



Epicureans

February 2016

Upcoming Meetings & Events:

THE ATRIUM



CATERING & SPECIAL EVENTS

ONE ROBERT RICH WAY
BUFFALO, NY 14213

MONDAY, FEB 22ND • 6:00 PM

COST: NO CHARGE

RSVP by: Wednesday, February 17th

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!

The State of The Chapter is such, in this New Year, that we are poised for growth and success. As people often say, things never stay the same. And certainly this year will bring much change.

Our Annual Holiday Party, held January 10th, along with being a celebration of the past year, was also a celebration of the year to come. We welcomed our new board members and key appointments. Sarah Wells was sworn in as our new Treasurer, Elizabeth Rolon as our new Recording Secretary, Nicholas Geary as our new Junior Board Member, and Jane Cooke and Brett Brennan as our new Directors-At- Large.

In addition, John Burden, CEC, AAC will head up the Membership Committee, which will take input from our members and associated organizations to coordinate benefits and goodwill. As I have said before, the ACF of Greater Buffalo needs to be more things to more of its members. We may change the way we meet and inform. What if the meetings were streamed live on LiveStream online? We can create options, but we need to hear from the members as to what they want from the chapter. As we all find our schedules filled with professional, work and personal commitments, it becomes harder to stay involved, as much as we would like to. Often this is due to conflicting scheduled events. Having this committee working as a clearing house of events that are taking place in our community in the foodservice industry, will help our association schedule better and also keep our members better informed through the efforts of our Media Committee.

The Media Committee will be headed up by Brett Brennan. This committee will be able to collect information from the Membership Committee, the culinary and foodservice community, and from the membership. It can then funnel the information to the *Epicureans*, the website or any other social media. This past year, we identified the need to move away from the printed *Epicureans*. Just as we do that, it becomes clear that even websites and email are lagging as a means of communication, and that we may need to explore an *app* for the ACF of Greater Buffalo.

As we move ahead into the future, though I really feel we are already there, we will need to consider many of these things. Some of them will be implemented and some will be put to the membership. We can close our minds to the future and be left in the past. Or we can realize possibilities and the changes, and embrace the future.

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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.



Save the Date

Upcoming Events

BOARD MEETING

FEB 15TH 2016 ▪ 5:00PM
 UB CENTER FOR TOMORROW
 Board Room
 Flint Road Entrance

SOCIAL MEETING

FEB 22ND 2016 ▪ 6:00PM
 RICH PRODUCTS ATRIUM
 1 Robert Rich Way ▪ Buffalo, NY, 14213

BOARD MEETING

MAR 7TH 2016 ▪ 5:00PM
 ECC CITY
 121 Ellicott Street ▪ Buffalo, NY 14203

CFSA AWARDS DINNER

MAR 9TH 2016 ▪ 6:00PM
 BROOKFIELD COUNTRY CLUB
 5141 Shimmerville Road ▪ Clarence, NY 14031

SOCIAL MEETING

MAR 14TH 2016 ▪ 6:00PM
 SENECA NIAGARA CASINO
 310 4th Street ▪ Niagara Falls, NY 14303

BOARD MEETING

APRIL 4TH 2016 ▪ 5:00PM
 ECC CITY
 121 Ellicott Street ▪ Buffalo, NY 14203

TASTE OF CULINARY

APRIL 10TH 2016 ▪ 12:00PM
 ECC CITY
 121 Ellicott Street ▪ Buffalo, NY 14203

BOARD MEETING

MAY 16TH 2016 ▪ 5:00PM
 UB CENTER FOR TOMORROW
 Board Room
 Flint Road Entrance

SOCIAL MEETING

MAY 23RD 2016 ▪ 6:00PM
 T-MEADOW FARM
 3732 Ewings Road ▪ Lockport, NY 14094

GOLF OUTING

AUG 1ST 2016 ▪ 12:00PM
 SENECA HICKORY STICK GOLF COURSE
 4560 Creek Road ▪ Lewiston, NY 14092

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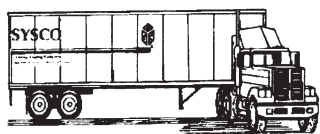
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ACF of Greater Buffalo Membership at a Glance – February 2016

Membership Type	Count	Percentage
Allied	1	0.60%
Student Culinarian:	43	24.70 %
Culinarian:	8	4.60 %
Junior Culinarian:	1	0.60 %
Associate:	7	4.00 %
Professional Culinarian:	97	55.70 %
Senior Professional Culinarian:	15	8.60 %
Culinary Enthusiast:	2	1.10 %
Total Membership Count:	174	



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people in the news

Thanks to the Saturn Club for hosting our Annual Holiday Party. Chef Mike Ferraro and the entire staff put together a truly nice event. The food was outstanding as many attendees commented. It was a great setting for celebration and the swearing in of the new board members. Thanks again to all.

Welcome! To new members Michael Conway, Nathan Cummings, and Michael Roberts.

Congratulations! Elizabeth Rolon for Student Member of the Year 2015, Smokinlicious for Associate Member of the Year 2015, The family of Carl Heintz for Educator Recognition 2015, and the family of Michael Sullivan for Professional Member of the Year 2015 President's Award.

IMPORTANT NOTE! Please be sure to update your personal information on the National ACF website. Many mailed items have come back undelivered and email announcements have delivery errors. Help us help you stay connected.

IMPORTANT NOTE! As previously announced, the Epicurean will no longer be printed and mailed out. We have gone to a digital format. For anyone concerned about access to a computer, we can still print a limited number of copies. Please contact:

Charlie Martin
716-359-5950

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 2016. Be sure to check your status to stay current.

Help Wanted:

We have another great executive chef opportunity we'd appreciate you sharing for the Boca Woods Country Club in Boca Raton, FL. Would you please notify your ACF chapter members about this opportunity? We have posted the position on ACF's national web site but, as before, wanted to reach out to chapters as well.

kopplinandkuebler.force.com/careers/ts2__JobDetails?jobId=a0xd0000003m7vAAAQ&tSource= provides information about the club, the position, and how to apply. Let us know if you would like a PDF version of the candidate position profile.

Boca Woods Country Club is a private club with 620 members and does \$2.1M+ in F&B volume with approximately 80% a la carte and 20% banquet business. Amenities include F&B, golf, tennis, fitness and aquatics.

We are looking for a dedicated culinary professional with a passion for creative food service and a focus on quality and consistency. The executive chef at Boca Woods Country Club inspires and mentors the culinary team, is an integral part of the management team, and enjoys communicating with members. Jewish club experience is preferred but not required. Candidates should have successful executive chef experience or sous chef experience at a larger club or hotel.

For more information about the club and the position, visit kopplinandkuebler.force.com/careers/ts2__JobDetails?jobId=a0xd0000003m7vAAAQ&tSource= and to apply for the position.

Salary is commensurate with experience and the position offers a great benefits package. As you may know, Kopplin & Kuebler specializes in executive placement in the private club and resort industry. We are a member of the ACF and a sponsor of Club & Resort Business' annual "Chef to Chef Conference."

www.cheftochefconference.com

As a reminder, Lisa Carroll will be speaking at ACF's ChefConnect: Atlanta on Tuesday, March 15, 2016 at 3:45 p.m. and we hope to see you there!

Karin Durkee | Consultant
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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.



VENDOR SHOWCASE

Friday, March 18, 2016
Buffalo Niagara Convention Center
11:15am - 2:45pm

***Over 130 Food Service/
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Tickets - \$25 (cash or check)
available day of event - at door



2016 CFSA Awards Dinner

Wednesday, March 9, 2016

*Brookfield Country Club
5141 Shimmerville Road
Clarence, New York*

6:00-7:00pm- Cocktails

Cash Bar (no credit cards accepted)

Passed Hors D'oeuvres

Cheese Display

7:00- Dinner

Caesar Salad

**Combo: Sliced Strip Loin w/Bordelaise Sauce &
Chicken Milanese w/Arugula & Balsamic Vinaigrette**

Mediterranean Orzo/Seasonal Vegetable

House-Made Chocolate Decadence

Coffee and Tea

Bottles of wine available for dinner – cash or checks only

Awards Presentation

Cost: \$45/person.

*Send RSVP to Neal Plazio by **Tuesday, March 1, 2016.***

nplazio@verizon.net