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On behalf of your Board of Directors, I would like to extend our best wishes for the holiday season to you and hope that 2007 is rewarding both with your family and also professionally.

As I look back at the Board's first six months, I think that we can all agree a lot has been achieved. We now have a website, a regularly-published newsletter, and four mailouts have been sent over the past four months. Your Executive has worked hard to put in place a new meeting/workshop schedule that emphasizes professional development. We have many more ideas and programs that will be launched in the coming year such as a scholarship

endowment fund, a high school competition and networking opportunities - to name a few.

I personally feel strongly that, as with anything in life, you get as much out of an undertaking as you put in. The Board feels that the Branch has a lot to offer our members and, in return, we are sure you have a lot to offer the Branch. So we encourage you to get involved in your Branch activities, participate, be part of our community! It is one more tool to help you grow professionally. Why not make attending at least four CCF Edmonton meetings/workshops in 2007 one of your New Year's resolutions?



I would also like to thank our life members for their effort and continuing support. Sadly, Hans Pheil, Henry Bachman and Siggy Biewald left us this past year and our thoughts are with their families. It is now up to all of us to continue in their footsteps to keep our organization relevant to the members and industry's needs and thereby guarantee the success of the professional association they helped start.

All the best.....

Simon Smotkowicz
President
CCF Edmonton

Banff Weekend - February 3-5, 2007



There seems to be a lot of interest in this joint Branch initiative to get together and network with our Calgary peers in a completely relaxing and truly Albertan setting - Banff, Alberta.

The value for your dollar is excellent and we feel the idea of a weekend away in

February is an opportunity not to be missed.

For \$200 per member, you get:

- Return bus transportation from Edmonton
- 2 nights' accommodation at The Banff Centre
- Dinner on Sunday prepared by Culinary Team Alberta

- Joint meeting with the Calgary Academy of Chefs and Cooks

Reserve your spot today by contacting the CCF Edmonton office by **January 10/07**. We need a minimum of 40 people to make this financially viable. See back page for contact details.

Recent Events

Despite a snowstorm and one presenter dropping out due to sudden illness, our life member Cesare Gentile educated an enthusiastic group on the intricacies of traditional-style risotto in the Shaw Conference Centre kitchen on **November 13th** with the able assistance of Stephen Kaiser.

Thanks to Chef Manfred Kalk for his last minute improvisations to fill the gap. The group, not only learned about risotto but cooked their way through straciatella soup, citrus and balsamic salmon and basil and pancetta chicken breast. A good time was had by all as they enjoyed the 'fruits of their labour'.

On **December 4th**, members met at The Westin Edmonton for the annual

Christmas dinner meeting. Thank you to Executive Chef Michael Brown for an excellent meal and the staff for fine service. Thanks to Trevor West and Oceanfood Sales for donating the lovely roses that each lady received. Everyone enjoyed the company of their peers and a good time was had by all. Five new members were inducted and Jon Paudler received a special certificate in appreciation of his six years of work on the Bylaws Committee as well as his extensive involvement at the local level. President, Simon Smotkowicz, led the business portion of the meeting. The minutes have been mailed to current members. Thanks to everyone who brought toy donations for Santa's

Anonymous and food donations for the Food Bank. Proceeds from the 50/50 draw were donated to the Hope Mission. The draw was won by Patrick Cheung who graciously donated his winnings to the Hope Mission.

Visit our website for photos



Hard at Work at the Risotto Workshop

January 8, 2007 - Lebanese Mezza Workshop

Chefs Michel and Ibtisam Dhaibi present Lebanese Mezza. The mezza was born in Zahle in the 1920s. The word is an abbreviation from al-lumazza: "that which is savoured". Mezza comprises a wide variety of small dishes (appetizers), including kibbee, stuffed vine leaves, tabbouleh, felafel and baba ghannooj. The hallmark of Lebanese cuisine is exotic flavours and

colours using wholesome ingredients combined with fresh herbs and subtle spices. Michel and Ibtisam will teach us their secrets of the mezza table with plenty of hands-on practice.

The workshop will be held in the Shaw Conference Centre Kitchen starting at 6:30 p.m.

Call 475-CHEF (2433) or email admin@edmontonchefs.ca to reserve your spot. There is no cost to members and a \$25 cost for non-members.

**Greetings from
John & Eileen White
Russ & Alma Ostapek
Sam & Evelyn Iorio**

February 12, 2007 - Beer and Cheese

Come and join us on February 12th for a Beer and Cheese Workshop. Reg Hendrickson from the Dairy Bureau of Canada and some of Alberta's best micro breweries will introduce you to:

Beer and Cheese - It's Better Than Wine and Cheese!

Yes, you read that correctly. Beer and cheese are excellent partners no matter what the occasion. Not many peo-

ple realize that beer and cheese have far more in common than wine and cheese. Learn how to harmonize the characters of each to bring out the best qualities of both.



Location TBA

6:30 p.m.

Call 475-CHEF (2433) or email admin@edmontonchefs.ca to reserve your spot. There is no cost to members and a \$25 cost for non-members.

Culinary Team Alberta



We are proud to announce that Culinary Team Alberta won two gold medals and just missed out on a third at the Expogast Culinary World Cup, held November 18–22, 2006, in Luxembourg. Only 4½ points separated them from a first-place finish. Most of the chefs on this year's team had never competed internationally before, but they out-performed established regional teams to win fourth place at this top-flight international competition.

Culinary Team Alberta chefs already have their sights set on the next ma-

ior international competition. Before leaving Luxembourg, they were already planning practices for the 2008 World Culinary Olympics in Erfurt, Germany.

Alberta chefs also won medals in individual categories: Gold to Lloyd Winter from the The Rimrock Inn, Banff and Silver to Scott Ards from Shaw Conference Centre, Edmonton.

Expogast takes place in Luxembourg every four years and is the second-largest event of its kind in the world. National, regional, military and youth teams as well as individuals and con-

fessioners compete.

Please visit www.culinaryteamalberta.ca for more details and photos.



Team Members: (L to R) Junko Sadahiro
Brad Horen, Vinod Varshney (Manager)
Chris Thomson and Patrick Gayler

Welcome New Members



Corey Wren, Jason Sachko, John Lizotte,
Lonnie Dykeman and Jordan Osoro at the
Dec. 4/06 Induction Ceremony

Please welcome the following new members to our association. We hope you will get to know them, and they us, as time goes on.

They are:

Lonnie Dykeman - Federation

Corey Wren - Junior

Western Vice President's Message

Season's Greetings Colleagues,

Well, we have had a busy six months on the National Board. We now have Chairpersons in each province working with Hans Meier on the Occupation Certification Program. If you would like to help in your province, the Chairs can always use your assistance. They are:

Steve Walker – British Columbia,
Doug Overes – Alberta, Bob Wilson –
Saskatchewan and Ron Dobrinsky -
Manitoba.

Congratulations to our national Culinary Team Canada for their success in the World Culinary Challenge at Expogast 2006 in Luxembourg. They

came home with two gold medals and fourth in the world. Please visit our national website at www.ccfcc.ca for more details and photos.

On other fronts:- I received nine applications for the Canada-Nordic Junior team. The committee is in the process of choosing the candidates who will represent Canada. There will be one from each region and one from Toronto as the host city.

There will be a *Chef of the Year* competition in Calgary on Saturday, February. 24, 2007 at the Western Conference. It will consist of one competitor from each Western Region province cooking 10 three-course meals.

They will be served Saturday night at the conference.

As we now have a competition for the *Chef of the Year* award, we need nominations for the new award category of *Member of the Year*.

Our thoughts and best wishes for a speedy recovery go out to our National President, Jud Simpson, who is recuperating from surgery.

I wish you and your family a safe holiday season and a prosperous New Year.



Yours sincerely,
Mark Davie
Western Vice President

CCF Edmonton

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Fax: (780) 426-1874
Email: admin@edmontonchefs.ca

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, suggestion, ideas or comments. Feel free to contact any of your Board members.

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

Outstanding Member of the Year Award

At the June 2006 National convention rule changes to the *Chef of the Year* competition were adopted. The winner will now be selected through a competition process. Please visit the National website (www.ccfcc.ca) for competition details.

The *Outstanding Member of the Year* award will take its place. The *Out-*

standing Member of the Year will recognize a Branch member who has contributed to our Branch, the trade and the industry. There will also be an *Outstanding Associate Member of the Year* award to recognize one of our associate members similarly.

Nominations for these two awards will be accepted up to and including

the March 2007 Branch meeting. Voting will take place at the June 2007 meeting at which time the winners will be announced. You may bring your nomination to the March 2007 meeting or you may send your nomination to Simon Smotkowicz via email (president@edmontonchefs.ca) or fax (426-1874).

Wellness Committee

Best wishes to Mike Badger and Evelyn Iorio during their recovery.

Michel Dhaibi has been appointed Chair of the Wellness Committee. Please contact Michel 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.

On December 5th family, friends and peers met at the Mayfield Inn to bid a fond farewell to Siggy Biewald who

passed away October 24, 2006. The *Celebration of Life* was organized by Marvin Karenko on behalf of the CCF Edmonton. Thanks to Joe Kennedy, Daon Dayanandan and everyone who helped make the event special. Siggy will be sorely missed by many.

2007 Dues Reminder

Annual membership fees are due December 31, 2006. Invoices were sent the beginning of November.

To make payment more convenient for our members, we are now accepting credit card payments at the office. You may phone (475- 2433) or fax (426-1874) the office with your credit card information.



AND, if you pay by the end of the year, you will receive a Chef's Hat Inc. chef jacket. The chef jacket program is another new initiative of the Edmonton Branch whereby all new members will receive a jacket upon joining and current members will receive one with payment of annual fees by the due date.