



WINNIPEG

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

www.winnipegchefs.org

Spring 2014

UPCOMING EVENTS

MB Producer and Entrepreneur Night

Tuesday, April 15

Prairie Lights Restaurant at Red River

College Notre Dame Campus

Doors open at 6:30

presentations starting at 7pm

Social time to follow presentations
until 10pm

May Dinner Meeting

May 5, 2014, 6pm

Bergmann's on Lombard

The Branch AGM will follow
immediately after dinner

CCFCC National Conference

May 29th-June 2nd

Outaouais/ Gatineau

Branch BBQ in the summer

Target for a June date at Benjamin's in
Selkirk – more information to follow

Canning and Preserving

Workshop/Seminar

Late summer/early fall

Location TBA



PRESIDENT'S MESSAGE

From the President:

A big thank you to Delucas, and Delucas wholesale division for supporting our February dessert seminar, it was a great learning evening and I enjoyed meeting many new chefs!

We are very excited to have celebrated 50 years with our local Winnipeg Branch CCFCC. We have been surviving a long winter, and happy to see great Winnipeg events going on as usual, with the river pop up and festival du voyageur being regular highlights. The western conference took place the beginning of March in Saskatoon and was well attended by the region; Saskatoon Branch was a great host. Congratulations to our award winners at the recent presidents ball, celebrating with the lifetime members was a special honour.

I am looking forward to the events coming up over the next few months, and seeing everyone at each one!

MJ Feeke

The Canadian Culinary Federation is dedicated, through training and partnering, to the promotion of 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 to the community.

The National website – www.ccfcc.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.



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mgrahn@gov.mb.ca

In November the Branch hosted representatives from CedarLane for a Sous Vide demonstration. More information on this technology can be found at:

<https://www.cedarlaneculinary.ca/Products/SousVideBasics>

Anyone wishing to explore the CedarLane products can contact Bruno Burnichon at mailto:bkc corp@mts.net

President's Award's Dinner - 2014

On March 15, 2014 the Branch gathered at Glendale Golf and Country Club to celebrate its 50th Anniversary. It was an evening of live action stations, entertainment, dinner and awards.

During the evening the following members were recognized:

Chef of the Year – Melissa Hryb - The Marion Street Eatery

Junior Chef of the Year – Amanda Loban – Benjamin's Gourmet Foods

Lifetime Achievement Award – Helmut Mathae

Associate Member of the Year – Manitoba Pork

The evening also provided an opportunity to present the 2 Culinary Bursaries, (\$3000 each), to Aaron Christie and Nicole Broudeau

The Branch extends its congratulations to each of the recipients.

MB Producer and Entrepreneur Night

The Next Branch event is scheduled for April 15th at Prairie Lights Restaurant at Red River. This event is organized to connect local producers with industry chefs and provide a forum to showcase their products. This is a great opportunity for chefs and producers alike to get more local products onto menus in our establishments.

Dessert Plating Seminar

On February 24th the branch hosted a dessert-plating seminar at DeLuca's featuring Former Team Canada Pastry Chef, Mary-Jane Feeke. The event drew 30 participants where modern plating techniques where using accessible ingredients were demonstrated. This was a hands on activity with both restaurant and banquet style discussed.





March 29, 2014

**NOTICE OF THE
ANNUAL GENERAL
MEETING
OF THE MEMBERSHIP
OF
THE WINNIPEG
BRANCH OF THE
CANADIAN CULINARY
FEDERATION**

Take notice that the annual general meeting of the members of the Winnipeg Branch of the Canadian Culinary Federation will be held on

**Monday, May 5, 2014, at
7:30 PM**

**at
Bergmann's on Lombard
620 - 167 Lombard Avenue
Winnipeg, Manitoba**

Dated in Winnipeg,

March 29, 2014

*The AGM will take place
following the dinner; which
is slated for 6pm.*

*RSVP required for the
dinner portion only to*

*Perry Favoni
perryfavoni@gmail.com*



Association News

During the first year of the current term, the Branch has undergone significant changes in the manner to which it serves its membership. The long established monthly meetings were not drawing attendance so a new direction was decided to realign the Branch with its mission; being "the development of innovative and engaging learning opportunities that inspire its members to be passionate, respectful, and tolerant professionals who make a difference to the community".

Over the past 8 months the branch has hosted several events to this end.

The scotch tasting seminar, Sous Vide demonstration, dinner meeting at McPhillip's Street Station and dessert plating seminar were all well attended and attracted prospective members. The branch has also participated in World Pasta Day, hosted a family Christmas party, partnered in Local Fare and recently held the President's Awards Dinner and awarded two \$3000 bursary's to Jr. members. Upcoming is the MB Producers and Entrepreneur evening, May dinner meeting and AGM as well as a family BBQ event being planned for June. We are also enjoying a stronger relationship with the Jr. Branch has sent their own events agenda.

In December the branch mailed out dues statements for the 2014-year. At this time we have 37 Federation and 15 junior memberships received. Maintaining a membership in good standing requires annual dues payment so we would encourage any who have not yet done so to remit 2014 dues to the Branch for posting. Membership in the Association requires participation in order to realize the full potential in its value. We encourage all to attend the events when possible, make connections and embrace the community that the Board would like to have established.

The May dinner meeting at Bergmans is being hosted by the Jr. branch and will also serve as the Branch Annual General Meeting. Dinner is for 6pm with the meeting taking place afterwards. There is no cost to the members for the dinner however being an AGM attendance is restricted to members in good standing. Please RSVP dinner attendance to perryfavoni@gmail.com

CCFCC National Conference

The 51st National Conference of the CCFCC is being held in Gatineau from May 29th to June 2nd 2014. As our host, the chapitre Outaouais has put together a diverse and interesting schedule of great food, great speakers, and great opportunities to celebrate the 51st year of the CCFCC. More information can be found at http://www.cfcc.ca/Conv_index.htm

The branch will continue to provide support to any member wishing to attend the National Conference. Submissions can be made to have the conference fees covered by the branch although the attending member must provide for their own transportation and accommodation.

National Chefs Challenge 2014

The CCFCC National Chefs Challenge is a competition that takes place during the annual National Conference.

Competitors must forward the following to the CCFCC Culinary Chair no later than April 15, 2014:

1. Application (form is attached)
2. Competitor must be a CCFCC member in good standing
3. Menu - Must be typed and not handwritten in proper format describing each course.
4. Recipes - Must be typed and not handwritten with specified ingredient amounts and method of preparation for each aspect of the menu (recipe template attached).

Address: Simon Smotkowicz
CCFCC Culinary Chair
9797 Jasper Avenue
Edmonton AB T5J 1N9

Any branch member interested in competing may apply for funding assistance from the Branch.

