



WINNIPEG

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

www.winnipegchefs.org

February 2013

Next meeting – February 13, 2013 – Atrium at the Fork's Market

PRESIDENT'S MESSAGE

Dear Fellow Culinarians:

Well it looks like the worst of winter is behind us thank goodness and spring is finally on her way. We will soon be setting our clocks ahead again. Time to start thinking of getting our herb gardens started you can start them inside and transplant when the weather permits. The farmers market will be opening in a few months, and we will all be able to start receiving fresh produce deliveries from our provinces amazing farmers.

Did anyone attend the #riverpopup put on by Deer and Almond restaurant and the city's best chefs an amazing event that got national exposure. These chefs's are raising the bar for our city and finally putting us on the culinary map.

The CCFCC Juniors will be hosting a Bi-Valve knowledge seminar February 25th at 7:00pm at St Charles Country Club. It would be great to see everyone who came out and support our future chefs. Thanks' to Joel McDonald or Melissa Hryb for putting on another amazing event for the juniors.

Don't forget about the 20th annual Share our strength "Taste of the Nation" on April 1st 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!

I am looking forward to seeing everyone at our March meeting at bridges golf course. This will be a paid dinner put on by Executive chef Mellissa Hryb and the juniors. Please allow extra travel time as this location is about 1 and ½ hours from downtown. Please contact Mellissa Hryb to purchase tickets \$20 each. kitchen@bridgesgolfcourse.com

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



UPCOMING EVENTS

February 13th
The Forks Market
5pm Executive meeting
7pm – General meeting

February 23rd
Junior Culinary
Challenge
Patterson Global Foods
Institute

February 25th
Jr. Event
St. Charles

March 2nd
Western Conference
call

March 13th
Bridges Golf Club
5pm Executive meeting
7pm – General meeting

March 23rd
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 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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ASSOCIATE MEMBERS:

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MO RAZIK

BRUNO BURNICHON



Meeting Locations

The Branch is seeking locations for April, May and its June Annual General Meeting. We are hoping to secure these locations as soon as possible so that they can be communicated to the membership. If you can host a meeting at your location then we encourage you to contact M.J. Feeke benjamins@mts.net for details.



Edmonton, AB
May 29 - June 1, 2013
The Next 50 Years

Join Us at CCFCC 2013!

Details Now at www.ccfcc2013.ca

Registration opens soon for the 50th Anniversary CCFCC National Conference in Edmonton!

Come and see all that we have in store for you in Edmonton from May 29 to June 1, 2013. The stellar line up includes education sessions with some of the top chefs in the country, culinary experiences that are truly Western. and opportunities to go quite literally from field to plate.

It is an action-packed, not-to-be-missed culinary event that will let you network with seasoned and junior chefs, learn new skills, and return home with knowledge to share.

This year's CCFCC National Conference is focusing on new trends and technologies in cooking. Whether your interest is sourcing local foods for your restaurant or finding more efficient ways to cook using cutting-edge technologies, we have something for you.



2013 Provincial Junior Culinary Challenge

Date: Saturday, February 23, 2013

Location: Paterson GlobalFoods Institute
Exchange District Campus

The winner of the provincial competition will move on to the national championship, to be held at the CCFCC National Convention in Edmonton, Alberta.

Application process has now closed, however look for the results in the March newsletter or at the Branch website www.winnipegchefs.org



President's Awards Dinner 2013

Saturday, March 23rd

Delta Winnipeg

6:00pm Cocktails

7:00pm Dinner



THINGS COMING UP:

50th. National Convention is being held in Edmonton this summer and I can assure that if previous conventions in that fair city are any indication then you can be assured that this one is going to ROCK! Check the website for details.

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.

INTERESTING STUFF For those of you interested in becoming an official judge at CCF or WACS approved events, there is an excellent opportunity to take an official course in Edmonton, just prior to the convention - May 27 - 28. [This link provides all the details](#) and links for booking your participation. The course is limited to 15 people so we suggest you book your place ASAP.



ASSOCIATION NEWS

At the January general meeting, the Branch a vote passed to nominate John Reimers for Life Membership.

Bruno Burnichon will be receiving the Order of France during a ceremony in March.

President's Ball tickets for the March 23rd event are now for sale. Connect with Mo at the January meeting or contact him at: fentons1@mts.net for tickets.

With the President's Awards Dinner approaching, the Board has appointed a committee to select a recipient for chef of the Year. Nominations can be forwarded for any member in good standing to Andy Ormiston aormiston@lssd.ca

Members sparsely attended the January general meeting. We only just made quorum, which was necessary for the vote on Life Membership for John Reimers. We encourage all members to come out to the meetings, bring a colleague and network with industry partners.

The February meeting is the annual wine and cheese event hosted by The Fenton Group at the Forks Market. Mo Razik provides an education seminar on wines and provides samples of various wines. A door charge of \$5.00 applies which Mo generously donates back to an Association initiative for our Junior Membership.

Melissa Hryb and the Junior Branch are hosting the March meeting at Bridges Golf Club. A \$20.00 ticket price is in effect to cover the meal cost, as this is a dinner meeting.

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