



WINNIPEG

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

www.winnipegchefs.org

September 2014

UPCOMING EVENTS

September 22 – CCFCC Winnipeg
General Dinner Meeting
7:30pm – Hilton Winnipeg
more info in the newsletter
body.

MHA'14 Tradeshow
October 7, 2014
Show hours 10am- 4pm
Victoria Inn Hotel Winnipeg

October 20th
WACS International Chef's Day

October 25th 7pm
Culinary Team Canada reception
Larter's Golf and Country Club

October 26th 6:30pm
Culinary Team Canada Dinner
295 York
More information and tickets for
the Team events are included in
the newsletter.

The Board has worked
throughout the summer to
assemble a calendar of Branch
events for the remainder of the
term. More details are provided
in the newsletter as well as at
the September meeting.

PRESIDENT'S MESSAGE



- Henry Ford -

WWW.MESSAGES.365GREETINGS.COM

As the new season is upon us, I am excited to be a part of the many programs and events planned! Our first Event in September is all about connecting and networking. Come out and join us with friends and coworkers as we spend an evening together.

This Membership night hosted by the Winnipeg Branch CCFCC is a great kick off to find out about the year ahead that is already planned out. Pick up a Calendar of events, and get involved with the CCFCC this year!

Our board currently has two positions open. Please put forward any nominations you may have, and consider becoming a member of our board if you can lead with these strengths.

We encourage all members to get involved, to ensure the positive growth of our association. Volunteer at our newest event in May " ChefFest", attend seminars, ask about sponsorship opportunities and spread the work to all!

MJ Feeke
President
Winnipeg Branch CCFCC

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.





Board of Directors 2011-2013

PRESIDENT

M.J. FEEKE

orders@benjaminsgourmetfoods.com

1ST VICE PRESIDENT

TIM APPLETON tappleton@rrc.mb.ca

2ND VICE PRESIDENT

MELISSA HRYB melissahryb@hotmail.com

TREASURER

KARL OMAN koman@rrc.mb.ca

SECRETARY

MIKE PUBLICOVER mpublicover@shaw.ca

PAST PRESIDENT

BRENT PROCKERT chefbrent@shawbiz.ca

JUNIOR BRANCH PRESIDENT

RAIN REGALADO wambooh@hotmail.com

MANDY LOBAN mandy_lobban@hotmail.com

CHEF MEMBERS:

HUGO BUCHER hbucher@mymts.net

CHRIS COOMBS chris.coombs@shaw.ca

PERRY FAVONI perryfavoni@gmail.com

KLAUSE LEIENDECKER

klaus_leiendecker@hotmail.com

LARRY MACFARLANE kdis@mymts.net

SHANE SCAIFE sjscaife@hotmail.com

HANS SCHWEITZER chef_hans@hotmail.com

ASSOCIATE MEMBERS:

SARAH ANSEEUW (SYSCO)

anseeuw.sarah@wpg.sysco.ca

MYRNA GRAHN (MAFRI)

mgrahn@gov.mb.ca

Join the Branch for our first event of the season on September 22, 2014. We will be hosting a dinner meeting at the Hilton Winnipeg with live cooking stations, a photo show of the past year and Team Manitoba as well as holding elections for 2 chef members to fill vacated positions. There is no cost to members for this event however RSVP's to Perry Favoni perryfavoni@gmail.com are required.

The Board will also be providing a calendar of events for the remaining term at this meeting.

In June the Board hosted a family BBQ event at Benjamin's for Association members and their families. Those that attended enjoyed an array of food items prepared by branch directors as well as activities for the children.



Please be our guest

Executive Chef Cameron Huley

of **National Culinary Team Canada**

Invites you to spend an evening of great dining as we treat you to our 3 course menu that we will be preparing in Luxembourg at the Culinary World Cup.

This evening will act as a timed run for our team. We will have 5 hours to prepare the menu from scratch, followed by service for the 120 guests.

Thank you for your support.

Executive chef Cameron Huley
of National Culinary Team
Canada

Invites you to spend an evening of great dining and drinks, with the National Culinary team, as we get ready to represent Canada on the World stage in Luxembourg at the Culinary World Cup.

Place: Larters Golf and
Country Club
30 River Rd St Andrews
Manitoba

Time: 7:00 pm

Date: October 25/2014

Ticket price: \$75.00

Attire: business Casual

Location: 295 York
Date: Sunday, October 26th 2014
Time: 6:30 Hors d'oeuvres 7:30 Dinner
Ticket price: \$75.00
Attire: business Casual

Please contact me at 204-955-8867 for
tickets or email me at
cameronhuley@gmail.com

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MISE EN PLACE MAGAZINE

The national editor is now starting to take the magazine to another level in order to garner a safe level of sustainability. This means a phased increase in pages printed and content. The ad copy is an easy task, that's what the editor is good at - selling ads. However, the ratio of articles to ad copy has to be appropriate and thus increase - the accepted ratio is 60/40 to be precise. With this in mind, the Editor wants everything you can throw at him:

- Branch news and events - special events, awards, local and regional industry chit-chat
- Junior Chef initiatives - Competitions, hero's, villain's, projects that pushed the status quo in relationship to food prep, etc.
- Working with special needs and charity events
- Political elements that affect our industry at regional and national levels, etc, etc.
- Writings and viewpoints on various culinary elements.

Deadlines for all news and personal submissions is the 22nd day of each quarter starting August.

Email any and all stories to:

mise-en-place@ccfcc.ca



Association News

At the September meeting the branch will be holding elections to fill 2 vacated chef members on the Board. We are seeking nominations for these positions by September 19th in order to be written onto the ballots. Nominations will still be accepted from the floor at the meeting.

Ideally we are seeking candidates that have a passion for membership growth as well as communications, especially through social media.

Nominations of chef members in good standing with the Association can be submitted to the branch email, wpbranch@yahoo.ca

The Board has been working on completing a calendar of events for the upcoming year:

September 22, 7:30pm - Membership night @ Hilton by airport

October 20- Chef's Day/ International Pasta Day
Volunteer and partnership opportunity at Siloam Mission

November 3, 1pm-3pm and 7pm-9pm - Cheese making and tasting seminar at Deluca's cooking Studio. Members \$20, non members \$30

January 11 – Family Christmas brunch @ Holiday Inn South

January 30 - Dine Downtown Patterson Global Institute, Red River Culinary, Buffet Dinner
Members \$25, non members \$35, limited seating, advanced tickets

February 24, 2:30-4:30pm - Artisanal Bread baking Seminar @ Great West Life
limited Seating, must preregister for security reasons

March 7, 6 pm - Presidents Awards Dinner, Breezy Bend Golf and Country Club

April 20, Wine Education by Fenton's (time and location TBA)
Members \$10, non members \$15

May- Chef Fest, Manitoba Culinary Festival – More details to follow.

June 7, 2 pm - Family Fun Day and BBQ at Benjamin's in Selkirk. potluck dinner 4pm

June 10, 6 pm – AGM and elections.

Those events requiring advance ticket purchase or pre-registration, details can be obtained through Perry Favoni perryfavoni@gmail.com

The Board would also like to have a sizable delegation attend the National Conference in St. John's in 2015. The Association has a standing offer to cover the conference fees for any chef member in good standing that is attending the National Conference. If you have an intention to attend we ask that you contact inform the Board as we are hoping to arrange for group rates to ease the travel and accommodation costs.

Rain and Mandy are looking at opportunities to engage the Jr. Branch. Jr. members are always welcome to attend any of the Federation events however we recognize the importance to plan events specifically for Jr. members. If your organization can assist with this effort then we encourage you to contact Rain wambooh@hotmail.com or Mandy mandy_lobban@hotmail.com

Great article about what is happening at the Oakville Branch

<http://ccfcc.ca/news/PDFs/Cooks%20with%20a%20Mission%20article-%20Food%20in%20Canada-2.pdf>



Member Profile – Nick Marchak

Nick Marchak grew up in Meleby, Manitoba. His grandfather emigrated to Canada from the Ukraine in 1902 to farm. His mother was married at 14 years of age.

Nick was very sick as a young boy and spent lots of time in Children's Hospital in Winnipeg and Teulon hospital. He learned to speak English from the nurses and this helped him with his schooling in Berlo, a German settlement.

His family then moved near Gimli where his mother received \$10.00 a month in special assistance. There was no hydro. Nick learned to snare rabbits by using an old clothesline. His family ate rabbit for the winter plus he snared minks and weasels for their fur.

Then the Second World War came and Nick became a water boy at the airport in Gimli.

At 15, Nick moved to Winnipeg to work at the Fort Garry Hotel where his uncle was Garde Manger. He was hired as a vegetable cleaner, pot washer and had to set up the table for the cooks.

When he was 17 years old he went to Brandon; the King Edward Hotel, but then left to go harvesting which was more lucrative at the time.

He returned to Winnipeg and was offered \$90.00 a month at the Fort Garry, one of the first hotels to have a union. He learned all the tricks of the trade in the kitchen. He was promoted to swing cook and received about 18 years on the job training; eventually becoming Garde Manger. He became Chef de Cuisine at the Fort Garry in 1962.

Nick was one of the Founding Fathers of the then CFCC, having attended the April 1963 meeting that formed the Association. Founding the Winnipeg Branch at the time were also Syd Chapman, Mike Kadzira, Don Cutler, Harold Linemann and Fred Van Aertselaar.

Nick was recognized as Chef of the Year in 1976, and was famous for his fantastic sculptures in fat and ice. He was the first Canadian born chef, in 1976, to win a gold medal in Frankfurt, Germany at the culinary Olympics. This was the 14th Culinary Olympics and Nick was one of the 20 chefs chosen to compete. Team Canada came 2nd in the world.

In 1980 he became Executive Chef at the Winnipeg Convention Centre and worked his magic there until he retired in 1987.

In retirement, Nick enjoys cooking and his hobbies of fishing and hunting and can still be found every morning at Birds Hill Park walking with his English springer spaniel, Cora.



The delegates of the first meeting of the Canadian Federation of Chefs, April 22-23, 1963.

Back row: Henry Bachman, Anthony Casagrande, Andre Pittit, Stuart McLeod, Nick Marchak, Peter Ferenczy, Marcel Hemery, Xavier Hietzman.
Middle row: Lynn McLeod, Einar Neilson, Valentino Alsoisio, Bert Bouwmeester, Fred Kovacs, Henry Duguay, Art Munger, Bill Schmidts.
Bottom row: Martin Elgeti, Don Cutler, Angelo Casagrande, Bill Walsh, Norm Gibeault. **Not pictured:** John Latham, Jack Sawchuk, Don Campbell, Joe Lentz, Walliy Shew