



Epicureans

October 2015

Upcoming Meetings & Events:

NIAGARA SEAFOOD

837 NIAGARA STREET
BUFFALO, NEW YORK 14213
716.240.9680

MONDAY, OCT 19TH • 6:00PM

\$15 CHARGE FOR FOOD
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RSVP by Friday, October 16th

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!

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Letters from the Trenches!

I'm constantly amazed at people's passion and I realize it is a driving force. When it's missing, I'll be the first to point it out. I can remember sitting with employees years ago and going over work performance, thinking this person has no passion, yet they must be passionate about something. And then, I decided to broach the subject with them, and found out that maybe they were passionate about music or fixing cars. And as we began to talk about their passion; there was a connection. They now understood my passion, not just to create great food, but to also work together as a great team.

At our September Social Meeting, I was really taken aback by the setting of the restaurant, Martin Cooks. The renovated building was stunning and the fixtures were put together very well. The food was wonderful and delightful, but the owner, Martin didn't seem overly engaged. Toward the end of the meeting, I asked Martin to speak to the group about his restaurant, food and vision. As he warmed to the task, his passion for his business and craft began to pour out and I had to smile. I had missed it, but it was there all along.

This past weekend we were treated to a Chef Education Forum at Niagara Falls Culinary Institute. It was a great opportunity to network with, not only local chefs and educators, but chefs from out of state and Canada, along with our Northeast Regional Vice President, George O'Palenick, CEC, CCE, AAC and the national chair for the American Academy of Chefs, our own Mark Wright, CEC, AAC. As George O'Palenick, spoke Friday night at the opening reception, he asked the rhetorical question we have all asked at one time or another, "why should we belong to the ACF?" And he followed up with heart felt statements that could never ring more true. He said that we belong to seize every opportunity to learn from one another, to share ideas as we network and to press to become the best we can be. And as he spoke, I looked around the gathering at all those who had pressed in as officers of the local chapter, officers on a regional or national scale, those who had a hand in creating culinary programs in secondary and higher education, and those who by sheer perseverance of love for this industry, had taken their talent to another level, just to share it with others; this is why we belong. It's not easy, it might be fun, but it is definitely rewarding. Yet, you work for the reward. You don't just walk in and receive it. And maybe that is the point, as it is in so much of life. You get what you put into it. If you find people with a passion for being chefs, and cooking, and creating, and serving one another, then you will find good members.

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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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E: kdolce@mac.com

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E: Sabres7499@verizon.net

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E: monica.phillips@gmail.com

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E: barronkevin@syr.sysco.com
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W: 800-632-6328 vm: 227
C: 716-359-5950
E: cmartin@maplevalefarms.com

Appointed Positions

Certification.....Mark Wright, CEC, AAC
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E: Cheftvcc@aol.com
Historian.....John Matwijkow, CCE
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C: 574-0209 F: 614-6833
E: Tweeko34@aol.com
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C: 716-604-8881
Social Chairperson.....Phyllis Venezia
H: 716-699-2223
E: louv1923@hughes.net



Save the Date

Upcoming Events

SOCIAL MEETING

OCT 19TH 2015 ▪ 6:00PM
NIAGARA SEAFOOD

837 Niagara Street ▪ Buffalo, NY 14213
\$15 charge for Food, Beer and Wine Cash Bar

BOARD MEETING

NOV 2ND 2015 ▪ 5:00PM
UB CENTER FOR TOMORROW
Board Room
Flint Road Entrance

SOCIAL MEETING

NOV 9TH 2015 ▪ 6:00PM
OSHUN

5 East Huron St. ▪ Buffalo, NY 14203

FESTIVAL OF TREES

NOV 21TH 2015

HYATT REGENCY BUFFALO
Two Fountain Plaza ▪ Buffalo, NY 14202

BOARD MEETING

NOV 30TH 2015 ▪ 5:00PM
UB CENTER FOR TOMORROW
Board Room
Flint Road Entrance

GINGERBREAD COMPETITION

DEC 4TH-7TH 2015

NIAGARA FALLS CULINARY INSTITUTE
8 Old Falls Street ▪ Niagara Falls, NY 14303

SOCIAL MEETING

DEC 7TH 2015 ▪ 6:00PM

NIAGARA FALLS CULINARY INSTITUTE
8 Old Falls Street ▪ Niagara Falls, NY 14303

BOARD MEETING

JAN 3RD 2016 ▪ 5:00PM
UB CENTER FOR TOMORROW
Board Room
Flint Road Entrance

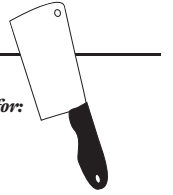
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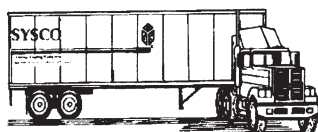
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people in the news

Sympathy and Prayers go out to the family of Carl Heintz who passed away suddenly July 29th at his home. As a lifelong member of the ACF, Carl made it a point to attend monthly meetings and promote the federation to students of NCCC and NFCl. Carl understood the value ACF offered and the networking opportunities it provided the students.

Carl was raised in South Buffalo/ West Seneca area and attended Buffalo Public Schools most notably Emerson High. Upon graduation Carl worked at the Statler Hilton under chef Charlie Petrozella, C.E.C before attending Penn. State University for his B.S degree in food and beverage. He went on to receive his master's degree in education from Buffalo State College. In 1975 Carl created and opened the Professional chef/ Food Service program at NCCC and welcomed a class of roughly 12 students. For nearly forty years Carl dedicated his time to the program and saw it continue to grow. In the late 1990's Carl led the faculty in the conversion of the professional chef A.O.S program into the existing Culinary Arts A.A.S degree foreseeing the need for students to be engaged in a well-rounded academic environment.

Carl donated countless hours to the Red Cross at all the blood drives and worked each year preparing Thanksgiving Day turkeys for the Niagara Falls Housing Authority so that many with needs could enjoy a warm holiday meal.

During his time off in the summer Carl enjoyed traveling aboard with his wife Carol and spending time with their daughter Christy currently living in South Carolina and working where else but in the hospitality industry. His insight and experience will be missed but never forgotten as he paved the way for many careers within the culinary field. In his honor a scholarship account has been set up at the NCCC credit union. For information please contact Mark Mistriner at 245-3003 or mistrine@niagaracc.suny.edu.

Thanks! to John Matwijkow, CCE for putting together the Northeast Regional Chef Education Forum last week. Thanks Also! to Mark Mistriner, CEC, AAC for providing the Niagara Falls Culinary Institute for the event and Scott Steiner, CCE, AAC. The entire staff and students are to be commended for their tireless efforts in putting together a truly outstanding event. Many Thanks! to the presenters and sponsors who made event possible.

Thanks! to Martin and the entire staff of the Martin Cooks for hosting our September Social Meeting. Everyone was treated to some very interesting food pairings and enjoyed the comfortable setting.

Welcome! to new members LaTonya M. Foster and Robin L. Stolinski

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
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Election 2015

The following people have been nominated for the open office positions for the start of the 2016 year.

Recording Secretary	Liz Rolan
Treasurer	Sarah Wells
Director-at-Large	Jane Cooke
Director-at-Large	Brett Brennan
Junior Board Member	Nick Geary
Associate Member	No 3rd position

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.

Help Wanted:

The Conference & Event Center Niagara Falls

Sous Chef is responsible for all areas of kitchen sanitation and for acting as an assistant to the Executive 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.

RESPONSIBILITIES:

- Supervise the overall cleanliness and sanitation of the kitchen
- Recruit, oversee, train and evaluate stewards
- Assist Chef with all aspects of production and execution
- Prepare food for service; chopping vegetables, butchering meat, preparing sauces etc.
- Chemical ordering
- Time management of the stewards in order to make cleanup a more efficient process
- Receiving; checking in all orders, rotating stock, putting order up
- Ensure that the food prep and production is being completed in accordance with the priorities for that day
- Assist Chef in completing monthly inventory
- Complete quarterly equipment inventory with Director of Food & Beverage
- Other duties as assigned by the Chef

SPECIAL CHARACTERISTICS AND KNOWLEDGE:

- Have a medium - high level of social contact and the ability to work closely with kitchen staff, sales staff and spend time alone cooking.
- Must be able to supervise, coach and train employees.
- Minimum of 5 years in similar position in an upscale banquet, hotel or convention/conference center setting with prior supervisory experience
- 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

Full job description available upon request.

Please send cover letter and resume to Jason Murgia, General Manager at: j.murgia@niagarafalls-cc.com

No phone calls please

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.



Professional



Amateur



Gingerbread Competition

December 4th-7th 2015



College



High School



Children's

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October 1, 2015

2015
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Director at Large

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Associate Board Member

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Monica Phillips
Student Board Member

Dear Friends,

The ACF of Greater Buffalo will be hosting its annual Gingerbread Competition the weekend of December 4th - 6th, at the Niagara Falls Culinary Institute (28 Old Falls Street, Niagara Falls, New York 14303). NFCI has graciously agreed to be our venue sponsor. The competition categories are as follows:

Professional Division
Amateur Division
College Student Division
High School Student Division
Children's Division

As the holidays approach, we at the ACF of Greater Buffalo are looking forward to this *Gingerbread Competition and Auction*. Cash prizes & ribbons will be awarded to the first - third place winners in each category. Any proceeds from the auction will be donated to **The Food Bank of Western New York supporting Cattaraugus, Chautauqua, Erie, and Niagara Counties**.

Activities will include a life size gingerbread house with Santa, cookie decorating for the kids, the beautiful gingerbread houses on display and a silent auction of the creations. Guests will have an opportunity to bid on houses. The winners of the house auctions will be notified Monday (7th) evening and the houses will be available for pick up after Tuesday (8th) between 9:30am – 5:30pm.

Also, the December ACF social meeting will be held at the Gingerbread Event on Monday December 7th from 6:00 – 8:30pm. In conjunction with the social meeting that evening, we will be organizing a small team “Mystery Basket” Gingerbread House Decorating Competition for Industry Professionals. Please contact Ssteiner@niagaracc.suny.edu for more details.

We look forward to your involvement with this event. Enclosed / attached you will find the competition guidelines and an entry form to complete and return to us. If you have any questions please don't hesitate to call Scott Steiner at 716-698-5909 or by email at ssteiner@niagaracc.suny.edu . We can't wait to see your spectacular creation!

Sincerely,

Scott Steiner CCE, AAC
Gingerbread Competition Chair

What Division do I Compete in???

Professional Contestant is any graduate of a Baking & Pastry Arts Program or a baker or pastry chef / cook who is working in the industry.

Amateur Contestant is any individual ages 14 and above who has no formal baking and pastry arts training and is not working in the industry at any level. (If an individual is currently enrolled in a baking and pastry or culinary arts program, they must enter in the student division: Not as an Amateur).

College Student Contestant is any individual currently enrolled in a baking & pastry or culinary arts program at the collegiate level.

High School Student Contestant is any student enrolled in a BOCES Culinary Arts or Baking and Pastry Arts program or any high school program involved with food production. Many of the local high schools offer elective classes in family and consumer science that deal with culinary arts. A student enrolled in this type of class must enter the high school division.

Child Contestant is any child ages 7-13 who enjoys building & decorating gingerbread. The winners of this category will not receive a cash prize, but a basket filled with pastry utensils & gadgets.



**American Culinary Federation
Greater Buffalo New York**



Official Rules

1. Entry Forms

- a. Fill out an Official Entry Form and return to the committee chair no later than Friday, November 27, 2015.

2. Attach a 3" x 5" card listing your name, address and phone number on the underside of each entry.

3. Creations must fit on a 20" circular or square display board. It is highly recommended that the display board be constructed out of at least 1/2 inch thick MDO (Medium Density Overlay). Height can be no more than 24."

4. Entries will be judged in five (5) categories:

- a. Professional Division
- b. Amateur Division
- c. College Division – (Up to 5 entries per school can be displayed for judging)
- d. High School Division – (Up to 5 entries per school can be displayed for judging)
- e. Children's Division – New This Year

5. All entries must be brought to The Niagara Falls Culinary Institute on Thursday, December 3, 2015 between 9:30 am and 5:30 pm.

6. Please note all parts of Gingerbread House must be edible. (No foil or paper wrapping on candy) Gingerbread Houses may be mechanically enhanced.

7. Final judging will consist of four categories:

- a. Use of Gingerbread & Color
- b. Originality/Creativity
- c. Adherence to Guidelines
- d. Detail in Decoration

8. Judges' decisions will be final

9. The Ribbons will be laid out on Friday before the Unveiling Cocktail Party.

High School Division	College Division	Professional Division	Amateur Division	Children's Division
1 st Place: \$100.00	1 st Place: \$100.00	1 st Place: \$200.00	1 st Place: \$150.00	1 st Place: Pastry Basket (lg)
2 nd Place: \$50.00	2 nd Place: \$50.00	2 nd Place: \$100.00	2 nd Place: \$100.00	2 nd Place: Pastry Basket (med)
3 rd Place: \$25.00	3 rd Place: \$25.00	3 rd Place: \$50.00	3 rd Place: \$50.00	3 rd Place: Pastry Basket (sm)
People's Choice	People's Choice	People's Choice	People's Choice	People's Choice

DISCLAIMERS

1. ACF will not be responsible for any damage that occurs to the structures.
2. Entry into the contest will be deemed consent for use of entries, names and photos of entrants in all media for advertising and/or promotion purposes.
3. Proceeds will benefit The Food Bank of Western New York supporting Cattaraugus, Chautauqua, Erie, and Niagara Counties.



2015 Gingerbread Competition Entry Form

Please **PRINT** Clearly

Entry Form Due No Later Than Friday, November 27, 2015

Division:

Children's

Professional

High School

Amateur

College

Business / School / Instructor Name *(for Amateur & Children's Division..... leave blank)*

Name:

Address:

City:

State:

Zip:

Phone:

Email:

I have read and understand and agree to all of the rules outlined in this packet:

Signature

Please mail, fax or scan & email to:

The Niagara Falls Culinary Institute

Attn: Scott Steiner CCE, AAC

28 Old Falls St.

Niagara Falls, NY 14303

Telephone: 716-698-5909 Fax: 716-210-2575 Email:

ssteiner@niagaracc.suny.edu

Schedule of Events

Thursday December 3, 2015
9:30am – 5:30pm

-House Drop-Off (Main Atrium @ NFCI)
-Private Judging to Take Place (6:00 – 7:00pm)

Friday December 4, 2015
6:00 – 9:00pm

-Unveiling Cocktail Party (Tickets Required)
-Silent Auction Opened (Bid on Houses)

Saturday December 5, 2015
1:00am – 8:00pm

-Open to the Public for Viewing
-Silent Auction is Open (Bid on Houses)
-Vote for People's Choice Awards

Sunday December 6, 2015
1:00 – 5:00pm

-Open to the Public for Viewing
-Silent Auction is Open (Bid on Houses)
-People's Choice Awards Announced

Monday December 7, 2015
6:00 – 8:30pm

-ACF Social Meeting (Reservations Required)
-Team (Mystery Basket) Gingerbread Decorating Competition for Industry Professionals
-Silent Auction Closed

Tuesday & Wednesday December 8 – 9, 2015

9:30am – 5:30pm

-Silent Auction Winner Notification & House Pick Up



Contact Information:

The Niagara Falls Culinary Institute

Attn: Scott Steiner CCE, AAC

28 Old Falls St.

Niagara Falls, NY 14303

Telephone: 716-698-5909

Fax: 716-210-2575

Email: ssteiner@niagaracc.suny.edu



Reservation / Ticket Information

Friday Night Unveiling Cocktail Party December 4, 2015

6:00- 9:00pm

Niagara Falls Culinary Institute

One complimentary ticket will be provided to each contestant entered in the gingerbread competition (*excluding the Children's category*). Additional tickets may be purchased for **\$20.00** at the door, but **reservations must be made in advance.**

To secure your additional tickets for the Unveiling Reception contact:

Scott Steiner CCE, AAC @

ssteiner@niagaracc.suny.edu or at 716-698-5909



Monday Night ACF Social Meeting @NFCI December 7, 2015

6:00 – 8:30pm

Niagara Falls Culinary Institute

Anyone may attend the ACF Social Meeting but **reservations are required** and there will be an admittance fee of **\$10.00.**

To Make Reservations for the ACF Social Meeting contact:

Scott Steiner CCE, AAC @

ssteiner@niagaracc.suny.edu or at 716-698-5909

ACF Gingerbread Event Sponsorship Levels:

Gingerbread Weekend Partnering Sponsorship (Grand Platinum) - \$1000.00

20 Tickets to the Cocktail Party

Logo & mention on all promotional event material and media advertisements

Two 24" x 36" Poster Board Signs displayed throughout the weekend event

Monitor Signage (exterior monitor)

Monitor Signage (all interior monitors)



Royal Icing Sponsorship (Gold) - \$500.00

10 tickets to the Cocktail Party

One 24" x 36" Poster Board Sign displayed throughout the weekend event

Monitor Signage (all interior monitors)



Candy Cane Sponsorship (Silver) - \$250.00

5 Tickets to the Cocktail Party

One 12" x 18" Poster Board Sign displayed throughout the weekend event

Monitor Signage (all interior monitors)



Gum Drop Sponsorship (Bronze) - \$100.00

2 Tickets to the Cocktail Party

Monitor Signage (all interior monitors)



To inquire about sponsorship contact:

Scott Steiner CCE, AAC @

ssteiner@niagaracc.suny.edu or at 716-698-5909

Concert / Choir Performance Opportunity

The Niagara Falls Culinary Institute

Saturday
12/5/15



Sunday
12/6/15

Gingerbread Village



Music for Gingerbread Weekend 2015



Niagara Falls Culinary Institute
28 Old Falls St.
Niagara Falls NY 14303



For more information Contact Scott Steiner
@ 716-698-5909 or ssteiner@niagaracc.suny.edu

Local School Choir Director Contacts:

David Curtis
*Niagara Wheatfield
Senior High*
Director of Choirs
dcurtis@nwcsd.org
215-3605

Michael Volpe
Starpoint High School
Instrumental Music Teacher
Room R-2
MVolpe@starpointcsd.org
625-7272 ext. 4202

ROBERT PACILLO
Lockport High School
Phone:
478-4450 ext. 5194
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James Burritt
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Saturday 12/5/15:		Sunday: 12/6/15	
1:00pm	School Band / Concert Choir	1:00pm	School Band / Concert Choir
1:30	Sign Up: _____	1:30	Sign Up: _____
2:00	School Name: _____	2:00	School Name: _____
2:30	Contact: _____	2:30	Contact: _____
3:00	Break Down /Set up	3:00	Break Down /Set up
3:30	School Band / Concert Choir	3:30	School Band / Concert Choir
4:00	Sign Up: _____	4:00	Sign Up: _____
4:30	School Name: _____	4:30	School Name: _____
5:00	Contact: _____	5:00	Contact: _____
5:30	Break Down /Set up		
6:00	School Band / Concert Choir		
6:30	Sign Up: _____		
7:00	School Name: _____		
7:30	Contact: _____		
8:00	Break Down		



ACF of Greater Buffalo Membership at a Glance - October 2015

Membership Type	Count	Percentage
Allied	1	0.70%
Student Culinarian:	41	27.50 %
Culinarian:	8	5.40 %
Junior Culinarian:	1	0.70 %
Associate:	8	5.40 %
Professional Culinarian:	72	48.30 %
Senior Professional Culinarian:	16	10.70 %
Culinary Enthusiast:	2	1.30 %
Total Membership Count:	149	

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Epicureans
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MONDAY, OCT 19TH • 6:00PM

\$15 CHARGE FOR FOOD
BEER & WINE CASH BAR

• Epicurean Deadline •
3rd Monday of the Month.