



# Epicureans

November 2017

## Upcoming Meetings & Events:

### ACF of Greater Buffalo Monthly Social Meeting CFSA Combined Social

ERIE COMMUNITY COLLEGE – NORTH HOSPITALITY MANAGEMENT DEPT.  
6205 MAIN STREET  
WILLIAMSVILLE, NY 14221

MONDAY, NOV. 13TH  
SPRING STUDENT CENTER – “S” BLDG.  
ERIE ROOM RESTAURANT

6:00 PM  
(NO COST FOR THIS MEETING)

RSVP BY NOV. 7 TO  
MARIA IACOVITTI  
ma\_rias208@hotmail.com  
OR CALL OR TEXT  
716-698-2136

*Business Casual/Chefs Whites  
Preferred for Meetings – NO JEANS*

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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## The President’s Message

The October joint meeting with the CFSA was a fun evening. We celebrated Octoberfest at Schnitzel and Co. Restaurant. It was a nice opportunity to enjoy the company of friends from Associations we do not get to see often enough. All in attendance had a very nice time and we hope to plan a summer picnic together. Thanks to Frank Caccamise and Glen Butler for planning the event.

The Chef and Child Event, “Childhood Nutrition Day” was a great success. It was held in conjunction with ECC City and North Hospitality Management Departments. Kristin Goss, Assistant Professor, organized the event at the “Learning Garden” at Canalside. Sixty third grade students from the Waterfront Academy participated in the days’ activities. It was a chilly morning, but they kept busy with arts and crafts, sampling healthy snacks, physical fitness, working with homemade play dough and running around the garden. Chef Krista Van Wagner and her class at ECC City prepared a healthy lunch of a flavorful and satisfying rice bowl that was a big hit. For dessert Chef Barb Pratt and the students at North prepared granola and pumpkin cut outs. The students were very happy! ECC faculty from Early Childhood Education and Physical Education department participated and planned activities for the students. It was a group effort. This initiative is very important to ACF National and as an incentive, offered grants to 30 Chapters to help offset the expenses of “Childhood Nutrition Day”, and our Chapter was selected to receive the funds.

Thank you to Maria Iacovitti, Dorothy Morton, Dorothy Johnston, Kristin Goss, Krista Van Wagner, Barb Pratt, Dan Buckley, Alexa Wajed, ECC City Students and North Campus HRM and Culinary students. It was a great day teaching young children the benefits of exercise and nutrition.

The next meeting for our Chapter is Monday November 13th, hosted by ECC North. This meeting will focus on education and demonstrations. John Cieszki, representing Core Products Group, will feature Hatfield Pork products that are hormone and antibiotic free. That product will be highlighted with Chef Valentina’s famous “chimichurri sauce”. Chef Chris Neary, NE Regional Vice President will be attending the meeting and speaking to our members. Certificates will be available for 1.0 continuing education hour and will be available at the registration table. There is no cost for this meeting. Please contact Maria to make a reservation by November 7th.

Festival of Trees is Saturday, December 2 at the Buffalo Convention Center. In lieu of a December social meeting, this is a good opportunity to work the event and join in supporting Woman and Children’s Hospital. We need students and chefs to help prep and execute cocktail hour and stations. It is a great way to get involved and help make a difference. Please contact John Burden if interested at [chefburden@yahoo.com](mailto:chefburden@yahoo.com). Coverage is needed from 9:30 am until 8:00pm.

Fraternally yours,

*Jacqueline Bamrick, CEC, AAC*



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*Maria Iacovitti, CEPC*

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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

### Social Meeting

November 13, 2017 | 6:00pm  
ECC North Campus  
6205 Main Street, Williamsville, NY 14221

### Festival of Trees

December 2, 2017  
Buffalo Niagara Convention Center  
153 Franklin Street, Buffalo, NY 14202

### Christmas Party

January 7, 2018  
Garret Club  
91 Cleveland Drive, Buffalo, NY 14222



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## HELP WANTED

Please contact Rob Lukasik- [lukasik@ecc.edu](mailto:lukasik@ecc.edu) 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.

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Interested candidates, Email **Executive Chef Andrew Murtha** directly @ [www.juicyburger.com](http://www.juicyburger.com)

**The Randolph Academy** is looking for a school lunch cook. The position is M-F, 8-1 and requires a high school diploma and minimum 2 years large scale food prep experience.  
Pay is \$12-13/hour, based on experience.

Contact **Matthew Just** for more information:  
648-1930 ext. 239

## ACF OF GREATER BUFFALO DUES RENEWAL NOTICE

Please be aware 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

Please be aware to also check your certifications status for 2017

### Please Note Directions on How to Join the ACF Online:

- 1) Go to <http://www.acfchefs.org>
- 2) Find the JOIN option under the MEMBERSHIP tab
- 3) Click the blue JOIN TODAY button on the right side
- 4) Enter your zip code and select the ACF of Greater Buffalo New York (NY061)
- 5) Click the blue JOIN TODAY button and select your level of membership
- 6) Fill out your information (name, work address, etc.)
- 7) Click SUBMIT and wait for email confirmation of your membership
- 8) Welcome to the ACF of Greater Buffalo!



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## people in the news

Sympathy / Prayers / Congratulations / General Comments:

The Buffalo Chapter ACF website address is changed. It can now be accessed through:

[www.acfbuffalo.com](http://www.acfbuffalo.com) or [www.acfbuffalo.org](http://www.acfbuffalo.org). The site is updated and contains current board member list and the social meetings for each month.

**Welcome new members:** Eric Bugielski, Thomas Hochulski, Gustavs Rhodes

### Upcoming Events

ECC Hospitality Management Department –North Campus has been selected to host two prestigious culinary events in 2018. **First** is the Northeast Region Student Team Culinary Competition, held on the weekend of January 27-28, 2018. Student Culinary teams from across the region will participate to earn the right to represent the region at this year's national convention in New Orleans, Louisiana. The second competition will be held in March at the college. The **Northeast "Juene Commis"** competition sponsored by the **Chaine des Rotisseurs**. Eligible students, cooks and apprentices will participate in a "Mystery Basket" style competition. The winner of the competition moves on to the national competition and could possibly move on to the international Competition.

**Condolences** to the Walmsley Family on the passing of our friend, John "Jack" Walmsely. Jack is remembered for his kind demeanor, love of golf and good sense of humor. Jack was part of the ACF in support of his wife, Connie, who was a Chapter President and also held various positions on board during her tenure with the Association.

**Prayers/special thoughts:** Becky Formwalt recently went through a very serious operation, her husband Mike reports the surgery was a success and she is recovering well. . . . Let us also keep Monte Dolce in our thoughts as he is going through some health issues at the moment. Sending caring thoughts to both Becky and Monte.

**Congratulations** to the new 2018 Board Members:

**Jane Cook**, Secretary; **Ben Loomis**, Treasurer; **Nathan Koscielski**, Director at Large, **Jaime Graves, Jr.** Board Member; **Ted Kavanagh**, Associate Member. Thank you for supporting our chapter with your dedicated service.

## This Little Pig,

a new Williamsville restaurant on Main and Transit, has been open for three months and is owned by Jeff and Mandy Cooke. They recently won the title belt championship at Osteria 166's 2nd Annual Meatball Street Brawl, a competition hosted downtown

for many local restaurants. This Little Pig also placed in third at Dan Tracy's Iron Event, a fundraiser for ALS research that has been hosting local chefs for seven years. Here, Chef Jeff is pictured with his sister and sous chef, Jane Cooke.



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## 2017 Festival of Trees

The Festival of Trees is an ACF function that benefits Women's and Children's Hospital. The Chef's Association is in charge of a Premium hors d'œuvre party. The date of the event is Saturday, December 2nd at the Buffalo Convention Center. I realize that this is a bad day due to the holidays, but that is even more of a reason for anyone that can make it to volunteer. The ACF volunteers will be starting a 9:30 am, as we will be preparing all the food that day. Service is at 5 pm, some volunteers will work the whole day, some will come for prep and some will come for service. All members that want to help with any part of the event are totally welcome, it is fun and a great learning experience. This event does benefit the ACF as well, so this is will help us bring more discounted and free events to our members throughout the year. Please contact John Burden CEC AAC, at [chefburden@yahoo.com](mailto:chefburden@yahoo.com) if interested, you won't regret it. Please respond in advance so we can put together the culinary teams necessary. The Menu is as follows:

### **STATION 1 ACTION STATION**

#### **Tenderloin and Lobster Tasting**

Sliced roasted tenderloin of beef on a crostini brushed with garlic, topped with a tomato flavored béarnaise sauce and a lobster garnish

### **STATION 2 ACTION STATION**

#### **Hawaiian Tuna Poke**

Chinese five spice seared tuna, diced and tossed with roasted pineapple, shaved red onion, cilantro, soy sauce, sesame oil and sesame seeds on a bit of jasmine rice with a thin slice of jalapeño

### **STATION 3 ACTION STATION**

#### **Moroccan Braised Lamb Tagine**

Braised lamb in a rich Jus flavored with light curry and laid on a bed of cous -cous with salted goat's milk cheese, scallions, golden raisins, pine nuts, sweet pepper, olive oil and vinegar

### **FLOATING STATION**

An array of prosciutto, pepperoni, assorted breads. A scattering of premier cheeses, fresh fruits, olives and tasting of the chef du jour items

### **PASSED**

**Brie and raspberry in filo**

**Shrimp cocktail**

**Spanakopita**

**Vegetable Spring roll**



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# Chef and Child Event – Childhood Nutrition Day







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