



Winnipeg

P.O. BOX 1072 Winnipeg, Manitoba R3C 2X4

www.winnipegchefs.org

January 2012

UPCOMING EVENTS

January 18th

Prairie Lights dining Room

5pm – Executive meeting
7pm - General Meeting

January 24th

MRA Local Fare Food Show

January 30th

Jr. Branch Mixology event at
Red River

February 4th

President's Gala Event
Delta Winnipeg

February 8th

Forks market

5pm – Executive meeting
7pm - General Meeting

February 15th

Glazing seminar at Deluca's

February 22nd

Junior Culinary Challenge
Red River College

February 24-26th

Western Conference
Regina

March 11th

Culinary Salon Glendale
Golf and Country club

Next meeting – January 18, 7pm

Prairie Lights Dining Room – Red River College \$10.00 buffet

Reservations required – wpgbranch@yahoo.ca

PRESIDENT'S MESSAGE

Dear Fellow Culinarians

Well we finally say farewell to another great year i hope that 2011 was as good as you hoped.

The year ahead looks to be very exciting our annual culinary salon will be happening at Glendale golf club on March 11th. Culinary team Manitoba will hold a glazing and show piece seminar February 15th at Deluca's cooking studio 7:00pm for anyone interesting please RSVP Chef Cameron Huley chuley@shaw.ca

The CCFCC juniors are having a fundraiser at Glendale golf club on February 20th and a mixology class January 30th at Red River College. Anyone interested should contact Joel McDonald or Melissa Hryb as tickets will go fast.

As with the start of every New Year we see the top list of new trends, foods, drinks ECT. What do you see coming up in 2012? Will black garlic become more mainstream? will Mediterranean food be hot or maybe we will start pairing food with mixed drinks not just wine. Let me know what you think.

As we are an association of chef's and cooks your board will be wearing theirs whites to meetings and I am encouraging all to come to meeting's wearing their chef whites as a show of support and pride for our profession. As always i encourage everyone to come out to our meetings and say hi or send me an email me at chefbrent@shawbiz.ca or a tweet @chefbrent or friend me on Facebook and send me your thoughts together we can make our association great.

Looking forward to seeing you at our next meeting

Brent

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.cfcc.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.





Board of Directors
2011-2013

PRESIDENT
BRENT PROCKERT
1ST VICE PRESIDENT
VACANT
2ND VICE PRESIDENT
BRIAN HUMINSKI
TREASURER
KARL OMAN
SECRETARY
MIKE PUBLICOVER
PAST PRESIDENT
RON DOBRINSKY
JUNIOR BRANCH PRESIDENT
JOEL MACDONALD

CHEF MEMBERS:
ANDY ORMISTON
M.J. FEEKE
TIM APPLETON
HANS SCHWEITZER
JOHN REIMERS
TREVOR BAILEY
PETER ECKER
HELMUT MATHAE
CHERYL SHEFIELD

ASSOCIATE MEMBERS:
GASPAR SCHULTZ
MO RAZIK
BRUNO BURNICHON

CANADIAN CULINARY FEDERATION
FÉDÉRATION CULINAIRE CANADIENNE
WINNIPEG BRANCH

President's Awards Dinner 2012
Saturday, February 4, 2012
"Culinary Creations from the 4 Corners of the World"

CHEF OF THE YEAR AWARD
JUNIOR BRANCH MEMBER OF THE YEAR
ASSOCIATE OF THE YEAR AWARD

**Grand Ballroom
Delta Winnipeg**

Cocktails 6:00pm
Dinner 7:00pm

Associate Members and Guests \$125
Table of Eight \$1000

Door Prize

Name
Address
Phone Number

To reserve your tickets please contact any member of the committee to have your tickets delivered to your home or place of business. We accept payment in the forms of cheque or cash and we may invoice your organizations. Tickets are \$ 125.00 each or a table of eight for \$1000.00 .

Mo Razik fentons1@mts.net 947-9084 Bruno Burnichon bkcorp@mts.net 654-4785
Gaspar Scholcz gscholcz@saputo.com 987-6458
Brian Humniski bhumniski@shaw.ca 694-0885
Hans Schweitzer chef_hans@hotmail.com 633-2665
MyrnaGrahnm mgrahn@gov.mb.ca 239-3609 \ 856-3268
Werner Saxler wsaxler@citybread.com 586-8409 \ 955-1255 Christopher
Coombs chris.coombs@shaw.ca 453-6401



Our 2nd Annual localfare - The Trade Show, Tuesday January 24, 2012 Fully Decorated on the 3rd Floor, Hall Bat the Winnipeg Convention Centre.

At this years event there will be vast opportunities to explore!

- Take advantage of once a year specials from top suppliers to our food industry
- Touch, feel and taste brand new products to our market
- Cost cutting technology will be on display
- Products and services to run your business more efficiently and to save on overhead expenses
- A special "Made in Manitoba" area featuring boutiques suppliers and unique local products
- Members of the Winnipeg Chapter of the Chef 's Association will present incredible displays

Website and Social Media experts with Turn Key products available to create sales and profits

For more information and registration visit www.mrfa.mb.ca/tradeshaw/2012-tradeshaw-registration.html





From the National Newsletter

CHEFS - WE NEED MORE INPUT... □□

Dear Chefs; □□ I just wanted to send you this brief reminder regarding my request for your industry expertise and participation in the study I am conducting that will share the value Canadian professional chefs give to formal culinary education. □□ Hundreds of Canadian professional chefs have already taken the approximately 5-10 minutes to respond. However, for the results to have a meaningful purpose there needs to be many more responses. □□ If you have not already done so today, I would greatly appreciate it if you would please click on the link below and complete the short 10 minute survey. You will truly be doing a great service to the foodservice industry, as well as the industry's future cooks and chefs. □□ If you have any questions or concerns please feel free to contact me croche2@fau.edu or 561-714-3304. □□ Thanks again for your help and participation. You may access the survey here: <https://www.surveymonkey.com/s/canadianchefs>

Sincerely, □□ Colin P. Roche,
MBA, CEC, CCE, FMP, CHE,
ACE □ Department Chair,
Culinary Arts □ Johnson & Wales



Chef Feeke wins Canola Award of Excellence



Chef Mary-Jane Feeke is about to add one more title to her venerable list that already includes pastry chef for Manitoba's culinary olympic team, teacher and owner of Benjamin's Gourmet Food in Selkirk.

She's now the recipient of the 2012 Canola Award of Excellence, presented by Manitoba Canola Growers Association (MCGA). □

□ "I always have used canola oil," said Feeke. "It was a choice I had made even before I met anyone from the Manitoba Canola Growers." □ □ Since 2008, the MCGA has been acknowledging the accomplishments of individuals and organizations that contribute to the sustained growth and prosperity of Manitoba's canola industry. □ □ Bruce Dalgarno, treasurer of the board of directors of the MCGA said Feeke's commitment to canola oil made her a natural choice for this year's award. □ □ "Chef MJ is a supporter of local healthy foods and ingredients like canola oil. As a canola grower, I am proud to have chefs like MJ use our ingredients. I know Chef MJ takes pride in creating her amazing dishes," he said. □ □ Feeke said her decision to use canola oil is so much of her cooking and baking isn't based on just one thing. □ □ "I use canola oil because it has a high smoke point, doesn't impart any flavour—which is particularly great for baking and it has many health benefits," she said. "I also always use canola margarine." □ □ Feeke said canola oil seems to be gaining more and more traction all the time when it comes to how it's used in the industry. □ □ "Canola is perceived as a healthy choice. Many chefs still feel that butter or olive oil are needed for their taste, but you will see the trend now of combining the two to cut down on fat," she said. That means instead of using a ¼ cup of butter in a recipe chefs will now use one tablespoon of butter and three tablespoons of canola oil. □ □ Making healthier choices is all part of an ever-increasing interest in food. Feeke said we can thank the media for that. □ □ "I think this is great for our industry.

Making the profession of chef more notable than it had been in North America is a good thing," she said. □ □ Dalgarno said the award was established to give a nod to the key contributors in the canola field. □ □ "MJ has become an ambassador for canola. She believes in the product and uses it in all her culinary applications. She is indeed a leader in her field," he said. □ □ The first recipient of the award was Dr. Baldur Stefansson of the University of Manitoba who is widely regarded as the father of canola. Other recipients have included researchers and individuals that were instrumental in setting up the canola growers organization. □ □ "Now we are honoring the culinary part of the canola industry with an award to Chef MJ Feeke," he said. Late last year, Feeke expanded Benjamin's Gourmet Foods by opening the doors to The Cellar. The space—next door to the original operation—includes a banquet space, classroom workshop area and a wine cellar with a chef's table that seats 20 people. □ □ Also on her agenda is the final stretch in preparations for the World Culinary Olympics in late 2012 in Erfurt, Germany. The event is held every four years. In 2008, Feeke was a support member for Team Canada.

The team won four gold medals and placed fifth in a field of 32 countries



Localvore Iron Chef Cook-Off II



February 3rd, 8am - 1pm,
on Heights Collegiate

FROM THE NATIONAL CCI CHAIR

□ **Junior Initiatives** □ The American Culinary Federation (ACF) graciously extended an invitation for a junior team from a culinary college to participate in their North East Regional Culinary Knowledge Bowl. This is the equivalent of culinary Jeopardy. The participating students must study culinary knowledge with respect to the classics in order to be able to answer the category questions. The CCI is underwriting the Muskoka/Georgian College team with funding of \$2000 to enable their participation. More importantly this is also forming the basis of a pilot project that the CCI is taking on. Don Mailman, C.C.C., CCI Atlantic Vice Chair and an instructor at Nova Scotia Community College and Sam Glass, CCI Director will attend the event with the purpose of creating our own Canadian Culinary Knowledge Bowl for 2012/13. □ □

□ **New Certification** □ The CCI is also beginning the work of developing a certification/designation for junior and new Red Seal cooks (i.e. Just completed apprenticeship wrote the C of Q exam). We're hoping to have the criteria and practical exam components developed for C.C. (Certified Cuisinière) and in place by May 2012. We will update and advise going forward. □ □

□ **Holland College Degree Program** □ I am pleased to announce that Holland College is offering advanced standing to CCC's and Culinary Instructors interested in completing a Applied Degree in Culinary Operations. Courses will be delivered in a blended mode of online studies with a period of residency at the college in PEI. For more information contact: □ **Megan Mullally, RD, MAHSR** □ Program Coordinator/Instructor □ Applied Degree in Culinary Operations □ Culinary Institute of Canada, Holland College □ Ph. (902) 894-6806 □ Fax. (902) 894-6835 □ □

□ **Certified Chef de Cuisine.** Congratulations to: *Michael Rosano, Kire Boseovski, Shonah Chalmers, Morgan Wilson and Daniel Henderson in successfully acquiring their CCC designation.* Unofficially I've been told that the Canadian Military is specifying that Executive Chefs on their bases (civilian employees hired through Canadian Base Operators) will be required to obtain the CCC designation. I am endeavouring to confirm this as it will be mandated in the new contract that is to be negotiated in August 2012. □ □

□ **Master Chef** □ Quick Update: First round of exams for the CMC is scheduled for Monday, June 18th to Friday, June 29th. □ □

How exactly do you eat locally in the middle of a prairie winter? For the second year running, the Localvore Iron Chef Cook-Off has challenged high school students across the province to seek out local ingredients and create a dish that features what is available year-round in Manitoba.

Last year, there were 26 recipe entries and 7 Finalist teams were selected to compete in the Cook-Off on February 5th. Over 150 attendees came out to cheer on the teams and learn more about local and sustainable food in Manitoba. The First Place teams in each tier were presented at Manitoba's Growing Local Conference and at the Red River Ex, and both went on to make even bigger changes in their own communities with their winning recipes. This year, the Cook-Off will feature 12 Finalist teams in 3 tiers, each with only one hour to cook and present their dish from scratch. The Cook-Off will feature an expanded display area, in-depth filming of the kitchen and team interviews by official emcees DJ Mama Cutsworth (Tier 1), Savour Winnipeg's Ben Benton (Tier 2) and Hot 103's Chrissy Troy (Tier 3).

Our Judging Panel this year: Ben Kramer (Executive Chef, Diversity Foods, Elements) Jim Rondeau (Minister of Healthy Living Youth and Seniors) Talia Syrie (Chef, The Tallest Poppy) Marilyn Firth (Farmer, Almost Urban) Check out the [Cook-Off Entry Rules](#) or the official [Judging Form](#). Download the official [Cook-Off Poster](#) to put up in your school or workplace! Check out pictures, recipes and media coverage from the [2011 Cook-Off!](#) [Contact us](#) if you have any questions.

Congratulations to our 12 Finalist teams!

Tier 1: Culinary Arts "RA Squared" from Lord Selkirk Regional Comprehensive Secondary with "Interlake Surf 'n Turf" "Vicious and Delicious from Louis Riel Arts and Technology Centre with "Bison Tenderloin Persillade with Vanilla-Scented Parsnip, Asparagus Foam, Manitoba Vegetable Medley and Sautéed Crown Royal Apples" "The 'Eh' Team" from Sturgeon Heights Collegiate with "Stuffed Chicken Breast finished with Mushroom Cream Sauce and Garlic Mashed Potatoes with Sesame Veg Medley" - mentored by Luc Jean, RRC Culinary Instructor "The Men in White" from Maples Collegiate with "Pork Satay with Prairie Pansit and Yellow Tomato Mushroom Ragout"

Tier 2: Home Economics + Food and Nutrition "The Lions" from Glenlawn Collegiate with "Bison Burger topped with Onion Rings on a Bannock Bun" - mentored by Andrew Livingston, RRC top graduate "Que Rico!" from W.C Miller Collegiate with "Turkey Taco Bowl" "Buckeye Pastanaters" from Miles Macdonell Collegiate with "Beef-stuffed Ravioli with Balsamic Asparagus" - mentored by Taisa Antoine, RRC top graduate "Sisler Spartan Squashers" from Sisler High School with "Manitoba Winter Squash and Root Vegetable Pasta"

Tier 3: Aspiring Chefs "Team Co-operations" from Killarney Collegiate with "Prairie Pizza" - mentored by Brian Hendricks, Manitoba Institute of Culinary Arts, Culinary Instructor "Team RAY" from Resource Assistance for Youth (RAY) with "Breaded Chicken Breast stuffed with Prosciutto-wrapped Asparagus" - mentored by Brent Genyk, RRC top graduate "Happy Homeschoolers" from The Learning Centre with "Carrot Lentil Soup with Stuffed Peppers and Biscuits" - mentored by Claire Snowball, RRC top graduate "Baldy's Bistro" from William Morton Collegiate with "West-Man Chicken Meal"

A huge thank-you to this year's sponsors:





**the city's
hottest
restaurant event**
February 2-12, 2012

DINE ABOUT WINNIPEG
FEBRUARY 2-12, 2012

presented by
Assiniboine
CREDIT UNION

For restaurant menus
visit us here at
www.ciaowinnipeg.com
on January 11th, 2012



2011 GOLD MEDAL PLATES WINNIPEG WINNERS

Gold Medalist:
Michael Dacquisto
Silver Medalist:
Cameron Huley
Bronze Medalist: Michael Schafer



ASSOCIATION NEWS

The January meeting has been relocated to Red River College. A \$10.00 buffet fee will apply and reservations are required through wpgbranch@yahoo.ca

The Branch is seeking nominations for Chef of the Year, Junior Branch Member of the Year and Associate Member of the Year. Nominations can be forwarded to the branch email at wpgbranch@yahoo.ca. Voting will have to take place at the January meeting.

Voting will also take place for the 1st Vice President at the January meeting. M.J. Feefe and Cameron Huley are the current candidates. Proxy votes can be submitted to the Branch email wpgbranch@yahoo.ca

WeddingWire.com named Nina Notaro, proprietor of the Cake Studio, 2011 Bride's Choice Award.

The Branch will be hosting a booth at the Localfare food show. Members are encouraged to come by and support the Association at the booth.

The Branch has developed a procedure for seeking funding from the Association for Culinary initiatives of its members. Pre-approval is a requirement. Further information on this can be obtained through the Branch email or Brent chefbrent@shawbiz.ca

The Junior branch has two upcoming events. January 30th is a mixology seminar at Red River at 7pm. No admission is required and all members are invited. February 20th at Glendale is a fundraiser event. More detail to follow. The Junior Culinary Challenge takes place on February 22nd at Red River College.

The Branch executive has committed to purchasing the trophies for the Localvore Iron Chef cook-off. Supporting the efforts of many of its members and the culinary pursuits of a younger generation is our mandate. Details of this event are provided earlier in the newsletter.

Team Manitoba had very successful fundraising event at St. Charles in November with tickets sold.

The annual Chef's meeting/ dinner at Red River College Notre Dame Campus is fast approaching. Our culinary students and Instructors will prepare the meal. Tickets are \$20.00 each (tax included) and can be purchased from Trevor Bailey at Red River College (Notre Dame Campus) tgbailey@rrc.mb.ca (204) 632-2454. Doors open at 6:00pm **and dinner will be served at 6:30**. Sorry, the college can't reserve tickets for this event.

The North West Company is currently seeking an experienced (2 – 3 years) line cook to join our Bistro team. This is a PART TIME (up to 30 hours/week, TERM (12 Months) opportunity with the potential to become a permanent placement. In this role the Cook assists our Chef in a variety of tasks. For more information contact Brian Humniski ibumniski@shaw.ca

Ed Rogers, a founding and lifetime member of the Saskatoon branch, passed away in November.

The Branch would like to extend its appreciation and thanks Klaus Leindecker and Breezy Bend for hosting the November general meeting as well as Eldon Brink and the Holiday Inn South for hosting the annual Breakfast with Santa event.