



Epicureans

December 2015

Upcoming Meetings & Events:



28 OLD FALLS STREET
NIAGARA FALLS, NY 14203
(716) 210-2525

MONDAY, DEC 7TH • 6:00 PM

\$5 CHARGE FOR FOOD;
ALL STUDENTS FREE

RSVP by: Sunday, December 6th

PLEASE MAKE RESERVATIONS AT
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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!

We all spend a lot of time observing how things are made; whether it's formally as in judging a competition or certification, following up with those who work for us, or just seeing something done a certain way for the first time. It's in our nature as chefs to be curious and to want to learn. This is why so many chefs become involved in education; as we strive to learn, we naturally want to teach.

So then, where do our ideas come from? We spend time reading books and magazines, taking classes and surfing the internet, but I think the best ideas come from asking questions and interacting with others. As we see new things, we are already thinking, "How can we make it better?" And from this there needs to be some sort of dialogue. This then leads us to the point of possibly looking for a mentor.

Mentors can be so important to the development of really great chefs. Some people are fortunate enough to have a formal relationship with a mentor, where it might be a relationship with an instructor or chef at work. If the relationship is formal as in the case of an internship, certain goals will be established. These will not only include food preparation and creativity, but might also include the financial aspects of the kitchen and managing people, along with other goals that could lead to certification. In this way, the entire relationship is very structured and gives the participant a clear and concise path to follow.

Many times an individual will not be fortunate enough to have a mentor with a structured approach to his or her development. In these cases, it is really up to the individual to know what they want to do and what they want to learn. In this age of workers not being at a job more than three years, it would be rare to work with one chef for ten or fifteen years as might have happened forty or fifty years ago. As the burden is on the individual to drive their own development, they will find it necessary to develop informal relationships with quasi-mentors, generally for shorter periods of time.

With individuals needing to drive their own development, ACF certification is more important than ever. The certification has outward appeal, but the process itself helps us grow so much more than anything we would learn in the average kitchen. It is much like what we would get from a good mentor.

Though going through certification can't replace the knowledge one could receive from a mentor, it certainly lends structure to anyone's development.

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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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Save the Date

Upcoming Events

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

HOLIDAY PARTY

JAN 10TH 2016
 SATURN CLUB
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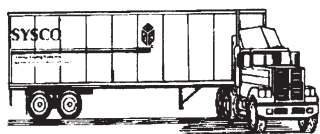
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ACF of Greater Buffalo Membership at a Glance – December 2015

Membership Type	Count	Percentage
Allied	1	0.60%
Student Culinarian:	42	24.30 %
Culinarian:	8	4.60 %
Junior Culinarian:	1	0.60 %
Associate:	7	4.00 %
Professional Culinarian:	96	55.50 %
Senior Professional Culinarian:	16	9.20 %
Culinary Enthusiast:	2	1.20 %
Total Membership Count:	173	



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people in the news

Thanks! The Chef & Child event at Becker Farms on October 27th was a huge success! Led by the Scott Steiner's ACF culinary team, 105 first graders from Charles A. Upson Elementary in Lockport toured Becker Farms during a day complete with apple picking, a petting zoo, a nutritional bagged lunch, and educational activities about exercise and healthy eating habits. The children's enthusiasm was evident throughout the day, and it was a rewarding experience for all involved. Special thanks to several volunteers from Niagara Falls Culinary Institute, including Nicholas Geary, Erin Holody, Zach Stepien and Jenn Walker, as well as ACF team members Marc Adams, Colin McKenzie, MaryEllen Ringler, and Sarah Wells. These volunteers were nice enough to help out with everything, including preparing the healthy lunches, setting up the event and supervising the activities. I was proud to be a part of this wonderful event and cannot thank the ACF enough for partaking in Chef & Child Day 2015 - Jane Cooke

Thank You! The Festival of Trees was held on November 21st and thanks to Chef John Burden's leadership and the volunteers, they were able to put together the appetizer event and it was a huge success. John would like to thank his old crew from NFCC for stepping up to plate to make it happen. The reception consisted of three amazing action stations, and a beautiful fruit, cheese and bread display. Though the event is supported by the ACF of Greater Buffalo, only three members were able to help. We enjoyed a 'cameo' appearance from Mike Sheehan who also pitched right in. Thank you again to my friends, the three students, and my family, Eric, Brian, Dan, Jason, Evan, Joe G., Joe R., Bev, Dinelle, Nick, my daughter Jennifer, and my wife Ann.

Chef John Burden, AAC CEC



Thanks to Brett Brennan, the entire staff and ownership of OSHUN for hosting our November Social Meeting. Everyone enjoyed a great array of food and there was good discussion during the meeting. Kevin Barron was the winner of the 50/50 Split which goes toward our Scholarship Fund.

Welcome! To new members Quen Au, Francis K. Baker, Joseph Belardi, Stefan C. Coker, Michael Golba, Kevin Hyla, Judith R. Mokhiber, Jason G. Morgan, Bryan M. Perry, Elizabeth Podgorny, Megan Roffle, Dana Roman, Donald A. Schmitter, Jean White and Oliver Wolf.

IMPRTANT NOTE! As previously announced, the Epicurean will no longer be printed and mailed out after the September edition. We will go to a digital format starting in October. 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

Help Wanted:

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.

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.



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