

# Winnipeg

P.O. BOX 1072 WINNIPEG, MANITOBA R3C 2X4 www.winnipegchefs.org

www.winnipe



**April 2010** 

Join us on Wednesday, April 14th at 7pm Glendale Golf & Country Club

#### **President's Message:**

Dear Colleagues:

It is getting to that time again with the warm weather arriving, our thoughts turn to summer and relaxation. Not so quick though we still have 2 meetings and a few things left on our agenda. Have you brought a new or prospective member to our meetings? Now's the time as by having a strong association we can have a bigger impact on our industry. I would like to congratulate Takashi Murakami St Charles Country Club and John Reimers Red River College for their induction to the Honour Society. This will take place at the National conference in Windsor. Both of these Gentlemen are well deserving and have always been supporters of our association and junior members.

Congratulations to Rainer Regaldo of St Charles Country Club on winning the Junior Challenge. He will be representing Manitoba at the National Conference in Windsor. Congratulations also to Mark Teague of Red River College for winning the post secondary skills competition and to Justin Francoeur of WC Miller Collegiate, for winning the secondary skills competition. For Baking Post Secondary Tristan Shah Red River College ,Secondary Shane Torrence Kildonan East Collegiate. They will also be representing the National Skills competition in Waterloo. A big thank you to Tim Appleton (juniors) Raymond Czayka, Cameron Tait, Trevor Bailey, Don Pattie, MJ Feeke, Hugo Boucher, Red River College and to everyone who helped in any way to make these events the success they are.

A BIG THANK YOU to Mo Razik ,Raymond Czyaka and their committees for their work on the President's Ball .To all the Associates who always are ready with their support! To the entire Chef's, students, apprentices, schools and colleges. To all those in attendance or who supported it in anyway. We couldn't have done it without you. Mo worked so hard he had to take a holiday again . A full report will be made at the May meeting.

A reminder to enter the Culinary Salon April 18 Victoria Inn. MJ Feeke has been working very hard to make this a success. For those that asked for a Culinary Salon in order to form a Team Manitoba now's the time to support it and to display your talents.

I look forward to meeting you at Glendale April 14 7:00 pm, exec. 5:00 pm we will be having a presentation on Avocado oil. Please see the synopsis of the Western Conference.

**Upcoming Events** 

April 11 & 12 Centrex show Winnipeg Convention Centre

APRIL 14th

5pm – Executive meeting 7pm - General Meeting Glendale Golf & Country Club

> April 18 Culinary Arts Salon Victoria Inn

May 10<sup>th</sup> CFCC Jr. Branch event Half Pints Brewery Tour

May 12<sup>th</sup>
5pm – Executive meeting
7pm - General Meeting
Richardson Centre for
Functional Foods and
Nutraceuticals
University of Manitoba

May 31-June4 CCFCC National Conference Windsor, Ontario www.ccfcc2010.com

The Canadian Culinary Federation is dedicated, through training and partnering to the promotion and distinctly Canadian food culture both Nationally and Internationally. It is committed to the development of innovative and engaging learning opportunities that inspire its members to be passionate, respectful and tolerant professionals who make a difference in the community.

The National website – <a href="www.ccfcc.ca">www.ccfcc.ca</a> now available in French, offers updates on National initiatives, resources for professional development, employment opportunities and links to other branches. Visit us online and discover the many benefits of membership in the CCFCC.

The CCFCC Winnipeg Branch newsletter is seeking submissions, contributions and notices to assist in making it interesting to the members it's developed for. If you have information that you would like to send out to members please forwarded to the Branch email at <a href="mailto:wpgbranch@yahoo.ca">wpgbranch@yahoo.ca</a>

#### President's Awards Dinner

On March 20<sup>th</sup> the Winnipeg Branch gathered to celebrate our association at the annual President's Awards Dinner. This occasion provides the opportunity to recognize member achievements and present awards for Chef of the year, Associate member of the year and life time achievement. This year the Branch honored:

Chef of the Year # Helmut Mathae Associate of the Year : ゛ほご場っ。 に対する。 Lifetime Achievement Award Peter Czayka

Photos from the event can be found at <a href="https://www.winnipegchefs.org">www.winnipegchefs.org</a> under the Special Edition link in the newsletter section. A full report on the event will be presented by committee chairperson Mo Razik at the May meeting.



## April 11 & 12 Winnipeg Convention Centre

Iron Chef Competition organized by the Jr. Branch members of the CCFCC Winnipeg.

Registration details can be found at <a href="www.centrex.ca">www.centrex.ca</a>

#### CCFCC Winnipeg Culinary Arts Salon 2010

"This years' Culinary Salon will take place at the Victoria Inn Winnipeg on Sunday April 18<sup>th</sup>. It will be open to the public from 1pm-5pm.

The rules will be available online at <a href="www.winnipegchefs.org">www.winnipegchefs.org</a>

We have made changes to the Wedding cake category to include 3 tier cakes, and have added two new categories; Occasion cake, and Bread Showpiece. We are looking forward to a successful show. If anyone has any questions or wants to get involved, please forward them to mfeeke@rrc.mb.ca

#### The Great Manitoba Food Fight

Capturing Opportunities 2010... a forum for business and community Thursday, April 22, 2010

### ATTENTION: Emerging and existing Food Entrepreneurs are invited...

How would you like odds of 3 in 20...of winning a prize valued at \$15,000, \$10,000, or \$5,000?

If you have an innovative food product, and a good pitch for the opportunity that your product offers, your odds of winning will be even better!

You're invited to register for the 4th annual **Great Manitoba Food Fight (GMFF).** For complete details, read below and visit: <a href="http://capturingopportunities.com/foodfight/index.html">http://capturingopportunities.com/foodfight/index.html</a>.

**Event Summary:** The GMFF competition is an exciting one-day event at which competitors have a chance to win one of three significant awards to put towards expenses of commercializing their food creations. Competitors will pitch their product ideas and provide samples to an objective, well qualified panel of judges.

When: Thursday, April 22<sub>nd</sub>, 2010 / 9:00am – 4:00pm Note: Registrations due Tuesday, March 30, 2010.

Where: Brandon, Manitoba (Pioneer Lounge, Keystone Centre)

**Prizes:** 1st, 2nd, and 3rd place prizes valued at \$15,000, \$10,000, and \$5,000, respectively.

Each winner will also receive a complimentary membership to the Manitoba Food Processors' Association. Prizes are sponsored by Manitoba Agriculture, Food and Rural Initiatives (MAFRI).

Targeted to: Emerging and existing Manitoba food entrepreneurs (maximum 20 spaces available). Whether your product has been served in your kitchen, sold at a farmers' market, or tested at retail (w/o UPC code), judging criteria are designed to keep the playing field even.

#### **Benefits for competitors:**

- Discover a network of resources and financial programs that exist to support feasible products and business ideas.
- Get objective feedback from a panel of well-qualified judges
- Receive one-on-one support from a MAFRI Business
   Development Specialist (BDS) who can help you prepare for the competition.
- Meet like-minded entrepreneurs and learn from their experiences
- All other things equal, the odds of winning a significant prize are 3 out of 20!
- Judging criteria will be provided to registrants in advance and will help you focus your preparation.
- Friends and family are welcome to attend free of charge.
- Take advantage of being a Manitoban. There is no other opportunity like this in Canada!

How to Register: The entry fee is only \$50. Please review contest Rules and Eligibility and Food Safety Guidelines before applying.

Application deadline is March 30th, 2010. To register, download the application form, and for more information about the contest, contact Mavis McPhail at Mavis.McPhail@gov.mb.ca or call 1-204-981-8416.

## On behalf of the CCFCC Juniors:

We want to say a big thank you to all of the sponsors, chefs and students that helped make the CCFCC Junior Chefs of Winnipeg Fundraiser a huge success! We also want to thank everyone who attended our soiree! We had an excellent night and were able to raise \$3400 towards our goal! We hope to see you again next year!



A special shout out to:

Dunn-rite Deluca's Mariner Neptune Independent Fish Toledo Foodservice Gordon Food Service Sysco Foods Tech Voc High School Bergmann's on Lombard Red River College Fenton's Wine Merchant The Fairmont Hotel Glendale Golf and Country Club St. Charles Golf and Country Club Benjamin's Gourmet Foods Bellissimo Restaurant Rembrandt's Bistro

THANK YOU SO MUCH!!!

#### Association News

#### Synopsis of the western region conference March 2010

We had a great conference with only Brandon not represented; Lethbridge was not able to attend but did assign their proxy to the Calgary branch. We had 42 delegates & spouses for the conference and 58 guests at our gala dinner for our closing.

#### **Important notice regarding Honour Society inductees:**

Tony Murakami from Winnipeg should be listed as Takashi Murakami in accordance with his wishes.

#### **Voting results:**

Bylaw amendment 3.5.2 Defeated Bylaw addendum 11.17 Passed

#### A notice of motion was passed at our conference

#### 12.2 CCFCC National Chefs Challenge

**12.2.1** The C.C.F. National Chefs Challenge is a competition that will be held prior to each National Convention. Each region will put forward one candidate, as their Regional Champion (4 competitors in total), to compete at the C.C.F. National Chefs Challenge. The C.C.F. National Chef's Challenge winner will receive the award during the President's gala dinner at the National Convention.

#### Be changed to

#### 12.2 CCFCC National Chefs Challenge

**12.2.1** The C.C.F. National Chefs Challenge is a competition that will be held prior to each National Convention; *each province may select one candidate as their provincial representative* to compete at the C.C.F. National Chefs Challenge. The C.C.F. National Chef's Challenge winner will receive the award during the President's gala dinner at the National Convention.

#### Proposed by Simon Smotkowicz, Edmonton; seconded Rob Harrison, Regina

#### Award recipients and nominations for the western region

Chef of the Year: JC Felicella, Vancouver Lifetime achievement: Mike Pinter, Vancouver

Sandy Sanderson award: Elaine Morrison, Vancouver

Branch communication: CCFCC Okanagan CCI scholarship: Jonathan Garratt, Okanagan

Nominations for Life Membership: Gerhard Erler, Calgary

#### **Roll call for Departed Members:**

Sam Iorio - Edmonton Hans Balsinger - Edmonton Fernand Houle - Vancouver James Papa - Vancouver

#### **Important discussion points**

• All recognize the hard work being done involving Junior Members; it was felt that rather than sending a select few to distant locations such as South Africa for a culinary exchange perhaps we should concentrate on sending juniors from each branch to our AGM; that way we could involve a much larger number of Juniors and make the initiative more cost effective. It was also suggested that an interprovincial exchange of juniors be considered in place of the current international exchange.

- Claude Buzon announced, regarding International Chefs Day, that Chefs Hat will donate chef hats to each branch across the country with WACS and CCFCC logo to wear during their ICD initiative.
- When and how do we bring our CWC and CMC programs out west?
- Don Gyurkovits (Membership Chair) indicated that he had received an excellent response from the membership survey. Chefs want to know what the value is for their dollar and where their money is spent. Discussion also took place on the issue of holding conferences once every 2 years; however membership survey indicated that members desire an annual conference. He will complete a full report for the National Conference
- National Junior Culinary Challenge age limit has now been removed. The challenge is to try to get WACS to remove their age limit (based on the European model) as it is a big disappointment for candidates to win the Canadian competition and then not be able to compete at WACS. Skills Canada has same issue.
- Vince Parkinson has suggested holding a Bocuse D'Or Day across Canada; have feature menu or dish on menu to promote BD and CCFCC and invite media. A certain amount raised would go towards Bocuse and would be sent to CCFCC on an honour system. The consensus was the idea has merit but that the CCFCC should receive equal branding- it is noted that this is part of the reason for the proposal.

#### **April Meeting Presentation**

#### Dear Members,

As a representative of Olivado Canada, I would like to invite you to the April 14 general meeting at the Glendale golf and country club for a rare opportunity to learn about and taste our world class line of culinary oils. That evening Executive Chef John Feliciano will create a number of mouthwatering dishes featuring three of our oils; the 100% Extra Virgin Cold Pressed Avocado Oil, Avocado Zest Oil (extra virgin cold pressed Avocado oil and Lemon oil) and the Omega Plus (extra virgin cold pressed Avocado Oil, Flaxseed Oil and Olive Oil). In addition, we will provide a brief presentation about our company, the oil and its cooking and health benefits. We look forward to seeing you all in attendance! Best regards,

Congratulations to Melissa Hyrb on being chosen to work at the Canadian Pavilion in Shanghai, China during the 2010 World Expo.

As of the March meeting, the Winnipeg Branch had received 2010 Association dues for:

29 Federation members 33 Jr. Branch Members

Fontana Coy

20 Associate, (Corporate), members.

Please ensure your annual dues are current in order to maintain a membership in good standing in the CCFCC.

The Branch would like to thank the Hospitality
Department at Red River College, its instructors and
students for hosting the March Dinner Meeting in the
Prairie Lights Dining Room.

#### 2009-2011 BOARD OF DIRECTORS

PRESIDENT

RON DOBRINSKY RONDOB@MTS.NET

**PAST PRESIDENT** 

HANS SCHWIETZER

1<sup>ST</sup> VICE PRESIDENT

CHRIS COOMBS CCOOMBS@HSD.CA

2<sup>ND</sup> VICE PRESIDENT

BRIAN HUMINSKI BHUMNISKI @ SHAW. CA

TREASURER

JOHN REIMERS JREIMERS@RRC.MB.CA

SECRETARY

MIKE PUBLICOVER MPUBLICOVER@SHAW.CA

**SERGEANT AT ARMS:** 

TERRY WILLERTON TWILLERTON@WSD1.ORG

#### **CHEF MEMBERS:**

ANDY ORMISTON AORMISTON@LSSD.CA

HELMUT MATTHE AUDREY, HELMUT @ SHAW. CA

LOUIS RODRIGUEZ LRONNIE@MSN.COM

M.J. FEEKE MFEEKE@RRC.MB.CA

JOHN THORNTON JTHORNTON@RRC.MB.CA

TIM APPLETON TAPPLETON@RRC.MB.CA

KELLY CATTANI KCATTANI@MTS.NET

#### **ASSOCIATE MEMBERS:**

GASPAR SCHULTZ GSCHOLCZ@SAPUTO.COM

MO RAZIK FENTONS 1 @ MTS. NET

BRUNO BURNICHON BKCORP@MTS.NET