



Epicureans

December 2017

Upcoming Meetings & Events:

ACF of Greater Buffalo HOLIDAY PARTY AT: GARRET CLUB



91 CLEVELAND AVENUE
BUFFALO, NY 14222
(716) 885-6010

SUNDAY, JAN. 7 TH
4:00 PM COCKTAIL/HORS D'OEUVRES
5:00 PM SIT DOWN DINNER
\$55 PER PERSON
DINNER MENU INCLUDED IN THIS ISSUE

RSVP BY DECEMBER 30TH TO
MARIA IACOVITTI
ma_rias208@hotmail.com
OR CALL OR TEXT
716-698-2136

Jacket & Tie/Cocktail Attire preferred

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	7

The President's Message

What a great turnout for the recent meeting held November 13 at ECC – North Campus. It was nice to see so many members in attendance. There were long standing members, as well as new members just joining our chapter and students from both ECC and NCCC. Our esteemed colleague and friend from Rochester, Chef Don Antinore, CEC, CCE, CCA, AAC was in attendance to support our Chapter. The Executive Chef of Country Club of Buffalo, Joe Piazza was introduced and is a National member. Chef Piazza was the Chapter President in Colorado before relocating to Buffalo. Many thanks go out to Core Product Group for facilitating the meeting. John Cieske, Food Broker representing Hatfield Pork; Mike Hruschak, Marketing Director; Paul Stillitano, Executive Chef; Holly Springfield with Emmi Roth Award Winning Artisan Cheese and Julie Kapuscinski, representing Nestle Products. There were numerous pork products to sample and the representatives were eager to share their knowledge about cooking techniques and applications for Farm Promise Pork. Nestle products showcased Cold Brew Coffee and Minor Bases, with a focus on a new product, Classic Chicken Reduction. Also presenting that evening was Valentina Garcia, a ECC graduate. Chef Garcia produces and bottles her famous chimichurri sauce that paired very well with the high-end pork products. Valentina is a pastry chef at Tempo restaurant.

We had a demonstration from Chef Scott Steiner, CEC, AAC on contemporary gelling techniques, working with carrageenan for a take on modern “pumpkin pie”. An interesting presentation on Molecular Gastronomy. Lastly, two recent graduates from ECC, Molly Doherty and Grace Peters, who attended a study aboard program for ten weeks in the Amalfi Coast, presented a demonstration on preparing gnocchi with Butternut Squash Sauce. Thank you to all the chefs that participated in the meeting and shared their talent and knowledge with our group. We appreciate your time on our behalf. It was an inspiring evening. The CEU certificates that were handed out that evening need to be sent to the National Office toward certification points. Please send to Katie Hunters attention at ACF National.

Niagara Falls Culinary Institute is hosting the Gingerbread Wonderland Gingerbread Competition. Events are posted on line at <http://www.nfculinary.org/gingerbread>. Proceeds will be donated to The United Way of Greater Niagara. Look for details included in this issue.

The Chapter Christmas party will be Sunday, January 7 at the Garret Club. Chef Art Pepe and his team are very eager to host and have a wonderful sit down dinner planned. Save the date on your calendar. Please be aware the need for reservations is imperative, as we like to be as courteous as possible and give establishments and Chefs adequate notice when hosting events for our chapter. Reservations are due December 30th. After that date, we will be unable to accommodate last minute reservations. The dinner menu is included in this issue. The ambiance of the Club is beautiful. It will be a nice evening for our Chapter members to relax after the hectic holidays.

Have a wonderful upcoming Holiday Season. See you January 7th.

Fraternally yours,

Jacqueline Bamrick, CEC, AAC



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Appointed Positions

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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

Christmas Party

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

SOCIAL MEETING

Calendar for 2018
will be in the January issue –
dates are being confirmed with the venues



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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
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Buffalo Creek
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FT and PT Cook Positions
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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

Membership at a Glance December 2017

Membership Type	Count	Percentage
Allied	1	0.60 %
Associate:	11	6.60 %
Culinarian:	3	1.80 %
Culinary Enthusiast:	3	1.80 %
Professional Culinarian:	105	63.30 %
Senior Professional Culinarian:	10	6.0 %
Student Culinarian:	33	19.9 %
Total Membership Count:	166	

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 our 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!

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 to check your certifications status for 2017

2018 Regional ChefConnect



DEAN FEARING
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**ANNOUNCEMENT
COMING SOON!**

ChefConnect: Charlotte

Sunday, February 25 – Tuesday, February 27, 2018
The Westin Charlotte
Charlotte, North Carolina

[Online Registration](#) | [PDF Registration Form](#)

Online Registration Closes: February 9, 2018



ROY CHOI
Founder of the Food Truck Movement



JEHANGIR MENTA
Food and Hospitality Consultant



SEAN SHERMAN
The Sioux Chef

ChefConnect: Newport Beach

Sunday, March 18–Tuesday, March 20, 2018
Newport Beach Marriott Hotel & Spa
Newport Beach, California

[Online Registration](#) | [PDF Registration Form](#)

Online Registration Closes: March 2, 2018

EXECUTIVE CHEF PROFILE: KENWOOD COUNTRY CLUB CINCINNATI, OH

THE EXECUTIVE CHEF OPPORTUNITY KENWOOD COUNTRY CLUB

If you are passionate about the culinary craft, creating and executing quality dining experiences, and mentoring and developing a high-performing team; and want to work at a progressive, family-focused club, in a great city to raise a family; look no further than the executive chef position at Kenwood Country Club. This is an amazing opportunity for candidates with great leadership and culinary skills to serve over 925 member-families at this premier club in a location that has a great quality of life.

[Click here to view a brief video about this opportunity.](#)

KENWOOD COUNTRY CLUB & CINCINNATI

Kenwood Country Club, a Distinguished Emerald Club of the World, has a long heritage of tradition and excellence. The overall atmosphere is family-oriented and offers a variety of activities and amenities for all family members. Kenwood Country Club prides itself on being family-friendly and providing a fun environment for all. The Club honors its historic past, embraces an exciting today, while preparing for an incredible future.

In 1929 a group of 11 members of the downtown Cincinnati Club decided to create a golfing country club. The committee considered several tracts of land and hired Donald Ross to recommend the final location. One of the nation's leading golf course architects of that era, William H. Diddel designed the original 36 holes. W. Taylor Boyd accompanied Diddel to Cincinnati to supervise the work and stayed on to become one of only four golf course superintendents in the Club's history.

Kenwood's amenities include two 18-hole championship golf courses; short game and practice range areas; an indoor golf practice building complete with heated hitting bays; a tennis pavilion and deck that overlook four clay and two hard tennis courts as well as four platform tennis courts; a state-of-the-art fitness facility; a heated zero-entry and competition-size swimming pool with diving well; and multiple dining venues and options that appeal to members of all ages. Future renovations include the main lobby, front hall and dining room in 2018 along with irrigation and bunker replacements in 2019.

Kenwood Country Club is located in Cincinnati, Ohio – a beautiful and thriving Midwestern metropolis on the Ohio River in the southwestern corner of the state. The city is the corporate headquarters for many national and global companies and is home to nine Fortune 500 companies and two Fortune 100 companies.

There is a lot to experience in Cincinnati including museums; a world-class zoo and aquarium; a popular, revitalized riverfront with shopping, clubs and restaurants; and professional sports teams such as the Cincinnati Reds (the oldest franchise in Major League Baseball), Cincinnati Bengals (football), FC Cincinnati (soccer) and Cincinnati Cyclones (hockey). The city boasts a thriving arts scene and claims more than 4,000 restaurants (Including more chili restaurants than any other city in the world!).

Kenwood Country Club is in Madeira, an affluent suburb located northeast of downtown Cincinnati and one of the top suburbs in the Greater Cincinnati area. It was recognized by Business Week magazine as the 40th best place to raise kids in the U.S., and received a Silver Medal by US News & World Report for the Madeira City School District which was selected as one of the top public high schools in the country. Many of the Club's members reside in neighboring Indian Hill – an historic and charming community which also boasts an "Excellent" rating from the Ohio Department of Education and its high school was named one of the top 100 in the country by both Newsweek and U.S. News & World Report magazines.

Greetings to all my fellow Chef 's of the Year:

My name is Maria Iacovitti and I have been honored with the American Culinary Federation of Greater Buffalo Chef of the Year in 2016.

As we look ahead, 2018 is fast approaching and I would like to initiate the Chef of the Year process. The process begins with the past Chef 's of the Year nominating a candidate worthy of this honor.

I appreciate your recommendations for prospective candidates for Chef of the Year. I look forward to hearing from you and please contact me with any questions.

Please submit your candidates by December 31st 2017. Thank you.

Sincerely,

Maria Iacovitti CEPC

716 698 2136

ma_rias208@hotmail.com



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

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 **Chaîne 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.

Congratulations to Kevin Barron for being selected the 2018 CFSA Silver Medal Award Recipient to represent the Greater Buffalo Chapter. Kevin has served on the Board of Directors for the last six years as Associate Member. Kevin is employed as Director of Business Development for Sysco, his business and sales expertise has helped guide our board decisions in a positive way. Let's all congratulate Kevin on this well-deserved honor. The award dinner is set for March 2018, the announcement of a specific day/location will be confirmed.

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.



ACF November Social Meeting





The Garret Club

ACF Christmas Party January 7, 2018

Passed Hors d'oeuvres

Garret Club Cheese Dreams

Smoked Chicken & Vidalia Onion Tartelettes

Potato Terrine with Truffle Aioli

Grilled Shrimp & Avocado Taco with Cilantro Shoots

Red & White Wine Served with Dinner

ROASTED PUMPKIN RAVIOLIO

Pine Smoked Margaret Duck Breast, Fuji Apple, Pearl Onion, Grated Chestnuts & Coca Nibs

YUKON GOLD POTATO CRUSTED STEELHEAD TROUT

Vanilla- Scented Parsnip, Root Vegetables, Petit Mustard & Lobster Oil & Crustacean Jus

PINOT NOIR BRAISED SHORT RIB OF BEEF

Beef "Chicaron", Brussel Leaves, Salsify, Slow Cooked Cipollini & Pinot Noir Jus

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gingerbread Wonderland

Niagara Falls Culinary Institute

Greetings Colleagues,

I just wanted to send a quick reminder that the Gingerbread Wonderland Gingerbread Competition schedule as well as web registration can be found at www.nfculinary.org/gingerbread/

We would also appreciate if you could [share our Facebook page](#) Gingerbread Wonderland Gingerbread Competition 2017

A big thank you goes out to Delaware North for once again being a Grand Platinum Partnering Sponsor to make this event possible.

The proceeds from this years competition will be donated to The United Way of Greater Niagara.

Let's get baking....

Seasons Greetings,

Scott Steiner CCE, AAC

Gingerbread Competition

Chair

Cell: 716-698-5909

Email: ssteiner@niagaracc.suny.edu

Gingerbread Competition Schedule

Thursday 11/30/17

Drop off: 9:30am - 5:00pm

Judging: 5:00 - 7:00

Friday 12/1/17

Unveiling Appreciation Gathering: 7:00 - 8:00pm Coffee, Cookies and Announcement of the Competition Winners

12/1 - 12/5/17

Silent Auction of the "Runner-Up" Houses / Creations

Monday 12/4/17

Live Auction of the "Ribbon Winning" Houses Reception (Reservations / Tickets Required)

12/5 - 12/10/17

Silent Auction House Pick up



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