



Winnipeg

P.O. BOX 1072
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www.winnipegchefs.org



May 2010

Join us on Wednesday, May 12th at 7pm
Richardson Centre for Functional Foods and Nutraceuticals
University of Manitoba

President's Message

Dear Colleagues:

As this will be the final newsletter before the anticipated summer break I would like to thank you the members that supported our various programs and imitative. Thank you to the executive and the chairs of the committees your hard work and dedication is much appreciated. Although I'm sure at times, it didn't feel that way!

I had the pleasure of presenting Steven Von Riesen a knife set for being the top Apprentice in Manitoba. Steven apprenticed at Earls and is now working at Calvary Temple. A reminder to all instructors to get your scholarship applications in.

A Big thank you to MJ Feeke and her committee for organizing the Culinary Salon. A job well done. The awards brunch will be held on May 16 Holiday Inn South. Please let MJ know if you will be attending.

Congratulations to Takashi Murakami and John Reimers for being inducted into the honour society. Deserving recognition for both gentlemen. This will happen at the National Conference at Windsor. I will be attending as well as Tim Appleton and four Junior Members. Rain Regaldo of St Charles will compete in the Junior Challenge.

As this will also be the last meeting it would be great to see everyone before summer. Myrna has put a lot of work into making this an informative, educational and timely meeting. Let's show our support.

See you at the U of M
Ron

Upcoming Events

May 10th
CFCC Jr. Branch event
Half Pints Brewery Tour

May 12th
5pm – Executive meeting
7pm - General Meeting
Richardson Centre for
Functional Foods and
Nutraceuticals
University of Manitoba

May 31-June 4
CCFCC National
Conference
Windsor, Ontario
www.cfcc2010.com

The Canadian Culinary Federation is dedicated, through training and partnering to the promotion and distinctly Canadian food culture both Nationally and Internationally. It is committed to the development of innovative and engaging learning opportunities that inspire its members to be passionate, respectful and tolerant professionals who make a difference in the community.

The National website – www.cfcc.ca now available in French, offers updates on National initiatives, resources for professional development, employment opportunities and links to other branches. Visit us online and discover the many benefits of membership in the CCFCC.

The CCFCC Winnipeg Branch newsletter is seeking submissions, contributions and notices to assist in making it interesting to the members it's developed for. If you have information that you would like to send out to members please forwarded to the Branch email at wpgbranch@yahoo.ca

**CCFCC Winnipeg
Culinary Arts Salon 2010**

C.C.F.C.C. Winnipeg Branch

Invites you to the
32nd Annual Culinary Salon Awards Brunch

May 16th, 2010

10:30 a.m.

Holiday Inn, Winnipeg-South

1330 Pembina Highway

Tickets - \$20.00; Children under -12 \$10.00

Please R.S.V.P

mfeeke@rrc.mb.ca

204 632 2454

CCFCC Junior Chefs of Winnipeg

www.canadianjuniorchefs.ca

I would like to extend an invitation to all CCFCC members to our upcoming tour of Half Pints Brewery on May 10th at 7pm. It is located at 550 Roseberry Street

We will be led by Brew master David Rudge through the life cycle of Half Pints beer and learn how artisan beer is carefully crafted. The night will conclude with a barbeque off the loading dock and hopefully a sip or two of the liquid ambrosia that Half Pints is famous for.

Please bring at least one junior cook with you if you plan on attending. Please also promote this event to your junior staff! And, as always, *please* RSVP so we know how much food to bring! kcattani@mts.net

I hope to see you Monday!

Cheers!

E ^er = ZmZot



October 20, 2010

The Winnipeg Branch is seeking a Chairperson to organize an event to celebrate WACS International Chef's Day. This is an opportunity to promote the work of chefs worldwide while providing a contribution to the less fortunate in our community. Contact Ron RONDOB@MTS.NET for more details.

CACAO BARRY
Since 1842

CALLEBAUT

and

RED RIVER COLLEGE
OF APPLIED ARTS, SCIENCE AND TECHNOLOGY

invite you
to an *all chocolate*
demonstration

on May 12th, 2010 from 1:00 p.m. to 5:00 p.m.

Callebaut Seminar
in partnership with
Red River College

Featuring plated desserts and
Chocolate bonbons

**Derrick
Tu-Tan Pho**
Director of the Canadian
Chocolate Academy

Where?

Red River College
CM7 - 2055 Notre Dame Avenue
Winnipeg, Manitoba, R3H 0J9

May Meeting Presentation

Welcome to the Richardson Centre for Functional Foods and Nutraceuticals

The Richardson Centre for Functional Foods and Nutraceuticals is in the midst of exciting and ongoing research. Located in Smartpark Research and Technology Park, University of Manitoba, the Centre is dedicated to the discussion, discovery, and development of functional foods and nutraceuticals, with a focus on the crops of the Canadian Prairies.

Mission Statement

To lead functional foods and nutraceuticals research for the improvement of health and nutrition and to support the development of an economically viable functional food and nutraceutical industry in Manitoba and western Canada. You are invited to tour the centre and learn about the health benefits of foods grown right here in Manitoba. You will sample innovative new foods and food ingredients that have been identified as "Foods for Health". Create a healthier menu and become part of the process of improving the health of Manitobans by incorporating a few new foods into your diet. Learn how to prevent a number of health concerns like diabetes, cardiovascular disease and obesity all based on the foods that you choose to eat.

Check out their website for more information: www.rcffn.ca

Enter University grounds off Pembina Hwy on to Chancellor Matheson Rd
Take the RIGHT yield (South) onto Research Rd
Turn LEFT at the stop sign on to Innovation Drive

CANADIAN CULINARY FEDERATION

Mise en Place

Quarterly Newsletter

Summer, 2009

Dear members and friends:

Goin' places — I think that's a good way to describe our spring issue! As in...

- A restaurant chef whose new tools include the Internet, blogging and twittering
- A junior chef in Chile for the WACS Congress
- A seasoned chef in Ukraine on a CESO assignment
- A band of chefs in search of wild woodland mushrooms
- Where menu trends are heading, based on a recent cross-Canada survey

And, of course, we've got the winning entries from our *LOL in the Kitchen Contest*...

Click the link below and check it all out:

Mise en Place Spring 2010: [Link Here!](#)

Mise en Place Printemps 2010 [Link Here!](#)

We're always looking to hear about your experiences, activities and knowledge, so send in your photos and write-ups to *Mise en Place*. All ideas and contributions welcomed and appreciated!

We always like to know what you think about *Mise en Place*, so feel free to send me an email anytime.

Sincerely,

Simon

The Branch would like to thank Glendale Golf and Country Club and chef John Feliciano for hosting the April meeting.

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