

 Meetings

Canisius College hosts honors information night

The Office of Admissions at Canisius College will offer an honors information night and reception for prospective students interested in learning more about the college's honors program at 8:30 p.m. Tuesday, Dec. 4 at the Montante Cultural Center. The event is for high school seniors interested in Canisius College. The night will consist of an honors program presentation, followed by an honors student panel, question-and-answer session and the reception. For more information, call Mollie Strasser at 888-3272.

Buffalo State seeks alums for nominations

The Buffalo State College Alumni Association welcomes nominations from faculty and staff for the 2008 Distinguished Alumnus Award, presented annually at commencement. This honor is awarded to alumni who meet the following criteria: significant achievement or recognition in their field or profession; dedication to community service, civic affairs and volunteerism on a local, state, national or international level; and demonstration of ongoing support for and loyalty to the college and its mission. A maximum of three awards may be presented each year (none posthumous), and all nominations are active for three years, including the initial year of nomination. Recipients must also be able to attend the commencement ceremony on Saturday, May 10, 2008. For a nomination form and list of previous recipients, call the Alumni Affairs Office at 878-6001.

Special education association plans free workshops

Williamsville Special Education Parent Teacher Student Association is hosting a free presentation by Roger Nellist on understanding the CSE process, at 7 p.m. Thursday, Nov. 29 at the Williamsville School District Offices, 105 Casey Road, East Amherst. For more information, call Dave Whalen at 565-9338.

Palace of Dosas brings south Indian cuisine to Amherst

by JESSICA L. FINCH
Associate Editor

In the mood for a new and different dining experience? In Western New York that place might just be a palace.

Palace of Dosas, which opened on Millersport Highway in April, offers 100 percent vegetarian dishes and 0 percent additives.

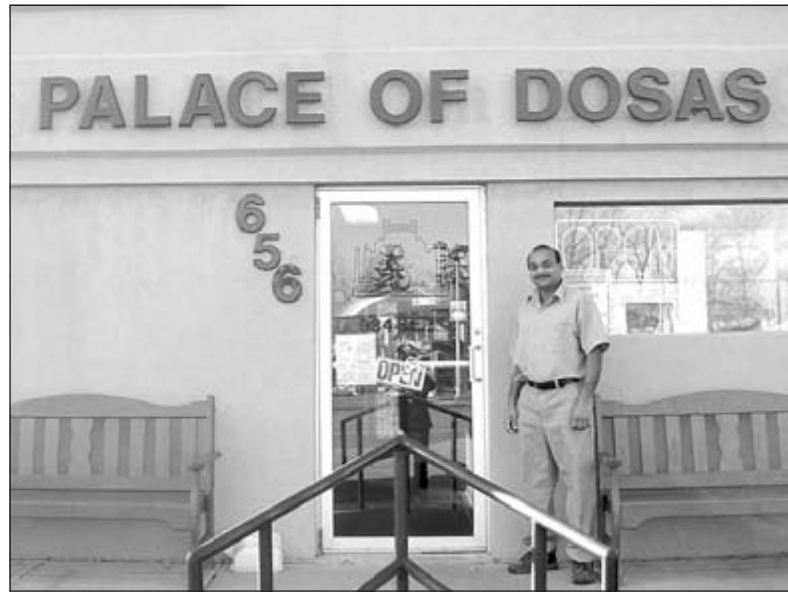
Owner and chef Nicholas Emmanuel said, "We serve Indian food but American style."

In the restaurant business for 25 years, Emmanuel said he didn't know how to cook when he moved to New York City. He learned from his roommate and a chef at a restaurant where he worked.

After learning the trade, he became a chef and owner of Ububi, also in New York City. He then started teaching others how to cook the south Indian cuisine.

The first of its kind in WNY, according to Emmanuel, the menu can be found around the country. Those who learned the style of cooking at the New York City restaurant opened establishments in other states.

It is that comradery that followed Emmanuel to Amherst. With the restaurant attracting numerous patrons, he called for help from New York City. His partner, Vamadevan Ragumar, is still helping with the business.



Nicholas Emmanuel, owner of Palace of Dosas, offers his recipes for south Indian food, originally developed in New York City.

"We were so busy, the restaurant was packed ... I didn't expect it," Emmanuel said.

He added that he still converses with the chefs with whom he trained. They call each other to discuss recipes and with questions about the business.

The Friday after Thanksgiving, families were having a late lunch of dosas, prepared to their specific tastes. Dosas are often compared to crepes. Emmanuel said the preparation starts with a basic rice and lentil flour recipe, and then ingredients are added for

variety.

The menu at Palace of Dosas offers more than 20 varieties of dosas. And the spices range from very mild to hot, he said.

The menu also has a selection of utthappam, which Emmanuel described as being similar to a pizza and topped with a variety of vegetables, including green chilis, tomatoes, onions and peas.

The all-vegetarian menu is doing well, he said, adding that he tried various recipes when he was in New York City, but the

response to the nonmeat dishes is good, and he will stick with that.

The menu also has soups, salads, appetizers, breads, speciality rice dishes, vegetable curries, and desserts. Child and lunch menus are also available. The menu states, "all our food is natural and freshly prepared daily."

He said the menu is based on traditional recipes, with his own creativity added. He said he splits his time between the kitchen and dining room; by talking with his customers he learns their likes and dislikes related to the different dishes.

With the unexpected high volume of people eating at Palace of Dosas, he said he has taught his family — including wife Vathani — the ins and outs of dosas and everything that comes with them.

Emmanuel said he moved to WNY to be closer to family members living in Toronto. After searching the area for a location, he chose 656 Millersport Highway, located at the corner of Eggert Road.

The restaurant is open for lunch from 11:30 a.m. to 3 p.m. and for dinner from 5 to 10 p.m. Tuesday-Sunday.

For takeout or information, call 834-1800. The Web site, which is www.palaceofdosas.com, is still under construction.

NAWBO program to share finer points of networking

Members and guests of the Buffalo Niagara Chapter of the National Association of Women Business Owners, will gain tips on "how to work a room" during the group's Wednesday, Dec. 12 meeting.

The program, "Perpetual Promotion: Networking Pointers and Other Tips to Wow Audiences, Groups and Whoever You Meet," will be led by NAWBO member Amy Remmele, owner of Peak of Success.

The program will take place at 5:30 p.m. at Fairdale Inn, 672 Wehrle Drive, Amherst. Reservations must be received by 5 p.m. Friday, Dec. 7, and can be made online at www.nawbowny.org, or by calling 580-1135 or via e-mail at Jamie420@roadrunner.com. The cost is \$25 for members and \$30 for guests.

"You can expect a 'hands-on' evening," Remmele said. "So bring plenty of business cards."

 Business News

Budget Rental Car of Buffalo is offering discounts on rentals in exchange for non-perishable, canned foods during the holiday season. In cooperation with the Food Bank of WNY, Budget will give a 10 percent discount on time and mileage for car or truck rentals to anyone who donates food items through Dec. 21. For information, visit www.budgetbuffalo.com or call, 566-3508.

Snyder Corp. recently named Kathi Crowley as director of marketing. She has years of experience in marketing and sales in the long term care industry and a background in public relations and fundraising, having been the director of education for the Alzheimer's Association, WNY Chapter and currently serves on its' board of directors. She will oversee the marketing efforts and business development of several businesses.

BNI Business Makers will meet from 7 to 8:30 a.m. Thursday Nov. 29 at Amberleigh, 2330 Maple Road, west of Transit Road.

Charlie Totoro, with State Farm Insurance, will present "Home Sweet Home." Contact Deb Nye, at 913-1541 for information.

Wilson Farms, Inc. has selected TripiFoods, Inc. as the wholesale distributor for Wilson Farms, Wilson Farms Xpress, and Sugar Creek outlets. Under the new agreement, TripiFoods, headquartered in Buffalo, will distribute products and supplies to the 198 Wilson Farms, convenience store and gas locations across New York State. Through the partnership, 60 new jobs through Teamsters' Local 264 will be added.

Independent Health based in Williamsville has named William Burke, assistant director, business continuity management. He will be responsible for the company's recovery of operations and services. Burke brings more than 15 years of experience to Independent Health.

The Buffalo/Niagara chapter of the American Heart Association has named

Lou Ciminelli as chair of this year's Heart Walk. He is president and CEO of LPCiminelli, Inc. The walk is the flagship event for Start!, the association's national campaign that includes the annual Heart Walk and calls on Americans and their employers to create a culture of physical activity and wellness in order to live longer, heart healthy lives.

Steven J. Carmina has been named chairman of the sixth annual Buffalo Hearing and Speech Center golf tournament. He is a partner with Carmina and Woods. Also, Jack Dee, a partner with Blair and Roach LLP has been named co-chair. The center has a location at 420 Evans St., Williamsville.

Hank Mumme of Amherst was one of five NCAComp, Inc. employees recognized for five years of employment. He is the accident prevention and safety manager for the company. NCAComp provides workers' compensation services to upstate New York manufacturers, contractors, and printers.

Williamsville couple named chairs of St. Joe's fundraiser

William and Donna Collins have been named chair-couple for the 28th annual Lasallian Dinner and Auction that will be held on Saturday, Feb. 9 at St. Joseph's Collegiate Institute.

All proceeds from this event are dedicated toward student financial aid and special student projects.

William, co-owner of Travers Collins and Company, is a 1972 alumnus of St. Joe's. Donna is a senior editor for Business First. Their son, Will, is currently a junior at St. Joseph's Collegiate Institute.

"The Marauders' Ball" is the theme for this year's Lasallian Dinner and Auction. For information on gift donations, catalog advertisements/patrons or reservations, contact Cathy Greene in the school's Advancement Office at 270-4117.