



# What's Cooking

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## President's Message



ment and input of all its members. We want to hear from you on how we can be relevant and bring more value to your membership.

Lastly, on behalf of all association members, we wish our local members, Vinod Varshney and Scott Ards and all the members of Culinary Team Alberta the best in their pursuit of *Gold* at the World Culinary Cup in Luxembourg in November.

Simon Smotkowicz  
President  
CCF Edmonton

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December is dues renewal time and what I always ask myself at this time of the year is "What is the value to my Canadian Culinary Federation membership?" Obviously there has to be value or why would I still be a member for such a long time (over 25 years)!

Value is what the CCFCC, and more especially our Branch should be about! A key mandate of your Board is to provide value and contribute to the growth of our members as chefs and cooks. Your Board of Directors is working hard to make the Branch even more relevant for today's chefs with programs like the work-

shop series. As well, Antonio Botelho, our first Vice President is working with NAIT on local CCI certification courses starting this January. More details will become available prior to our Christmas meeting at The Westin on December 4th.

Watch for information on our exciting February joint meeting with the Calgary branch. This is a weekend in **Banff** with skiing, shopping, and an opportunity to meet our Calgary colleagues. The dinner will be prepared by award-winning Culinary Team Alberta.

A Branch can only succeed with the involve-

## October 2nd Workshop - A Taste of Japan



Chef Alan McDougall explaining sushi versus sashimi

Our first workshop was held October 2nd in the Shaw Conference Centre kitchen and the Board is very pleased with the outcome. There was a good mix of Junior members, Federation members, Life members and Associate members who listened to an excellent presentation

from Chefs Alan McDougall and Sachio Morita, both of Japanese Village. The chefs talked about the exciting Azuma Food sushi product line. Then the members were treated to a hands-on demo on preparing different sushi items. The best part for some was the sampling afterwards.

Special thanks to Chefs Alan McDougall and Sachio Morita, Don Luong, Manager of Japanese Village and East Bound Restaurant, Mr. Ichiro Sugawara of Azuma Foods (Canada) Co. Ltd. and Sysco Foods, distributors of the Azuma line.

## November 13 Workshop - A Taste of Italy - Risotto Rules!

Next up on the workshop schedule is ***A Taste of Italy - Risotto Rules!***

Sorrentino's Corporate Chef Sonny Sung and retired Chef Cesare Gentile will present an entertaining talk on Italian cooking as a food trend that is more popular than ever followed by a hands-on demonstration on *all you ever wanted to know* about preparing the perfect risotto and more.

These two chefs bring a wealth of experience about the intricacies of risotto. Chef Gentile will prepare risotto in the traditional way and Chef

Sung will demonstrate trendier recipes. They are more than happy, and looking forward, to sharing their experience and knowledge with us.

The workshop takes place November 13th in the Shaw Conference Centre's kitchen where there is lots of room to really get into it, starting at 6:30. The group will meet in front of Hall D on the Pedway Level.

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



**Baked Risotto Primavera**

## December 4 - Christmas Meeting

Our annual Christmas dinner meeting will be at The Westin Edmonton on December 4th – cocktails at 6:00 p.m. and dinner at 7:00 p.m.

This is a special time of year to enjoy the company of old friends and meet new ones during the holiday season. We also plan to induct our new members at this meeting with a special ceremony to welcome them



to our association. We are looking forward to meeting and enjoying the cuisine of the new Executive Chef **M i c h a e l Brown**

The cost for members and one guest is \$20.00 per person and \$25.00 for non-members. You may pay at the door by cash or cheque. The dress code is Business or Chef Whites. Call 475-CHEF (2433) or email [admin@edmontonchefs.ca](mailto:admin@edmontonchefs.ca) to reserve your spot.

## February Joint Meeting Weekend

***Mark your Calendar!***

Set aside the weekend of February 3 – 5, 2007, to relax, socialize, network, touch base with old friends and make new ones in the awesome Alberta Rockies as we hold our joint Calgary / Edmonton branch meeting. The trip

includes: return bus transportation from Edmonton, 2 nights' accommodation at The Banff Centre for the Arts with buffet breakfast and a Sunday meeting with dinner prepared by award-winning Culinary Team Alberta. We expect the cost to be under \$200 per person based on double occupancy.

This is a golden opportunity to meet and network with your Alberta col-

leagues at a great price!

*Stay Tuned for More Details!* Check the website for updates ([www.edmontonchefs.ca](http://www.edmontonchefs.ca)).

**A chance to network with our Calgary colleagues**

## Culinary Team Alberta



Four chefs will be defending Team Alberta's World Championship title in November at the Expogast International Culinary Competition in Luxembourg. Helping them reach top form are three coaches, two managers and a brigade of support chefs.

Each of the four chef members — Captain Brad Horen, Patrick Gayler, Chris Thomson and Junko Sadahiro — is responsible for specific entries in the competition categories. Their cumulative score determines the team's overall standing.

As defending world regional champions at this competition, the expectations are high and the pressure intense as Alberta's team goes up against hundreds of chefs on dozens of regional teams from around the world.

In preparation for the group practices, chef members put in many hours on their own, developing and testing recipes, polishing techniques and creating presentations they hope will stand out from the crowd of entries. All the while, they keep in mind judging criteria that range

from quality, harmony of colour and flavour, and correct professional preparation of the dish to artistic arrangement, composition and degree of difficulty.

All the best to  
our own Vinod  
Varshney, Team  
Manager, and  
Scott Ards in  
Luxembourg

## Welcome New Members



Cheryl Court, Dahye Kwon and Chris Tom-Kee at the Oct. 2nd Workshop

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

They are:

Cheryl Court  
Richard Desnoyers  
Echo DiLallo  
Dayhe Kwon  
John Lizotte

Matthew Lockert  
Jordan Osoreo  
Christopher Short  
Sonny Sung  
Christopher Tom-Kee  
Patrick Turcot  
Tammy Woo

Portage College - Jason Sachko

## 2007 Dues

Yes, it's that time of the year again. Your annual fees are due by December 31, 2006. Invoices will be sent out some time in November.

The good news is :

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.

Even better, 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.



Pay by Dec. 31/06 and  
receive a chef jacket  
with CCF Edmonton logo

## CCF Edmonton

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We're on the Web!  
[www.edmontonchefs.ca](http://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.

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## We'll Miss You, Henry!

It is with great sadness that we announce Henry Bachman's passing on September 28, 2006.

Henry was a dear friend, colleague and mentor to many of us in the as-

sociation and he will be missed dearly. Henry always kept us on our toes at meetings and inspired us with his passion for cooking. He was one of the original founding CCFCC members and stayed pas-

sionate about the affairs of the association to the end.

We are fortunate to have known him and have him as part of our lives.

## Email or Snail Mail

How do you want us to communicate with you?

We plan to keep in touch with you on a regular basis. We can do that by regular mail or we can email you the newsletters, special notices, invitations, etc.

Of course, it is cheaper for the Branch to use email but if you like to hear from us the good old-

fashioned way, that's OK too. Let us know.

You can send an email or phone us or drop us a note with your request.

Of course, we also encourage you to visit the website at least monthly to find out the latest Branch news.

