



What's Cooking

Quarterly Newsletter

Fall 2011

President's Message

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Dear Members,

As we approach our 50th anniversary celebration, I look forward to celebrating the successes of the last fifty years and look forward to the next 50 years.

It all started with a group of Edmonton chefs who, following a meeting at the Hotel Macdonald, decided there was a need for an association that would represent the chefs' profession. And so CCF Edmonton was born. Since then our association, like many others, has seen its share of ups and downs but through it all, because of the passion of so many.... our volunteers, our members, our executive... we have grown into a vibrant association today.

So what is in store for the next 50 years? Well it is up to us, the current members and executive to lead, innovate and succeed in keeping our association relevant to the needs of our profession and continue to provide our members with opportunities to exchange, discuss and network. There will certainly be challenges... chefs will face increased pressure on raw material costs, food safety, quality and hygiene, and a

shortage of skilled man-power. These will be some of the most frequent problems. At the branch level the challenge will remain the same; that is keeping our membership engaged by providing educational programs that meet the needs of the chef of tomorrow.



On the 5th of December we will celebrate this anniversary and I invite you to share in the celebration of our story by enjoying the many stories of our history, our brand and our people through the archives of our association and also through the words of our life members some of whom were present when association started.

Should you have any questions or comments, please do not hesitate to call me at (780) 917-7617 or email me president@edmontonchefs.ca.

Simon Smotkowicz, CCF
President, CCF Edmonton

Happy 50th Anniversary CCF Edmonton

Can you believe it! We're 50 years old and still going strong!



We are going to celebrate this big milestone at our annual Christmas dinner on December 5 at the Shaw Conference Centre - so a double whammy celebration.

AND as an anniversary gift from the Branch to our members, each member who attends the 50th Anniversary celebration and Christmas dinner will receive a specially-engraved commemorative Dick knife valued at \$75.

Those members who do not attend may purchase a knife after the event for \$40. Contact Bonnie Malouin at the office (while quantities last).

Upcoming Events

Christmas Dinner 50th Anniversary Celebration December 5, 2011

This promises to be our best celebration ever! The committee is working hard to make everything about this event very special.

Santa will be there as well as our own 'Pavarotti', aka Tony Abinader with Krysal Bressmer accompanying him on the piano, a turkey carving contest, a little trip down memory lane, giveaways for the Juniors AND don't forget the 50th anniversary commemorative knife for each attending member.

And since we're all about giving as well as receiving, your donations for the Food Bank and Santa's Anonymous will be gratefully accepted.

To reserve your spot, please call the office at 780-475-2433 or email admin@edmontonchefs.ca.

From Hog to Salami and Pork Chops Workshop - January 9, 2012

Come and join us for a class on charcuterie. We will start with a hands-on hog breakdown from primal cuts of meat into cuts for charcuterie. Then, using simple cooking techniques, you will learn to preserve meat in your restaurant through salting, smoking and curing. This craft has been practiced for hundreds of years and is easier than you think. Some salt, a little time and you have all you need to enjoy the art of preserving. Techniques will be discussed in detail. You will get plenty of hands-on experience, as well as freshly made sausage to take home.

To reserve your spot, please call the office at 780-475-2433 or email admin@edmontonchefs.ca.

The workshop is at the Shaw Conference Centre and starts at 6:30 p.m. sharp.



Ordinary to Extraordinary! Workshop February 6, 2012

We will show you techniques on how to transform your dishes from blah to ta-da! You'll learn how to spruce up your dishes by making compound butters and preserves while you kick it up a notch with herbs, spices, rubs and sauces. Your plate will never be boring again!

Our workshops start promptly at 6:30 p.m. Location TBA.

To reserve your spot, please call the office at 780-475-2433 or email admin@edmontonchefs.ca.

Dinner Meeting March 5, 2012

This will be our first dinner meeting as we emerge from our long winter hibernation and a good time to get reacquainted with colleagues and friends.

The venue has not been finalized but we'll let you know in plenty of time.

Call the office at 780-475-2433 or email admin@edmontonchefs.ca to reserve.

High School Culinary Challenge Awards Lunch - March 7, 2012

CCF Edmonton's 4th annual HSCC Awards Lunch takes place at noon in Hall D as the Shaw Conference Centre. The High School Culinary Challenge is one of the branch's most successful and rewarding projects and on March 7, 2012 the winners will be announced. We will also be celebrating our first graduates of the scholarship program. Tickets are only \$30 each.

Please come and support the branch and our future culinarians.

Call the office at 780-475-2433 or email admin@edmontonchefs.ca to reserve.



Recent Events

Membership Night - Sept. 12/11



Blair Lebsack and Jordan Goebel take 1st place in the Black Box Pizza Challenge

Our annual Pizza and Beer Membership Night took place in the *Fresh Express* cafeteria at NAIT. We added some fun this year with a *Toss the Sauce* competition and a *Black Box Pizza Challenge*. Our latest CCI grads were acknowledged and presented with their hard-earned certificates. As well, Board members were on hand to network and explain what our association is all about to the new culinary students. Many thanks to our sponsors and donors: The Italian Centre, Amber's Brewing Co., Fin's Seafood, Chef's Hat Inc., Heritage Frozen Foods, Alberta Canola Producers, Russell Food Equipment, Happy Days Dairies and NAIT.

Who says chocolate is only for Valentines Day? Workshop Oct. 3/11



Everyone is busy working on their Chocolate Lava Cake recipe

Our first workshop of the season was held in the Jubilations Theatre kitchen and led by Executive Chef Jason Wild.

Over 25 participants were put to work learning how to work with dark chocolate and made a Chocolate Lava Cake and Chocolate Biscotti with Strawberries marinated in Balsamic Vinegar and Basil - by all accounts is 'to die for' delicious. They also had an alien encounter with Chocolate Truffles!

Many thanks to Jason and the Jubilations Theatre for an excellent workshop.

International Chefs Day Oct. 23/11



Many thanks to Siegf Bressmer the ICD Chair who brings his whole family to help out every year

CCF Edmonton celebrated International Chefs Day in fine style this year serving over 400 people a delicious turkey dinner at the [Bissell Centre](#) on Oct. 23rd. There is definitely no shortage of fellow Edmontonians who can use our help.

Many, many thanks to all the volunteers who gave freely (and it seems happily) of their time and to our many donors and sponsors who always make us so proud. They are: Foothills Creamery, Fresh Pro Sales and Marketing, GFS Edmonton, Heritage Frozen Foods (Cheemo Perogies), Inform Brokerage, International



Who says volunteering can't be fun? Hong Chew, John Bond, Ruth Reed and Sheldon Pollock beg to differ

Pacific Sales, Lassonde, Safeway Lucerne, Saputo Dairy Products Canada, Sysco Edmonton, Tea and Coffee Company and Vienna Bakery.

Hou La Fromage! Workshop Nov. 7/11

A huge 'thank you' to Chef Instructor Allan Roote from all the participants of the cheese-making workshop. The workshop was fun, hands-on, delicious and very educational.

Over the course of two hours, Chef Roote shared his knowledge and love of cheese-making as the group made fresh ricotta, mozzarella and yogurt. All were amazed at how much more flavourful their finished product was compared to store bought.

Chef Serge Bélair topped the class off by demonstrating some innovative and creative ways to use mozzarella - think balloon-blowing!



Garnet Madsen and Andrea Kozoriz had fun pulling their mozzarella

Juniors Page

Beer Geeks! Workshop

The Juniors enjoyed an evening of beer tasting and food pairing with Shane Groendahl from Edmonton's Beer Geeks Club



Alberta Junior Culinary Challenge

February 11, 2012

Have you got the *right stuff*? Apply to be one of ten competitors vying to win the Alberta Junior Culinary Challenge. The winner will represent Alberta at the CCFCC Junior Culinary Challenge at the National Conference in Halifax in June 2012. [Click here to download the application.](#)

Our first junior workshop of the year was a hit! We tried 10 different beers from around Edmonton and paired them with great food donated from Wild Game Consultants and Happy Days Dairy. Edmonton Beer Geeks Club founder, Shane Groendahl, helped us experience each one and talked about the processes involved in making beer. Good beer and good food!

Our next workshop will be at the Italian Centre (downtown) on Monday, Nov. 14. We will take a walk through the store and learn the history of the Italian Centre AND we get to taste some real Italian treats afterwards. Maybe a cannoli and espresso?

Then it is time for the holiday season and Christmas! We will be having our annual Christmas dinner at the Shaw

Upcoming 'Juniors Only' Workshops

Nov. 14/11	Italian Centre History Tour*
Jan. 16/12	Take a Trip to Vienna!
Feb. 13/12	Fruit Extravaganza
Mar. 12/12	Sugar Work with Jason Wild**
April 16/12	Plating Like a Pro!

- All workshop are at NAIT and start at 5:30 p.m. unless indicated otherwise.
- Contact Mallory Bowes at juniorsrep@edmontonchefs.ca for info or to sign up.
- Check the website (www.edmontonchefs.ca) for more details.
- Space is limited and these workshops fill up quickly so sign up early to avoid disappointment.
- * Carpool leaves at 5:00 p.m. from NAIT for The Italian Centre
- ** Carpool leaves at 5:00 p.m. from NAIT for Jubilations Dinner Theatre

Scholarship Opportunities

\$600 waiting for you!

CCF Edmonton annually awards two scholarships to NAIT students, one to a 2nd year diploma student and one to a 3rd year apprentice cook. The deadline for applications is March 31, 2012. [Click here](#) to download the application.

on Dec. 5. So dress up fancy and be ready to eat! This year is the 50th anniversary of the CCF Edmonton Branch. There are lots of prizes, giveaways for the Juniors, a turkey carving contest and a specially engraved commemorative knife for each member who attends!

Also some new things going on with the CCFCC - the annual junior culinary competition in February. So get your thinking caps on and create a meal that will win big! If you do win, you get to represent Alberta in Halifax at the CCFCC convention where you will not only enjoy yourself but compete again.

Mallory Bowes (juniorsrep@edmontonchefs.ca)
Chris Bradshaw (juniorsrep1@edmontonchefs.ca).

This and That

❖ **You've Got to be Kidding! Already?**

Yes, already. The membership dues invoices for 2012 are being mailed with a payment due date of December 31, 2011. This is our major source of funds to run our Branch activities and we really hope that you feel your Branch is doing a good job.

- ❖ **Directory Update** - Included with the membership invoice is a directory update sheet for you to complete and send back. This info will be used for our 2012 Branch Directory which will be sent out in March. Please take a moment to look it over and send it back. Thanks!
- ❖ It's not too early to start thinking about who you would like to see honoured as **Outstanding Member of the Year for 2012**. There are certainly no shortage of candidates

who work hard for our Branch and our profession. [Click here](#) to download the nomination form. Nominations close at the March 5, 2012 dinner meeting with the voting to take place at the April meeting.

- ❖ Another group of CCC hopefuls are hard at work studying for their certification exam at NAIT. Contact John Bond by email at membershipdirector@edmontonchefs.ca



if you would like to know more about the CCC certification process or sign up for the Fall session. The Canadian Culinary Institute's website is an excellent resource for culinarians wanting to take the next steps. Visit www.ccicc.ca to learn more about the Certified Chef de Cuisine, Certified Working Chef and the Certified Master Chef programs.

- ❖ Anyone who attends a dinner meeting and has **special food requests**, please advise the office when you reserve your spot so that we may accommodate you.
- ❖ And, as always, please **reserve your spot** for the workshops and meetings by phoning 780-475-2433 or emailing admin@edmontonchefs.ca.
- ❖ **Stay in Touch!** Let us know when you change addresses, phone numbers, email, employment and anything else that affects our ability to contact you. We all have so many things to think about when we're on the move and our members often forget to let us know when contact info changes and then we lose touch. You can email or phone the office. You can go to the website and quickly [fill out a form](#).

Mise en Place: CCFCC juniors shine

We've got a lot of talented junior chefs in our branches. The fall issue of *Mise en Place* shines the spotlight on what some of them have been up to—here in Canada and farther afield!

- **Youth Team Canada** was on the job at the governor general's Ottawa reception for the William and Kate
- **Four junior chefs** won all-expense-paid trips to Cape Breton Island—and write about their experiences as part of the ten-day Right Some Good culinary festival
- **Two junior chefs** hit Dallas as part of the CCFCC contingent at the ACF national convention
- **First junior chef winner** of the Okanagan branch Farm to Fork Scholarship writes from Italy

Plus lots more!

[Mise en Place Fall 2011](#)

[Mise en Place Automne 2011](#)



And consider sharing your experiences, activities and knowledge in an upcoming newsletter. Send in your photos and write-ups to *Mise en Place* — and encourage your fellow-members to do the same. All ideas and contributions welcomed and appreciated! Contact the editor at newsletter@ccfcc.ca



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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.

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Claude Buzon	2ndvicepresident@edmontonchefs.ca
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CCF Edmonton Advertising Rates

	Member Pricing	Member Pricing	Non-Member Pricing	Non-Member Pricing
Newsletter	Per Issue	Yearly (4 Issues)	Per Issue	Yearly (4 Issues)
Full Page	\$160	\$520	\$200	\$650
1/2 Page	\$80	\$300	\$140	\$480
Business Card	\$40	\$120	\$75	\$250
Website		Yearly		Yearly
Home Page		\$1,000		N/A
Associate Members Listing		N/C		N/A
Directory		Yearly		Yearly
Full Page		\$200		N/A
1/2 Page		\$100		N/A
Business Card		N/C		

Contact CCF Edmonton office at 780-475-2433 or admin@edmontonchefs.ca for queries or to book space.