

August 2015

Upcoming Meetings & Events:



346 CONNECTICUT STREET
BUFFALO, NEW YORK 14213
716.259.9306

MONDAY, SEPT 21ST • 6:00PM

\$20 buffet with cash bar

RSVP by Friday, September 18th

For reservations contact:

nplazio@verizon.net

Reservations are needed to assist our meeting facilities to better serve the amount of people attending— please be professional and make reservations in advance!

ELECTION 2015

The following office positions will be open for the start of the 2016 year.

Recording Secretary

Treasurer

Director-at-Large

Junior Board Member

Nominations will be taken at the September Social Meeting and verification of acceptance will follow.

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Letters from the Trenches!

Okay, so the trenches have gone formal. The ACF of Greater Buffalo was well represented at the Cook.Craft.Create.ACF National Convention and Show in Orlando, Florida. Pictured above are John Burden, CEC, Ann Burden, Lou Venezia, CEC, AAC, Norman Hart, CEC, AAC, formerly of Buffalo, Jackie Bamrick, CEC, and Don Antinore, CEC, CCE, CCA, AAC, HOF. Also in attendance were Peter Huebner, HAAC, Mary Louise Huebner, HAAC, Mark Wright, CEC, AAC, and Neal Plazio, CEC, chapter president.



The highlight of the National Convention was the American Academy of Chefs Induction Dinner. Our very own John Burden, CEC was inducted into the academy, and Mark Wright, CEC, AAC was elected American Academy of Chefs Chairman.

It was an honor to be in the presence of so much recognition and to enjoy the eight course meal at the Waldorf Astoria. The convention was also marked



ACF National President
Tom Macrina, CEC,
CCA, AAC, American
Academy of Chefs
Chairman Mark Wright,
CEC, AAC, and ACF
Chapter President Neal
Plazio, CEC

by the Board of Governors' business meeting and many special interest sessions. The convention was very informative and inspiring on many levels.

Also over the summer, we honored John Matwijkow, CCE, 2015 ACF of Greater Buffalo's Chef of the Year. The dinner at the Twentieth Century Club was outstanding. And our 12th Annual Golf Outing at Brookfield Country Club was a huge success.

As we prepare for a new season, the demand for more involvement on everyone's part will be apparent.

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John Matwijkow, CCE

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John Matwijkow, CCE
NFCI/Unique Culinary Concepts
H: 775-0365 W: 614-6482
C: 574-0209 F: 614-6833
E: Tweeko34@aol.com

President / Epicurean Editor in Chief

Neal Plazio, CEC
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C: 374-0488 E: nplazio@verizon.net

Vice President

Calvin College, CEC
Brookfield Country Club
H: 773-0030 W: 614-6456
E: chefcal78@msn.com

Recording Secretary

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Niagara Falls Culinary Institute
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Corresponding Secretary

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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 Philips
C: (716) 694-8928
E: monica.philips@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 campus
H: 826-7054 W: 270-5256
E: Cheftvcc@aol.com
Historian.....John Matwijkow, CCE
NFCI/Unique Culinary Concepts
H: 775-0365 W: 614-6482
C: 574-0209 F: 614-6833
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

ACF CERTIFICATION

SEPT 12TH 2015

ECC- NORTH CAMPUS

YOUNGS RD.

WILLIAMSVILLE, NY 14221

BOARD MEETING

SEPT 14TH 2015 5:00 PM

UB CENTER FOR TOMORROW- BOARD ROOM

FLINT RD. ENTRANCE

SOCIAL MEETING

SEPT 21ST 2015 6:00 PM

MARTIN COOKS

346 CONNECTICUT STREET

BUFFALO, NY 14213

\$20 CHARGE FOR BUFFET, CASH BAR

CHEF EDUCATION FORUM

OCT 2ND - 4TH 2015

NIAGARA FALLS CULINARY INSTITUTE

8 OLD FALLS STREET, NIAGARA FALLS, NY 14303

BOARD MEETING

OCT 12TH 2015 5:00 PM

UB CENTER FOR TOMORROW- BOARD ROOM

FLINT RD. ENTRANCE

SOCIAL MEETING

OCT 19TH 2015 6:00 PM

NIAGARA SEAFOOD

837 NIAGARA ST

BUFFALO, NY 14213

\$15 CHARGE FOR FOOD, BEER & WINE CASH BAR

BOARD MEETING

NOV 2ND 2015 5:00 PM

UB CENTER FOR TOMORROW- BOARD ROOM

FLINT RD. ENTRANCE

SOCIAL MEETING

NOV 9TH 2015 6:00 PM

OSHUN

5 EAST HURON ST.

BUFFALO, NY 14203

BOARD MEETING

NOV 30TH 2015 5:00 PM

UB CENTER FOR TOMORROW- BOARD ROOM

FLINT RD. ENTRANCE

SOCIAL MEETING

DEC 7TH 2015 6:00 PM

NIAGARA FALLS CULINARY INSTITUTE

8 OLD FALLS STREET, NIAGARA FALLS, NY 14303

BOARD MEETING

JAN 3RD 2016 5:00 pm

UB CENTER FOR TOMORROW- BOARD ROOM

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HOLIDAY PARTY

JAN 10TH 2016

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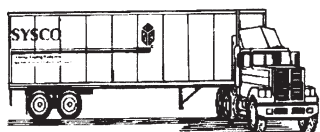
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people in the news

Sympathy and Prayers go out to the family of Mike Sullivan who passed away suddenly August 19, 2015. Mike had been a chef in the Buffalo area for over forty years and was very involved with the ACF of Greater Buffalo, most recently as secretary and treasurer. He will be missed for his enthusiasm, dedication and passion for this great vocation.



Congratulations! To John Burden, CEC for being inducted into The American Academy of Chefs.

Thanks! To everyone for making the 12th Annual Golf Outing such a great success. A special Thank You to Calvin College and the entire staff at Brookfield Country Club for hosting the event, and also the many sponsors and volunteers!

Congratulations! To Mark Wright, CEC, AAC for being elected American Academy of Chefs Chairman to the national ACF Board. Mark's tireless efforts continue to bring notoriety and recognition to our chapter and Buffalo.

Thanks! To the entire staff of the Twentieth Century Club for hosting this year's Chef Of the Year Dinner. Everyone was treated to an outstanding meal along with many enjoyable anecdotes of John Matwejko's accomplishments.

Welcome! To new members Sean R. Donohue and Colin S. McKenzie

Congratulations! David Hawey, CCC on his recertification.

Thoughts and Prayers Go out to Monte Dolce who is recuperating from hip surgery.

IMPORTANT NOTE! As previously announced, the Epicurean will no longer be printed and mailed out. We will go to a digital format starting in September. There will be no Epicurean for July and the final printed edition will go out in August. For anyone concerned about access to a computer, we can still print a limited number of copies. Please respond to: ACF of Greater Buffalo
PO Box 61
Buffalo, NY 14207



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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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The Conference & Event Center Niagara Falls

Kitchen Manager- responsible for all areas of kitchen sanitation and acting as an assistant to the Chef. Work involves maintaining inventory, receiving, tracking and storing of food and kitchen supplies while assisting with the production and execution of banquets in the facility. Take part in the day to day food and beverage operations on Old Falls Street.

Qualifications:

- High school diploma or equivalent GED required
- Must have completed formal training (training from a professional technical school, two or four year college, or special culinary school) and complete on-the-job training
- Experience must include menu planning, food preparation and storage of food
- State issued Health Certificate and immunizations are required
- Must be a highly-motivated individual with strong stewarding background in either hotel or conference center and the proven ability to manage and motivate staff
- Must have experience doing inventory and dish sets for front and back of the house
- Must have strong verbal and written communication skills in the English language as well as a positive, professional and customer-focused attitude
- Hands-on individual is a must

Full job description available upon request.

Email resumes to j.murgia@niagarafalls-cc.com

New Restaurant seeks talented Chef

To transform the Old Lord Chumlees space on Delaware Ave into Farm to table, everything made from scratch concept with market, bakery, and cafe components that fit this spectacular space. Offering salary and interest in exchange for long term commitment. Contact **Sean Tuohey** at **202.320.6718** or **2esean@gmail.com**

Pop- Up Restaurant Sundays

The Buffalo Bar & Grille located @ 307 Louisiana St. Buffalo, NY 14204 invites Greater Buffalo Chefs & Culinary Professionals to apply for an opportunity to showcase & feature their culinary specials on SUNDAY'S from 4-8pm. The applicant submits a menu plan and secures a Sunday date, promotes their menu & date by word of mouth & social media. A minimal space rental fee and sales tax is applicable. For more information contact **John Hofmann** @ **716-602-9724** or email bfloent@gmail.com

Please contact Neal Plazio at nplazio@verizon.net 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.



American Culinary Federation
Greater Buffalo New York

Northeast Region ~ Chef Education Forum ~ Registration Form

Date: October, 2nd – 4th, 2015

Location: Niagara Falls Culinary Institute / 28 Old Falls Street - Niagara Falls, NY 14303

PLEASE PRINT

NAME _____

EMAIL _____

CELL PHONE _____

ADDRESS _____

TRANSPORTATION: _____ **DRIVING** _____ **FLYING** _____ **TRAIN**

WHAT HOTEL IN NIAGARA FALLS WILL YOU BE STAYING AT? _____

ARE YOU CERTIFIED ____ **YES** ____ **NO** **CERTIFICATION** _____

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MAKE CHECKS OUT TO: AMERICAN CULINARY FEDERATION OF GREATER BUFFALO

PLEASE MAIL CHECKS OR MONEY ORDERS BY SEPTEMBER 18, 2015

TO: ACF OF GREATER BUFFALO

C/O JOHN MATWIJKOW

116 GARDEN PARKWAY

GRAND ISLAND, NY 14072

ONCE PAYMENT IS RECEIVED YOU WILL BE SENT A CONFIRMATION NUMBER VIA EMAIL

IF YOU HAVE ANY QUESTIONS PLEASE EMAIL:

jmatwijkow@niagaracc.suny.edu OR ssteiner@niagaracc.suny.edu

John Matwijkow cell#: (716) 574-0209 or Scott Steiner cell# (716) 698-5909

Schedule of Education Sessions

Friday ~ October 2nd – 6:30PM – 8:30PM

Welcome Reception / Meet & Greet / Hors d' Oeuvres & Stations / Beer & Wine

Saturday ~ October 3rd

- Breakfast 7:30am – 8:30am / Education Sessions start @ 8:45am
- The Ice Carving Industry; Past, Present & Future – Presenters: Aaron Costic & Stan Kolonko
- Coffee Break - showcase equipment from ELEGANT ICE CREATIONS / Aaron Costic
- Art & Craft of Vegetable & Fruit Carving – Presenter Vietnamese Chef Khoa Luu
- Lunch 12 noon – 1 PM - showcase carving tools from Chef Khoa Luu
- CCI Presenter – MOTIVATIONAL SPEAKER – Mick LaLopa from Purdue University
- CHEESE PRESENTER – LACTALIS FOODSERVICE
- BEER AND CHEESE Pairing from Local Brewing Company (Flying Bison or Saranac Brewing)

END BY 4:30

ATTENDEES – Dine Around In NIAGARA FALLS OR BUFFALO AREA RESTAURANTS
Area Restaurant Suggestions will be available

Sunday ~ October 4th

- Breakfast: 7:30am – 8:30am / Education Sessions start @ 8:45am
- THE PREMIUM HOG INDUSTRY – NAMP & European Styles of Cuts/ Presenter T-Meadow Farms
- Coffee Break - showcase equipment from the SAUSAGE MAKER Company of BUFFALO
- GOURMET WOOD PRODUCTS – Presenter Terry Grant from SMOKINLICIOUS
- PREMIUM OLIVE OIL PRODUCTS – From CORTO Olive oil from California
- Lunch to go ~ BACON, LETTUCE & TOMATO SANDWICHES / SHOWCASING LOCAL PRODUCTS

CEH Credits will be added to your ACF # by the National Office

Going Home by 1:30PM

Parking At the Niagara Falls Culinary Institute is Available in the adjacent Parking Ramp of the Building. Go to the 3 floor of the ramp and park towards the Old Falls Street end of the Ramp. You are able to enter into the Niagara Falls Culinary Institute from the 3rd floor ramp. The 1st floor is where the education sessions will be and the Friday Night Reception will be on the 2nd floor outside the Garde Manger lab...

Guest are responsible for reserving/booking their own rooms @ local hotels.

Hotels are in a Short Walking Distance from Niagara Falls Culinary Institute:

There are other hotels in the area and you might be able to find better rates through Hotel search sites

The Glacomo (Best Value and short walk to NFCI)

222 First St. Niagara Falls, NY 14303

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thegiacomo.com

Ask for the ACF of Greater Buffalo Room Rate: \$129.99

Across the Street from NFCI

Seneca Niagara Resort & Casino

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Senecascasios.com

Ask for the ACF of Greater Buffalo Room Rate: \$215 – 240

2 blocks from NFCI

Quality Hotel & Suites “At the Falls”

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Qualityniagarafalls.com

Room Rate: \$140 – higher

Across the Street from NFCI

Hampton Inn Niagara Falls

501 Rainbow Blvd. Niagara Falls, NY 14303

(716) 285-6666

www.hampton-inn.com/hi/niagarafalls

Room Rate: \$190.00 - higher

3 blocks from NFCI

Wingate by Wyndham Niagara Falls

333 Rainbow Blvd. Niagara Falls, NY 14303

(716) 285-4000

Wingateniagara.com

Room Rate: \$224 – higher

3 blocks from NFCI

Red Coach Inn

2 Buffalo Ave. Niagara Falls, NY 14303

(716) 282-1459

redcoach.com

Room Rate: \$230 – higher

1 block from NFCI

Days Inn at the Falls

443 Main St. Niagara Falls, NY 14301

(716) 284-8801

daysinnatthefalls.com

Room Rate: \$120 – higher

2 blocks from NFCI

ACF of Greater Buffalo

Membership at a Glance – August 2015

Membership Type	Count	Percentage
Allied	1	.6%
Student Culinarian:	46	29.10 %
Culinarian:	7	4.40 %
Junior Culinarian:	1	.6 %
Associate:	8	5.10 %
Professional Culinarian:	77	48.70 %
Senior Professional Culinarian:	16	10.10 %
Culinary Enthusiast:	2	1.30 %
Total Membership Count:	158	

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3rd Monday of the Month.

ELECTION 2015

The following office positions will be open for the start of the 2016 year.

Recording Secretary

Treasurer

Director-at-Large

Junior Board Member

Nominations will be taken at the September Social Meeting and verification of acceptance will follow. Nominations will then be placed on the ballot for the November election. Each nominee will have an opportunity to speak at the October Social Meeting stating their platform and experience. I encourage everyone to get involved in these elections. This election is the future of this chapter.

Thank you.