



Epicureans

April / May 2014

Upcoming Meetings & Events:



MAY 12 • 6:00PM

Osteria 166

170 Franklin Street
Buffalo, NY 14202

*Meeting on the 2nd floor
Banquet Room*

6:00PM Hors d'oeuvre Stations
CASH BAR

7:00PM Meeting

Cost: \$15 per person

Dress Code: Casual

RSVP by: **May 10th**

*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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Congratulations ACF of Greater Buffalo Northeast Region Chapter of the Year

Our ACF of Greater Buffalo Chapter was represented well at the Northeast Regional Conference (Providence, RI. April 11-14) with all our competitors and attendees. Then, on Saturday April 12th, 2014 during the General Session our Chapter was recognized for all the hard work we have been doing for years; we received the Northeast Region's "Chapter of the Year" Award! WOW! Thanks to all our members and business partners for supporting our chapter, culinary schools & community.

Please join me in thanking our Chapter Competitors at the conference: Coach Scott Steiner CCE, AAC, and the Hot-Food Junior Team - William Petersen, Taran Arcara, Marie-Josée Beaupre, Nicole Barnes and John Pope; Coach Jackie Bamrick CEC, and the Knowledge Bowl Team - Jessica Walters, Tina Borden, Marina Stapleton, Steven Wills and Ryan Covelli; Pastry Chef of the Year - Cathy Barron CEPC; Chef of the Year – Scott Green CEC; and Brett Brennan CC, for trying out for the Junior Olympic Team. These individuals have dedicated many hours and sacrificed a lot of personal and family time to further their skills and represent our chapter; Thank You Very Much Everyone!

One of the main criteria's to obtain Chapter of the Year is when members compete and get involved. Our chapter has progressed because of our members contributions...

Thank you to Niagara Falls Culinary Institute for hosting our March social meeting. Special thanks to: John Matwijkow CCE, for organizing the educational session for the evening; food stations prepared by Calvin College CEC, & culinary students; pastry displays prepared by Cathy Barron CEPC, Kara Weber & pastry students; Scott Steiner CCE, and the Junior Hot-Food team for the Cold-Platter demonstration; Cathy Barron for her demonstration of her Pastry Competition; NCCC Student Senate for supplying funds to have Kari Underly attend and demonstrate a beef fabrication and Jean O'Toole for her beef presentation. Thanks to the entire NFCI faculty, staff and students who did an awesome job during the evening keeping things organized. Our next social meeting is at Osteria 166 on Monday, May 12th at 6:00 pm.

Our 8th annual "Taste of Culinary" event April 6th at ECC City Campus was again a huge turnout and a great event as always. Thanks to the host site and their coordinator Jackie Bamrick, CEC faculty and students for the tremendous assistance with all the organizing of the facility. Special thank to Chairperson, Calvin College CEC, Jim Carlo, John Davidson, CEC and the entire Taste of Culinary event team for contributing their time and effort for the event. Listings of contributors to the TOC are recognized inside the newsletter. Thanks so much!

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SAVE THE DATE!

ACF of Greater Buffalo's

Golf Outing

August 11, 2014

Niagara Falls Country Club

Chef OF THE Year

Mark Mistriner, CEC, AAC

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Social Chairperson Phyllis Venezia
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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

OSTERIA 166
MAY 12TH 2014 | 6:00 PM
 170 Franklin Street 2nd Floor Banquet Room
 Buffalo, NY 14202
 \$15 per person Hors d'oeuvre Stations & Cash Bar

CERTIFICATION EXAM

MAY 3RD 2014 | 6:00 PM

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

ACF OF GREATER BUFFALO GOLF OUTING NIAGARA FALLS COUNTRY CLUB

AUGUST 11TH, 2014

Come Enjoy a Great Event!

Sign-Up Information & PayPal @ www.acfofbuffalo.net

\$125 per person

Annual Golf Outing at the Niagara Falls Country Club.
 All the sign-up sheets will be in the June newsletter
 and posted on the www.acfofbuffalo.net website...
 Hope to see you there!

Cornelia "Connie" Walmsley Memories

by Rebecca L. Formwalt M.S.Ed., CAS ED, CSC, CCE, AAC

Cornelia E. "Connie" Walmsley of Lewiston passed unexpectedly and peacefully on Tuesday, March 25, 2014. Connie was born on November 19, 1929 in Chicago, IL receiving her B.S. in Education from National College of Education and an M.S. in Education from Buffalo State College in 1971. She committed her life to education, teaching at many various schools around the country. Her many passions included her family, gardening, traveling the world, and most importantly, cooking and entertaining. Connie was especially proud of her involvement with the Lewiston Public Library, College Club of Niagara Falls, Albright Knox Gallery, and The Tatler. She was the first local female inductee into the American Academy of Chefs, and twice the proud recipient of the ACF President's Medallion, and was famous for her parties.

She is a member of the American Culinary Federation (past President and Secretary of local Chapter), the International Association of Culinary Professionals and the Chaine des Rotisseurs (Chef Rotisseur, Vice Conseiller Culinaire Hon.). On September 30, 2009, Cornelia E. Walmsley, a Private Consultant, was recognized by Cambridge Who's Who for demonstrating dedication, leadership and excellence in culinary consulting. As a private consultant, Chef Walmsley was responsible for advising people on cooking classes, helping individuals plan menus for catering events, teaching cooking classes including demos for chefs in various kitchens on cooking topics and assembling menus for people who require special diets. She had taken cooking classes all over the world including Italy, France, Germany and England. She attributed her success to her passion for her profession.

On MARCH 22, 2013, she was one of four chefs that received the President's Medallion from the American Culinary Federation (ACF) at the 2013 ACF Northeast Regional Conference, held at Turning Stone Resort Casino, Verona, N.Y... The ACF President's Medallions are a token of appreciation, to honor those who contribute significantly to the culinary profession. The ACF National President Michael Ty, CEC®, AAC®, and ACF Northeast Region Vice President William Tillinghast, CEC®, AAC®, MBA, presented ACF President's Medallions to members like Cornelia "Connie" Walmsley, CCE®, AAC®, retired who exemplified culinary excellence and leadership, and have contributed their knowledge, skills and expertise to the advancement of the culinary profession.

Connie has been a dear friend, mentor, and confidant of mine for almost 30 years. I grew up and matured under the watchful eye of my ACF family by my side and yes Connie was always there. When Connie felt strongly or cared deeply for an issue or person, she made her thoughts heard. She was a lady of conviction, principle, and loyalty. I do not know anyone including myself who agreed with her all the time, you almost hated to say she was right. I will miss her wittiness, guidance, the occasional kick in the keaster,...my friend!

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Sympathy and Prayers go out to “Connie” Wahmsley’s Family from our members of the ACF of Greater Buffalo Chapter. On March 25 Connie Walmsley, CEC, AAC passed away unexpectedly. Connie was an ACF member for many years and has been President of our Chapter and a member of our board of directors also. Our condolences, thoughts and prayers go out to her family. Please read the supplementary commentary; “Cornelia “Connie” Walmsley Memories” by Rebecca L. Formwalt M.S.Ed., CAS ED, CSC, CCE, AAC (page 3)

Thank you to the Niagara Falls Culinary Institute for Hosting our March Social meeting. Special thanks to: John Matwijkow CCE, for organizing the educational session for the evening; food items prepared by Calvin College CEC, & culinary students; pastry items prepared by Cathy Barron CEPC, Kara Weber & pastry students; Scott Steiner, CCE and the Junior Hot-Food team for the Cold-Platter demonstration; Cathy Barron for her demonstration of her Pastry Competition; NCCC Student Senate for supplying funds to have Kari Underlie come and demonstrate Beef Cutting and Jean O’Toole for her Beef Presentation. Thanks to the entire NFCl faculty, staff and students who did an awesome job during the evening keeping things organized.

Thank you to Taste of Culinary Committee for another successful event. Our appreciation goes out to our event Chairperson Calvin College, CEC; ECC City Campus Event Coordinator Jackie Bamrick, CEC & ECC city students; Jim Carlo & NFCl students; John Davidson, CEC and the ACF board of directors and everyone who assisted with this event. Thank you all for your time and hard work.

Thank you to All of our Schools/students, Restaurants/Clubs/employees, Food outlets and Purveyors for making the Taste of Culinary one of the Best Food events of the Year!

Congratulations to this year’s winners of the Taste of Culinary’s Best Table/Food Competition . . . In the Scholastic category for the third year in a row, was Genesee Valley BOCES under the supervision of Chef instructor Nathan Koscielski. The students served; Guinea hen confit, parisienne gnocchi, roasted red and yellow pepper coulis & pignoli gremolata.

For the Professional category the winner was OSTERIA 166 under the leadership of Executive Chef Jeff Cooke. OSTERIA’s special dish was Braised pork cheek, roasted pepper agnolodce, creamy taleggio polenta, pickled pear & radish salad . . . Nice work teams!

Special Thanks goes out to our Judges for this year’s Food-Station competition at our Taste of Culinary Event; Cy Alessi - (ARTVOICE) & Monte Stern, Helen & Andy Cappaciano - (Chaîne des Rôtisseurs)

Thank you & Congratulations to our - Junior Hot Food Culinary Team (Bronze Medalist) on their endeavor at the Northeast Regional Competition in Providence RI. Coach Scott Steiner, CCE, AAC & team members consisted of (NFCl students & alumni): Team Captain-William Petersen (chicken entree), Taran Arcara (Classical fish course), Marie-Josée Beupre (salad course), Nicole Barnes (dessert course) and John Pope (alternate) ventured a long weekend during the regional conference. They designed an awesome cold-food presentation on Saturday (April 12th) and the next day presented their skills phase, followed by a hot-food phase of the competition. Our chapter is very proud that the team exemplified their hard work that they practiced the past six months. . . Thank you all for dedicating your time and commitment.

Thank you & Congratulations to our Knowledge Bowl Team (3rd Place) at the Northeast Regional Conference in Providence, RI. Jackie Bamrick, CEC coached the team this year. The team consisted of (ECC students & alumni): Jessica Walters, CC (captain), Tina Borden, CC Marina Stapleton, CC Steven Wills and Ryan Covelli. Our chapter is very proud that the team exemplified their hard work that they practiced the past six months. . . Thank you all for dedicating your time and dedication.

Thank You to our following members who competed at the 2014 Northeast Regional Conference in Providence, Rhode Island. Cathy Barron, CEPC (Bronze Medalist) represented our chapter for the Pastry Chef of the Year Competition. Scott Green, CEC (Bronze Medalist) represented our chapter for the Chef of the Year; and Brett Brennen, CC (Bronze Medalist) competed to be on the National Junior Culinary Olympic Team. These individuals found time to research and practiced their ideas, dishes and presentations during their busy day to day schedules. . . Please Join in with our chapter and Thank all of our competitors that participated at this year’s ACF Northeast Regional Conference. . . Great Work Everyone!

Congratulations to the following members on their certifications: Calvin H. College, CEC; Kyle Richard Halstrom, CSC; Neal F. Plazio, CEC; Robert F. Smith, CSC; Marina R. Stapleton, CC; Jessica L. Walters, CC and Seth D.T. Williams, CEC

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.

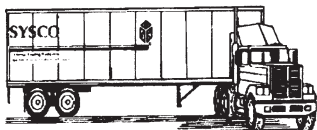


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ACF of Greater Buffalo 2014 Meeting Schedule

| | | |
|-----------|------------------------------|----------------------------|
| 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 |

THANK YOU to our Student Hot Food Team

After a long and exhausting seven months of training, the ACF of Greater Buffalo/ Niagara Falls Culinary Institute Student Hot Food Team competed at Johnson & Wales University in the ACF Regional Competition. There were six teams who competed for the right to compete at the National Convention in Kansas City this July. Our Team is composed of Team Captain -Will Petersen, Alternate - John Pope, Pastry - Nicole Barnes, Salad - Marie Josee Bueapre, Fish - Taran Acara & Equipment Manager - Peter Boylan. The team not only had to compete in hot food, but in a cold platter display as well. The team did a great job and overcame some obstacles that stood in their way. After it is all said and done, they came in fourth place and received a bronze medal. I am beyond proud of their accomplishment. Regardless of the outcome these individuals are all first place winners in my book. They have drive, passion, work ethic and most importantly a great foundation of basic skills. These characteristics are what it takes to be a true chef. Congratulations Team! I would also like to thank the ACF of Greater Buffalo, the Niagara Falls Culinary Institute, New Chef Fashion, Boulevard Produce, Canada Cutlery, and The American Academy of Chefs, all of your support and contributions have made this experience possible.

Until next season,
Scott Steiner CCE, AAC
Team Coach



A Whirlwind of Excitement in Providence

This year the Baron H. Galand's knowledge bowl team consisted of five students from Erie Community College: Tina Borden (City alumni), Marina Stapleton, CC (City alumni), Ryan Covelli (North), Steve Wills (North), and I, Jessica Walters, CC (City alumni & team captain). Coaching this year was Chef Jacqueline Bamrick, CEC. Learning from last year we took on a whole new approach to our study methods as well as utilizing what worked well for us last year. Meeting weekly, we got down to business armed with a cavalcade of flash cards, countless "Jeopardy" like boards that we posted on the walls of my home, books galore, laptops, buzzers, and even incorporated weekly quizzes, or homework assignments if you were unable to attend. From brunches to dinners at Coach Jackie's house we were very serious about our studies.

As some of us already know, the ACF Northeastern Regional is truly an amazing event. From the classes, to the demos, festivities, and competitions, it's a thrilling feeling to oneself to experience but also to see a first time attendees "ah-ha!" moment. Always exhilarating, this year's knowledge bowl did not disappoint. Questions were tougher than ever, and so were the competitors. In our first round, we went up against Holyoke Community College(Mass), whom we fondly recognize as our unofficial sister school. Ironically the round ended up in a tie breaker in which we prevailed. Each round was once again an emotional roller coaster to see how far we could go. We made it through three more rounds before being eliminated once again to commendable Hocking College (Ohio). Out of 8 extremely talented teams ECC came in 3rd place. Despite missing medaling by a mere 10 points, I couldn't be more proud of my team and feel blessed to be part of such wonderful journey. Although next year I will not be able to compete, I hope to be able to help our team in a coaching capacity.

It was a privilege, and honor to represent our school and most importantly our Greater Buffalo Chapter at the 2014 ACF Northeastern Regional. Having the support of our fellow chapter members at home and sitting right behind us truly meant the world to us. Through all the hard work and dedication, we thank you for giving us this amazing opportunity!

We also would like to take the time to congratulate our chapter for winning the Northeastern Region of the Year and our fellow members on their amazing competition feats : NFCI's Hot Foods team, Brett Brennan, CC, Chef Cathy Barron CEPC, and Chef Scott Green CEC. It was truly stunning to see everyone perform their skills & professionalism with such drive and tenacity.

Jessica Walters, CC

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The 8th Annual Taste of Culinary

April 6, 2014

THANK YOU TO ALL OF OUR SPONSORS & VOLUNTEERS

Thank you to all the students, educators, industry professionals, friends and family who volunteered their time to make this event possible.

Event Chair: Calvin College, CEC

Host Site Coordinator: Jacqueline Bamrick, CEC ECC City Campus

Menu

Alfred State

Pork Tenderloin Milanese, Vegetable Risotto, Petit Fours, Candies

10 Upper College Drive | Alfred



Buffalo Convention Center

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153 Franklin Street | Buffalo



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ECC City & North

Thai Crab Cakes, Lemongrass Mayonnaise, Asian Slaw

City- 121 Ellicott Street | Buffalo

Genesee Valley BOCES (1st Place)

Guinea Hen Confit, Parisienne Gnocchi, Roasted Red & Yellow Pepper Coulis, Pignoli Gremolata, 1 Inch Punch (Black Current Juice, Pineapple Juice, Coconut Milk, Fresh Mint)

814 Elmwood Avenue | Buffalo



Gigi's Cucina Povera

Arancini: Saffron Risotto, Fresh Mozzarella, Pomodoro & Pesto Sauces

257 East Ferry Street | Buffalo

Gin Mill Restaurant

Beef Cheek Pierodi with Wild Mushrooms, Horseradish Crème Fraiche

5477 Niagara Street Exd. | Buffalo



Niagara Falls Conference Center

Assorted Poutiness-Lobster,

Duck Confit, Spiced Lentil

101 Old Falls Street | Niagara Falls



Niagara Falls Culinary Institute

Cajun Creole Braised Chicken Leg, Chorizo Bone, Rock Shrimp Jambalaya, Pepper Coulis & Cilantro, Roasted Corn Gelee, Wilted Baby Kale, Hot Bacon Dressing, Cheesy Corn Bread Crunch, Tomato Compote

28 Old Falls Street | Niagara Falls

Orleans-Niagara BOCES

Gluten-Free Desserts: Orange Chocolate Truffles, Chocolate Mouse Cups, Chocolate Flourless Cake, Chocolate Walnut Turtles

168 Chestnut Street | Lockport



Osteria 166 (1st Place)

Braised Pork Cheek, Roasted Pepper Agnolodce, Creamy Taleggio Polenta, Pickled Pear & Radish Salad

166 Franklin Street | Buffalo



Pettibones

Pulled Pork Sliders, Polynesian Slaw

275 Washington Street | Buffalo



Savor Restaurant

Rabbit Confit & Sausage, English Muffin Rice Cake,

Soft Poached Egg, Carrot Hollandaise

28 Old Falls Street | Niagara Falls



The Archer

Lobster Bisque, Moroccan Chick Pea Salad

268 Main Street | Buffalo

Beverages

McCullagh Coffee

Coffee Tastings

245 Swan Street | Buffalo



Merritt Estate Winery

Wine Tastings

2264 King Road | Forestville

Long Cliff Winery

Wine Tastings

3617 Lower Mountain Road | Sanborn



Midnight Run Wine Cellars

Wine Tastings

3301 Braley Road | Ransomville

Niagara Falls Culinary Institute

Ice Carvings

Vizcarra Vineyards

Wine & Beer Tastings

3724 Quaker Road | Gasport



Woodbury Vineyards

Wine Tastings

3215 South Roberts Road | Fredonia

Special Thanks

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Leonard Oaks | Maplevale Farms | McCullagh Coffee | Osteria 166 | Rich Products | Sysco | CURTZE Foodservice | US Foods | Riverstone Grill

One-Day ServSafe Seminar & ServSafe Certification Exam Session

- Session Date:** May 21 & 28, 2014, June 11 & 18, 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 May 12th 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 May 12th Social meeting.

ACF of Greater Buffalo Membership at a Glance – April 2014

| Membership Type | Count | Percentage |
|---------------------------------|------------|------------|
| Student Culinarian: | 69 | 34.80 % |
| Culinarian: | 16 | 8.10 % |
| Associate: | 13 | 6.60 % |
| Professional Culinarian: | 81 | 40.00 % |
| Senior Professional Culinarian: | 15 | 7.60 % |
| Culinary Enthusiast: | 4 | 2.00 % |
| Total Membership Count: | 198 | |

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Epicureans
ACF of Greater Buffalo
PO Box 61
Buffalo, NY 14207-0061

• **SOCIAL MEETING** •

May 12 • 6:00PM

Osteria 166

170 Franklin Street | Buffalo, NY 14202

Meeting on the 2nd floor

Horsd'oeuvre Stations

CASH BAR

Cost: \$15 per person

Dress Code: Casual

RSVP by: May 10th

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



ACF of Greater Buffalo

Social Meeting

May 12, 2014 at Osteria 166