



What's Cooking

Volume 2, Issue 4

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Inside this issue:

Upcoming Events	2
General Information Meetings & Workshops	2
2007/2008 Meeting, Workshops & Event Schedule	3
Wellness Committee	4
This and That	4

President's Message

Dear Members,

I hope your summer was good and that you are all refreshed, rested and as 'ready to go' as I am. September, for the association, is the start of a new year.

I firmly believe a set of achievable goals is a must for any organization to succeed. At last week's Board meeting your Executives and I charted the direction our association will take this year. We have set 3 main goals for ourselves.

The first is a better awareness of our association by being more involved in the Edmonton community. On International Chefs Day (October 20) plans are currently underway for a joint event with Cheemo (Heritage Frozen Foods Ltd.) to prepare and serve

a meal for 500 less fortunate. In February 2008 we hope to kick off the 1st CCFCC Edmonton High School Culinary Competition. Students from 8 to 10 high schools will compete for a chance to win a scholarship towards a culinary apprenticeship.

Our second goal is to increase membership and this we plan to achieve by continuing to give value to CCFCC membership by providing quality workshops, social events and opportunities to network with our colleagues.

And last, but not least, our bylaws have not been reviewed for quite a long time and I accepted Jon Paudler's offer to assist us in revisiting our bylaws and bringing them up to date. As some of you may

know Jon was very instrumental in doing so with the National by-laws and I have no doubt that with his help we will do so as well.

As you can see the year ahead will be a busy one. The input of all members is very much valued by your Board of Directors. We welcome and encourage your comments, input and suggestions on the Board's goals and the direction of the association.

Please do not hesitate to call me at (780) 917-7617 or email me at president@edmontonchefs.ca.

All the best.....

Simon Smotkowicz
President
CCF Edmonton



Annual Membership Night

The CCF Edmonton's first event of the 2007/2008 season is the Annual Membership Night on September 10, 2007. We will once again hold it at NAIT in Ernest's Dining Room.

The fun starts at 6:00 p.m. with *pizza and beer* and door prizes. There will be videos of the *Chef of the Year* competition and the

Nordic-Canada Challenge. The Board of Directors will unveil their plans for the upcoming year and present a special message from WACS Honorary Life President, Dr. Bill Gallagher. **AND MORE ...**

This is a great opportunity for you to bring potential new members along so they can see what we're all about and talk to other members and the

Board of Directors in a relaxed, casual atmosphere.

Come join us and show your support.

The dress is casual and there is free parking in NAIT's lots C & J.

Call 475-CHEF (2433).



Upcoming Events

Chocolate Workshop - October 1/07 -

Join award-winning Chef James Holehouse in the Shaw Conference Centre pastry kitchen for a very hands-on demonstration in the art of chocolate-making. You will taste the finest Belgian chocolate as James teaches you how to temper chocolate, share techniques for molded and hand-dipped chocolates along with other artistic tips and techniques for working with chocolate. You will get to dip your own chocolate, build your own chocolate flower and airbrush it under James' watchful eye. Every-



A James Holehouse creation

one gets to take home a booklet about what you learned specially prepared by James for this workshop. Reserve your spot early.

International Chefs Day - October 20/07 - The Branch



Executive has started preliminary planning on our International Chefs Day celebration which takes place each year on October 20th. International Chefs Day was started by the World Association of Chefs Societies (WACS) several years ago as an initiative to celebrate and salute chefs and their families and create awareness and increase our profile in the community at large. It is also a day where we demonstrate our desire to make a difference by giving back to

the community. Stay tuned on how you can get involved.

Food & Wine Pairing - November 5/07 - Come and join us on November 5th for a food and wine pairing workshop with an ethnic twist. Chef Blair Lebsac of Madison Grill will lead you in an interactive workshop where you will learn the secrets of selecting the perfect wine to complement today's popular flavours and learn to develop your ability to taste the differences in wine. An extra treat is that the workshop will be held at the Peter Robertson Gallery to help get the creative juices flowing!

We appreciate Kevin Rutkowski of Madison's Grill, International Wine Cellars, Dirt Willy Game Bird Farm, Centennial Foodservices, Oceanfood Sales and The Alberta Elk Commission for sponsoring this workshop.

General Information - Meetings and Workshops

Meetings - The CCF Branch members meet the first Monday of each month to socialize, network and grow professionally. See next page for schedule.

The dinner meetings are just that – an opportunity to share a meal with colleagues and friends in the industry. They are held at different locations during the year. There may be a guest speaker or a special presentation at one or all of these meetings depending on what is happening in the industry or with the Branch at the time.

Members are encouraged to bring spouses, significant others and guests to the meetings

The Annual General Meeting is a business meeting. It is at this meeting that the Board of Directors reports to the members on the business conducted in the past year on behalf of the members and the plans for the next year. There will be a reception at the conclusion of the business portion to allow members to relax and socialize.

Cocktails are at 6:00 p.m. and dinner is at 7:00 p.m.

Cost: \$20.00 each for members and one guest and \$25.00 for non-members. Payment: You may pay by cash, cheque or credit card at the door.

The dress code is business casual, business attire or chef whites.

You must reserve in advance by phoning the CCF Edmonton office at: 475 - CHEF (2433) or by emailing admin@edmontonchefs.ca. The deadline for reservations is the Friday prior to the meeting.

Workshops - The CCF Edmonton workshop series is designed to provide an opportunity for our members to participate in hands-on demonstrations relevant to today's chefs and cooks, to expand and share their knowledge of the culinary arts, and grow as chefs and cooks. We hope to incorporate tours, seminars, new product sampling and demonstrations in the mix. See next page for schedule. The start time is 6:30 p.m. sharp.

Cost: Free for members and \$25.00 for non-members. This cost may be applied to the initiation fee if a non-member joins the association within 60 days of the workshop. This does not apply to junior or associate memberships.

Payment: You may pay by cash, cheque or credit card at the door.

There is no dress code (other than appropriate attire) for these workshops. However, since these workshops are hands-on, chef whites is recommended.



You must reserve a place in advance by phoning the CCF Edmonton office at: 475 -

CHEF (2433) or by emailing admin@edmontonchefs.ca. The deadline for reservations is the Friday prior to the meeting. Space may be limited so reserve early to avoid disappointment!

2007 / 2008 Meeting, Workshop and Event Schedule

Below is the tentative schedule of meetings, workshops and events for the CCF Edmonton 2007/2008 year.

Although the dates are mostly set,

there are still a number of details and venues to be finalized.

These will be communicated to you through future newsletters and the website as they become available.

We encourage you to support your Branch by attending as many of these events as you can.

Call 475-CHEF (2433) to reserve your place.

<u>Date</u>	<u>Type</u>	<u>Location</u>
Sept. 10/07	Annual Membership Night	Ernest's Dining Room NAIT 11762 - 106 Street
Sept. 19/07	Board Meeting	Simon's Residence
Oct. 1/07	Workshop - Chocolate	SCC Kitchen
Oct. 20/07	International Chefs Day	TBA
Oct. 17/07	Board Meeting	Simon's Residence
Nov. 5/07	Workshop - Food & Wine Pairing	Peter Robertson Gallery 10183 - 112 Street www.probertsongallery.com
Nov. 21/07	Board Meeting	Simon's Residence
Dec. 3/07	Christmas Dinner	Shaw Conference Centre Riverview Room 9797 Jasper Avenue
Dec. 19/07	Board Meeting	Simon's Residence
Jan. 7/08	Workshop - Dumplings Around the World	TBA
Jan.16/08	Board Meeting	Simon's Residence
Late Jan - Early Feb. /08	Western Regional Conference	Vancouver
Feb. 4/08	Workshop - TBA	TBA
Feb. /08	Joint Alberta Branches Meeting	Banff
Feb. 20/08	Board Meeting	Simon's Residence
Mar. 3/08	Dinner Meeting	TBA
Mar. 19/08	Board Meeting	Simon's Residence
April 7/08	Annual General Meeting	Edmonton Petroleum Club
April 23/08	Board Meeting	Simon's Residence
April 23-28/08	National Convention	Montreal
May 5/08	Workshop - TBA	TBA
May 12-15/08	WACS - 33rd World Congress	Dubai - UAE
May 21/08	Board Meeting	Simon's Residence
June 2/08	Dinner Meeting	TBA
June 7/08	Lobsterfest	ACT - Rundle Park
June 18/08	Board Meeting	Simon's Residence

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We're on the Web!
www.edmontonchefs.ca



We want to know what you think about the website, about the workshops, about how we can make the association work for you. Please email or phone us with your thoughts, suggestions, ideas or comments. Feel free to contact any of your Board members.

Simon Smotkowicz	president@edmontonchefs.ca
John Lizotte	1stvicepresident@edmontonchefs.ca
Claude Buzon	2ndvicepresident@edmontonchefs.ca
Stephen Kaiser	treasurer@edmontonchefs.ca
Marvin Karenko	secretary@edmontonchefs.ca
John Bond	membershipdirector@edmontonchefs.ca
Trevor West	assocrep@edmontonchefs.ca
Bonnie Malouin	admin@edmontonchefs.ca

Visit our website and check out the growing photo gallery.

Wellness Committee

It is with sadness that we report our Life Member, Peter O'Neill passed away July 10, 2007. Peter did his culinary training in London & Ireland and emigrated to Canada in 1956. When the oil boom hit Alberta in the late sixties, Peter decided it was time to move out West to Edmonton. He

worked at the Glenrose Hospital and then the Alberta Hospital. In August 1970, he moved to NAIT as a Chef / Instructor and worked there for twenty-four years until his retirement in 1994. His support and involvement with the Branch will certainly be missed.

Just a reminder – please call Michel Dhaibi (Wellness Committee Chair) at 473-1555 or Simon Smotkowicz at 917-7617 if you know anyone who is ill, grieving or otherwise could use a kind word from us. We would also like to hear from you if you want to share some good news!

This and That

►► Kids' Christmas Party - Yes/No???

- The Board is finalizing the 2007/2008 schedule and talk came around to a kids' Christmas party. We're happy to organize one but we want to make sure there is enough interest and enough kids who will attend before plans are made. So the questions are: Would you attend a Kids' Christmas Party? If so, how



may children (12 and under) would you bring? Phone or email your response to Bonnie Malouin at 475-2433 or admin@edmontonchefs.ca no later than September 30/07.

►► There is a new **medallion ribbon/collar** available from the National office. The cost is \$48.00 and the order form is available online



at www.cfcc.ca/en/images/stories/ccfcc/memberribbonorderform.pdf (quite a mouthful, I know).

►► The Board is working on plans to produce a **Membership Directory** to be available before year's end. We will be contacting you in the next few months to get up-to-date contact info as well as what you are doing and where you work. Please make an effort to respond as quickly as possible.