September starts a busy time for our Chapter as we plan monthly meetings, socials and set our ACF calendar for annual events, such as Chef and Child and Festival of Trees.

In July, a few Chapter members and I attended the Cook, Craft and Create Convention in Orlando, Florida. The schedule was packed with excellent presenters, demonstrations, seminars and dinners. From a new presidents’ perspective it was interesting to meet chapter presidents from across the country to exchange ideas, network and be part of the Board of Governance meeting. Participating first hand with by-law amendments and adopting new policies was very interesting. Our voice was heard and changes are underway. The National President, Stafford DeCambra, along with the new Board Members were sworn in. We have a group of professional individuals working on our behalf to keep the ACF progressing and current. Congratulations to Mark Wright, sworn in as Chair of the AAC for another two-year term. Mark is dedicated to AAC and a good link for our Chapter to keep us informed on the National level.

At the convention, our Chapter was presented with “Stepping up To the Plate” award from President Macrina. We were selected due to our involvement with the Chef and Child Program, hosting Culinary Competitions and the Culinary Salon, and promoting education and scholarships for our students. It is a wonderful achievement and we should be proud of our Chapter. Congratulations to all the members!

The 14th annual Golf Outing at Lancaster Country Club was a success! Thanks to all who participated and came out to play golf, catch up with friends, and have fun. Special thank you to the chair of the event, John Matwijekow and the committee members for making that day happen. Thank you also to the many individuals who graciously donated products, corporate sponsorships, tee signs, food, beverage and cutlery prizes. It was very impressive.

The next general meeting for the ACF of Buffalo is scheduled Monday, September 11 at Doubletree by Hilton, Niagara Falls, NY. Chef Buonopane is eager to host our group. He is planning a nice evening with appetizers on the patio overlooking the water and a sit-down dinner. We will have a presentation by the Chef as he walks us through the process of the renovation of the Doubletree property. We have many topics to discuss at that meeting as we begin the new season, such as Elections, Chef and Child Event, and Festival of Trees.

The CFSA is planning a “combined” Association social meeting, Monday October 16 for Octoberfest. That meeting will be in place of our regular monthly meeting. The location is Schnitzel and Company Swiss German Pub, Transit Road, E. Amherst, NY. The purpose of this meeting is to get together with friends/colleagues from other Associations and enjoy some camaraderie and good German food. The combined meeting will be supporting the Food Bank of WNY.

We have a full schedule of events planned this year. I look forward to what is ahead for our Chapter!

Fraternally yours,

Jacqueline Bamrick, CEC,AAC
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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.
Social Meeting
September 11, 2017 | 6:00pm
Parkway Prime @Doubletree by Hilton
410 Buffalo Ave. Niagara Falls, NY 14303

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

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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
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Or apply in person to: Ilio DiPaolo’s Restaurant & Banquet Facility
3785 South Park Avenue, Blasdell, NY 14219

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 to check your certifications status for 2017
American Culinary Federation
September 11th, 2017 Meeting

Hand Passed Hors D'oeuvres
Scallop and Shrimp Ceviche
Chorizo Pin Wheels
Crab Salad Tomatoes

Salad
Seabass, Lardons, Radicchio, Escarole, Grapes, Peaches, Citrus

Entrée
Duck, Fava Beans, Watercress, Cherries

Dessert
A trio of hand crafted desserts

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:

Congratulations… to the ACF 14th Annual Golf Tournament Winners:
Heidi Knight, women’s category for Longest Drive; Chris Jewitt, Nearest to the Pin and Nick Pyzik, Longest Drive. Winning Team for the Tournament: Link 2 Hospitality Rob and Matt Schwalm, Julio Torres and Checkers Signor.

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 members: Kyle Coverdale and Rob Schwalm. Hope to see you at the September 11th meeting.

Congratulations…to Chapter President, Jacqueline Bamrick, CEC, AAC for receiving a Presidential Medallion from National President Chef Macrina at the annual Awards lunch during the National Convention. Chef Macrina stated “ ACF of Greater Buffalo is one of the most active Chapters in the ACF, and Chef Bamrick has lead the Chapter with professionalism and continues actively involving all members of the Chapter in many programs”. Jackie also celebrates 20 years this summer as a ACF Greater Buffalo Chapter member. Way to go Chef Bamrick.

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.

Achievement of Excellence….Congratulations to 4 local food service facilities for receiving an Achievement of Excellence award during the National Convention from President Tom Macrina The facilities are: Tempo; Paula’s Donuts; Savor (Niagara Falls Culinary Institute) & Remington Oyster Bar and Seafood Exchange.

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.

Certification News
Niagara Falls Culinary Institute has submitted a proposal to host the next Certified Master Chef exam, the next exam is scheduled for 2018. Representatives from the ACF Certification Commission visited NFCI to evaluate the facility and review their proposals. The 2017 CMC exam will be held this year at Schoolcraft College, Livonia, Michigan, and September 28 through October 8, 2017.

The next Certification exam will be held on September 28, 2018 at ECC North Campus. Check the ACF Certification web site for more details.
My name is Amelia Ruiz, I am currently employed at University at Buffalo as Assistant Executive Chef. When I was offered the opportunity to go to the ACF Convention I remember being extremely excited and also nervous. I did not know what to expect. I have been to conferences before such as, Nacufs, UMASS, and Skidmore and have competed also. But this was all about Chefs’ from all over the country. I felt like I would be lost in such a big conference, I felt like I wouldn’t find anyone to talk to or I wouldn’t fit in. But when I looked around the room every day and everyone was in their chef gear exchanging stories about their experiences, their successes and their struggles I didn’t feel like that anymore. I felt like that was where I belonged! I looked the itinerary over and over, planning my trip to get the most I could out of it. I wanted to see everything and anything.

The first day set the tone for my entire week. When Lorena Garcia got up and started talking about her life, her experiences and how successful she had become just doing what she loved and doing what she grew up doing in the kitchen with her family, it made an impact. She was so passionate about what she does every day I was so inspired, I felt like I could relate to her. I could not take my eyes off of the demonstration. They had many different sessions geared towards everyone’s interests, but this one was by far my favorite!

On the last day they announced where the conference would be next year and I was so excited. I would love to try and go every year. This conference is something to unwind at the end of the year, to network, and learn about what’s new out there and eat good food! I can’t wait for next year’s conference.