



What's Cooking

Quarterly Newsletter

Spring 2011

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President's Message

Dear Members,

For quite a while something has been bothering me and what better occasion than this message to bring it to your attention. I do not believe that all of us, including me and the Board, are doing all we can to make new members welcome in our association. Being a new member is like a new kid moving into a new school! We take their money, we initiate them, we give them a certificate, we shake their hands and, unless they are very outgoing, we rarely see them again.

What responsibility do all of us have? Well, it should be to orient and mentor these new members to help them integrate into our association. Our objective should be to provide an environment where members learn directly from each other and develop stronger relationships with each other. Members will get much more out of CCF Edmonton in an environment where they can network and learn with the help of others and have strong interpersonal bonds.

So how do fix it? Responsibility definitively starts at the top with me and our Board of Directors. I will approach the Board and suggest that a committee be formed to work and assist our Membership Director in welcoming and retaining these new members. Once this committee is formed, we will approach you for your support to help the new members feel comfortable and truly part of our association. Your willingness to help a new member in this way will have outstanding benefits for all of us.

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, CCC
President, CCF Edmonton



5th Annual Lobsterfest

Lobsterfest 2011

Shaw Conference Centre

4:30 p.m.

June 19, 2011

Tickets \$50 per person

- ❖ Lobster & all the trimmings
- ❖ Oysters / mussels / screech
- ❖ East Coast Music
- ❖ Fun Casino
- ❖ Kiss the Cod
- ❖ Door prizes
- ❖ 50/50 Draw

For tickets:
Stephen Kaiser – 467-4448
or secretary@edmontonchefs.ca
Fin's Seafood/Doug Sauve – 449-3710
Branch Office – 475-2433
or admin@edmontonchefs.ca

Upcoming Events

CCFCC National Conference - June 12 - 16, 2011

Renaissance Vancouver Hotel Harbourside

This year's theme is *Learn, Play, Teach* and they have got it all covered in spades from well-known and respected keynote speakers and workshop leaders to amazing, themed meals to the daily after hours networking lounge to the offsite tours to the competitions to.....it goes on and on.

The BC Chefs Association has pulled out all the stops to make this a truly memorable conference. Be part of the Edmonton Branch contingent. Visit www.bcchefs.com/cook for details and booking.



Canadian Culinary Federation
Fédération Culinaire Canadienne
2011 NATIONAL CONFERENCE

Awards Night and Dinner Meeting June 6, 2011



On June 6, 2011, our last meeting before the summer break, we will come together to celebrate the Branch and our members. We will hand out awards and scholarships, share a meal with our peers and associates and generally have a good time. This year the dinner takes place at the Fantasyland Hotel and will be hosted by Chef Michael Brown.

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

Lobsterfest - June 19, 2011

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4:30 p.m.

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For tickets:

Stephen Kaiser - 467-4448

Fin's Seafood/Doug Sauve - 449-3710

Whassup?

❖ **Congratulations to Shane Chartrand**, winner of the 2011 Alberta Chefs Challenge. Shane heads to Vancouver in June to compete in the National Chefs Challenge at the CCFCC Conference. *Good luck, Shane!*

❖ All the best to **Scott Ards** in his new position as Executive Chef at the Northern Bear Golf Club,

to **Ganesh Subramanya** in his new position as Executive Chef at the Hilton Garden Inn, to **Harjeet Mehdwan** in his new position as Executive Chef at the Ramada Hotel and Conference Centre, to **Tony Botelho** in his new position as Executive Chef at the Radisson Hotel Edmonton South, to **Jason Wild** in his new position as Executive Chef

at Jubilations Theatre, to **Michael Brown** in his new position as Executive Chef at the Fantasyland Hotel.

❖ If anyone has any news they would like to share with the CCF Edmonton family, please send an email to Bonnie at admin@edmontonchefs.ca. We'd love to hear from you and share your stories.

Recent Events

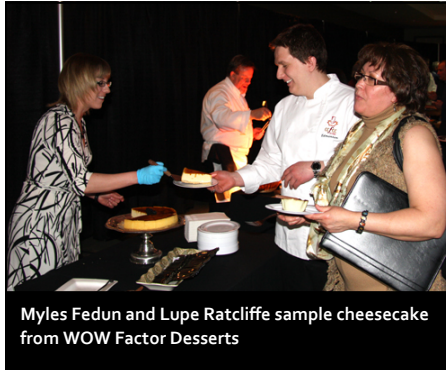
Producers Showcase - Feb. 7/11

CCF Edmonton and Dine Alberta teamed up to launch a new project called the Chefs Collaborative. Our Chefs Collaborative works with chefs and local producers to celebrate local foods and foster a more sustainable local food supply. The Producers Showcase held at Northlands Expo Centre was a huge success with over 200 producers, chefs and restaurant people attending the event with the chefs sampling what the producers/growers had to offer. As Simon Smotkowicz quoted to the Edmonton Journal, "At the end of the day it's about sustainability and it's about eating right and trying to connect the chefs and the producers. Sometimes the chefs don't understand that they have to commit to these people and the producers need to understand they have to be consistent in the quality and the delivery of the product." *Stayed tuned for the next Chefs Collaborative event in the fall of 2011.*



Chef Blair Lebsack, a huge supporter of buying and using local, demonstrated how to prepare pork belly

Dinner Meeting - March 7/11



Myles Fedun and Lupe Ratcliffe sample cheesecake from WOW Factor Desserts

Sysco Edmonton rolled out the red carpet to over 70 members and guests at their Acheson plant. They pulled out all the stops to serve up great food in an inviting and friendly environment. According to our President, Simon Smotkowicz, "Sysco's focus that day was CCF Edmonton and it speaks volumes of the quality of the partnership between us." Many thanks to Chef Andreas Wiel and everyone at Sysco and their vendors who helped make the evening a success.

Dinner Meeting and AGM - April 4/11

Another successful and, might we add, painless Annual General Meeting was held this year at the Ramada Hotel and Conference Centre. Chef Ganesh Subramanya and his staff 'went the extra mile' with an absolutely delicious buffet dinner for our members and guests. We enjoyed good representation from our National members, our Juniors, our Life members and our Associate members. Business was

conducted in one hour and the rest of the evening was about enjoying the company of our peers and associates. We encourage our members to attend next year's April meeting. It is definitely not like a visit to the dentist! Promise!

Rawtopia Workshop - May 2/11

The surprise hit workshop of the season was the *Rawtopia* workshop at the Shaw Conference Centre on May 2/11. The 20+ people in attendance were so enthusiastic about it (and this includes very hard core carnivores) that Jason plans to do something similar again.



Jennifer Ly making a smoothie

Obviously Jennifer Ly who lead the workshop did something very right. As Simon Smotkowicz said, "Nobody knew what to expect but the recipes were very tasty, easy to make and fragrant." Jennifer talked about the many health benefits of eating foods in their natural state to obtain the full nutritional value and taste. Jennifer made a chocolate ganesh cake, a vegetable wrap and a truly amazing smoothie with spinach no less that surprised and delighted all who attended.

Meet Your New Vice President

Please welcome Jason Wild to the CCF Edmonton Board of Directors. Jason was acclaimed our new 1st Vice President at the April meeting. Jason became a CCFCC member in 1998 and transferred from Regina to our Branch last year. He was very active in the Regina Branch and jumped in with both

feet when he arrived in Edmonton. Jason will organize our workshop series and is already hard at work on the 2011/2012 workshops. Please contact Jason at 1stvicepresident@edmontonchefs.ca with ideas or comments.



Juniors Page

Around the World in 80 Bites! Workshop

The Juniors enjoyed an evening of preparing delicious food that can be eaten quickly with Carmen Wasylynuik



Upcoming

'Juniors Only' Workshops

Stay tuned for the 2011/2012 workshop schedule

Alberta Junior Culinary Challenge Feb. 12/11

Congratulations to Edmonton's Myles Fedun and Matthew Marcotte for their 1st and 2nd place finishes at this year's Alberta Junior Culinary Challenge which took place at NAIT. Congratulations also goes to Ryland Schinbein of Lethbridge for winning Bronze. Eight competitors from Lethbridge, SAIT and NAIT battled valiantly to come out on top. The judges were impressed with the professionalism of the young culinarians and the great flavours and originality. As Gold Medal winner, Myles will represent Alberta at the National Junior Culinary Challenge in Vancouver in June.

Juniorsthey're doing lots!

There was so much that happened in 2010-2011, where do we start? Well, we want to highlight some of what happened along with some special 'thank you's':

- * Congrats to all the new Juniors and other members who joined the Edmonton branch allowing us to continue to grow as a strong branch.
- * Special 'thank you' to Chef Michetti at NAIT along with all the instructors for making all the Junior workshops a great success. With their support, we will continue to see our Juniors flourish in their continuing education and in their careers.
- * For all the Juniors who took the time to volunteer with events throughout the year, we hope that you know how much you are appreciated and we hope you not only enjoyed yourself but achieved personal growth.

"Congrats to Myles Fedun for winning the Junior Alberta Culinary Challenge and good luck in Vancouver!"

We are excited about the National Convention that is going to be held in Vancouver. We have 12 juniors attending and are looking forward to the educational workshops as well as networking and seeing what is new in the industry. Alberta will be represented again at the Ice Breaker Reception at the National Conference by me. I will be accompanied this year by Allana and my mentor, Hong Chew. For those attending the National Convention, make sure to visit the Alberta station to enjoy a Pulled Pork Stuffed Cornmeal Cupcake with Maple Butter Cream and Chipotle Crunch with an Amber Sap Vampire Maple Lager to chase it down!



We are looking forward to the 2011/2012 year with some amazing new workshops. We have three Juniors to lead us into our new year and want to welcome them aboard: Mallory Bowes, Chris Bradshaw and Mithalee Rawat.

Your Junior Representatives

Debra Poulin and Allana Sykes

High School Culinary Challenge 2011

Congratulations to Team Camrose Composite High School, winner of the fourth CCF Edmonton High School Culinary Challenge!

On February 12, thirteen high schools teams competed at NAIT

in the fourth annual CCF Edmonton High School Culinary Challenge. On March 10, the community came together for lunch at the Shaw Conference Centre to celebrate our future culinarians and to find out who won. Three hundred guests enjoyed the 3-course menu that the students used for the competition. The winners this year are: Camrose Composite High School (Gold); **Paul Kane High School (Silver)** and **Fort Saskatchewan High School (Bronze)**.

All 39 competitors now have the opportunity to submit an application to receive one of a possible three full-ride apprentice scholarships at NAIT with guaranteed placements. Congratulations to all the competitors. We wish to gratefully acknowledge ALMA (Alberta Livestock Meat Agency) for their



generous financial commitment to this project, to NAIT for their enthusiastic and unwavering collaboration and Chef's Hat Inc. for generously supplying the uniforms to the students. Many thanks also to Fantasyland Hotel, Chaîne des Rôtisseurs, Alberta Food Processors Association, the Shaw Conference Centre, Richard and Barbara Bergstrom, Progressive Foods Inc.,

Alberta Pulse Growers and Sharp's Audio Visual.

AND on March 25, 2011, Culinary Team Canada held its second Chefs in the City event at the Shaw Conference Centre. Members of Culinary Team Canada, local chefs and local producers/growers came together to raise funds for our High School Culinary Challenge scholarship fund. The guests were treated to a mouth-watering five-course meal with paired wines prepared by some of the best chefs in Canada and Edmonton with food provided by our own producers /growers. The food was cooked and served in the room with a running commentary about what the guests were eating and where it came from. Culinary Team Canada raised over \$15,000 for the scholarship fund. Many thanks to the Team and their loyal supporters.





What's Happening in your World?

We want to know - *really!* Part of the appeal of a community newsletter (and aren't we a 'community of chefs' after all?) is to find out what is happening in the lives of our members. So, tell us. Send us your news and stories. Email admin@edmontonchefs.ca

Welcome New Members

Tracy Boutilier - Junior

Elizabeth Dowdell - Junior

Scott Gentile - Junior

Amanda Kerswell - Junior

Andrea Kozoriz - Junior

Justin Krawchuk - Junior

Navneet Kumar - National

Kelly Lehman - Junior

Eddie Lo - National

Jamie Nutbrown - National

Janaradham Rao Peyyal - National

Prakashraj Rajamanickam - National

Kelton Rogers - Junior

Garnett Schoettler - National

Jordan Serben - National

Tanya Tkachyk - Junior

Amanda Zwiers - Junior

GFS Edmonton - Associate - Ken McLean (www.gfscanada.com)

Happy Days Dairies - Associate - Donat Koller (www.goatcheese.ca)

This and That

❖ **2011 Directory** - The 2011 Directory was emailed to you the first week of May. It contains much useful information about the Branch and the members. We encourage you to download the pdf to your desktop so you can find it and use it to connect to us and to other members during the year. It's a pdf so you can use the find tool to easily locate someone. AND if there is something not quite right about your personal info, send us an email to admin@edmontonchefs.ca.

❖ The spring issue of *Mise en Place* is out. If you haven't had a chance to

look at it, the links are:

[Mise en Place Spring 2011](#)

[Mise en Place Printemps 2011](#)

❖ Our third group of NAIT candidates are busily working their way through the **CCC certification program** with a target finishing date of June. Good luck to all of them! Contact John Bond by email at membeshipdirector@edmontonchefs.ca if you would like to know more about the CCC certification process. The Canadian Culinary Institute's



new 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 let the office know when you reserve your spot so that we may accommodate you.

❖ And, as always, please reserve your spot by phoning 780-475-2433 or emailing admin@edmontonchefs.ca.



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Edmonton, Alberta
T5J 1N9

Phone: (780) 475-CHEF (2433)
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, suggestions, ideas or comments. Feel free to contact any of your Board members.

Simon Smotkowicz	president@edmontonchefs.ca
Jason Wild	1stvicepresident@edmontonchefs.ca
Claude Buzon	2ndvicepresident@edmontonchefs.ca
Stephen Kaiser	secretary@edmontonchefs.ca
Michael Brown	treasurer@edmontonchefs.ca
John Bond	membershipdirector@edmontonchefs.ca
Siegfried Bressmer	assocrep@edmontonchefs.ca
Bonnie Malouin	admin@edmontonchefs.ca
Allana Sykes	juniorsrep1@edmontonchefs.ca
Debra Poulin	juniorsrep@edmontonchefs.ca

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.