



Winnipeg

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

www.winnipegchefs.org

March 2012

Next meeting – March 14th Prairie Lights Dining Room -RRC

UPCOMING EVENTS

March 12th

Junior event with Toledo
Food Service

March 14th

Prairie Lights Dining Room
Red River College
5pm – Executive meeting
6pm - Dinner Meeting

April 11th

Tech Voch
5pm – Executive meeting
7pm - General Meeting

May 9th

Sysco Foodservice
5pm – Executive meeting
7pm - General Meeting

June 2-7

CCFCC National convention
Halifax, Nova Scotia

June 13th

Pizza casual meeting at
Benjamin's in Selkirk

PRESIDENT'S MESSAGE

Dear Fellow Culinarians

Well it looks like spring is finally here. We have just set our clocks ahead and the weatherman is predicting warmer temperatures for the weeks ahead. Time to start thinking of getting our herb gardens started. The farmers market will be opening soon, and we will all be able to start receiving fresh produce deliveries from our provinces amazing farmers.

The CCFCC Juniors had a fundraiser at Glendale Golf Club on February 20th, it was great to see everyone who came out and supported our future chefs. Thanks' to Joel McDonald or Melissa Hryb for putting on another amazing event for the juniors.

Don't forget about the 19th annual Share our strength "Taste of the Nation" an amazing fundraiser to fight child hood hunger. 100% of ticket sales go to fight childhood hunger here in Winnipeg. I have tickets available if anyone wants any \$90.00 each. Eat Local, Buy Local, Support Local!

Don't forget to get your tickets for our annual RRCC dinner. I am looking forward to seeing everyone at our March meeting at RRCC Prairie lights dining room. Please contact Trevor Bailey to purchase tickets. tgbailey@rrc.mb.ca

As we are an Association of Chef's and Cooks your board will be wearing their whites to meetings, and I am encouraging all to come to meetings 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 at chefbrent@shawbiz.ca or on twitter @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

M.J. FEEKE

2ND VICE PRESIDENT

BRIAN HUMINSKI

TREASURER

KARL OMAN

SECRETARY

MIKE PUBLICOVER

PAST PRESIDENT

RON DOBRINSKY

JUNIOR BRANCH

PRESIDENT

JOEL MACDONALD

CHEF MEMBERS:

ANDY ORMISTON

TIM APPLETON

HANS SCHWEITZER

JOHN REIMERS

PETER ECKER

HELMUT MATHAE

CHERYL SHEFIELD

ASSOCIATE MEMBERS:

GASPAR SCHULTZ

MO RAZIK

BRUNO BURNICHON



March Meeting – Red River College

The annual dinner meeting at Red River College will be held on March 14th in the Prairie Lights Dining Room. Cocktails will begin at 6pm with dinner being served at 6:30pm. Tickets are \$20.00 each (tax included) and can be purchased either at the February meeting at the Forks or from Trevor Bailey at Red River College (Notre Dame Campus) tgbailey@rrc.mb.ca (204) 632-2454. Sorry, the college can't reserve tickets for this event, as seating is limited.

To-le-do Foodservice will be hosting a Certified Angus Beef event for the CCFCC Juniors on Monday, March 12 at 7pm. at Shaftesbury Park Retirement Residence, which is at 905 Shaftesbury Blvd. It will be a fun evening of learning and tasting. □There will be a complete overview of the CAB program and its advantages as well as a deboning demo. The evening will be completed with a tasting of Certified Angus Beef. Don't miss out on this informative and delicious evening!



Taste of the Nation Winnipeg

Join us at Winnipeg's hottest food and wine events! Taste of the Nation Winnipeg and the Chef's Dinner bring together the city's hottest restaurants, chefs and mixologists to raise the critical funds needed to end childhood hunger.

Taste of the Nation Winnipeg - April 10, 2012
The Fairmont Winnipeg
5:00 - 8:30 p.m. - VIP Admission
6:00 - 8:30 p.m. - General Admission



The 15th Annual Skills Manitoba Competition Red River College April 12, 2012.

The Skills Manitoba Competition is a one-day event that provides young Manitobans the opportunity to showcase their talents in an Olympic-style, province wide contest, held at Red River College. Students compete at the secondary and post secondary/apprentice level that are designed (and judged) by industry professionals and educators. The philosophy behind the competition is to reward students, involve industry and to keep training relevant for employers' needs. Winners of the provincial competition may form team Manitoba and compete against their peers at the Skills Canada National Competition.



CANADIAN CULINARY FEDERATION

Mise en Place

Quarterly Newsletter

The winter issue of Mise en Place takes you across the country, the continent, overseas and into cyberspace...[Mise en Place Winter 2012](#)

- At Chef Willi Franz's Table in Kelowna
- Cooking with Scouts in Calgary
- Previewing the 2012 National Conference in Halifax
- Reviewing the Momofuku Milk Bar cookbook from New York
- On the Job in Austria
- Happy trails with Google Alerts
- Plus lots more!

Coming in the Spring issue! ☐ We're adding a new section to the newsletter featuring member announcements of condolences, births, marriages and celebratory milestones. If you have news to share with members, send a short summary of the details to newsletter@ccfcc.ca.

As always, your ideas and contributions to our regular sections — from What's Cookin' in your branch to your personal Cook's Tale of travel, insight or accomplishment — are always welcomed and appreciated! Send your photos and write-ups to Mise en Place — and encourage your fellow-members to do the same. Email newsletter@ccfcc.ca.

Sincerely, ☐

Blake Chapman ☐ CCFCC National Secretary

☐ P.S. Social media is part of the CCFCC too. Check out the new Facebook Group Page: ccfcc@groups.facebook.com



2012 Sysco Winnipeg Spring Food Show
Wednesday, March 14, 2012
Winnipeg Convention Centre

ASSOCIATION NEWS

The Branch executive passed a motion to contribute financial support toward Culinary Team Manitoba efforts at the IKA Culinary Olympics in October.

A motion was also passed for the Winnipeg branch to submit a bid to host the 2014 Western Conference.

Membership dues for the 2012-year are now passed due. Lapsed memberships interrupt your good standing status and are subject to a re-initiation fee.

A number of invoices have been returned due to stale addresses. If you have not received an invoice for membership dues then you are encouraged to contact Brian bhumniski@shaw.ca in order to update your file.

The MLCC mixology seminar hosted by the Junior chapter went off very well with some 30 in attendance. All junior branch members are also encouraged to attend the Toledo sponsored Certified Angus beef seminar on February 12th.

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 branch is seeking assistance from any members that could help with the maintenance of the website. The web site is an important tool for branch exposure and link together its resources.

The Branch would like to thank Mo Razik and the Fenton's Group of companies as well as the Fork's Market for hosting the February meeting.

