



American Culinary Federation
Greater Buffalo New York

Epicureans

March 2020

Upcoming Meetings & Events:

Next Meeting

TASTE OF EDUCATION

SALVATORE'S ITALIAN GARDENS
6461 TRANSIT ROAD
DEPEW, NY 14043

MAR. 10TH • 6-9 PM

\$25.00

716-270-5254
OR LUKASIK@ECC.EDU

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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Student & Professional ACF Salons	8-13
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The President's Message

Greetings Chefs and Industry Colleagues,

With spring comes local cultural Easter traditions, the butter lamb, placek bread, fish fry season, along with the warmer temperatures. To spotlight all that is BUFFALO cuisine: The American Culinary Federation of Greater Buffalo is proud to announce our 14th annual Taste of Culinary event on April 26, 2020. This event has become one of Western New York's premier tasting experiences. This year we are excited to announce we are partnering with DoubleTree by Hilton Hotel in Niagara Falls NY.

Event Details:

- Sunday, April 26, 2020 from 12:00 (noon) – 3:30pm.
- Over 30 Restaurants, Culinary Schools, Wineries, Breweries, Bakeries, and Purveyors
- **New this year, Food Trucks and People's Choice Award!
- Unlimited Food and Beverage samples Included
- Raffles 50/50 Split
- Live Entertainment
- DoubleTree by Hilton Hotel 401 Buffalo Ave, Niagara Falls, NY
- \$35 Per Person, Buy Tickets here: <http://www.tasteofculinary.com/>

**Interested in participating?! Please contact Chef Joe Piazza at 716-250-2659 or at jpiazza@ccofbuffalo.org.*

Temperatures are rising the sun is being seen more and more, day are getting longer! Spring is just around the corner. The start of plants germinating and with it comes the availability of large flavors, in the form of fresh local healthy foods. This year's Taste of Education by the WNY Chapter of the New York State Restaurant Association to benefit ProStart will be focused on Planted proteins, "A celebration of plant forward foods." Don't miss it! The event will be held on Tuesday, March 10th, 2020 at Salvatore's Italian Gardens. With food station samplings and Iron Chef Competition.

In February we had a wonderful free ACF social meeting sponsored and hosted by: Chrusciki Bakery <https://chruscikibakery.com/> home of the Angel wings in their Lancaster bake shop! An amazing, delicious, fun, and educational evening. Be sure to check out their new location(s) and sister shop, Simply Pierogi. Find them at the Broadway market and call them for any of your wedding or specialty pastry/cake needs!

Be sure to explore by doing, and expand your resume by competing in this year's culinary salon:

2020 ACF Buffalo Competition Saturday April 18th & Sunday April 19th, 2020

The Niagara Falls Culinary Institute
28 Old Falls St - Niagara Falls, NY 14303
(716) 210-2525

ssteiner@niagaracc.suny.edu

Register Today!

<http://westernnewyork.localfoodservice.com/apps/microsites/microsite-ACF/index.cfm?set=welcome&cmid=61876>

This year I am honored to have Robert C. Lukasik receive the 2020 Silver Award at the CFSA awards dinner. He is extremely deserving of this honor and I am grateful to work alongside him on the board. The Award dinner will be held at the Avanti Mansion, 4409 South Park Ave, Blasdell, NY 14209 on March 11th, 2020 at 5:30pm.

Sincerely yours,

Dorothy Morton, CPC, CFSP

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E: bamrick@ecc.edu

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BHS Foodservice Solutions
W: 691-8080 Ext. 3042
dorothym@bhsfoodservicesolutions.com

Vice President

Jane Cook
This Little Pig
C: 716-480-2392
E: janemaid23@gmail.com

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Jean White
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chefjeanwhite@gmail.com

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Niagara Falls Culinary Institute
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E: bloomis@niagaracc.suny.edu

Sergeant-at-Arms

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

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Joe Piazza, CEC
CC of Buffalo Executive Chef
jpiazza@ccofbuffalo.org

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

Calvin College, CEC
Lexington CoOp
C: (716) 818-8493
E: calhcollege@gmail.com

Epicurean Editor in Chief

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

Junior Board Member

Phoebe Beiter
Country Club of Buffalo
C: (716) 587-2279
E: pbeiter@outlook.com

Associate Members

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Sysco Foodservice
C: (716) 417-3999
E: Kavanagh.Ted@Syr.Sysco.com

Sabrina Faso
Niagara Falls Culinary Institute
sfaso@niagaracc.suny.edu

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

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

TASTE OF EDUCATION

Salvatore's
March 10, 2020
6:00 pm

CFSA SILVER MEDAL DINNER

March 11, 5:30pm
The Avanti Mansion

CHEF CONNECT

Nashville, Tennessee
March 22-24, 2020

CULINARY SALON AT NFCI

April 18th & 19th

16TH ANNUAL TASTE OF CULINARY

April 26th, Noon-3:30 pm
Double Tree Niagara Falls

BOARD MEMBERS

PLEASE NOTE THE BOARD MEETINGS
WILL BE HELD EACH MONTH BEFORE
THE REGULAR SCHEDULED MONTHLY
ACF MEETINGS AT 5 PM.



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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.

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Supervisors and Cook positions at Sisters of Charity Hospital and Saint Joseph Campus. Use the website to apply.

CLICK TO APPLY

Bobby J's Italian American Grille looking for prep cooks and dishwashers please Contact Bob Desiderio at 395-3207

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!

Membership at a Glance

February 2020

Membership Type	Count	Percentage
Associate:	5	3.10 %
Culinarian:	3	2.60 %
Culinary Enthusiast:	1	.6 %
Professional Culinarian:	113	69.8 %
Senior Professional Culinarian:	11	6.8 %
Student Culinarian:	29	17.9 %
Total Membership Count:	162	

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 2020.



CULINARY QUIZ

1. Springtime vegetable whose name means "root of the barbarians"? Its leaves contain high amounts of oxalic acid which is toxic.
2. This young fern shoot has a short, late Spring season and gets its name from its resemblance to the head of a violin.
3. Springtime vegetable, native to the Mediterranean that resembles celery and the flavor can be likened to a combination of artichoke, celery and salsify.
4. Wild onion that is harvested in the Spring while the bulbs are still small and tender and the leafy shoots are sweet and earthy.
5. How many peas on average are in a pod?



Answers on page 18

People in the News

Thoughts & Prayers

Dakota Hart, son of Chef Norman Hart CEC, AAC, CCE recently passed away. Please keep Chef Norman and his family in your thoughts and prayers at this most difficult time.

Congratulations to Chef Joe Piazza

Congratulations to Chef Joe Piazza CEC, Executive Chef of Country Club of Buffalo on being accepted into the American Academy of Chefs. Joe will be inducted at the ACF National Convention in Dallas this summer.

Congratulations to Phoebe Beiter and James Skehan

Congratulations to Phoebe Beiter, SUNY Erie student and ACF Junior Board Member and to James Skehan, NFCI student for being selected to compete at this year's ACF National Convention for Student Chef of the Year. Good luck Phoebe and James!



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ACF of Greater Buffalo

Board Meeting – February 10th, 2020

Meeting was called to order at: 4:58 pm

Roll Call:

Dorothy Morton Rob Lukasik Ted Kavanaugh Jackie Bamrick
Joe Piazza Jean White Phoebe Beiter Ben Loomis

The minutes from the January meeting were approved by the board.

Treasurer's Report reviewed by Ben:

ACF Checking Account: \$5,515.46

NFCI Savings Account: \$1,973.33

ECC Savings Account: \$2,170.77

Vice President's Report: Upcoming Events:

March Social Meeting: Taste of Education-Mar 10th @ Salvatore's Italian Gardens

CFSA Silver Medal Dinner-Mar 11th @ Avanti Mansion

Culinary Salon- Apr 18th and 19th @ NFCI

Taste of Culinary-Apr 26th @ Double Tree Niagara Falls

- Chapter has obtained a subscription for Jot Form to help streamline registrations and data bases
- The February finance meeting has been pushed to after the golf outing
- Jackie Bamrick suggests that the chapter switches from PayPal to Venmo to make payment processes easier and more user friendly. Chapter to explore.
- T.O.E. to be the March social meeting to show support for the Restaurant Association.
- Culinary Salon – Dan Scannell C.M.C, Thom Macrina, and Kyle Richardson to be guest judges.
 - Canada Cutlery to sponsor medals
 - Still need at least 8 competitors for the hot foods competition and 10 to 12 for the display
 - \$50 for students; \$100 for professionals
 - Looking for someone that can video the competition and put on the website for next year
- Phoebe will be competing for National Student of the Year at the upcoming ACF National Conference. Board will decide on financial support for her. ECC is covering her hotel and AAC Dinner expenses. Chapter will cover her flight. Scott will look into funding for his student that is competing via NFCI.
- Taste of Culinary – Joe has met with the Doubletree twice to go over details. We have agreed to give the Doubletree 10% of the door to cover cleaning expenses, etc.
 - The full Doubletree dept will be involved with the event
 - Joe has given out the board a spreadsheet with the contact information of past invitees. Scott has two unique vendors to reach out to, to add some more range to the event. Joe has reached out to several food trucks and so far none have responded.
 - Scott to reach out to Miss Judi's
 - Sweet Melodies to be contacted
 - We have two floors to our advantage
 - Sax Man is booked for entertainment, possibly adding a 2nd act
 - Doubletree has volunteered wristbands
 - Sysco to possibly cover the cost of the Health Dept. permits via sponsorship
 - Mike from Doubletree will facilitate water and disposables
 - Dorothy will create an event blast on Facebook and boost it
 - Destination Niagara to be involved with promotion
- Upcoming trade show/job fair collaboration with the Restaurant Association to be discussed. Date to be determined.

Meeting adjourned at: 5:56pm

SAVE THE DATE
03.10.20

TASTE OF EDUCATION

FUNDRAISER TO SUPPORT WNY CULINARY STUDENTS



For information and tickets:

WNY Chapter of the New York State Restaurant Association/Facebook



Professional & Student Cold Food, Ice Carving & Pastry Salon

Saturday, April 18, 2020

The Niagara Falls Culinary Institute



28 Old Falls St.
Niagara Falls NY, 14303

- Parking in the attached parking ramp is \$5.00 as long as you bring your ticket to the reception desk and get it stamped.
- If you park in the ramp, park on level 3 and enter the institute from that level.
- The competition will be held on the second floor.

Schedule:

- 7:00am Continental Breakfast
- 7:30am Judges Meeting with Competitors
- 8:00am Begin live Ice Carving / Begin Show Work Set up
- 11:30am Lunch Buffet
- 12:00pm Show Work Displays Complete & Ready for Judging
- 3:30pm Medal Ceremony

Professional & Student Cold Food, Ice Carving & Pastry Salon

Saturday April 18, 2020

Professional Culinary / Display

- A-1 -----Meat- Cold Platter
- A-2 -----Fish- Cold Platter
- A-3 -----Poultry- Cold Platter
- A-4 -----Game- Cold Platter
- A-5 Cold Hors d'oeuvres
- A-6 Finger Foods

Student Culinary / Display

- SA-1 -----Meat- Cold Platter
- SA-2 -----Fish- Cold Platter
- SA-3 -----Poultry- Cold Platter
- SA-4 -----Game- Cold Platter
- SA-5 Cold Hors d'oeuvres
- SA-6 Finger Foods



Professional Pastry / Display

- C-1 Buffet Platter of Fancy Cookies, Chocolates or petit fours
- C-2 Six Different individual hot or cold plated desserts (Displayed Cold)
- C-3 Decorated or Sculpted Celebration Cake
- C-4 Wedding Cake
- C-5 Assorted Bread Display
- D-1 Fruit / Vegetable Carving
- D-2 Tallow and Saltillage
- D-3 Bread Dough
- D-4 Chocolate, Cooked Sugar, Pastillage & Marzipan



Professional & Student Cold Food, Ice Carving & Pastry Salon

Student Pastry / Display

- SC-1 Single Tier Decorated or Sculpted Celebration Cake
- SC-2 Buffet Platter of Fancy Cookies, Chocolates or petit fours (five varieties, six portions)
- SC-3 Six Different individual hot or cold plated desserts (Displayed Cold)
- SC-4 Wedding Cake
- SD- Showpiece, Student, Individual
 - Acceptable Mediums are Ice, Fruit / Vegetable Carving, Tallow and Saltillage
 - Bread Dough, Chocolate, Cooked Sugar, Pastillage & Marzipan

Professional Ice Carving – Live Action

- H-D One Block prepared prior and set up for display
- H-1 Single Block Individual Freestyle –Three Hours
- H-2 Two Blocks Individual Freestyle – Four Hours
- H-3 Multiple Blocks, Two Member Team Freestyle Three Blocks – Three Hours

Student Ice Carving – Live Action

- S-D Showpiece using Ice – made prior and set up for display
- SH-1 Single Block Individual Freestyle –Three Hours
- SH-2 Two man team, three Blocks Individual Freestyle – Three Hours
- SH-3 Three Man Team Freestyle, Five Blocks – Three Hours





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Professional & Student Hot Food & Pastry Competition

Sunday, April 19, 2020

The Niagara Falls Culinary Institute



28 Old Falls St.
Niagara Falls NY, 14303

- Parking in the attached parking ramp is \$5.00 as long as you bring your ticket to the reception desk and get it stamped.
- If you park in the ramp, park on level 3 and enter the institute from that level.
- The competition will be held on the second floor in Lab 208.
- One entire side of the lab has windows for family and friend viewing.

Schedule:

- 7:00am Continental Breakfast
- 7:30am Judges Meeting
- 8:00am Competitions Begin (Staggered by 15 minutes)
- 11:30am – 1:00pm Lunch Buffet
- 3:30pm Medal Ceremony

Professional & Student Hot Food & Pastry Competition

Student Competitions:

(SK) 1 - 9

Student Contemporary Hot Food

The competitors have 15 minutes for set-up,
60 minutes to fabricate and cook,
10 minutes for plate up and 15 minutes for clean-up.

(SP) 1

Hot / Warm Dessert

Competitors have 15 minutes for set-up,
60 minutes to cook, 10 additional minutes for plating
And 15 minutes for clean-up.



(SP) 2

Composed Cold Dessert

Competitors have 15 minutes for set-up, 90 minutes to cook, 10 additional minutes for plating and
15 minutes for clean-up.

Professional Competitions:

(KC)

Contemporary Hot Food

The competitors have 15 minutes for set-up,
60 minutes to fabricate and cook,
10 minutes for plate up and 15 minutes for clean-up.



(KP) 1

Contemporary Patisserie

Hot Warm Plated

Competitors have 15 minutes for set-up,
60 minutes to cook, 10 additional minutes for plating
And 15 minutes for clean-up.

(KP) 2

Contemporary Patisserie

Cold Plated

Competitors have 15 minutes for set-up, 90 minutes to cook, 10 additional minutes for plating and
15 minutes for clean-up.

ACF of Greater Buffalo

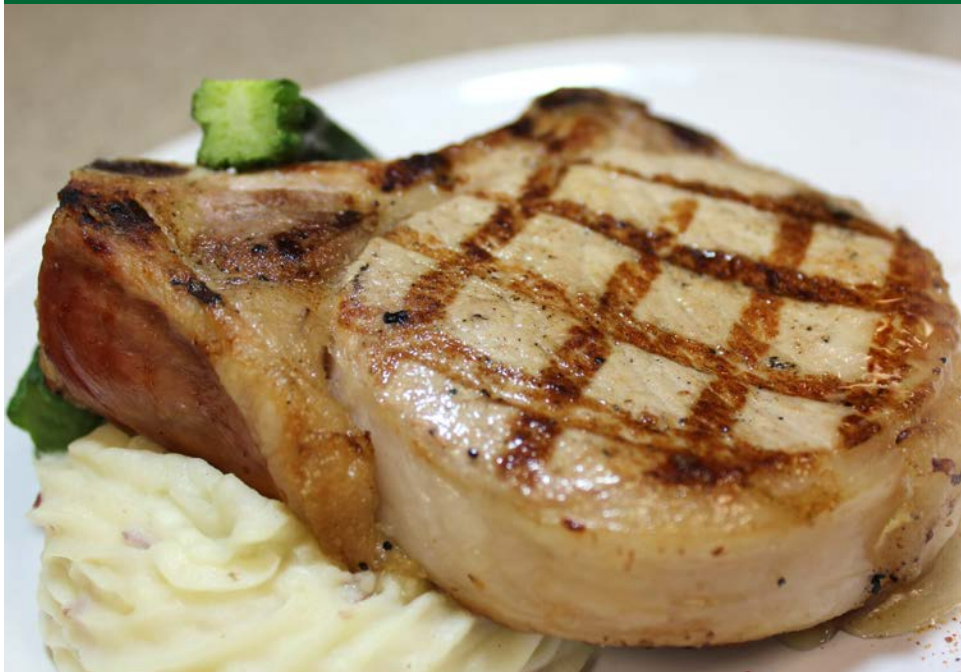
Our February Social Meeting at Chrusciki Bakery



ACF of Greater Buffalo

Our February Social Meeting at Chrusciki Bakery





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Dear Industry Colleagues,

The *American Culinary Federation of Greater Buffalo* is proud to announce our 14th annual **Taste of Culinary** event on April 26. This event has become one of Western New York's premier tasting experiences. This year we are excited to announce we are partnering with DoubleTree by Hilton Hotel Niagara Falls New York.

Whether you are a past participant, or perhaps this is your first time, we formally invite you to participate in this opportunity. This fundraising event showcases the culinary professionalism in our area. Many restaurants, country clubs, schools, wineries, breweries and distributors will showcase their products and/or services. The funds raised from this event are used to support scholarships, students cooking and knowledge bowl competitions. In addition, we use these funds for the Chef and Child Foundation, which serves to educate children about nutrition and create awareness against childhood obesity.

This event provides each establishment the opportunity to advertise by setting up a table and providing a small tasting. There is no charge to be part of our event and the number of guests will not exceed 500. The facility at the DoubleTree will provide the participating chefs / vendors the most comforting atmosphere with ample amounts of cooking equipment, refrigeration and ice.

For more information please contact Chef Joe Piazza at 716-250-2659 or at jpiazza@ccofbuffalo.org . Once you register we will provide additional information, event expectations / requirements, and 2 complimentary Taste of Culinary Tickets for participating in the event.

Tickets:

Tickets are \$35.00 each and are available for purchase at Tasteofculinary.com

Vendors:

Vendors wishing to sell merchandise please contact Chef Joe Piazza. Taste of Culinary will approve all vendors at time of registration. Acceptable items include, but are not limited to: Wineries wishing to sell unopened bottles of wine, companies wishing to sell sauces, spices, jams, jellies, cooking gadgets etc...

We hope you are interested in participating and we look forward to hearing from you!

Sincerely,

Chef Joe Piazza, CEC

ACF of Greater Buffalo
Director at Large / Taste of Culinary Chair / Executive Chef, Country Club of Buffalo



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