



Epicureans

September 2014

Upcoming Meetings & Events:



TEMPLETON LANDING

2 TEMPLETON TERRACE
BUFFALO, NY 14202
(NEAR ERIE BASIN MARINA)

SEPTEMBER 8 • 6:00PM
ON THE PATIO

Cost: \$15 per person
CASH BAR

Dress Code: Casual

RSVP by: September 4th

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 – Season Starts Fall/2014 - Spring/2015

The 2014 Annual ACF Golf Outing was a great time as always. Thank you to all of our sponsors, donations and to everyone who assisted with this year's golf outing event (listings inside the newsletter). A special thank you goes out to Executive Chef Paul Lauricella, and the entire management & staff of the Niagara Falls Country Club for an excellent job hosting our golf outing and dinner.

A huge Thank You to Maplevale Farms/Charlie Martin, and Creekstone Farms/Neil Smith for donating the fantastic 12 oz. Strip Steaks that we had for dinner!

Our next social meeting will be at Templeton Landing on Monday, September 8th @ 6 pm. John Davidson CEC is offering a reception with an hors d'oeuvre station and cash bar. If you are a new member, please plan on attending to be sworn in.

One of our main agenda items for the September social meeting will be taking nominations for the 2015 open board positions. Positions up for election are: President, Vice-President, Director at Large, Sergeant at Arms, Associate Member, and Corresponding Secretary. If you are interested with being part of the ACF of Greater Buffalo's chapter Board of Directors, please have a member present at the next social meeting to nominate you for one of the open positions.

Our fall season is starting to gear up and it is a great opportunity for members to get involved with community service and network with our peers. We will be having our Chef & Child/nutrition event in October. The Festival of Trees will be November 22 at The Hyatt Regency Buffalo. We will be taking care of the hors d'oeuvres reception. If you are interested in helping, please contact the person chairing the event/s.

Gingerbread Season is right around the corner. Scott Steiner is organizing the competition requirements and we will have the information in the next Epicurean. The December meeting will be at Niagara Falls Culinary Institute, where you can see the gingerbread creations and have the opportunity to bid on them also.

At our August Board Meeting we made a decision to have our membership vote on whether or not to continue to still print and mail out the Epicurean newsletter or e-mail out the newsletter entirely and upload it to the web-page only. This vote will be taken within the election ballots that are sent out at the end of October. Please be aware that your preference/vote matters and of course, the majority will win the decision. If you have concerns about this decision, Please bring your observations to our next social meetings for discussion.

Hope to see you at the next meeting.

John Matwijkow, CCE



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C: 716-604-8881
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Directors-at-Large

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Junior Board

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Appointed Positions

Certification Mark Wright, CEC/AAC
Erie Community College - North
H: 826-7054 W: 270-5256
E: Cheftvcc@aol.com

Certification Tab Daulton, CEC
H: 627-1224
E: Tabdaulton@aol.com

Historian Paul Cannamela, CCE, AAC
Erie Community College - City
H: 716-580-3111
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Education Chairperson Monte Dolce
C: 716-604-8881

Social Chairperson Phyllis Venezia
H: 716-699-2223
E: louv1923@hughes.net

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.



American Culinary Federation
Greater Buffalo New York

Save the Date

Upcoming Events

FIRST MEETING OF THE SEASON
SEPTEMBER 8TH, 2014

TEMPLETON LANDING – BUFFALO WATERFRONT

Dress Code: Casual Attire

Come Enjoy a Great Evening!

CERTIFICATION EXAM
SATURDAY OCTOBER 11TH, 2014
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:

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

SOCIAL MEETING
SEPTEMBER 8TH 2014

Board of Directors Election Nominations...

Positions up for nomination: President; Vice President; Sergeant-at-Arms;

Corresponding Secretary; Director at Large & Associate Director

LETTER TO COMPETE APPLICATIONS ARE DUE
SEPTEMBER 30TH 2014

If you are interested in competing for the following Regional Competitions, please have applications in to the national office by Sept. 30th 2014...

Chef and Pastry Chef of the Year; Student Chef of the Year & Chef Educator of the Year

SOCIAL MEETING
OCTOBER 20TH 2014

BUFFALO HOTEL SUPPLY – NEW TEST KITCHEN

FESTIVAL OF TREES
NOVEMBER 22, 2014
HYATT REGENCY BUFFALO

NIAGARA FALLS CULINARY INSTITUTE
DECEMBER 5-8, 2014

Annual Gingerbread Competition: Sign-up Applications will be in the October newsletter and posted on the www.acfofbuffalo.net website...Hope to see you there!

REGIONAL COMPETITIONS
JANUARY 17 & 18 - 2015
ECC NORTH CAMPUS

REGIONAL CONFERENCE
FEBRUARY 15-17, 2015
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Sympathy and Prayers go out to Alex Papafagos's Family from our members of the ACF of Greater Buffalo Chapter. During the summer Alex Papafagos, CCE, passed away. Alex was an ACF member for many years and has held Board positions for our Chapter. Our condolences, thoughts and prayers go out to his family. Please read the newsletter supplementary commentary;

"Remembering Alex Papafagos" Courtesy of Mark Wright, CEC, AAC and Paul Cannamela, CCE, AAC

Thank you to Niagara Falls Country Club Management and Staff for hosting our 11th annual Golf Outing Event.

Thank you to Brett Brennan CC and Alex Dispenca CC for representing our chapter at the National Convention in competing for the USA Junior Culinary Olympic Team. Both of our junior members demonstrated professionalism and dedication towards our industry and their culinary careers.

Congratulations to the following members on their certifications:

Alexander W. Dispenca, CC; Anthony Kuzmierczak, CEC; Joy M. Letson, CC

Congratulations to all our Student Culinarian Graduates Erie Community College ~ North & City Campus, Niagara Falls Culinary Institute

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.

REMEMBERING ALEX PAPAFAGOS, CCE

The members of the ACF of Greater Buffalo would like to remember and send our sincere condolences to the family of Alex Papafagos who passed away this summer. Alex was a long time member of the ACF of Greater Buffalo; in fact he was a member when we were called the Professional Chefs Association of Western New York (PCA for short). Alex was a restaurateur, chef and culinary instructor. Many students who attended the Harkness Center remember Alex as thoughtful, well informed and an extremely talented educator. Some of his former students who are now accomplished chefs in the area, not only speak of Alex's soft approach to the business, but his quick wit and sense of humor. We all know we need that in the kitchen.

Alex served the ACF in many capacities, he first served as secretary just when the ACF was incorporating, computerizing and changing our chapter's name. After serving as Secretary, he was elected Vice President when Paul Cannemela was serving as Chapter President. During that time our longtime Treasurer Marco Barry took ill and Alex filled in for Marco as acting Treasurer. Alex served the board in other capacities; he volunteered for our annual Pumpkin Carving, annual Picnic and many other events. He was also very involved in the community and his church. During the 1993 Northeast Regional Conference, Alex served the chapter coordinating delivery of donated products and again filled in for some of the other committee chairs' who took ill and had family emergencies.

Alex was selected Chef of the Year in 1990. Alex retired from teaching at the Harkness Center after a 30 year career and continued his association with the chapter. He would always attend the annual meeting of the past chef of the year committee and provide some important insight. Our Thoughts and Prayers go out to his Family.

Courtesy of Mark Wright, CEC, AAC and Paul Cannamela, CCE, AAC

ACF of Greater Buffalo 2014 Meeting Schedule

MAY	Social Meeting 5/12/2014	Board Meeting 5/27/2014
JUNE	Wine Tour 6/8/2014	Board Meeting 6/16/2014
JULY	Social Meeting NONE	Board Meeting 7/14/2014
AUGUST	Golf Outing 8/11/2014	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

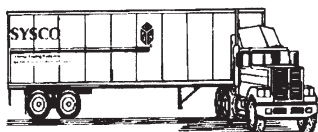


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CERTIFICATION NEWS

from Mark Wright, CCE, AAC

Next test will be held at ECC North on October 11, 2014. We will also be having a practice exam for all levels on Saturday September 13, 2014 starting at 8:00AM at the College. Practical exam for the fall season will be held on October 11th, 2014.

The practice exam will be \$25.00 payable to the Erie Room Restaurant; this will include stocks, chickens, artichokes, salad greens, oils, vegetables for mire poix, dover sole and lobsters. Please contact Chef Wright and sign up so we know how much product to have available. Menus, products sheets and equipment needs should be submitted two weeks prior to the practice. Please submit the menus via e-mail to wright@ecc.edu.

Practice exam prove to be very beneficial to all involved, proctors are on hand to go over your menus, give critique on skills, procedures and finished products.

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.

The Turning Point Band



Need a Band? Call one of our fellow members!

The Turning Point Band is made up of five professional musicians from the Western New York area. Each of the musicians in this band have played with numerous bands. Our music is far reaching and includes R&B/Traditional/Rock & Roll. We sometimes reach back into time and are successful in bringing back fond memories for our

audience. We are sure to build your business and increase your guest check. We have a good following and most import can keep them in their seats all night long. The five musicians in this great band are Santina, lead vocals, Charlie Loverme, Guitar, Dennis Makowski, Guitar & Vocals, Russ (Moose), Bass Guitar & Vocals, and Joey B. Drums. Book this band and you will be glad you did.

Contact Joe Borgisi at 716-472-1996 or by email at: jborgisi492@gmail.com

Help Wanted:

Ice Carving Class Spring 2015 Semester at NFCI
John Matwijkow – Ice Carving Instructor

16 Weeks Call for details (716) 574-0209

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Learning Objectives:

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- Power-tool functions and implementation
- Designing structures
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ACF Annual Golf Outing

Thank You to our Sponsors, Donators and Volunteers

Thank you to All of our Members/Students, Purveyors, Companies and Restaurants for making the Golf Outing one of Best events of the Year!

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Scott Steiner

Shane Coughlin (InFusion)

Teddy Jewett

Ed Gould (ACOSTA)

Josephine Brevetti-Runkle

Jane Cooke

Elizabeth Roland

Alex Ognibene

Thanks very Much. We are looking forward to next year...

Details will be available in January 2015

One-Day ServSafe Seminar & ServSafe Certification Exam Session

- Session Date:** September 24th, October 15 & November 12th 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 September 8th 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 September Social meeting. If you are a new member needing to be sworn in, please be present at the September 8th Social meeting.

ACF of Greater Buffalo Membership at a Glance – April 2014

Membership Type	Count	Percentage
Allies	1	.06%
Student Culinarian:	51	29.70 %
Culinarian:	10	8.10 %
Associate:	11	6.60 %
Professional Culinarian:	81	47.10 %
Senior Professional Culinarian:	14	8.10 %
Culinary Enthusiast:	4	2.00 %
Total Membership Count:	172	

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at 855-4496



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• **SOCIAL MEETING** •

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Near the Erie Basin Marina

Cost: \$15.00 per person

Dress Attire: Casual

Cash Bar

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



**American Culinary Federation
Greater Buffalo New York**