



Epicureans

May 2010

Upcoming Meetings & Events:

MAY 10 • 6 PM
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For reservations contact:
Monte Dolce at 604-8881 or
kdolce@mac.com

MAY 22, 2010
PRACTICAL CERTIFICATION EXAM

ECC North Campus
Student Center

To sign up contact
Mark Wright at cheftvcc@aol.com or
716-481-0378

JULY 19
SAVE THE DATE!
The American Culinary
Federation of Greater Buffalo
ANNUAL GOLF OUTING

Fox Valley Country Club

Check out our website:
www.acfofbuffalo.net

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Our Annual Taste of Culinary Gets Better Every Year!

WOW...The culinary population in Buffalo never ceases to amaze me. We pulled off the best Taste of Culinary yet. Everyone chipped in and helped out. We worked together as a team and the outcome was a profit of over \$10,000. Thank you so very much to Rick Mills, Jackie Bamrick, Dorothy Johnston, Kyle Hake and the ECC City staff for bending over backwards to accommodate this very large event. We would not have been able to raise so much money if it wasn't for the generosity of Erie Community College and the "City" Culinary Arts Department.

Thank you to all of the vendors (inside please find a list of all of the vendors and their preparation for the T.O.C.), all of the planning committee members, all of the companies/ individuals who donated product or a gift for our Chinese auction and to everyone who helped promote the event. I have heard nothing but very positive feedback. I am getting phone calls and emails from people asking to be placed on our mailing list for next year's event. Christa Glennie Seychew of Buffalo Rising has deemed our Taste of Culinary "The Best Food Festival in Western New York." She has reached out to me regarding the planning of next year's event. She would like to try to get more of the independent restaurants involved. She has a strong contact with all of them due to the Nickel City Chef competitions. I told her I think that is the only thing missing from the event. I feel that our days of try-

ing to promote "get the word out" about the event are over. Our annual Taste of Culinary has made a name for itself and I feel that next year will be even bigger and better.

Our next social meeting will be at the Savvy Gourmet on Main St. in Snyder. It will take place on Monday, May 10, 2010 at 6:00 pm. Please make reservations with Monte if you are planning to attend.

Mark Wright has arranged another practical certification exam for May 22, 2010. Please contact him as soon as possible to sign up for the assessment.

For June, John Matwijkow and I have decided to change things up a bit. We are going to host our social meeting on Sunday June 27, 2010. The meeting is going to be a bus trip to the Seneca Wine Region for a day of wine tasting following a bite to eat at the Canandaigua Wine and Culinary Center. The day is in the planning process as of now, but we are selling the event for \$50.00 a person. More information will be available at the May social meeting.

July brings us to the annual Golf Outing. Now that the T.O.C. is over it is golf planning full steam ahead. If anyone is interested in serving on the golf outing planning committee....just give me a call.

Hope to see you at the Savvy Gourmet,

Chef Scott C.C.E.



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Jacqueline Bamrick, CEC

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Appointed Positions

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Contact info under Chairman of the Board

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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

MAY	Social Meeting 5/10/2010	Board Meeting TBA	Epicurean Deadline 3rd Monday of the Month
JUNE	Social Meeting 6/27/2010	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.



Gilda's Club

of Western New York has requested our assistance in planning their annual gingerbread competition this December. We usually assist the day of the event, but this year, they are looking to get several of our members on their planning committee. I have already committed to preparing food for their cocktail reception on the Friday night of the gingerbread weekend. I feel it is a great opportunity for our organization to give back to the community. Anyone interested in helping out with the planning of the gingerbread weekend contact Scott Steiner at 716-698-5909 or sssteiner@e1b.org.

Save the Date

MAY 22, 2010

Practical Certification Exam
ECC North

SUNDAY, JUNE 27

Social Meeting
Wine Tasting Bus Trip

JULY 19, 2010:

ACF Annual Golf Outing
Fox Valley Country Club

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Flavored Honey Sampling

PAINTED MEADOW

Roast Turkey

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Vodka for the Martini Lounge

ALFRED STATE COLLEGE CULINARY ARTS

Ed Wadell, Chef
Chocolate Truffles Assorted Pastry Selection

ARROWHEAD SPRING VINEYARDS

Niagara Region Vineyard Tasting

ASA RANSOM HOUSE

Samuel Regan, Chef
"Fire & Ice" Brunch

BUFFALO STATE COLLEGE HOSPITALITY

Steve Burgessson, Chef
Asian Chicken & Stir Fry Vegetables Rice Cake

C.A. CURTZE

Robert Schmidle, Peter Longo, Alex Ognibene
Chuck Roast Slider & 7 Grain Salad

DESSERT DELI

Trish Mullaney, Owner
Assorted Pastries

ECC CITY BAKING & PASTRY ARTS

Kyle Hake, Chef Instructor
Chocolate Fountain Display

ECC CITY CULINARY ARTS

Jacqueline Bamrick, CEC Chef Instructor
Richard Mills, Culinary Arts Department Chair
Dorothy Johnston, CEC CCE AAC Chef Instructor
BBQ Pulled Pork, Brioche Roll, Traditional Cole Slaw,
Collard Greens

ECC NORTH CULINARY ARTS

Mark Wright, CEC AAC Department Chair
Corned Beef Brisket, Rye Roll, House made Kraut

GENESSE VALLEY BOCES

Nathan Koscielski, Chef Instructor
Deconstructed Caesar Salad

ERIE 1 BOCES - THE HARKNESS CAREER CENTER

Scott Steiner CCE, Chef Instructor
Kevin Labin, Chef Instructor
Grilled Vegetable and Goat Cheese Spinach Cannelloni
Sun Dried Tomato Cream Sauce
Frizzled Leeks ("Vegetarian Option")
Seared Chicken Mousseline Burger, Bacon, Fontinella
Pressed Focaccia Sandwich
Tangy Banana Pepper Aioli
Chocolate Mousse & Vanilla Custard Parfait with
Pecan English Toffee Crunch

HARKNESS VIRGIN BEVERAGE STATION

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Lemon Ginger Infused Iced Green Tea

LACTALIS FOODSERVICE

James Binner, John Canonico
Assorted Cheese Selection

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Gerod Thurber, Tasting Room Manager
Assortment of Local Wine Sampling

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Goat Cheese Ice Cream, Waffle Cone, Blueberry Compote

NCCC CULINARY ARTS

Mark Mistriner, CEC, Culinary Arts Coordinator
John Matwijkow, Chef Instructor
Bill Metzgar, Chef Instructor
John French, Chef Instructor
Truffled Veal Short Rib Ravioli with Wild Mushrooms Seared
Scallops and Foie Gras Faux Caviar
NCCC Baking & Pastry Arts
Maria Iacovitte, CEPC Chef Instructor
Assorted Pastry Selection

PARK COUNTRY CLUB:

James Roberts, CEC
"El Semental Taqueria"
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Aqua Frescas
Nitrogen Cooled Cocktails

THE SATURN CLUB

Rich DiChristina, Executive Chef
Braised Lamb seasoned with Spanish Spices,
Crusty Italian Bread, Manchego,
Arugula and Chipotle Mustard Glaze
Lemon Rosemary Sorbet & Pina Coladas

THE SAVVY GOURMET

Marie Battaglia, Owner
Garlicky Mint & Oregano Grilled Chicken Skewer
Served with Hummus & Cumin Pita Crisps
Roasted Beet, Orange Feta Skewers

SCHULZE VINEYARDS & WINERY

Martin & Ann Schulze, Tyler Finley
Niagara Region Vineyard Tasting

SEA BAR

Mike Andrzejewski, Executive Chef/Owner
Thai Chicken Salad with Coconut

SENECA ALLEGANY CASINO & HOTEL

Nathaniel Hamlett, Seneca Café, Room Chef
Lobster & smoked Salmon Crepes,
Stuffed Cippolini Onion,
Fennel Crab Cocktail,
Prosciutto & Grilled Vegetable Panini

ST. MARY'S SCHOOL FOR THE DEAF

Monte Dolce, Chef Instructor
Shrimp Jambalaya, Dirty Rice

SWEET MELODY'S

Chuck Incorvia
Selection of Gelato & Sorbet

UNIQUE CULINARY CONCEPTS

John Matwijkow, Ice Carver / Owner
Martini Luge featuring Cosmopolitans

VENTURE SALES GROUP

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Lou Venezia, CEC, ACC & Drew Venezia, CEC
Carving station
Prime Rib of Beef / Virginia Baked Ham
Assorted Rolls / Condiments



Our thoughts and prayers are with Jennifer and Scott Steiner after losing Jennifer's Mother (Rita Farchione Upson) to a long fought battle with Breast Cancer on March 27, 2010.

Congratulations to Corey Siegel CC who graduated from the Culinary Institute of America in April. Corey has moved on to an apprenticeship program with Richard Rosendale CEC, at The Greenbrier Resort Complex in West Virginia. Good Luck to Corey in his new setting. Congratulations to him for the wise and mature educational decision making. Chef Rosendale has agreed to work with Corey to prepare him for the ACF National Student Chef of the Year Competition which will take place this August in Anaheim California...Job well done Corey...we are very proud of you!

Congratulations to Jackie Bamrick who headed up the menu and culinary team for the Chaine Des Rotisseurs Dinner held at The ECC North Statler Erie Room on

Sunday April 25, 2010.

Chef Jackie was presented with a plaque / show plate for her efforts planning



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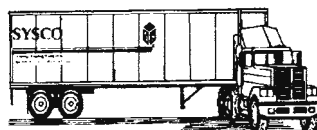


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the event. Dorothy Johnston and the students of ECC were in charge of the front of the house. Thank you to everyone involved in this event. It was a very intricate event to pull off, but the members of the Chaine left very impressed. We have to also thank Chef Mark Wright for facilitating the event and the utilization of his kitchen.

A note from Sue Antonucci CEC...

Hi Everyone! Just wanted to let everyone know, WE SOLD OUR HOUSE! We will be leaving NY around the end of May. My new e-mail is: susan.antonucci@gmail.com. I will try to see most of you before we go.

Love to all, Sue & Tom

Chef of the Year... The Past Chef of the Year Committee is scheduled to meet to discuss the nominee eligibility for this year's Chef of the year. Whatever they decide will be announced in the next Epicurean.



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Chef and Child / Community Involvement

John French, John Davidson, John Matwijkow and Christa Glennie Seychew have been working on the coordination of a Chef and Child event to be

held in October at the Artisan Kitchens & Baths Studio. The facility is a unique location nestled just a few blocks from Wegmans on Amherst Street in Buffalo. This fully refurbished warehouse was once home to a stove factory. Though well-known by savvy interior design firms and construction companies who utilize Artisan when purchasing high-quality appliances and bathroom fixtures, it remains one of Buffalo's best-kept secrets.

With exposed brick walls, visible ceiling beams and polished wood floors, this breathtaking warehouse boasts three stunning professional kitchen areas and an astounding amount of space in its upstairs showroom, making it the perfect location for a chef and child nutritional cooking event.

Students from the West side of Buffalo will be attending the event. We hope to touch the lives of many children and teach them the importance of healthy eating and maintaining good nutritional balance in their diet. As the event nears we will have more information available.

If you are interested in helping out with the event or providing a demonstration or workshop for the kids, please contact John French or John Davidson.

John French, Niagara County Community College
C: 716-940-7097, jffrench@roadrunner.com

John Davidson, CCC, DNC Niagara Parks,
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Golf Outing

July 19, 2010

The Fox Valley CC



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Epicureans
ACF of Greater Buffalo
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• Next Social Meeting •

MAY 10, 2010 • 6PM

The Savvy Gourmet

4610 Main St.

Snyder NY 14226

• Epicurean Deadline •
3rd Monday of the Month.

Help Wanted:

**Ripa's Restaurant in Lancaster,
is looking for a sous chef.**

For information about the position please contact Ken Carson 684-2418, Email: ripaadv@verizon.net

**Fox Valley Country Club
is looking for an experienced Line Cook**

12 – 14 per hour. For more information contact Jeff Cooke at 930-6882

**The Buffalo Club
is looking for a full time pantry cook.**

Please contact Executive Chef Daniel King at 886-6400 or dking@thebuffaloclub.org if interested.

**Akwesasne Mohawk Casino in northern New
York (Hogansburg) is hiring an Executive Chef.** If
qualified and interested contact Brian Printup Food
and Beverage Director at 518-521-7145.

**Shanghai Reds is hiring
for several high level management positions.**

If interested contact Cathy Payne at 852-7337

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Baker. Professional part time baker position. Successful applicant will possess at a minimum 2 years professional baking or institutional cooking experience or a post secondary education pastry arts certification. Starting rate \$12.85 or higher with experience

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