



# WINNIPEG

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

[www.winnipegchefs.org](http://www.winnipegchefs.org)

January 2013

**Next meeting – January 9, 2013 – Atrium at the Fork's Market**

## PRESIDENT'S MESSAGE

Dear Fellow Culinarians:

Well we finally say farewell to another great year i hope that 2012 was as good as you hoped. The year ahead looks to be very exciting.

Don't forget our annual presidents ball is fast approaching tickets are going fast chef members are only \$75.00 dollars each.

Come out to the restaurant association trade show on Tuesday January 22<sup>th</sup> or volunteer to help work our booth at the trade show.

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 2013? Will charcuterie become ever more main stream? Will Korean food be hot or maybe we will start pairing food with mixed drinks and beer not just wine. Let me know what you think.

I am looking forward to seeing everyone at our next meeting at the forks market on Wednesday January 09/13 hosted by Mo Razik and the Fenton's team.

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](mailto: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

### UPCOMING EVENTS

**January 9th**  
**The Forks Market**  
**5pm Executive meeting**  
**7pm – General meeting**

**Local Fare Food Show**  
**January 22<sup>nd</sup>**  
**Winnipeg Convention**  
**Center**

**February 13<sup>th</sup>**  
**The Forks Market**  
**5pm Executive meeting**  
**7pm – General meeting**

**March 13<sup>th</sup>**  
**Bridges Golf Club**  
**5pm Executive meeting**  
**7pm – General meeting**

**March 23<sup>rd</sup>**  
**President's Awards**  
**Dinner**  
**Delta Winnipeg**



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](http://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**

#### 1<sup>ST</sup> VICE PRESIDENT

**M.J. FEEKE**

#### 2<sup>ND</sup> VICE PRESIDENT

**BRIAN HUMINSKI**

#### TREASURER

**KARL OMAN**

#### SECRETARY

**MIKE PUBLICOVER**

#### SERGEANT AT ARMS

**TERRY WILLERTON**

#### PAST PRESIDENT

**RON DOBRINSKY**

#### JUNIOR BRANCH

#### PRESIDENT

**JOEL MACDONALD**

#### CHEF MEMBERS:

**ANDY ORMISTON**

**TIM APPLETON**

**HANS SCHWEITZER**

**JOHN REIMERS**

**PETER ECKER**

**HELMUT MATHEA**

#### ASSOCIATE MEMBERS:

**GASPAR SCHULTZ**

**MO RAZIK**

**BRUNO BURNICHON**



## Meeting Locations

The Branch is experiencing difficulties securing locations for our monthly meetings. The January meeting will again be hosted at The Forks as well as our annual February Wine and Cheese event. If you are able to host an upcoming meeting then we encourage you to contact MJ Feeke [benjamins@mts.net](mailto:benjamins@mts.net)

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The Canadian Birch Company presented their fine Amber and Dark birch syrups to the Chef's Association on November 14, 2012 at the Forks. Birch syrup, which tastes very different from Maple Syrup, is made from the sweet sap of the birch tree in spring is a versatile new product food lovers will enjoy. The Amber Birch Syrup is made from the sweetest sap of the season. It's sweet fruity flavor goes well with fruit, cheese, nuts and ice-cream, and makes delicious sauces and glazes. The Dark Birch Syrup has a bold robust flavor that adds a sweet tangy flavor to meats, fish and poultry. It compliments balsamic vinegar in salad dressings and is a nice finish for root vegetables. Contact the Canadian Birch Company at: [gnrhart@mymts.net](mailto:gnrhart@mymts.net)

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### Great West Life is recruiting to fill 2 cook positions in their culinary operations.

Our recently renovated facility focuses on station cooking in Winnipeg's premier corporate foodservice facility.

These are 2<sup>nd</sup> cook positions that are ideal for level 1 apprentices looking to advance their career. Great West Life offers stable Monday-Friday daytime hours, (closed on weekends), a professional culinary environment, full benefits package, pension plan and share ownership on top of laundered uniforms, free meal plan, competitive industry wages and paid overtime when required.

Interested candidates can forward their resume to [michael.publicover@gwl.ca](mailto:michael.publicover@gwl.ca)



You Are Invited To ....

Our 3rd Annual *localfare - The Trade Show*,

**Tuesday January 22, 2013**

Held in the fully decorated 'Hall B' on the 3rd Floor at the  
Winnipeg Convention Centre.

Registration available at

<http://www.mrfa.mb.ca/2013-tradeshow.html>

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## THINGS COMING UP:

National junior Challenge and the rules that guide this annual event is now available. Consult with your Branch Prez regarding provincial cook offs. [English français](#)

National Chef's Challenge is also being organized for the 2013 Convention in Edmonton. Interested chef members should read the following documentation: [English français](#)

The latest design in business card for CCF Members - comes with optional QR Barcode for auto import to cell phone contact lists and the price has been reduced due to new supplier. [Check it out](#)

Your membership for 2013 will soon be invoiced by your Branch and a good time to update your personal information with your Branch or the [National](#).



## ASSOCIATION NEWS

President's Ball tickets for the March 23<sup>rd</sup> event are now for sale. Connect with Mo at the January meeting or contact him at: [fentons1@mts.net](mailto:fentons1@mts.net) for tickets.

Some of our branch members participated in a Youth for Christ fundraiser in October that raised \$17000 for the YFC organization. Partnering with local organizations through our talents has long been an important part of our branch's place in the community and we encourage all members to respond to invitations for assistance with upcoming events.

Informal inquiries have been made surrounding the movement of our monthly branch meetings to Monday evenings. Our goal is to provide the opportunity for as many members as possible to come out to the meetings and network with colleagues; so if you have a preference on which day we should meet then forward your comment to the branch email:

[wpgbranch@yahoo.ca](mailto:wpgbranch@yahoo.ca)

## SOME GREAT NEWS

SYSCO Canada has officially partnered with the CCF on several fronts. CCFCC Board of Directors have finalized and signed the National Partnership Agreement with Sysco Canada. This 4 year agreement will be effective January 1, 2013 to December 31, 2016. Highlights of the Sysco Canada National Partnership Agreement include the following:

- \$ 45,000 – CCFCC National Platinum Partnership and CCFCC National Convention (Exclusive Diamond Sponsorship Year 1) - \$ 45,000 – Culinary Team Canada - \$ 40,000 – Local Branch Associate Memberships, Event and Sponsorship allocation \$130,000 – Total financial commitment per year x 4 years

(Note: All amounts are financial considerations only and do not include in-kind donations.)

For further details of the Sysco Canada National Partnership Agreement, please contact your CCFCC Regional Vice President Your ongoing support and willingness to promote the brand of Sysco Canada will ensure its overall success.

*The Branch would like to thank Mo Razik from the Fenton Group of Companies and the Forks Market for hosting the November Meeting.*