



Winnipeg

P.O. BOX 1072
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www.winnipegchefs.org



February 2011

Join us on Wednesday, February 9th at 7pm
Forks Market

President's Message;

Here it is February already, Heart and Stroke Month, Valentine's Day, and of course our annual meeting at the Forks sponsored by Fenton's; one our Associate members that contributes countless hours to the association, as do many of our other Associate Members. Those involved with various initiatives such as the President's Ball, Culinary Salon ,Pasta Day, Junior Fund Raisers, Culinary Competitions and the list goes on know what I am referring to! So let me ask the question do we support our associates in the same way? Without our associate members we wouldn't be able to accomplish our goals. They are truly the heart of the association **Thank you.**

Thank you to all those who participated in any way to The Buy Local trade show sponsored by the MRFA. It was in my humble opinion a well attended and informative show. They provided us with a booth and an opportunity to meet potential member's .Congratulations to Tara Miller 100 Acres Wood Photography, who was featured by Shaw during the show who did a documentary on her as legally blind photographer. **Well Done**

In closing I would like to thank Linda Coombs, her staff and Students and the Louis Riel School Division for hosting our January meeting at Bistro in the Park. It is always a great evening to see her students in action.

As usual it would be our pleasure to see you at The Forks February 9; 7:30 pm. Come and see what's new in the world of wine, your association and your colleagues.

Ron

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 – www.ccfcc.ca 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.

Upcoming Events

February 9th
Forks Market
Executive Meeting 5pm
General Meeting 7pm

March 6th
Culinary Salon 2011
Victoria Inn

March 9th
Dinner Meeting - RRC
Executive Meeting 5pm
General Meeting 7pm

March 19th
President's Awards Dinner
Delta Hotel

Centrex Show
March 20 & 21
Winnipeg Convention Centre

Sysco Food Show
March 23rd
Winnipeg Convention Centre

April 9th
CCFCC Pasta Day
Forks Market

April 14th
Skills Manitoba
Red river College

May 11th
Sysco Food Services
Executive Meeting 5pm
General Meeting 7pm

Branch Award Nominations:

We are now accepting nominations for:

Chef of the Year
Associate of the Year
Lifetime Achievement Award

Contact Helmut Mathae helmut.mathae@sbsd.mb.ca ,
Brian Humniski bhumniski@shaw.ca , or Raymond
Czayka rczayka@retsd.mb.ca with your nomination in
writing or email, providing reasons why the individual or
company is deserving of the award.

Deadline for nominations is February 12, 2011.

Culinary Salon

This years' Culinary Salon will be taking place on Sunday
March 6th, at the Victoria Inn. There will be both a Cold
show and a Hot competition. Application forms will be
available on the website or by contacting MJ Feeke.
For more information or if you would like to volunteer, do a
demo or set up a booth, please contact MJ Feeke at
Benjamins@mts.net or 204 482 4429.

Annual CCFCC Dinner Meeting

Red River College CCFCC annual dinner meeting will be
held this year on March 9, 2011 in the Prairie Lights
restaurant. Food will be prepared by our talented culinary
students and instructors. The tickets cost \$20.00 each and
can be purchased from Trevor Bailey at Red River
College 632-2465 tgbailey@rrc.mb.ca. Doors open at
6:00 pm and dinner will start at **6:30 pm**. This event sells
out every year...so don't wait!



The Skills Manitoba competition for secondary
and post secondary students is scheduled to held
at Red River College on April 14th, 2011. Winners
from this show are invited to compete at the
National competition in Quebec.

Chef of the Year Award *Family Manitoba* Associate of the Year Award
CCFCC Winnipeg Branch
presents
President's Awards Dinner 2011
"Travelling Manitoba in pursuit of the best Cuisine"
Saturday, March 19, 2011
Grand Ballroom
Delta Winnipeg
Cocktails 6pm
Dinner 7pm
Associate Members and Guests \$125.
Table of eight \$1000.

Tickets for the President's Dinner are now available. Contact Mo fentons1@mts.net



JUNIOR CHEFS in ACTION

This is the first year for the National CCFCC Junior Calendar which highlights our junior chefs from Coast to Coast. Funds raised from your purchase of this calendar will go towards the Bidvest World Cooks Tour Against Hunger 2011 in South Africa as well as Junior Chef Initiatives in Canada.

The 18 recipes featured were all created by junior chefs across Canada. The entire calendar production team strived to retain the integrity of each dish featured as depicted in this calendar.

Calendars cost \$20.00 each and are selling fast. You can be purchase one at the January meeting or through contacting Joel MacDonald at 963 4749 or joelmacdbc@hotmail.com



**CCFCC Canada-wide
Pasta Festival
Saturday, April 9**

Promoting the federation in Canadian communities

JOIN US AT THE Forks Market on April 9th as we host a pasta
day event to raise awareness of our Association.
Proceeds from the event will be split between the Junior Branch
and Winnipeg Harvest.
If you wish to help make this a success and donate time or
product then we encourage you to contact us at the branch
email: wngbranch@yahoo.ca

CCFCC Conference 2011 Vancouver BC. A conference within a convention.

Jun 12, 2011 at 5:00 PM to
Jun 16, 2011 at 11:00 PM (PT)

**Renaissance Vancouver Hotel
Harbourside**
1133 West Hastings Street
Vancouver, British Columbia V6E
3T3

Canada

[View Map](#)



Canadian Culinary Federation
Fédération Culinaire Canadienne
2011 NATIONAL CONFERENCE

Attend

STIR UP Success with Sysco

At our 2011 Sysco Winnipeg Food Show

Date: Wednesday, March 23, 2011

Location: Winnipeg Convention Centre

375 York Avenue

Halls A & B, 3rd Floor

Show Time: 9 a.m. to 4:30 p.m.

Registration Deadline:

Friday, March 4, 2011

EARLY BIRD REGISTRATION DRAW

LIVE BOOKING OF TRUCKLOAD DEALS!!

[Please visit the new Centrex website for additional information and to see a list of exhibitors from last year's Centrex.](#)



2011 Provincial Junior Culinary Challenge

Date: **Thursday February 24th**
Red River College, Winnipeg, Manitoba

Do you have what it takes to compete with Manitoba's up and coming culinary leaders to earn your place as one of our country's top aspiring chef's?

If the answer is **Yes**, then join the Canadian Culinary Federation to compete with your peers at the **2011 Provincial Junior Culinary Challenge**.

If you win the provincial competition, you will move on to the national championships, to be held at the CCFCC National Convention in Vancouver British Columbia.

This will be a first come first take basis.

Application will be sent in to the CCFCC Provincial Junior Culinary Challenge Chair Tim Appleton at:

Tim Appleton, Culinary Instructor

Red River College

B185-2055 Notre Dame Avenue

Winnipeg, Manitoba, R3H0J9

204 632-3968 tappleton@rrc.mb.ca

All entrants must satisfy the following criteria set by the Canadian Culinary Federation (CCFCC).

Provincial Challenge Registration

All candidates must be identified **no later than Feb 11, 2010**. They must provide all contact information to the National Junior Competition Chair.

Skills Canada Manitoba is hosting a fundraiser; Bud, Spud and Steak, to assist in covering the travel costs for the Team Manitoba Competitors to participate at the Canadian Skills Competition in Quebec City, June 1-4, 2011. The Bud Spud and Steak evening will be held on March 10, 2011, 6:00p.m - 9:00p.m at the Tijuana Yacht Club, Canad Inns Polo Park.

Our goal is to sell 500 tickets. Each ticket is \$20.00, with \$10.00 going towards the competitor costs.

Receipts for \$10.00 available upon request. Our fundraiser will also have a silent auction.

For tickets and / or to donate to our silent auction please contact Jessica Rand at 204 927-0250, or e-mail:

skillsmb@skillscanada.com



TABASCO® Brand Foodservice Canada and The Escoffier Society present:

HOT STARS OF THE FUTURE 2011

HOT STARS OF THE FUTURE 2011 Competition.

The event will be held at:

The CRFA show, Direct Energy Centre,
Exhibition Grounds, Toronto, Ontario
Garland Canada Main Stage

March 6th, 7th & 8th

This is a head to head competition, with the top points earner – our HOT STAR OF THE FUTURE – winning a grand prize trip to one of the culinary centres of the Deep South **“FROM CREOLE TO CAJUN”**

EXPERIENCE THE CULINARY CULTURE OF NEW ORLEANS

Competition details and registration info are available at

wpgbranch@yahoo.ca

ASSOCIATION NEWS

Membership dues statements have been mailed out to all past and present members. The Association asks that you give this prompt attention to remain in good standing. The branch needs to provide the National office its portion of all dues by February 28th. Our voting voice at the National Convention is based on paid membership. If you have not received an invoice then contact our Membership Chair bhumniski@shaw.ca

Tickets for the 2011 President's Awards Dinner are now available and will be for sale at the February meeting. Hal Anderson has been confirmed as the MC for the evening along with hot and cold hors d'oeuvres, a nine course meal and wine pairing, all included in the ticket price. Chef of the Year, Associate of the Year and Life time achievement recipients will be announced at the dinner.

National Chefs Challenge 2011

CCFCC 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 CCFCC National Chefs Challenge. The CCFCC National Chef's Challenge winner will receive the award during the President's gala dinner at the National Convention. Competition will take place on June 10, 2011.

National Chefs Challenge is not a black box competition: each competitor will prepare a well-balanced, three-course menu for 15 persons. Application letter with criteria is available from the branch email wpgbranch@yahoo.ca

*The Association extends its gratitude and appreciation to the students and staff at
Bistro in the Park for hosting our January meeting*

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The

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 forward to the Branch email at wpgbranch@yahoo.ca



January 5th 2011

Junior Culinary Team Canada Report

In the spring of last year, a competition was held in conjunction with the Canadian Culinary Federation's annual convention in Windsor, Ontario. When the "smoke" had cleared, Vancouver Community College was declared the winner of this event and was given the privilege of recruiting, coaching and managing a team to represent the Canadian Culinary Federation and Canada at the junior competition of the 2012 Culinary Olympics in Erfurt, Germany.

Since that time much has been done. A team of enthusiastic, bright and talented young cooks has been recruited from a closely scrutinized list of recent alumni and currently enrolled V.C.C. students. A dedicated and knowledgeable group of students and faculty members have joined forces to form a support team. A coaching crew of experienced veterans are assembled to offer their guidance and expertise and an administrative assemblage has been enlisted to address that seeming endless list of details associated with participating in such a prestigious event.

With each passing year the daunting task of raising the money required to participate in international competition becomes more difficult, especially now, given the current fragile economy. Over and above competition menu development, practice and promotion, the arduous task of catering and fundraising is a constant reminder of the dedication needed to compete on an international basis.

The members of the team are enthusiastic, bright and talented but they are also young and inexperienced with very limited competitive involvement. As anyone who has contended participated on the international culinary stage will attest, it is essential to have witnessed first-hand a large transnational event to fully understand the process and what is required to garner success. Consequently, it was determined that a preliminary contest was needed to prepare the team for the Culinary Olympics. On February 3rd the Junior Team Canada and their entourage will be joining six other international teams in Dublin, Ireland for the Catex Chef Ireland Salon, held on February 8th, 9th and 10th. However, there will be no junior competition associated with this event. With the approval and support of Simon Smotkowicz and the Canadian National Team, the VCC Junior team will be initiated by fire while vying with "senior" national teams from six nations in both hot and cold competition. The team members, managers and coaches are all in agreement. This journey to Ireland would undoubtedly be invaluable in preparing the team for Erfurt.

Team Members:

Johnny Ho – Team Captain
Jil Aranas
Jasper Cruikshank
Tyson Gee
Arielle Schwab – Pastry

Support Team:

Daniel Davyduke
Santiago Cuyugan
Sandy Chen
Laura Sharpe-Dawe
Shawn Lang

Management:

John Carlo Felicella
James Hutton
Malcolm Bain
Settimio Sicoli

Coaches:

Tobias MacDonald
Mickey Zhao
Fumiko Moreton
Bruno Marti