

# Winnipeg

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

www.winnipegchefs.org

April 2012

Next meeting – April 11, 2012 – Tech Voc High School

## PRESIDENT'S MESSAGE

### **UPCOMING EVENTS**

April 10<sup>th</sup>
Taste of the Nation
Fairmont Hotel

April 11<sup>th</sup>
Tech Voch High School
5pm – Executive meeting
7pm - General Meeting

April 12<sup>th</sup>
Skills Manitoba
Competition
Red River College

May 9<sup>th</sup>
Sysco Foodservice
5pm – Executive meeting
7pm - General Meeting

<u>June 2-7</u> CCFCC National convention Halifax, Nova Scotia

June 13<sup>th</sup>
Pizza casual meeting at
Benjamin's in Selkirk

Dear Fellow Culinarians

Spring is finally here the trees are starting to bud, time to start thinking of getting our herb gardens planted. 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 National pasta day this past Saturday at The Forks was a huge success. David Northcott was very impressed with our efforts and commitment to helping Winnipeg Harvest. Although final numbers are not complete we know we raised between \$800.00 and \$900.00. Thanks to Joel McDonald, Melissa Hryb, all the juniors who helped put this event and our generous sponsors' GFS, Saputo, Sysco, Natures Farm and City Bread for all their help.

Don't forget about the 19<sup>th</sup> annual Share our Strength "Taste of the Nation" an amazing fundraiser to fight childhood 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!

The next junior event will be on the 23<sup>rd</sup> at Half Pints Brewery. There will be a tour, as well as, a small BBQ afterwards. The event starts at 7:00pm. 550 Roseberry please RSVP to Joel MacDonald or Melissa Hryb. I would like to strongly encourage everyone to try and come and meet our fellow juniors and let them meet you. This will be a great opportunity for our juniors to network and meet the industry leaders, and hey you get to taste one of the best beers in Winnipeg!

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 <a href="mailto:chefbrent@shawbiz.ca">chefbrent@shawbiz.ca</a> 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 – <u>www.ccfcc.ca</u> 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

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April Meeting – Tech Voc High School – 1555 Wall Street

Culinary Instructor Rosita Schau will be hosting the April meeting at tech Voc High school. Parking is available on the premise and members are encouraged to bring a prospective along as a guest.



### 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.

### Pasta Day April 7, 2012

The Winnipeg branch held our Pasta Day event at the Forks Market on Saturday. We had a great turnout serving just over 160 plates. Together with our junior chapter and food sponsors we were able to raise close to \$900.00 for Winnipeg harvest - a local charity that helps families in need with food hampers.



# Mise en Place

#### A SHOPPING LIST OF ARTICLE IDEAS

Hot happenings and what's cookin'

Interesting, standout activities and accomplishments within your CCFCC branch. A terrific community event that put you and your members in the news ... a popular feature of your junior member program ... a dynamite workshop or demo session...

Cooks' tales The best stories are your stories. Choose the topic you want to write about ... A favourite memory about food and cooking ... a spectacular fishing trip ... learning from a master ... presenting at a conference ... Share your passion for history or photography or sausage-making or wine or braising...

Reviews and opinions If you enjoy cruising through cooking, food- and industry-related books, magazines or websites, join the reviewer team. (Books are provided and you get to keep them!)

Lifelong learning Spread the word. Share what you've learned at conferences, seminars, demos or other educational sessions.

Tips, reminders, ideas that other chefs might appreciate. Share your know-how with regard to being part of this industry, whether it's cooking-, people-, management-, career- or business-related.



Western Living Magazine has named Mary-Jane Feeke in their 40 Foodies under 40 – class of 2012. Check out top foodies under 40 in 2012 on the Western Living website link below where Benjamin's are number 35 under Restaurateurs! 40 FOODIES UNDER 40: CLASS OF 2012

**CHOP STEAKHOUSE & BAR** - require a head CHEF to work with our Senior Culinary Team in Winnipeg □ and to support our future growth and new locations. More information is available under the work with us tab at <a href="https://www.chop.ca">www.chop.ca</a>

The CCF Junior Culinary Exchange is an annual program that rewards four junior members, regardless of skill level, an opportunity for an all expense paid culinary tour. This years recipients will spend 2 weeks in the bountiful Okanagan Valley in August. Detailed information and application forms are available on the CCFCC.ca web site. Application deadline is May 31, 2012.

A motion was presented at the Western Conference to change a physical meeting of delegates to every 2 years; with a conference call taking place in the in the year between.

The CCI is working on developing a program for educational components to be presented at branch meetings. This would provide a consistent program across the country.

With membership dues not being received in time for the National dues deadline, and thus negatively affecting the branch voting privileges at the National Conference, the branch will begin its membership drive and dues statement invoice delivery in September for the following year.

The branch is reviewing quote for a revamp of the web site to make it more compatible for mobile devices.

The junior event on March 10<sup>th</sup> with Toledo foodservice was a very informative evening with 8 members attending. The fundraiser at Glendale on February 20<sup>th</sup> raised over \$5000 for junior member attendance at the National Conference in June.

The Branch would like to thank Red River College, its instructors and students for their efforts at the March dinner meeting in the Prairie Lights Dining Room.

