



Epicureans

March 2014

Upcoming Meetings & Events:

MARCH 24 • 4:30PM
Niagara Falls Culinary Institute

28 Old Falls Street
 Niagara Falls, NY 14303

4:30 – 5:30PM

Competition Practice Observation
 Book Signing – Kari Underly

5:00PM Hors'd oeuvres

6:30 PM

Demonstration on Beef
 Fabrication by Kari Underly

Cost: \$10 per person

Dress Code: Casual

RSVP by: **March 23rd**

Parking on 3rd floor ramp. Entrance
 into building on the third floor



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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ACF of Greater Buffalo PEP Rally at The TASTE OF CULINARY

ACF of Greater Buffalo will be presenting our 8th annual “Taste of Culinary” event April 6th! Wow! We are back at one of our favorite venues this year, ECC City Campus. It is always an awesome event and this year will be one to remember! Not only for the event, but we will be having a pep-rally for our members who will be competing at our Northeast Regional Conference (April 11-14th). A list of Competing teams & individual members are acknowledged in the “People-in-the-News” section of the newsletter.

Calvin College CCC, has been very busy with organizing this event and we have over 25 culinary displays and wineries attending so far. Tickets have been selling well and it looks like we will have over 400 people attending this event. It is promising to be a great turnout, please direct people to www.tasteofculinary.com for tickets. This is our 3rd TOC function at ECC City and it is a great size venue for this event. There will not be an April Social Meeting. The Taste of Culinary will constitute our meeting for the month.

The CFSEA Silver Medal Award Dinner was held at Westwood Country Club on Tuesday February 25th. Thanks to all our members for attending and celebrated John Burden’s, CEC, achievements with our organization and our industry.

Thank you to Chef Tab, his wife Cheryl and their staff for an awesome Social meeting in

February at their restaurant Winfield’s Pub. Everyone left full and wanting more food. That’s when you know they’ll be back. Great food and great time, Thanks.

Our next social meeting is at Niagara Falls Culinary Institute on Monday, March 24th at 4:30 pm. Yes the meeting is earlier than normal. The reason is that we have extra educational and entertaining items to observe that night. At 4:30 PM Chef Cathy Barron, CEPC, the Junior Hot-Food Team and Brett Brennan, CC, will be practicing for their competitions in the college’s theater and atrium. Our membership is welcome to arrive early and watch them practice and see their final presentations. We also will have a guest speaker that evening, Kari Underly, author of the book, The Art of Beef Cutting. She will be signing her book at the Barnes & Noble store in the school from 4:30 – 6 PM. An hors’d oeuvres reception will start at 5 PM in the atrium area before Kari Underly and Jean O’Toole (NYS Beef Council) showcase a presentation on Beef Production and Fabrication.

Our chapter teams and individuals will be about to compete at the Northeast Regional Conference in Providence, RI. next month. Please wish them well and thank them for representing our chapter. Hope to see you there!

John Matwijkow, CCE



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SAVE THE DATE!

ACF of Greater Buffalo's

Golf Outing

July 2014

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Appointed Positions

Certification Mark Wright, CEC/AAC
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H: 826-7054 W: 270-5256
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Certification Tab Daulton, CEC
H: 627-1224
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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 Meetings and Events:

MARCH 24TH 2014 @ 5:00 PM

Niagara Falls Culinary Institute
28 Old Falls Street
Niagara Falls, NY 14303

Special Guest Speaker Event
\$10.00 per person
Sponsored by NCCC Student Senate

4:30 – 5:30 PM

Competition Practice Observation

4:30 – 6:00 PM

Book Signing

5:00 – 6:30 PM

Reception

6:30 PM

Guest Speaker

7:30 PM

Meeting to follow

APRIL 6, 2014

Taste of Culinary @ ECC City Campus

APRIL 11-14, 2014

Northeast Regional Conference, Providence R.I.

MAY 3RD – 2014

Certification Exam ~ ECC North Campus starts at 7am

Mark Wright, CEC, AAC /VP of AAC /Certification Chair

To apply you need to sign up through the ACF National office:

by phone: 800-624-9458, Ext. 130 / or go to:

http://www.acfchefs.org/download/documents/certify/certification/practical_exam_candidate.pdf

Help Wanted:

Please contact John Matwijkow at 716-574-0209 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.

Vizcarra Vineyards at Becker Farms

3760 Quaker Rd. - Gasport, NY 14067

Looking for prep cook / cook position

Minimum 2 years experience

Email resume & references to:

Amanda@BeckerFarms.com

Joe's New Entertainment Venue (Native American Center)

Third & Old Falls St. – Niagara Falls, NY

Banquet Sous Chef Needed

Culinary education and background needed

Contact: Jason Meinhart (716) 445-7263

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Thank you to Chef Tab Daulton, wife Cheryl, and the Winfield's Pub staff for a wonderful Dinner at our February social meeting. Everyone left the restaurant that evening very full and very happy to have a new restaurant in our area.

Thank you to the Cheese Factory for the cheese donations for our February social meeting at the Winfield's Pub.

Condolences to our friend and Colleague, Tab Daulton and his family on the passing of his mother. Tab, Our thoughts and prayers go out to you and your family.

Best Wishes to our Knowledge Bowl Team on their up-coming competition at the Northeast Regional Conference in Providence, RI April 11th- 14. Jackie Bamrick, CEC, will be coaching the team this year. The team will be representing our chapter and ECC City Campus. The members are: Jessica Walters (captain), Tina Borden, Marina Stapleton, Steven Wills and Ryan Covelli. Thank you for dedicating your time team.

Congratulations and Best Wishes to our following members who have been nominated to compete at the 2014 Northeast Regional Conference in Providence, Rhode Island. Cathy Barron, CEPC, will be our chapter representative for the Pastry Chef of the Year Competition. Scott Green, CEC, will be our chapter representative for the Chef of the Year; and Brett Brennan, CC, will be competing to be on the National Junior Culinary Olympic Team

Congratulations to John Burden, CEC, on receiving this year's ACF of Greater Buffalo's Silver Medal Award given out by CFSA. Chef Burden has been very deserving of this honor for many years. The CFSA dinner honoring John Burden and other foodservice professionals was February 25, 2014 at Westwood Country Club. Our Chapter members showed up in a large amount to recognize Chef Burden's dedication to our chapter. Chef Burden, Thank you very much for your assistance to our chapter.

Thank you to Carl Heinz & Mark Mistriner along with the students they brought to the Niagara Career & Technical Education Center in Sanborn. They all did a great job in judging this year's Skills USA Contests that we had in the Culinary Arts and Commercial Baking Field. We appreciate their time, comments, and efforts in helping our soon to be high school graduates understand the needs and standards that they will face in our foodservice industry. Sincerely, Bob Ihle, CCE



Best Wishes to our ACF of Greater Buffalo, NY - Junior Hot Food Culinary Team on their quest to win the Northeast Regional Competition in Providence R.I. April 11 – 14th. Coach Scott Steiner, CCE, AAC. & team members consisting of: Team Captain-William Petersen (chicken entree), Taran Arcara (Classical fish course), Marie-Josée Beaupre (salad course), Nicole Barnes (dessert course), John Pope (alternate); The team is about to endeavor a long weekend during the regional conference. They will be designing a cold-food presentation and the next day present their skills phase, followed by a hot-food

phase of the competition. Our chapter is very excited and hoping that the team will be showcasing their hard work that they have demonstrated the past six months... Thank you for dedicating your time team.

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.

ACF of Greater Buffalo 2014 Meeting Schedule

JANUARY	Holiday Party 1/12/2014	Board Meeting 1/6/2014
FEBRUARY	Social Meeting 2/10/2014	Board Meeting 2/17/2014
MARCH	Social Meeting 3/24/2014	Board Meeting 3/24/2014
APRIL	Taste of Culinary 4/6/2014	Board Meeting 4/28/2014
MAY	Social Meeting 5/12/2014	Board Meeting 5/27/2014
JUNE	Social Meeting TBA	Board Meeting 6/16/2014
JULY	Golf Outing 7/28/2014	Board Meeting 7/14/2014
AUGUST	Social Meeting None	Board Meeting 8/25/2014
SEPTEMBER	Social Meeting 9/8/2014	Board Meeting 9/22/2014
OCTOBER	Social Meeting 10/20/2014	Board Meeting TBA
NOVEMBER	Social Meeting 11/17/2014	Board Meeting TBA
DECEMBER	Social Meeting 12/8/2014	Board Meeting TBA

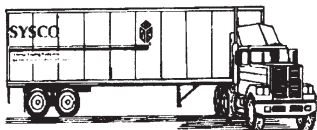


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One-Day ServSafe Seminar & ServSafe Certification Exam Session

Session Date: March 19 & 26, 2014, April 9 & 16, 2014

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: 8:30am - 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: \$75.00 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

ACF of Greater Buffalo

**NEW MEMBERS
WHO NEED TO BE
SWORN IN**

at the March 24th Social meeting:

Please be aware that if you are a new member and have not been sworn in at one of our social meetings, please bring it to the attention of a board member. We will then schedule a swear-in at an up-coming ACF of Greater Buffalo social meeting. We have many new members that need to be sworn in at our March Social meeting. If you are a new member needing to be sworn in, please be present at the March 24th Social meeting.

ACF of Greater Buffalo
Membership at a Glance - March 2014

Membership Type	Count	Percentage
Student Culinarian:	61	33.00 %
Culinarian:	16	8.60 %
Associate:	14	7.60 %
Professional Culinarian:	78	42.20 %
Senior Professional Culinarian:	15	8.10 %
Culinary Enthusiast:	1	.50 %
Total Membership Count:	185	

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ACF of Greater Buffalo

TASTE OF CULINARY

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• **SOCIAL MEETING** •

March 24 • 4:30PM

Niagara Falls Culinary Institute
28 Old Falls Street
Niagara Falls, NY 14303

Competition Practice @ 4:30 PM
Guest Speaker Book Signing @ 4:30 PM
Meeting Reception @ 5:00 PM
Guest Speaker Presentation @ 6:30 PM
Cost: \$10.00 per person

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



ACF of Greater Buffalo

Social Meeting

March 24, 2014 at The Niagara Falls
Culinary Institute