIMERVILLE ROAD  
CLARENCE, NY 14031

SIGN-IN @ 10:30AM  
SHOT-GUN START @ 12 NOON

SIGN-UP AND PAY WITH A  
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3. \_\_\_\_\_
4. \_\_\_\_\_

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SIGNS AND GIFT BAGS.

FOURSOME

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_

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Your Ad Could Be...

Contact Tab Daulton  
at 855-4496

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

Membership Type	Count	Percentage
Allied	1	.6%
Student Culinarian:	47	28.50 %
Culinarian:	5	3.00 %
Associate:	8	4.80 %
Professional Culinarian:	86	52.10 %
Senior Professional Culinarian:	16	9.70 %
Culinary Enthusiast:	2	1.20 %
<b>Total Membership Count:</b>	<b>165</b>	



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

## MAY

### SOCIAL MEETING

**Monday, May 4th • 6:00PM**

#### RESURGENCE BREWING COMPANY

1250 NIAGARA ST | BUFFALO, NY 14213

*There will be a tour of the facility, tasting  
and a complimentary pint glass.*

Cost: \$15

*Dress Attire: Whites / Business Casual*

**RSVP by: May 1st**

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



*American Culinary Federation  
Greater Buffalo New York*

## 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.**



American Culinary Federation  
Greater Buffalo New York