



WINNIPEG

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

www.winnipegchefs.org

Winter 2015

UPCOMING EVENTS

January 30, 2015

Dine Downtown
Patterson Global Institute
Red River Culinary

February 24, 2:30-4:30pm
Artisanal Bread baking Seminar
Great West Life

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

April 20, 2015
Wine Education by Fenton's
(time and location TBA)

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

CCFCC National Conference
May 26-31
St. John's, Newfoundland

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

June 10, 6 pm
AGM and elections.
Location TBA

PRESIDENT'S MESSAGE

Happy New Year to all, and welcome to 2015.

We've started off this year with the recent Christmas Brunch, and had a great time! A special visitor attended to bring lovely gifts for the children in attendance. Thank you to all that made this event a success.

There have been a number of events since September and I am looking forward to all that is coming up in this New Year.

Please consider going to the National CCFCC conference in 2015. Remember the branch will cover your registration fee if you wish to attend.

<http://ccfcc.ca/conference/putting>

This year will be an election year for our Board, please consider putting your name forward for a position, watch for the postings in the spring.

Hoping to see you out at the January Dinner at Red River College, Paterson Global Institute!

Winnipeg Branch CCFCC President,

MJ Feeke

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

TREVOR BAILEY tgbailey@RRC.CA

TERRY WILLERTON twillerton@wsd1.org

ASSOCIATE MEMBERS:

SARAH ANSEEUW (SYSCO)

anseeuw.sarah@wpg.sysco.ca

MYRNA GRAHN (MAFRI)

mgrahn@gov.mb.ca



The Branch held a General Meeting for its membership on September 22nd at the Hilton Airport Hotel. At this meeting Terry Willerton and Trevor Bailey were elected to the Board to replace the 2 seats vacated by Joel MacDonald and Cam Huley. Terry will serve as Sargent at Arms and Trevor will work with Shane on membership and social Media.

Dine Downtown Event

The Winnipeg CCFCC will be hosting a dinner meeting on Friday, January 30th at Jane's Restaurant.

Come and enjoy the talents of the RRC Culinary students working under the direction of Instructor Tim Appleton!

Please join us and encourage others in your kitchen to do the same. We are looking forward to a great dinner, a chance to socialize and let everyone know what the CCFCC has cooking for the year!

The Details:

Friday, January 30th

Jane's Restaurant, Patterson GlobalFoods Institute, RRC (504 Main St, Winnipeg)

6pm cocktails / 6:30 dinner

Cost Members \$25 / Non-Members \$35

Very limited seating remaining. To reserve your ticket, please be in touch with Perry Favoni at perryfavoni@gmail.com <mailto:perryfavoni@gmail.com>

2015 President's Awards Dinner

Join the Branch and host chef Klause Leiendecker for the 2015 President's Awards Dinner and Dance on March 7th at Breezy Bend Country Club.

6pm- Networking reception with live cooking stations

7pm – Four-course formal dinner with awards presentations for Chef of the Year, Jr. Chef of the Year, Associate member of the year and Lifetime Achievement award presentation. The recipients for the two \$3000 bursaries will also be announced at this time.

9:30pm – After party in the lounge with live D.J., great prizes, nacho station and wings.

Tickets for the full evening are \$95.00 each and are available from any of the Board members listed on the left. After party only tickets are also available for \$10.00 each.

Door prize is a 48" Smart TV.

Safe Ride home program and taxi/shuttle service will be available.

SAPUTO Provincial Junior Culinary Challenge 2015

Do you have what it takes to compete with the Provinces upcoming culinary leaders to earn your place to compete nationally as one of our top aspiring chefs?

If the answer is YES, then join the **Canadian Culinary Federation** to compete with your peers at the **2015 Saputo Junior Culinary Challenge**.

Review the attached PDF for more details.

The Branch is offering considerable support members that will go on to compete at the National competitions in St. John's for both Jr. and Senior category selections.



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



CCFCC-Winnipeg Culinary Experience Bursary Program

Description:

- The CCFCC Winnipeg Branch is offering two Culinary Experience Bursaries worth \$3000.00 each. This unique bursary will allow you to live out your culinary dream or passion and bring it back to the community.
- Share with us your culinary vision – for community, advancing your skills, culinary travel, or love for food!
- Submit your application to receive one bursary to utilize towards accomplishing your dream.
- Bursary Winners' will be awarded & showcased to the Membership at the President's Awards Dinner.
- All bursary funds will expire within one year of being awarded.

Examples of information to ask yourself when submitting application:

What is your dream Culinary Experience?

Share your passion for food and culinary advancement.

What are your goals for personal development?

Tell us about your commitment to community and how you would like to give back.

Eligibility:

- CCFCC – Winnipeg Branch Chef Member in good standing
- Current CCFCC-Winnipeg Branch Board Members are ineligible to apply

Application Process:

- Written or video application detailing your dream culinary experience and how the bursary funds would be utilized towards achieving this dream. Please include full details in your application.
- Email your word document or video clip to Mike Publicover – CCFCC Secretary wpgbranch@yahoo.ca by February 28th
- A confirmation email will be sent to you upon receipt of your application- if you do not receive the confirmation please contact President MJ Feeke.

Questions

- Please contact President MJ Feeke with any questions regarding the process or your application.

Submission Date: February 13th, 2015

CCFCC Winnipeg is pleased to announce our next educational seminar!

We will be hosting an **Artisanal Bread Baking** information afternoon!

Chef Hugo Bucher will draw on his many years of baking knowledge and share techniques and methods in creating artisanal breads.

Space is **VERY** limited so please register early.

And so that Hugo can tailor the presentation, please let us know about your background when you email to register. Are you a chef? A baker? A student? How long have you been working and what kinds of things would you like to learn about?

Due to security requirements, **ALL** participants must be pre-registered in order to enter the venue.

The Details:

Tuesday, February 24th

Great West Life (60 Osborne Street, Winnipeg)

2:30 – 4:30pm

No Cost for Members

To reserve your spot, please be in touch with Perry Favoni at perryfavoni@gmail.com



Association News

The Branch has received a letter of thanks from Siloam Mission for serving a pasta lunch there on October 20th in celebration of International Chef's Day. Since the International Chef's Day inauguration in 2004, many events have taken place around the world to benefit charitable organizations and disadvantaged communities; this has highlighted that chefs are caring people and has worked to improve their image.

On January 11th the Branch held its kids Christmas brunch at the Holiday Inn South. Approximately 40 attended the brunch with a visit from Santa with gifts for the children.

The Branch has partnered with Maya Consultants to redevelop its web site and make it friendlier for portable devices and social media. The site had been dated and not as user friendly as we need plus we recognize the importance of communication through the various social media channels that is available in today's world.

The calendar of events for the remainder of the current term has been set and is posted above. A few details remain to be set and the information will be forwarded as soon as they are confirmed. Participation in these events offers value to your membership so the branch would like to see as many as possible attend the events. As there are costs incurred in presenting these there often needs to be a fee applied to recover some of this, however in most cases the branch does subsidize some of the cost in order to present the best value as possible to its membership.

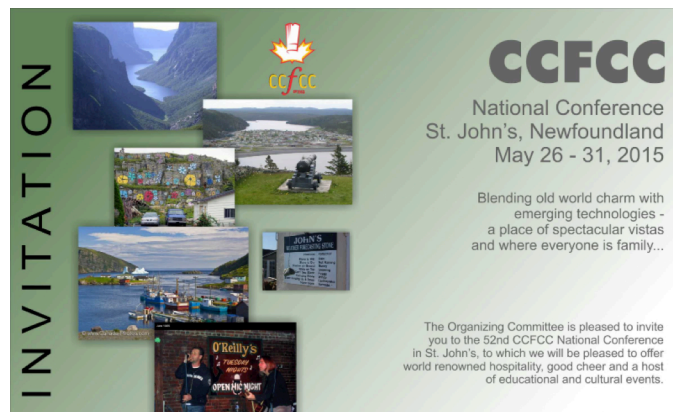
The National Conference dates have been set for May 26-31 in St. John's, Newfoundland. The branch would like to encourage as many members as possible to make the trip and experience the community and networking opportunities offered through a gathering of colleagues from across the nation and beyond; as well as the renowned hospitality of Newfoundland. Workshops and seminars will focus on the conference theme of 'looking forward to the trends and technologies leading the culinary profession into the decade'. As travel to and from St. John's can be expensive we are hoping to have enough members attend to investigate a group rate discount on airfare.

As in the past, the branch will cover conference fees for any member in good standing.

With the 2015 AGM being an election year, the branch will need to look forward to the next board of directors to lead the association through the 2015-2017 term. Consider the opportunity to be involved in providing that direction and stand for a seat on the board. An election committee will be struck early in the year and will be seeking nominations.

Membership renewal notices for 2015 will soon be in the mail. As they are later than in the past few years the branch would hope that they would be promptly looked after, as the National portion is due by the end of February.

Congratulations to Culinary Team Canada, and local member Cam Huley, on winning Silver in Cold Competition and Gold in Hot Competition at the Culinary World Cup in Luxemburg this past November.





Member Profile – Peter Czayka, C.C.C.

Peter Czayka was born, raised and educated in West Berlin, Germany. Peter aspired to be a pastry chef but after the blockade in Berlin there were no apprenticeships available for pastry cooks so from 1950-1953 Peter served his apprenticeship in cooking.

Two weeks after his training he left by boat for Canada and arrived in Winnipeg in October 1953. His first job was as a bus boy at the Blackstone Restaurant in Winnipeg at \$.65 per hour. After several other jobs he worked on the C.N. Dining car on the railway. He made 1 trip to Thunder Bay as a second cook, and then became Dining car chef from 1957-1959.

In 1957 he brought over his future bride, Cristel, from Germany and they were married later that same year.

From 1959 -1961 Peter was Chef at the Ranchhouse Restaurant and at Gordy's Restaurant in polo Park from 1961-1967.

In 1965 Peter joined the Canadian Federation of Chefs de Cuisine, (as it was then called), and met Syd Chapman. Syd Chapman, at that time, worked at Tec Voc High school and was the only Food Services instructor in Winnipeg. He persuaded Peter to become the second.

In 1967 Peter was one of a group of chefs who worked at the Pan Am Games being held in Winnipeg.

Consequently, Peter taught Food Services at R.B. Russell High School until 1979. He then transferred to Pierre Radisson Collegiate where he taught until his retirement in 1992.

In 1978 Peter helped organize the National Convention in Winnipeg, (with the slogan "Winnipeg is great in '78"), and was named Chef of the Year.

Peter is a past member of the Seven Stars Masonic Lodge and past member of the Khartoum Shriners Skooter Patrol.

During his teaching career Peter was very active in the CCFCC. He has held the position of Branch President, National Vice President, (Western Region), and manager for various culinary teams; traveling coast to coast and also to Frankfurt, Berlin and Erfurt, Germany; winning team Bronze and Silver medals. He is still active in the Branch and attends National Conferences and Conventions. In 2011 Peter was inducted in the CCFCC Honour Society.

During his retirement Peter is pursuing his hobby in woodcraft.



