



Epicureans

March 2010

Upcoming Meetings & Events:

MARCH 8 • 6 PM
Sit Down Dinner with Open Bar

The Buffalo Club
388 Delaware Ave
Buffalo, NY 14202
Cost: \$25.00

Strict Dress Code in effect!

If you are not dressed appropriately you will be turned away. Jackets and ties required.

For reservations contact:
Monte Dolce at 604-8881 or
kdolce@mac.com

APRIL 18
Get your table booked for the
2010 Taste of Culinary

ECC City Atrium
Contact Jackie Bamrick
jbamrick@verizon.net
or Sam Regan
samasaransom@gmail.com for
detailed information.

Check out our website:
www.acfofbuffalo.net

User Name: acf
Password: acf



Inside:

Officers and Board of Directors	2
2010 ACF Schedule	3
Save the Date	3
Taste of Culinary	4
People in the News	5
The Savvy Gourmet.....	7

Buffalo / Rochester Joint Meeting Sponsored by Palmer Food Services

On February 8, 2010 we gathered for our monthly social meeting at the Harkness Career Center. During this meeting, Christa Seychew of the Field and Fork Network gave a presentation on the organization. The focus of field and fork is to provide the building blocks to create a local food network in the eight counties of Western New York, by bringing food producers (farmers and artisans) and food buyers (chefs, retailers, processors, distributors, and institutional purchasers) together. Through outreach and education, they hope to create a practical economic engine for local, sustainable, agriculture and to provide our region with access to fresh, healthy food.

Vince McChonaghy from Local Food-service went over his website and discussed the benefits of Twitter, and I gave a presentation on healthy eating and cooking. The night was very informative.

Next up we will meet at the Buffalo Club on March 8, 2010. Please remember that the Buffalo Club has a very strict dress code and people will be turned away if they are not dressed appropriately (no hats, no jeans...jackets and ties required).

Palmer Foodservice has agreed to sponsor the meeting and we have invited the ACF Rochester chapter to join us for the evening. With the product donated by Palmer, Executive Chef, Daniel King has created an exquisite menu. This meeting will be worth every penny.

April 18th is the date of the fourth annual "Taste Of Culinary." This year, the event will be held at the ECC City Atrium. We are working hard to get all of the tables booked and product donated. Jackie Bamrick, Sam Regan & Charlie Martin are in charge of securing the tables and retrieving the menu items from the establishments. The tickets are on sale at our website www.acfofbuffalo.net for \$25.00. The tickets will also be available at the door for \$30.00 if we do not sell out before hand. There were 500 tickets printed for the event, and once they are gone....they are gone. I feel that expanding the event over 500 will diminish the quality. I am not willing to compromise the integrity of the event nor would I expect the establishments donating product to prepare for more than 500. I would like to thank everyone in advance for your participation, assistance and planning for the event. We could not pull it off without everyone working together. The day of the T.O.C. is truly one of my favorite days of the year. I love the professionalism, the focus, the pride, the competitive yet friendly nature of everyone involved. Several years ago at a Northeast Regional Conference I attended, a gentleman was accepting an award and he stated "Cooking is a noble profession & cooks and chefs are Ladies and Gentleman. I am proud of our food-service community, and I look forward to the best Taste of Culinary yet.

Sincerely,
Chef Scott C.C.E.



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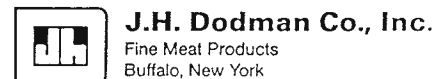
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C: 698-5909 F: 632-1076
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C: 716-434-9663
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E: kdolce@mac.com

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F: 632-4498 E: chef@parkclub.org

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jdavidso@dncinc.com

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E: jfrench@roadrunner.com

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(716) 863-7480
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E: aognibene@curtze.com

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C: 359-5950
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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.

ACF of Greater Buffalo

2010 Meeting / Epicurean Schedule

FEBRUARY	Social Meeting 2/8/2010	Board Meeting TBA	Epicurean Deadline 3rd Monday of the Month
MARCH	Social Meeting 3/8/2010	Board Meeting TBA	Epicurean Deadline 3rd Monday of the Month
APRIL	Social Meeting 4/18/2010	Board Meeting TBA	Epicurean Deadline 3rd Monday of the Month
MAY	Social Meeting 5/10/2010	Board Meeting TBA	Epicurean Deadline 3rd Monday of the Month
JUNE	Social Meeting 6/14/2010	Board Meeting TBA	Epicurean Deadline None
JULY	Social Meeting 7/19/2010	Board Meeting TBA	Epicurean Deadline None
AUGUST	Social Meeting None	Board Meeting TBA	Epicurean Deadline 3rd Monday of the Month
SEPTEMBER	Social Meeting 9/13/2010	Board Meeting TBA	Epicurean Deadline 3rd Monday of the Month
OCTOBER	Social Meeting 10/11/2010	Board Meeting TBA	Epicurean Deadline 3rd Monday of the Month
NOVEMBER	Social Meeting 11/8/2010	Board Meeting TBA	Epicurean Deadline 3rd Monday of the Month
DECEMBER	Social Meeting 12/13/2010	Board Meeting TBA	Epicurean Deadline 3rd Monday of the Month

PLEASE CHECK MEETING DATES, THEY ARE SUBJECT TO CHANGE.

Save the Date

MARCH 8 • 6:00
ACF Buffalo/ACF Rochester
Joint Meeting
The Buffalo Club
Sponsored by
Palmer Foodservice
\$25.00

APRIL 18 • 12:00
Taste of Culinary
Erie Community
College City Campus

\$25.00 presale tickets
www.acfofbuffalo.net

MAY 10, 2010
May Social Meeting
TBA

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— Presents —
The Chefs of Buffalo
"Taste of Culinary"
Fundraising Event

SUNDAY APRIL 18, 2010 AT 12:00PM– 3:30PM

ECC CITY ATRIUM 121 ELLICOTT STREET BUFFALO, NY 14203

\$25 PER PERSON PURCHASE TICKETS ONLINE WWW.ACFOFBUFFALO.NET
For more information please contact: Scott Steiner @ 716-698-5909

Please join some of the most well known Chefs, Chef Educators,
and Culinary Professionals in the Buffalo area to promote
culinary education, competition, and scholarship.

A portion of the proceeds will benefit the
Chef and Child Foundation to encourage the fight against
childhood obesity and educate children about nutrition

FIELD AND FORK NETWORK...

Providing the building blocks to create a local food network in the eight counties of Western New York. By bringing food producers (farmers and artisans) and food buyers (chefs, retailers, processors, distributors, and institutional purchasers) together. Through outreach and education, we hope to create a practical economic engine for local, sustainable agriculture and to provide our region with access to fresh, healthy food.

LIVE ENTERTAINMENT

Music by EZ3

INTRIGUING CULINARY &

BEVERAGE CREATIONS

Prepared by local chefs

WINE / BEER / SPIRIT / COFFEE TASTING

Local Wineries / Breweries etc...

New this year: Bottles of wine for sale "from participating wineries" A cash bar will also be available.

PREMIER CHEF AUCTION

Purchase a Chef for the night!

The chef will schedule a date with you to prepare a four course meal for an elegant dinner party for up to eight people. You supply the food and the chef will do all of the cooking, serving, and cleaning. Prepare to be pampered and enjoy a night where the food is to die for, the spirits are excellent and the ambiance is perfect.

ICE CARVING

Prepared by expert Ice Carver John Matwijkow

RAFFLE

Take a chance to win many top notch prizes

50 / 50 SPLIT

If you are interested in donating a gift certificate or basket for our silent auction please contact: Monte Dolce at 716-604-8881 or kdolce@mac.com to arrange a pick up.

For additional information about securing a table, please contact either: Jackie Bamrick at 716-361-1473 or jbamrick@verizon.net or Sam Regan at 716-381-7516 or samasaransom@gmail.com.

Our thoughts and prayers are with Connie Walmsley, while she recovers after surgery.

Congratulations to Monte Dolce & Fred Skill for both receiving the CFSA Silver Medal Award 2010.

Congratulations to the Rebecca Formwalt and the Emerson Prostart Team who came in third place at this year's Pro Start Hot Food Competition.

Congratulations to the ACF of Greater Buffalo Hot Food Team who earned a silver medal in Schenectady, New York on February 13, 2010. (Christy Zipper, Greg Madole, Amanda Vizcarra-Crafts, Nathan Gatti, Marissa Martinez and Brett Sawdye).



Thank you to Monte Dolce, John Matwijkow, Ted Jewett and everyone involved with the hot food team success.



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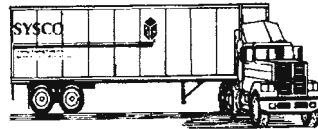


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An Invitation to Teach...



We would be excited and pleased if one of your chefs would accept our invitation to teach a Demonstration Cooking class at The Savvy Gourmet in our "Guest Chef Series."

These classes typically last about 2 hours and are done "demonstration style" with a max attendance of 50 people. Most classes have between 20 and 30 attendees. This is designed to be a showcase for you and your restaurant or culinary profession. Most Chefs prepare 3-4 dishes that are served to the class in tasting sized portions that add up to the equivalent of a full meal over the course of the evening. We want you to bring menus, cards, and other marketing collateral to promote your business. Additionally, our kitchen staff can help prep for your class and work on your mise en place if you provide a task list to be accomplished. Most chefs bring the food, but we're more than happy to provide this prep help for you if you need be. Savvy Gourmet pays you \$125 for your appearance.

We are very proud of our affiliation with Thermador-Bosch Corporation; our main Demonstration Island is equipped with a 48" six-burner cook top.

We also have wall ovens, refrigeration and sinks. Our second Hands on Kitchen is equipped with additional Thermador ranges, commercial convection oven, fridge and freezer and both residential and commercial pots, pans, and accessories are likewise available.

Class begins at 6:30pm, and we recommend that you arrive at least 1.5 hours before class to set up and familiarize yourself with our kitchen. We have basic pantry items; however you should bring specialty dry goods with you. We provide servers and a dish washer to work the event.* In order to ensure that we can adequately market your class, we ask that you supply us with a class outline, menu and recipes be provided to us as soon as possible

Thank you again for your consideration. We look forward to working with you. Should you have any questions, please call Marie 716.626.COOK (2665) We will be in touch this week to finalize details.

Best Regards,
Marie and Mike Battaglia, Savvy Gourmet Buffalo
4610 Main St., Buffalo NY 716.626.COOK (2665)
www.savvygourmetbuffalo.com



ACF of Greater Buffalo's

Golf Outing

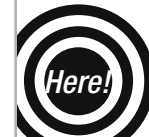
July 19, 2010

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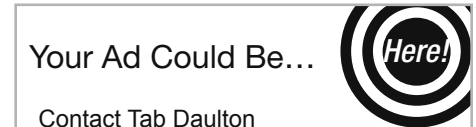
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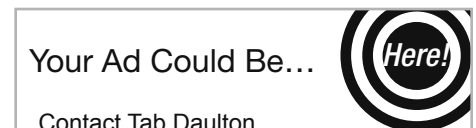
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• Next Social Meeting •

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• Epicurean Deadline •

3rd Monday of the Month.