



# Epicureans

October 2014

## Upcoming Meetings & Events:



~ NEW TEST KITCHEN ~  
405 NORTH FRENCH ROAD  
AMHERST, NY 14228  
SUITE #101

MONDAY OCTOBER 20 • 6:00 PM

Dress Attire: Casual

**Cost:** NO CHARGE

~ Complimentary ~  
Hors d'oeuvres  
& Adult Beverages

*Courtesy of*

Buffalo Hotel Supply

*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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## October Meeting – Complimentary Buffalo Hotel Supply ~ Test Kitchen

Our September social meeting was well attended at the Templeton Landing Restaurant. Thank you to John Davidson CEC, the staff and management at Templeton for their hospitality. Special thanks to our sponsors of food donations: Spectrum Foodservice; Acosta Foodservice; Sysco Syracuse and Maplevale Farms...

Our October social meeting will be at the new test kitchen of Buffalo Hotel Supply. This will be a complimentary evening with hors d'oeuvres, wine/beer and soft drinks included on behalf of Buffalo Hotel Supply and ACOSTA Foodservice. If you are a new member, please plan on attending to be sworn in.

One of our main agenda items for the October social meeting will be networking designed for culinary students and members to discuss opportunities that are available for them in our area.

Our chapter will not be having an election this season due to the fact that no person is contested for the available positions. The following people are running uncontested and will be sworn in at the January meeting/Holiday party:

Neal Plazio CEC – President; Calvin College CEC – Vice President; Monte Dolce – Sergeant At Arms; John Burden CEC - Director at Large; Scott Steiner CEC, AAC - Corresponding Secretary; Charlie Martin & Kevin Barron - Associate Members...

We had our Childhood Nutrition Day event October 9th at Becker Farms and what a great production Scott Steiner CEC, AAC and his team did... Thanks to Monte Dolce, Michael Sullivan & Jim Carlo for their assistance for the day. Special Thanks to Chef Steiner's NFCI's Nutrition class students with the activities for the day and NFCI's Culinary Club for organizing the box lunch for the one hundred first graders...

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 Jim Carlo or Monte Dolce who are co-chairing this year's event.

The Gingerbread House Competition Season is near and Scott Steiner has organized the competition requirements and activities for December 5-8th . Our 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. Please check out the competition requirements and schedule of events in the newsletter.

The vote on whether or not to continue to print and mail out the Epicurean newsletter or e-mail it out in addition to uploading it to the web-page will be taken in January. This will be an agenda item for the incoming Board of Directors to prepare for the upcoming progression of our chapter.

*John Matwijkow, CCE*



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*Mark Mistriner, CEC, AAC*

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H: 835-0444

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E: ssteiner@niagaracc.suny.edu

## President / Epicurean Editor & Chief

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Unique Culinary Concepts  
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## Vice President

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## Recording Secretary

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Niagara Falls Culinary Institute  
C: 604-8534 W: 210-2557  
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## Corresponding Secretary

Jessica Walters  
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Michael Sullivan  
H: 716-434-9663  
C: 716-417-9663  
E: chefmike957@verizon.net

## Sergeant-at-Arms:

Monte Dolce  
C: 716-604-8881  
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## Directors-at-Large

Jim Carlo  
W: 716-210-2547  
H: 716-912-2740  
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John Davidson, CEC  
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E: Sabres7499@verizon.net  
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## Junior Board

Monica Phillips  
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## Associate Members

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E: barronkevin@syr.sysco.com

Charles Martin  
H: 716-674-0192  
W: 800-632-6328 VM: 227  
C: 716-359-5950  
E: cmartin@maplevalefarms.com

## 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  
E: cannamela@prodigy.net

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.



# Save the Date

## Upcoming Events

### OCTOBER SOCIAL MEETING – COMPLIMENTARY

OCTOBER 20TH, 2014 • 6PM

BUFFALO HOTEL SUPPLY • TEST KITCHEN

405 NORTH FRENCH ROAD, SUITE #101 • AMHERST, NY 14228

Dress Code: Casual Attire

Come Enjoy a Great Evening! Check out what equipment they have: Southbend TruVection convection oven; Wells gas charbroiler and griddle; Southbend hotplate, Pitco Solstice Fryer System, Hobart undercounter dishmachine; 72" Traulsen refrigerated equipment stand, is currently in their kitchen. Buffalo Hotel Supply will have a couple of their sales staff available to answer any questions you might have.

Directions to Buffalo Hotel Supply's /Test Kitchen Site: Take the 290 to the 990. Take Sweet Home exit north (right). Go to North French Road & turn left. Go up to University Center & turn left. Take the 2nd driveway on the left & park at 405 Acosta Foodservice Parking lot on the left side of building... Suite #101

**Nominated candidates for Election** need to speak on their behalf at October meeting

### NOVEMBER SOCIAL MEETING

NOVEMBER 17TH 2014

ELECTROLUX • TEST KITCHEN AT INFUSION FOODS

WALDEN AVE., CHEEKTOWAGA, NY

### FESTIVAL OF TREES

NOVEMBER 22, 2014

HYATT REGENCY BUFFALO

*Volunteers needed for event*

Please contact Jim Carlo

H: 716-912-2740 • E: jimcarlo@gmail.com

### ANNUAL GINGERBREAD COMPETITION

DECEMBER 5-8, 2014

NIAGARA FALLS CULINARY INSTITUTE

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

### ACF OF GREATER BUFFALO HOLIDAY PARTY

JANUARY 11, 2015

BROOKFIELD COUNTRY CLUB

REGIONAL COMPETITIONS

JANUARY 17 & 18, 2015

ECC NORTH CAMPUS (Williamsville, NY)

### CERTIFICATION EXAM

SATURDAY, JANUARY 31, 2015 • 7AM

ECC NORTH CAMPUS (Williamsville, NY)

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/certification/practical\\_exam\\_candidate.pdf](http://www.acfchefs.org/download/documents/certification/practical_exam_candidate.pdf)

### REGIONAL CONFERENCE

FEBRUARY 15-17, 2015

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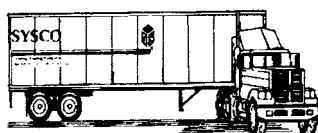


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## What Division do I Compete in???

**Professional Contestant** is any graduate of a Baking & Pastry Arts Program or a baker or pastry chef / cook who is working in the industry.

**Amateur Contestant** is any individual ages 14 and above who has no formal baking and pastry arts training and is not working in the industry at any level. (If an individual is currently enrolled in a baking and pastry or culinary arts program, they must enter in the student division: Not as an Amateur).

**College Student Contestant** is any individual currently enrolled in a baking & pastry or culinary arts program at the collegiate level.

**High School Student Contestant** is any student enrolled in a BOCES Culinary Arts or Baking and Pastry Arts program or any high school program involved with food production. Many of the local high schools offer elective classes in family and consumer science that deal with culinary arts. A student enrolled in this type of class must enter the high school division.

**Child Contestant** is any child ages 7-13 who enjoys building & decorating gingerbread. The winners of this category will not receive a cash prize, but a basket filled with pastry utensils & gadgets.

Dear Friends,

The ACF of Greater Buffalo will be hosting its annual Gingerbread Competition the weekend of December 5<sup>th</sup> - 8<sup>th</sup>, at the Niagara Falls Culinary Institute (28 Old Falls Street, Niagara Falls, New York 14303). NFCI has graciously agreed to be our venue sponsor. The competition categories are as follows:

**Professional Division**  
**Amateur Division**  
**College Student Division**  
**High School Student Division**  
**Children's Division (New this Year)**

As the holidays approach, we at the ACF of Greater Buffalo are looking forward to this *Gingerbread Competition and Auction*. Cash prizes & ribbons will be awarded to the first - third place winners in each category. Any proceeds from the auction will be donated to **The Food Bank of Western New York supporting Cattaraugus, Chautauqua, Erie, and Niagara Counties**.

Activities will include a life size gingerbread house with Santa, cookie decorating for the kids, the beautiful gingerbread houses on display and a silent auction of the creations. Guests will have an opportunity to bid on houses. The winners of the house auctions will be notified Monday (8<sup>th</sup>) evening and the houses will be available for pick up on Tuesday (9<sup>th</sup>) and Wednesday (10<sup>th</sup>) 9:30am – 5:30pm.

Also new this year, the December ACF social meeting will be held at the Gingerbread Event on Monday December 8<sup>th</sup> from 6:00 – 8:30pm. In conjunction with the social meeting that evening, we will be organizing a small team "Mystery Basket" Gingerbread House Decorating Competition for Industry Professionals. Please contact [Ssteiner@niagaracc.suny.edu](mailto:Ssteiner@niagaracc.suny.edu) for more details.

We look forward to your involvement with this event. Enclosed / attached you will find the competition guidelines and an entry form to complete and return to us. If you have any questions please don't hesitate to call Scott Steiner at 716-698-5909 or by email at [ssteiner@niagaracc.suny.edu](mailto:ssteiner@niagaracc.suny.edu). We can't wait to see your spectacular creation!

Sincerely,

Scott Steiner CCE, AAC  
Gingerbread Competition Chair



## Official Rules

- Entry Forms**
  - Fill out an Official Entry Form and return to the committee chair no later than Friday, November 28, 2013.
- Attach a 3" x 5" card listing your name, address and phone number on the underside of each entry.
- Creations must fit on a 20" circular or square display board. It is highly recommended that the display board be constructed out of at least ½ inch thick MDO (Medium Density Overlay). Height can be no more than 24."
- Entries will be judged in five (5) categories:
  - Professional Division
  - Amateur Division
  - College Division – (Up to 5 entries per school can be displayed for judging)
  - High School Division – (Up to 5 entries per school can be displayed for judging)
  - Children's Division – New This Year
- All entries must be brought to The Niagara Falls Culinary Institute on Thursday, December 4, 2014 between 9:30 am and 5:30 pm.
- Please note all parts of Gingerbread House must be edible. (No foil or paper wrapping on candy) Gingerbread Houses may be mechanically enhanced.
- Final judging will consist of four categories:
  - Use of Gingerbread & Color
  - Originality/Creativity
  - Adherence to Guidelines
  - Detail in Decoration
- Judges' decisions will be final
- The Ribbons will be laid out on Friday before the Unveiling Cocktail Party.

High School Division	College Division	Professional Division	Amateur Division	Children's Division
1 <sup>st</sup> Place: \$100.00	1 <sup>st</sup> Place: \$100.00	1 <sup>st</sup> Place: \$200.00	1 <sup>st</sup> Place: \$150.00	1 <sup>st</sup> Place: Pastry Basket (lg)
2 <sup>nd</sup> Place: \$50.00	2 <sup>nd</sup> Place: \$50.00	2 <sup>nd</sup> Place: \$100.00	2 <sup>nd</sup> Place: \$100.00	2 <sup>nd</sup> Place: Pastry Basket (med)
3 <sup>rd</sup> Place: \$25.00	3 <sup>rd</sup> Place: \$25.00	3 <sup>rd</sup> Place: \$50.00	3 <sup>rd</sup> Place: \$50.00	3 <sup>rd</sup> Place: Pastry Basket (sm)
People's Choice	People's Choice	People's Choice	People's Choice	People's Choice

### DISCLAIMERS

- ACF will not be responsible for any damage that occurs to the structures.
- Entry into the contest will be deemed consent for use of entries, names and photos of entrants in all media for advertising and/or promotion purposes.
- Proceeds will benefit The Food Bank of Western New York supporting Cattaraugus, Chautauqua, Erie, and Niagara Counties.

## Reservation / Ticket Information

Friday Night Unveiling Cocktail Party December 5, 2014

6:00- 9:00pm

Niagara Falls Culinary Institute

One complimentary ticket will be provided to each contestant entered in the gingerbread competition (*excluding the Children's category*).

Additional tickets may be purchased for **\$20.00** at the door, but **reservations must be made in advance.**

**To secure your additional tickets for the Unveiling Reception contact:**

Scott Steiner CCE, AAC @

[ssteiner@niagaracc.suny.edu](mailto:ssteiner@niagaracc.suny.edu) or at 716-698-5909



Monday Night ACF Social Meeting @NFCI December 8, 2014

6:00 – 8:30pm

Niagara Falls Culinary Institute

Anyone may attend the ACF Social Meeting but **reservations are required** and there will be an admittance fee of **\$10.00.**

**To Make Reservations for the ACF Social Meeting contact:**

Chef Monte Dolce @

[Kdolce@mac.com](mailto:Kdolce@mac.com) or by phone at 716-604-8881

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 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.

people in the news

**Thank you** to Templeton Landing, Executive Chef John Davidson, CEC and their Staff for hosting our September meeting. Special Thanks to our Food Sponsors of food donations for the meeting: Spectrum Food Service, John Cieszki; Acosta Food Brokers, Mark Verheyn; Sysco of Syracuse Food Service, John Sikorski. and Maplevale Farms, Charlie Martin

**Congratulations** to Mark Wright, CEC, AAC on receiving the American Academy of Chefs, Chairmen's Medal at the 2014 National Convention for his outgoing service and dedication to the AAC. Great work Chef Wright!

**Congratulations** to Shawn Glieco on passing his certification practical exam for the title of Certified Sous Chef...

**Best Wishes** to Delaware North Company chefs Percy Whatley, CEC and Kevin Doherty, CEC on their upcoming Master Chef exam. Chefs Whatley and Doherty have completed 18 months of master chef training sessions at the Niagara Falls Culinary Institute under the direction of CMC Roland Henin. The chefs practiced once a month in different categories which included Garde manger, Classical French, Eastern European, mystery basket/ freestyle, nutritional cuisine to name a few. The challenging eight day exam is scheduled for the last week of October at Le Cordon Bleu in Los Angeles. There are eight chefs taking the exam this year from around the United States. I would like to thank the chefs for selecting Niagara Falls Culinary Institute as a practice site and giving the students an opportunity to commis for them during their sessions. The students were able to get a firsthand look at the time and effort such an undertaking involves. In addition students were able to dine and critique the chefs practice sessions and interact with each chef. Once again best of wishes to chefs Whatley and Doherty; it was truly a pleasure hosting them.

Mark Mistriner, CEC, AAC

Division Chair

Culinary Institute Niagara Falls

**Thank you** to Scott Steiner, Monte Dolce, Michael Sullivan, Jim Carlo, all our Chapter members and the Niagara Falls Culinary Institute students for volunteering their time to our Childhood Nutrition Day on October 9th at Becker Farms in Gasport. Chef Steiner and his team entertained and educated one hundred first grade students from Charles Upson Elementary, Lockport City School District. Feedback was a fun filled day for all attendees and those who assisted. Thank you everyone for helping educate the community toward healthy lifestyles...

## Help Wanted:

### Supervisor of Food Service Sisters of Charity Hospital, Full Time, requisition 49014

### Supervisor of Food Service Saint Joseph Campus Hospital, Part Time

Responsible for supervision and coordination of the activities of the Food Service department; to include production, and distribution for Hospital Room Service, Skilled Nursing Facility, Cafeteria and Catering. Ensure adherence to standardized recipes, safe handling practices and maintains department sanitation. Manages human resources. Demonstrates ability to effectively communicate. Assures compliance with applicable regulations.

Minimum Requirements: A.A.S. degree in Food and Management

Experience: One-year Supervisory experience preferred

### Cook Sisters of Charity Hospital, Part Time, requisition 49012

Performs a wide variety of duties and functions to prepare, measure, season, cook, assemble and serve foods for patients/residents, staff, and visitors. Follows standardized recipes for food consistency, and menu guidelines. Adheres to temperatures and safe food handling practices. Performs cleaning and sanitizing duties to work areas, equipment, and wares.

Education: High school diploma or equivalent

Experience: Three (3) years cooking either in healthcare or hospitality industries

Please apply on line at [www.chsbuffalo.org](http://www.chsbuffalo.org) or contact Karen Ostrum at 862-1521

## 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

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.

# One-Day ServSafe Seminar & ServSafe Certification Exam Session

**Session Date:** 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
Allied	1	.06%
Student Culinarian:	54	30.30 %
Culinarian:	10	5.60 %
Associate:	10	5.60 %
Professional Culinarian:	85	47.80 %
Senior Professional Culinarian:	14	7.90 %
Culinary Enthusiast:	4	2.20 %
<b>Total Membership Count:</b>	<b>178</b>	


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at 855-4496



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

• **SOCIAL MEETING** •

**October 20 • 6:00pm**

**Buffalo Hotel Supply**

**~ New Test Kitchen ~**

**405 North French Rd., Suite #101  
Amherst, NY 14228**

*Cost: NO CHARGE*

*Dress Attire: Casual*

*Complimentary*

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

## **Farmland**

### **THE MOVIE**

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Free Viewing to all members & guests

**November 4 at 6pm**

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

## **Childhood Nutrition Day**

### **Becker Farms 10/9/14**

It was a beautiful autumn day to spend at Becker Farms. The farm was the perfect background to teach one hundred eager first graders from Charles Upson Elementary in Lockport, about nutrition and healthy eating habits. As the first graders hopped off their school buses, they were met by the college students and chef/instructors of Niagara Falls Culinary Institute. Chef Monte Dolce, an instructor at the Institute, greeted the children and their teachers and informed them of the day that was in store.

The children first visited the farms hundred year-old barn to learn about the type of plants and produce that grow at Becker Farms. Raised high on hay-bales, the kids were in awe at the still-standing barn. They learned about the different types of apples that grow there and how they affect the community. The first-graders were too eager to answer questions about what they already knew from what they learned in school. After the barn they were led onto hay wagons to the apple orchard. The students of NFCI helped the children pick five apples from the trees, and one more for a healthy snack. By the time the hayride was over it was time for lunch. Chef Scott Steiner, an instructor at the Niagara Falls Culinary Institute, informed the first-graders of their healthy lunch.

The rest of the day was spent learning about nutrition and healthy eating by the students of the Nutrition class taught at NFCI. Fun games and exercising had the kids ready to pass the information back home to their parents.

By Elizabeth Rolon  
NFCI – Culinary Club, Co-President

