



Epicureans

October 2017

Upcoming Meetings & Events:

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

SCHNITZEL & COMPANY



9210 TRANSIT ROAD
EAST AMHERST, NY 14051

**MONDAY, OCT. 16TH
5:30 PM CASH BAR
6:30 PM GERMAN BUFFET DINNER**

\$27.00 (PAY AT DOOR)

RSVP BY OCT. 8TH 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!

Inside:

Officers and Board	2
Save the Date	3
Help Wanted	4
People in the News	6

The President's Message

The September meeting at Doubletree by Hilton was an impressive start to the year ahead. It was a very well attended meeting and nice opportunity to catch up with members since our last meeting in May. The location of the hotel on the water was a perfect backdrop for a warm, sunny evening. The hotel went all out for our Association. Thanks to Chef Mike Buonopane and his culinary team for a very nice cocktail hour, dinner and array of desserts. The culinary staff was engaged in the process of planning and executing the dinner and dessert selections on our behalf. The chef challenged his team to come up with ideas and creative approaches to the dinner. It was nice to see the young students and chefs' enthusiasm as they presented each course. The management welcomed us warmly and provided a high level of hospitality and professionalism.

Monday, October 16 is a joint social meeting with the CFSA. We will be celebrating Octoberfest in style at Schnitzel and Company. The flyer with the details is included in this issue. Please note reservations are due **Sunday, October 8** to Maria Iacovitti. It is important to be timely with your reservation, as the CFSA will be calling in the count October 9th. An Octoberfest buffet dinner with dessert is planned. Cocktails at 5:30, dinner at 6:30. Payment is due upon arrival at the restaurant. Please make checks payable to "CFSA". The price for this social meeting is \$27.00. Please be aware, if you make a reservation with Maria, you are responsible for payment at the door that evening.

The Chef and Child Event "Childhood Nutrition Day" is scheduled for Tuesday, October 17 with a rain date set for Thursday October 19th. It will be held at the Learning Garden at Canalside. ECC City Campus has once again stepped up to facilitate the event. Dorothy Johnston and Kristin Goss, together with students from City and North have a fun day planned with many activities. The Chapter will be hosting a "nutritional cooking" station staffed by Neal Plazio and students from ECC. We are in need of volunteers to assist with set up, break down, games, and serving the children lunch at the Garden. Third grade students from Waterfront Academy will walk to the Garden and participate in the scheduled activities. Last year was a big success and we know this year will be just the same. Email bamrick@ecc.edu if interested.

Please note 2018 is an election year for the Buffalo Chapter and there are currently 5 positions available on the Board of Directors. Mark Wright, CEC, AAC was appointed as Interim Chair for Nominations and Elections committee. Nominees must submit their intent to serve and accept the nomination in writing for publication in this issue of the Epicurean, to be on the ballot. Chef Wright has details regarding the election in this issue.

The November meeting will be at ECC – North. This will be an educational format and free to the members. Our Northeast Regional Vice President, Chef Christopher Neary, from the Long Island Chefs Association will be speaking that evening. It will be a good opportunity to meet and greet with our ACF Northeast Representative. The date is scheduled for Monday, November 13th.

Festival of Trees Event is Saturday, December 2. We are in need of ACF members/students to prep and work stations for the cocktail hour. Menus are selected and we have a very nice format planned. Please contact John Burden (chefburden@yahoo.com) if interested in joining the efforts that day/evening. The event benefits Woman and Children's Hospital. It is a good learning experience and lots of fun!

Due to changes with the Gingerbread Competition, the ACF will not be sponsoring the event. The program has changed and our involvement is very limited at this point. Niagara Falls Culinary Institute will be sponsoring the event and handling all aspects of the competition and display of houses. The last few years the December meeting is usually held at NFCI in conjunction with the Gingerbread Competition, it left us open to locate a venue. Since December is a very busy time of year for our members and the meeting is historically not well attended, we will not have a meeting in December this year and re-visit it next calendar year.

Fraternally yours,

Jacqueline Bamrick, CEC, AAC



Fine Restaurants,
Hotels, Institutions,
Clubs, Pizzerias,
Colleges, & Schools
in the WNY Area

530 Bailey Avenue • Buffalo, NY 14206
(716) 823-6600 • 1-888-823-4200
Fax (716) 823-1718

ASK FOR:

Mr. "T" John Kencik Tim Biddle Philip Tarantino Mike Bova
Bobby Orzechowski Tim English Mark Christy
Kevin Heping Liu James Sitarek

Serving only the **FINEST**
Specialty Produce Unipro - ProAct Distributor



Restaurant & Banquet Facility

(716) 825-3675

3785 South Park Ave., Blasdell, NY
www.iliodipaolos.com

- Lunch
- Dinner
- Take-Out
- Banquets
- Catering
- Award Winning Wine List
- Gluten-Free Menu



J. H. Dodman Co., Inc.

Fine Meat Products
Buffalo, New York

(716) 854-3286 • Fax 854-1718



Palmer's is New York's oldest
family-owned and operated,
full-line food service distributor.
800-888-3474
www.palmerfoods.com



**PLACE YOUR
AD
HERE**

2017 Board of Directors

Founder

Angelo E. Pefanis, CCE/AAC/CFE
H: 716-835-0444

Chairman of the Board

John Matwijkow, CCE
NFCI/Unique Culinary Concepts
H: 716-775-0365 W: 716-614-6482
C: 716-574-0209 F: 716-614-6833
E: Tweeko34@aol.com

President / Epicurean Editor in Chief

Jacqueline Bamrick, CEC, AAC
Erie Community College
H: 361-1473 W: 716-851-1035
E: bamrick@ecc.edu

Vice President

Maria Iacovitti, CEPC
Brookfield Country Club
H: 835-0223
E: ma_rias208@hotmail.com

Secretary

Jane Cooke
Osteria 166
C: 716-480-2392
E: janemaid23@gmail.com

Treasurer

Neal Plazio, CEC
UB Campus Dining & Shops
H: 626-6720 W: 645-5013
C: 374-0488
E: nplazio@verizon.net

Sergeant-at-Arms

Monte Dolce
C: 716-604-8881
E: kdolce@mac.com

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.

Chef OF THE Year
Maria Iacovitti, CEPC

Directors-at-Large

John Burden, CEC, AAC
C: 716-946-3921
E: chefburden@yahoo.com

Robert Lukasik

Erie Community College
H: 491-9131
E: lukasik@ecc.edu

Nathan R. Koscielski, CCE

Niagara Falls Culinary Institute
E: chefnatek@gmail.com

Junior Board Member

Nicholas Geary
C: 585-353-4559
E: ngeary18@gmail.com

Associate Members

Kevin Barron
Sysco Foodservice
C: 716-604-6811
E: ice1234@msn.com

Charles Martin

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

Dorothy Morton

Buffalo Hotel Supply Food Service Solutions
W: 691-8080

Appointed Positions

Certification **Mark Wright, CEC/AAC**
Erie Community College - North Campus
H: 716-826-7054 W: 716-270-5256
E: Cheftvcc@aol.com

Historian..... **John Matwijkow, CCE**
NFCI/Unique Culinary Concepts
H: 716-775-0365 W: 716-614-6482
C: 716-574-0209 F: 716-614-6833
E: Tweeko34@aol.com

Education Chairperson **Monte Dolce**
C: 716-604-8881
E: kdolce@mac.com

Social Chairperson **Phyllis Venezia**
H: 716-699-2223
E: louisV1923@yahoo.com



Save the Date
Upcoming Events

Social Meeting/CFSA

October 16, 2017
5:30 cocktails/6:30 dinner
Schnitzel & Co. Swiss German Pub
9210 Transit Rd. E. Amherst, NY 14051

Chef and Child Event

October 17, 2017 | 9:30
Waterfront Elementary School
Canalside Learning Garden, Buffalo, NY
14202

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

B.E.S.T. inc.
Buffalo's Expert Service Technicians, Inc.
3003 Genesee Street • Buffalo, New York 14225 • 893-6464
FAX: (716) 893-6466
1-800-338-5011
E-mail: bestserv@aol.com
Installations • Repairs
Service Contracts • Parts
Commercial Kitchen Equipment



SYSCO FOODSERVICE OF SYRACUSE



*North America's Leading Marketer
of Quality Assured Foodservice Products*

SYSCO Fresh Express Next Day Delivery for fresh portion cut meats and seafood



- Advanced Restaurant Finance
- Bevinco
- Micros
- NOVA Network
- Yellow Pages

Contact us at 1-800-736-6000
or email at www.sysco.com

HELP WANTED

Please contact Rob Lukasik- 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.

Seneca Niagara Resort and Casino

Sous Chef
FT and PT Cook positions
Fine Dining, Casual, High Volume,
and Banquet positions available

Buffalo Creek

Sous Chef
FT and PT Cook Positions
3 New Restaurants- The Creek,
WD Bar and Grill, and Savours

Both Locations offer competitive pay upon experience

- 2 weeks vacation
- 7 paid holidays
- Medical/Dental/Vision Coverage
- 401K/Life Insurance
- Laundry Service
- Free Gym Membership
- OnSite Medical Assistance

Juicy Burger Bar

1 S. Buffalo St., Hamburg, NY 14075

Interested candidates, Email **Executive Chef Andrew Murtha** directly @ 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!

BHS
FOODSERVICE SOLUTIONS

SUPERIOR FOODSERVICE SOLUTIONS FROM DESIGN TO SERVICE

DESIGN EQUIPMENT SUPPLIES INSTALL SERVICE

FORMERLY BUFFALO HOTEL SUPPLY CO., INC.
WWW.BHSFOODSERVICESOLUTIONS.COM
716.691.8080

CCI Superior Culinary Master®

2011 Associate Member of the Year, ACF Greater Buffalo New York Chapter

Proud Supporters of the ACF Greater Buffalo New York Chapter for over 20 Years!

Professional Tools Made in Europe, Guaranteed!

Visit our website at www.CCIKnives.com

1-800-698-8277 | Connect with us:



Programs in

- Culinary Arts
- Baking and Pastry Arts
- Brewing Science
- Hotel Restaurant Management

For More Information

North Campus 851-1391 City Campus 851-1034

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 or www.acfbuffalo.org. The site is updated and contains current board member list and the social meetings for each month.

Welcome new member: Ted Kavanagh, Sysco Syracuse.

Scholarship News: A scholarship has been set up in Honor of our friend and colleague, Mr. Peter Longo. Peter passed away recently and was laid to rest. Peter too many, was the face of the Restaurant Association. He was actively involved in the local restaurant scene for many, many years; as an owner operator, manager and recently sales. Peter epitomized "Hospitality Ambassador" for our region. The ACF of Greater Buffalo will be adding to the Scholarship fund. If anyone would personally want to donate to this fund, please contact Chef Bamrick or Mr. George Schaefer.

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.

Condolences to Sam Guercio and Family on the passing of Sam's brother, Charlie Guercio. A longtime employee of the family business. Please keep the Guercio family in your thoughts.

Our condolences go out to Dan Buckley and his family after the recent passing of Dan's father, James Buckley. Please keep his family in your thoughts and prayers.



Lisa Sanders
Executive Chef

Fox Run at Orchard Park has just earned the prestigious Center for Excellence distinction through Compass Group. Fox Run is the first organization within Morrison Community Living nationwide to receive such a distinction. The CFE certification process has taken almost two years to complete and the Fox Run Dining Services Team had to meet over 300 operational criteria to become a Center for Excellence. The Fox Run Dining Services Team introduced new programs, and health and wellness initiatives to their community members. Some of these programs include Empower U, and interactive teaching kitchens where community members help to prepare their own healthy menus. Other special events such as pop-up restaurants and themed menu concepts support a level of excitement while still offering healthy and balanced menu options.

As a Center for Excellence, Fox Run offers the best dining experience possible. In addition, serving multiple functions such as sharing best practices, setting a benchmark for operational and financial performance, and hosting regional meetings and events. The Fox Run Dining Services Team will also be a pilot to introduce new concepts, programs, and innovations for all of Morrison Community Living. As a CFE, Fox Run will also be a training center for Compass Group employees to enhance job functions, polish their skills, and showcase the best of Compass Group standards.

Fox Run at Orchard Park
One Fox Run Lane
Orchard Park, NY 14127
Phone 716-508-2131
lsanders@foxrunorchardpark.com

Maplevale Farms Inc.
Serving the Foodservice Industry
Family Owned & Operated since 1951



**Proudly Serving
Western NY and
the tri-state area
for over 65 years**

**Over 10,000 items to meet
your needs, many from
local manufacturers**

On Site Meat Processing

Fresh Seafood

800-632-6328 • 716-355-4000 • www.maplevalefarms.com

Council of Food Service Associations (CFSA)

Invites you all to our

Octoberfest Celebration

Monday 10/16/17

Schnitzel & Company

9210 Transit Road, East Amherst, NY 14051

5:30 pm- Cash Bar

6:30-8:30 pm- German Buffet

House Salad
German Potato Salad
Potato Pancakes
Caramelized Brussel Sprouts/Glazed Carrots
Chicken Schnitzel
Sausages in Kraut
Pretzel Bread & Marble Rye w/Honey Butter
Assorted Pastries
Coffee/Tea

\$27.00 per person

Members and friends of all organizations are encouraged to attend!!

Reservations to Maria Iacovitti by Sunday, October 8, 2017.
716-698-2136 or ma_rias208@hotmail.com

Checks Payable to CFSA evening of the event
Questions? Contact Judy Zernentsch at 716-480-2385 or judy.zernentsch@gmail.com

***** We will be supporting the Food Bank of WNY that evening,
Non-perishable food items and/or cash donations are accepted.
We thank you for your support!!!**



NOMINATIONS & ELECTIONS

Interim Chair, Mark Wright CEC, AAC

We received from the nominated Chefs their letters of acceptance and platforms regarding their respective positions on the Board.

We have received a letter from Chef Neal Plazio, current Treasurer, and Chef Neal has decided he will not be seeking the office of Treasurer. Neal, therefore, is now the immediate Past President and will assume the role of Chairman of the Board, starting January 1, 2018. Nick Geary, our current Junior Board Member, has decided not to seek another term as Junior Board Member.

The following offices will be “un-contested”, therefore I will cast a single ballot for each office. The officers will serve for two years beginning 1/1/2018 and serve until 12/31/19 - at that time those who have held an office for four years will not be eligible to serve in that office for another term.

Congratulations.

Treasurer • Director at Large • Secretary • Junior Board Member • Associate Director

NOMINATIONS 2017

TREASURER

I would like to thank Scott Steiner CCE, AAC and Mark Mistriner CEC, AAC for nominating me for the position of ACF of Greater Buffalo Treasurer. I believe I am a good fit for the position. My education includes an Associate’s Degree in Culinary Arts from the Culinary Institute of America, a Bachelor’s Degree in Business Management from D’Youville College, and I am currently working on my Master’s Degree in Career and Technical Education at Buffalo State College. In my current position at the Niagara Falls Culinary Institute, I am the Director of Community Education as well as the Banquet Manager. I have a strong skill set in financials, Microsoft Excel, and balancing budgets. It would be an honor to serve on the Board of Directors for the next two years. In the upcoming ACF election, please consider voting BEN LOOMIS CEC as your next Treasurer!

DIRECTOR AT LARGE (ELECT 1)

My name is Chef Nathan Koscielski, CCE, M.S.Ed., I am an Instructor at the Niagara Falls Culinary Institute and I accept the nomination of Director at Large for the Greater Buffalo, NY Chapter of the American Culinary Federation (ACF). I have been an active member of the ACF for over a decade. During that time, I have competed with our local JR. Hot Food team, held the board positions of Corresponding Secretary & Director at Large, and have been an active participant in a plethora of ACF events over the years in many capacities.

As the appointed Director at Large over the past year, my primary focus was as Chair of the Taste of Culinary (TOC) event. I learned a tremendous amount chairing the last TOC event and hope to use that knowledge to plan and execute an even more successful TOC event over the next two years as your Director at Large. Please consider voting for Chef Nathan Koscielski, CCE, M.S.Ed. as Director at Large for this upcoming Board of Directors election. It would be an honor and privilege to serve on the Board of Directors for the next two years.

SECRETARY

Hello, ACF members! I am Jane Cooke. A graduate of NFCI and Sous Chef at This Little Pig, I have been on your Board of Directors for two years. A year ago, I was appointed from the position of Director at Large to Recording Secretary to replace a resigned board member. Shortly after, the positions of Recording and Corresponding Secretary were merged, creating a more relevant and productive role. In the past year, I have utilized social media outlets to increase our outreach to young professionals and spread the word about meeting and event dates, as well as connect with potential or existing members via Facebook to answer questions about meetings and memberships. If re-elected, I will continue working to establish a better social media presence for the ACF of Greater Buffalo. Thank you for your consideration in this election.

Thanks again!
Jane Cooke

JUNIOR MEMBER OF THE BOARD – JAIME F. GRAVES

I would like to thank Chef John Matwijkow for nominating me for Junior Board Member. As one of my former Chef Instructors at Niagara Falls Culinary Institute it was a privilege to learn from his years of experience in the Culinary Industry. I am very excited at the prospect of assisting with future planning and direction of the Buffalo ACF Chapter and the fine group of Culinarians within it. As a student member I have always been willing and excited to participate in every NFCI/ ACF conjunctual events; such as Taste Of Culinary 2015 and 2016; the Gingerbread Competitions 2014 and 2015 College Level. I am looking forward to helping with the planning aspects of such events.

As a student and Professional Baker I have always had a willingness to learn and continually push myself to try new things and more advance techniques (participating in the 2017 Category K Competition for example). I would put the same passion and commitment to the position of Junior Board Member. Also, if ever needed I possess a current Commercial Drivers License if the Chapter every needs a driver for a tractor trailer. On a more serious note I am confident that I can fulfill the duties required of me in this position because I am outgoing, possess good problem solving abilities, excellent listening skills, avid note taker, very detail oriented but possess the ability to look at the bigger picture, and an ever willingness to jump in and help out where needed. I believe that by administrating this position that it would help myself grown in my personal culinary experiences and abilities, and thus help me to be a more productive member of the Buffalo Culinary Community.

Sincerely,
Jaime F. Graves, CPC

JUNIOR MEMBER OF THE BOARD – TED KAVANAGH

My name is Ted Kavanagh and I have worked for Sysco Syracuse since July 2015. I am born and raised in Buffalo, NY. My journey to Sysco was the culmination of over twenty years in the restaurant business working in all possible back of the house positions from dishwasher to kitchen manager to Executive Chef. I have seen and done a lot. It was a very difficult decision to walk away from the blood, sweat and tears that were poured into kitchens through those years. Most of all I valued my relationship with my staff, proper preparation, and a hard day’s work. With Sysco, it is the same core values- build and grow relationships, be prepared, and put in the work. In addition to executing these goals, it comes down to helping my customers succeed and being there go-to consultant on everything related to their business.

It is a true honor and my intent to serve on the board of directors as an associate member for the local chapter ACF. I feel my experience in the foodservice industry can provide a positive contribution to the organization. I grew up working in independent restaurants and Sysco’s reputation is built on helping independent restaurateur’s become successful and helping them grow their business. I look forward to getting to know everyone and working towards the chapter’s goals. Thank you for the opportunity.

Regards,
Ted Kavanagh

Social Meeting at DoubleTree by Hilton Niagara Falls, NY September 11, 2017

The meeting was called to order at 7 PM by President Jackie Bamrick.

President's Remarks

Volunteers are needed for the Chef and Child event, which is hosted by ECC on October 17th at Buffalo Canalside.

The CFSA Oktoberfest will be held on October 16th, 2017. There is no social meeting for the Chapter during the month of October; because of this, the board voted unanimously in favor of having election candidates share their platform statements through the Epicurean so the election as usual may take place in November.

The next social meeting will be held at ECC North on Monday, November 13th.

John Burden is seeking volunteers for the Festival of Trees on Sunday, December 2nd to prep and serve food for the charity event.

Treasurer's Report

Checking Account: \$14,638.15

ECC Scholarship: \$7,216.43

NFCI Scholarship: \$7,216.43



Board Elections:

The floor for nominations was opened at 7:15 PM by Mark Wright.

Junior Board Member

Nicholas Geary was nominated by Nathan Kolcielski.
He accepted the nomination.

Jaime Graves was nominated by John Matwijkow.
She accepted the nomination.

Associate Board Member

Ted Cavanaugh was nominated by Kevin Barron.
He accepted the nomination.

Director at Large

Nathan Kolcielski was nominated by John Matwijkow.
He accepted the nomination.

Secretary (Recording and Corresponding)

Jane Cooke was nominated by John Matwijkow.
She accepted the nomination.

Treasurer

Ben Loomis was nominated by Scott Steiner.
He accepted the nomination.

Neal Plazio was nominated by John Burden.
He accepted the nomination.



The floor for nominations was closed at 7:30 by Mark Wright and seconded by Jackie Bamrick.

The meeting was adjourned at 7:45 PM by Jackie Bamrick and seconded by Jane Cooke.

Double Tree Hilton Staff



SHARE THE NEWS
Campus Dining & Shops
has OPENINGS
for COOKS
lead cooks & line cooks

Includes generous benefits package including health insurance, vacation days, sick and personal days, paid holidays, financial savings plans, free meals, and many other discounts and perks!

Fill out an easy application **online** today
www.UBDiningJobs.com

All qualified applicants will receive consideration with employment without regard to race, color, religion, sex, or national origin

CAMPUS
dining & shops
Making a difference, one plate at a time.

BUFFALO BUSINESS FIRST

B P t W

2016 BEST PLACES TO WORK

