



Winnipeg

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April 2011

Join us on Wednesday, April 13th at 7pm
Viscount Gort Hotel

President's Message

Dear Colleagues:

With the arrival of spring it is time for some bouquets:

To M.J. Feeke and everyone involved with the Culinary Salon. Although I wasn't able to be there I heard it was well organized and was a good salon. We were down in entries so some issues have to be addressed.

To Mo Razik and his committee, to all of the associates for their support and all who attended in making the President's Gala successful!

To MJ Feeke (chef of the Year) Melissa Hyrb (Junior chef of the year) Myrna Grahn (associate of the year) and Hans Schweitzer (lifetime achievement).

To Mellissa Hyrb, Kelly Cattini and all the juniors who participated in the Iron Chef competition at Centrex. Congratulations to the Red River College students and their instructor Tom Pitt for winning the event.

To MJ Feeke for being selected to team Canada for the World's Chef's Tour against Hunger to be held in South Africa in August.

To Mike Publicover, Hans Schweitzer, Joel MacDonald, our loyal suppliers and all those that helped at the National Pasta Day. Once again well done!

At the western Conference (March 4-6) Blake Chapman was acclaimed Western Vice President, Willi Franz (Kelowna) Western Chef of the Year, Fred Zimmerman (Edmonton) Lifetime Achievement Award, Debra Poulin (Edmonton) Scholarship, Sandy Sanderson Award made in Canada Junior Calendar Kelowna Branch.

This is an election year. So consider been on the executive and been part of the decision making that guides our association.

All positions are open. Contact Andy Ormiston or Brent Prockert.

As always we look forward to seeing you on April 13, 7:00 PM Executive 5:00 PM
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.

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

Upcoming Events

April 9th
CCFCC Pasta Day
Forks Market

April 13th
Viscount Gort Hotel
Hosted by GFS
Executive Meeting 5pm
General Meeting 7pm

April 14th
Skills Manitoba
Red river College

May 11th
Sysco Food Services
1570 Clarence
Executive Meeting 5pm
General Meeting 7pm

June 8th
Election Meeting
Benjamin's in Selkirk
Executive Meeting 5pm

June 12th-15th
CCFCC National Conference
Renaissance Vancouver
Habourside Hotel
Vancouver, BC

Please note the change in the location for the April Meeting. We are at the Viscount Gort Hotel at 7pm.

CCFCC Winnipeg Branch Awards

At the President's Award's Dinner, the branch recognizes a few of its members' outstanding contributions to the association, industry and community.

This year's recipients are:

Chef of the Year - M.J. Feeke,

Junior Chef of the Year - Melissa Hyrb

Lifetime Achievement Award – Hans Schwietzer

Associate Member of the Year – Myrna Grahn, MAFRI

CCFCC Pasta Festival

Promoting the federation in Canadian communities

Through the generous donations from our industry and volunteer hours from the junior branch, we served 138 plates of spaghetti to visitors at the Forks on April 9th.



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.

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

College Kids Crowned Iron Chef at Centrex 2011

There's a new star in an already stellar lineup of culinary talent in Winnipeg. But eager new fans can't flood to her restaurant. Not yet. still in school!



The calm, collected and eponymously cool Claire Snowball (centre) led Red River College culinary institute classmates Taisa Antoine and Brent Genyk to victory over some of the city's brightest, boldest and most seasoned chefs.

It all took place this Sunday through Monday, March 20-21 at Centrex, the Manitoba Hotel Association tradeshow at the Winnipeg Convention Centre.

In the first round robin of Sunday, the student team upset the proverbial apple cart by carving out a 1/2 point win over Bistro 7 1/4 in battle coffee. A surprise to all, they exercised every technique in the textbook including the creation of coffee caviar using a molecular gastronomy trick that combines sodium alginate with the main ingredient, and dribbling it into a calcified water solution that instantly creates an encapsulating skin.

Bonfire Bistro ousted newcomer Segovia Tapas Bar in the second round robin using a selection of Big Rock Brewing's best beer (yeah, baby) as the secret ingredient. Then reigning champion Ben Kramer and the Diversity Food Services team turned the tides against The Current in battle balsamic to advance to the semi-finals. They were joined by Provence Bistro who defeated Chef Justin Bohemier's team from La P'Tite France in battle maple syrup.



Monday started out with competition favourite Diversity Food Services going toe to toe against Bonfire Bistro in battle tofu. Ben and his team used every tool (and I mean every tool) at their disposal including an immersion circulator for a chicken fat tofu sous vide and a smoking gun. But in the end Diversity couldn't beat the heat of an uber focussed Bonfire Bistro who advanced to the final only by a two point margin.

The relatively green students of Red River faced off against the well seasoned team from Provence with cabbage as the secret ingredient. Expecting the country club based Bistro's coconut braised pork cabbage roll and candied Brussels sprouts to tip the scale to their favour, the college kids prevailed in the cabbage match, winning their place in the finals by four points.



There was no time to celebrate. The teams were given their next ingredient, frozen peas, and less than half an hour to prep. Both quickly found their focus (in spite of certain bloggers sticking cameras in their faces and asking about strategies).

Red River was first to plate a pea soup with honey yogurt as Bonfire worked on a fish cake and fresh pea pasta with chicken. It was plate for plate for a while, but with eight minutes still on the clock, Bonfire announced they'd plated all they had. Five plates. But if we've learned anything, it's quality not quantity that counts, and it's no easy task to achieve both. d River were still going strong, with six plates presented and three more in the works with as many minutes remaining. They managed to deliver on two, but the clock caught them before their green pea panna cotta, the competition's only dessert, was ready. Nevertheless they had an astounding 8 plates to representing them at judges table.



It wasn't long in deliberation. Contestants gathered, crowds coalesced and jaws dropped as Pay Chen, emcee and host of CityTV's Breakfast Television delivered the verdict. By five points, the Red River College student team triumphed, taking home the title Iron Chef Winnipeg 2011.

Huge props to all the teams who competed, and Kelly Cattani and Melissa Hryb for organizing another wildly successful event.

Branch Board Nominations

At the June 2011 meeting the membership will elect candidates to form an Executive Board that oversees the business of the Association. All posts are open for nominations to the Board for a two year term. In order to serve on the Executive, the candidate must be a member in good standing in the Association. Forward all nominations to Andy Ormiston, aormiston@lssd.ca with candidate nominations and the position they are seeking. The elected positions that form our Board of Directors are:

President - presides at all meetings of the Association and Board of Directors and appoints all committees of the Association. Shall have the casting vote in the event of a tie on any question before the Board of Directors or in meetings of the Association and shall sign all warrants upon the Treasurer and in general, have a supervisory power over the affairs of the Association to see that it's rules and regulations are rigidly enforced.

1st Vice President: In the absence of the President the 1st Vice President, shall preside at all meetings of the Association and the Board of Directors and at such meetings shall have the same power as the President.

2nd Vice President: shall be Chairperson of the Membership Committee.

Secretary: The Secretary shall keep accurate minutes of all proceedings of the Association and of the Board of Directors. and shall file all communications of the Association or of the Board of Directors for future reference. The Secretary shall also provide communication of the Association to its members.

Treasurer: receive all monies belonging to the Association and to disburse the same under the direction of the Board of Directors. Hold in trust all securities, investments and other property, as well as the funds belonging to the Branch and shall transfer, exchange or deposit the same when required by the Association to do so. The Treasurer shall keep a full and correct account of all monies received and at each annual general meeting produce a detailed statement of the funds and the investments belonging to the Association. Nine other positions, with no more than 4 being associates, are elected to the board to fill posts and committees, as appointed by the President.

an invoice with their employers to ensure payment has been received. Confirmation of payment can be made through our Membership Chair bhumniski@shaw.ca. With elections coming at the June meeting, a vote can only be recorded by members in good standing.

Ron attended committee meetings in Ottawa as part of a working group that is looking at updating the process for obtaining the Red Seal.

The Branch has received several notices for employment opportunities over the past few weeks. These are forwarded to members on the email list. If you would like more information, email the branch at wpgbranch@yahoo.ca

2009-2011 BOARD OF DIRECTORS

PRESIDENT

RON DOBRINSKY RONDOB@MTS.NET

PAST PRESIDENT

HANS SCHWIETZER

1ST VICE PRESIDENT

CHRIS COOMBS CCOOMBS@HSD.CA

2ND VICE PRESIDENT

BRIAN HUMINSKI BHUMINSKI@SHAW.CA

TREASURER

JOHN REIMERS JREIMERS@RRC.MB.CA

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ASSOCIATE MEMBERS:

GASPAR SCHULTZ GSCHOLCZ@SAPUTO.COM

MO RAZIK FENTONSI@MTS.NET

BRUNO BURNICHON BKCORP@MTS.NET

Meeting Notes

The Culinary Salon on March 6th was very well presented however attendance was low. There has been a motion forwarded to hold the salon biannually. Further discussion on how to create a greater turnout is scheduled for May.

Membership renewals continue to trickle in, however we encourage all members able to submit

The branch would like to thank Red River College, the Culinary and Hospitality students for presenting our dinner meeting in the Prairie Lights Dining Room for our March Meeting.