



WINNIPEG

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

www.winnipegchefs.org

September 2012

Next meeting – September 12, 2012 – Pratt's Foodservice - 101 Hutchings Street

PRESIDENT'S MESSAGE

UPCOMING EVENTS

September 12th
Pratt's Foodservice
5pm Executive meeting
6pm – General meeting

September 16th
Supper from the fields
Steinbach

September 16th
4:30pm
Special meeting to vote
on resolution
Benjamin's in Selkirk

September 18th
MHA'12 Tradeshow
Formally Centrex
Victoria Inn Hotel

Dear Fellow Culinarians:

Wow I can't believe summer is coming to an end I hope everyone had an exciting and eventful couple of months.

Don't forget the annual supper in the field (open farm day) held at the Mennonite Heritage Village Museum on September 16th. The food for this event is being generously donated by various farmers and the dinner will be prepared by members of the association to showcase and support the many hard working farmers of Manitoba. If you wish to show support and be a part of this great event please contact Chef Ron Dobrinsky. rondob@mymts.net

Our next National Conference is being held in Edmonton Alberta from May 29th -June 1st the Association will cover the cost of registration for any Chef Member wishing to go. As this Conference is going to be so close i would like to encourage everyone to seriously think about going and seeing firsthand what our association is all about.

Coming up in November Callebaut Chocolate is holding two chocolate demo's one at Red River College on November 5th from 1-3:30pm and another at Deluca's demo studio on November 7th from 1-4:00pm. If you would like to attend or need more information please contact Chef Don Pattie dpattie@rrc.ca for the Red River Demo or for the Deluca's demo contact Marco directly at Deluca's wholesale.

I look forward to seeing you at our September meeting at Pratt's Wholesale foods September 6th the food will start at 6:00pm so don't be late. We have been asked by Pratt's to limit the numbers to 40ppl so please RSVP Mike Publicover. wpgbranch@yahoo.ca

As we are an Association of Chefs 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





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2011-2013

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GASPAR SCHULTZ

MO RAZIK

BRUNO BURNICHON



Please note the time change for the September meeting at Pratt's Foodservice.

The start of the general meeting has been moved forward to 6pm so that the meal can be served for 6:30pm.

The Executive meeting remains at 5pm.

MHA '12 | TRADESHOW

Manitoba Hotel Association is pleased to present the **MHA '12 Tradeshow**, with 100 exhibiting companies showing the latest for hotels and the hospitality industry. New location: Victoria Inn & Convention Centre. Tuesday, September 18, 2012, from 10 am to 4 pm. Visit manitobahotelassociation.ca to learn more. Please register in advance. Contact Jerry Weir, Show Manager, for more info at 204-942-0671 or 1-888-859-9976.

Iron Chef '12 is presented by the CCFCC Juniors at the MHA '12 Tradeshow. Sponsored by Pratts Food Service Canada and Manitoba Hotel Association. Our continued thanks to Kelly Cattani and Melissa Hryb for their hard work in organizing this event.

Supper From The Field

Sunday September 16, 2012
Mennonite Heritage Village

Join us September 16, 2012 on Open Farm Day in Steinbach, at the Mennonite Heritage Village for Supper From the Field. A bountiful autumn feast awaits you, celebrating the local flavours of Manitoba, creatively prepared by a team of Chefs with the Canadian Culinary Federation.

The Branch is providing a team of chef's to prepare this meal and is looking for volunteers to assist with this. Contact Ron Dobrinsky rondob@mymts.net for details. Proceeds going to Charity.

Contact Info : For tickets and inquiries please contact the Mennonite Heritage Village at 1-204-326-9661 **Url:** <http://www.mhv.ca> / www.openfarmday.ca

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.

NOTICE OF SPECIAL MEETING

On September 16th the branch will be hosting a special meeting at 4:30pm at Benjamin's in Selkirk. The purpose of this meeting is to conduct a membership vote on a resolution to add a section to the Constitution. The details of this resolution were forwarded in August and pertain to the relationship with Culinary Team Manitoba. As per our Constitution, only member in good standing can cast a vote.

Canadian Culinary Olympic Chefs Cook at Home

Launch Date: July 1, 2012

Make it Canadian.



Title	Canadian Culinary Olympic Chefs Cook at Home
ISBN	978-1-927126-24-0
Product Code	OLY
Imprint	Canada Cooks Series
Author	Alberta Culinary Arts Foundation
Binding	Lay-flat binding with concealed wire
Extent	160 pages
Photographs	80 (approximately)
Recipes	72
Dimensions	8" x 10" format
Cover Price	\$25.99
Launch Date	July 1, 2012

Description

Only our best and most inventive chefs have what it takes to represent Canada at the World Culinary Olympics. Not surprisingly, they also have favourite recipes that they cook at home. In this collection of recipes, past and present members of Culinary Team Canada share their secrets for creating and presenting spectacular home-cooked meals that are sure to wow your family and friends.

The award-winning chefs of Culinary Team Canada are passionate about showcasing Canadian cuisine and featuring high quality, locally sourced ingredients.

Sales Points

- Gourmet recipes for real people
- Canada's best chefs share their favourite recipes
- Uses commonly available ingredients
- 72 new recipes



AVAILABLE NOW ON-LINE AT [SHOP CCFCC.CA](http://shop.ccfcc.ca)

WORLD OF WACS

Keep up on news from WACS by viewing the latest newsletter at:

<http://www.worldchefs.org/wacs2010/en/news/newsletter.php?id=35>

ASSOCIATION NEWS

The National Conference in Halifax in June had 220 registered delegates attending. The branch was well represented by our junior members in attendance. The 2013 conference in Edmonton will celebrate 50 years for the Federation. The branch will look into a bus option in partnership with the Brandon branch should enough interest be expressed by our membership in attending the Conference.

The Junior branch are hosting a fundraiser for the Canadian Junior National Team at Red River on September 10th at Red River College. The Junior Chefs of Canada and especially Winnipeg will showcase Culinary excellence this night and would appreciate any and all support on this endeavor. The tickets are \$100.00/person, reception with sparkling wine and passed Tappa's, followed by a 7 course dinner with wines, what a deal. Contact Tim Appleton tappleton@rrc.mb.ca regarding tickets.

The branch is receiving feedback that Wednesday's are a difficult day for many to attend general meetings. The Executive is looking into options such as changing the meeting days if this would boost attendance at the meetings; however will survey the membership before proceeding with changes.

The branch has also been looking at updating the web site for mobile devices. Brian has been investigating the options and obtaining quotes for review.

M.J. is searching new locations for future meetings. Information on meeting locations for October and November will be forwarded as soon as it is confirmed.

The Culinary Team will be travelling to Germany in October to compete in the 23rd IKA/ Culinary Olympics 2012

The Branch would like to extend its appreciation to M.J. Feeke and Benjamin's for hosting the June meeting.