



WINNIPEG

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

www.winnipegchefs.org

March 2013

Next meeting – March 13, 2013 – Bridges Golf Club

PRESIDENT'S MESSAGE

UPCOMING EVENTS

March 13th
Bridges Golf Club
6pm Executive meeting
6:30pm – Dinner
meeting

March 23rd
President's Awards
Dinner
Delta Winnipeg

April 10th
Tech Voc
5pm Executive meeting
7pm – General meeting

May 8th
Pratt's Foodservice
5pm Executive meeting
6pm – General meeting

June 12th
Annual General
Meeting
Place and time TBA

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 held a very successful seafood seminar on February 25th at St Charles Golf Club, it was great to see everyone who came out and supported our future chefs. Thanks' to Joel McDonald and Melissa Hryb for putting on another amazing event for the juniors. Again i would like to encourage our entire membership to come out to these events they are a great way to interact with our junior members. I look forward to attending the next event

To-Le-Do foodservice recently presented the junior branch with a cheque for just over \$888.00 for all their hard work and effort helping them with demos and food tastings. It is great to see the remarkable relationship that the juniors have forged with this company.

Don't forget about the 20th annual Share our strength "Taste of the Nation" an amazing fundraiser on April 1st 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 March dinner meeting being presented by our junior chapter. I am looking forward to seeing everyone at our March meeting at Bridges golf club. Please contact Joel MacDonald or Melissa Hryb purchase tickets only \$20.00. You may bring a spouse friend significant other or guest. Dinner starts at 6:30pm

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.



March Meeting

The Junior Branch is hosting the March meeting at Bridges Golf Club. This is a dinner meeting at 6:30pm with advance tickets being sold for \$20.00 each. If you have not purchase tickets then contact Melissa Hryb melissahryb@hotmail.com for availability.

Bridges Golf Course is located 12 minutes west of McGillivray and the Perimeter Hwy!

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MO RAZIK

BRUNO BURNICHON



The 2013 President's Awards Dinner is only a few weeks away. Join the Branch and industry partners for an evening of dinner and celebration as we honor the contributions of some of our membership. Cocktail reception with appetizers begins at 6pm; followed by a nine course dinner at 7pm. Awards for Chef of the Year, Jr. Member of the Year, Life Time achievement and Associate of the year will be presented throughout the evening.

For ticket information, contact Mo Razik

fentons1@mts.net



To-Le-Do Foodservice

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Press Release

To-Le-Do Foodservice of Winnipeg recently participated in Localfare – The Trade Show 2013 held at the Winnipeg Convention Centre on Tuesday, January 22nd, 2013.

Several products were sampled with the assistance of the CCFCC Jr. Chef's Association members Melissa Hryb and Joel MacDonald.

In recognition of their support To-Le-Do Foodservice made a presentation of an \$888.44 cheque to Melissa and Joel on behalf of the CCFCC Jr. Branch.

To-Le-Do Foodservice is proud of the relationship it has with the Jr. Branch, as well the Winnipeg and Brandon Branches of the CCFCC.

Barry Rooney

To-Le-do Foodservice



ASSOCIATION NEWS



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

Register NOW for the 2013 CCFCC National Conference in Edmonton, Alberta!

Details at www.ccfcc2013.ca

Secure your spot at the 2013 CCFCC National Conference! Join hundreds of fellow chefs in Edmonton from May 29 to June 1, 2013 for four days of culinary education and experiences. Our speaker lineup includes chefs who have trained all over the world, and a couple who have appeared on Top Chef Canada seasons one and two: **Connie De Sousa & John Jackson** (CHARCUT Roast House), and **Carl Heinrich** (Richmond Station). We also have innovator **Philip Preston**, President of PolyScience and local foods advocate and journalist **dee Hobsbawn-Smith**. 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.

Register today!



The Culinary Salon has not been able to secure all of the elements necessary for a successful show and thus has again been cancelled for this year.

The new Paterson Global Foods Institute had its grand opening celebration on February 19th. The Institute houses the Red River Culinary program.

The National Office has negotiated a new contract with Sysco Foodservice that will have them as the major sponsor for the national conventions as well as branch access to sponsorships.

Culinary Team Canada has begun its recruiting process for team members. The Team will compete in four major international competitions, culminating with the Culinary Olympics in 2016. Application process has been forwarded to members with emails registered with the branch.

More information can be found at www.ccfcc.ca

The CCICC has another Certified Master Chef Cohort beginning in April. The program is recognized by the Canadian Tourism and Human Resource Council with its network of partnering agencies and associations throughout Canada. The CMC professional designation is the newest Certification under the CCI and also the highest attainable in Canada. This program requires a minimum 2 year commitment, with a maximum allowance of 4 years to complete all components. For further information contact: [Shawn Whalen, CCI Chair](#).

The CCF has been the proud recipient of over 10,000 members since it's inception in 1963. So for our 50th anniversary our National President has approached WACS in developing recognition of the Federation's history in the form of a 1-2 page article in the world newsletter and we are looking for stories and photos about your fun experiences as a CCF member. All these stories will be sent to our project coordinator - Doug Overes in Lethbridge from which writers will compile a lively and interesting perspective on the history of our links with WACS.

For the sake of simplicity, we would like you to present your stories and scanned images by email to admin@ccfcc.ca after which they will be archived and presented to Doug for the selection process. Time is of the essence so please have those stories rolling in by latest March 15.

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