



CHIEFS

Connections

April 2004

Newsletter of the Hamilton District Society of Chefs & Cooks

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Dinner Meeting

April 26, 2004

C a f e N i c e

170 Lakeshore Rd. E., Mississauga

\$15

Please RSVP a week in advance.

905 271 1152

President's Message

Spring is sprung the grass is riz , we wonder where the members iz. Twenty stalwart members participated in our bi-annual election. Chef Helena Robertson is our new President, and along with Vice President Tim Humble, I know we'll have strong leadership in the years ahead. Now that I am Past President, I wish her all the best, and promise her all my support.

Our next meeting will be held at my new restaurant, Bistro Nice. 170 Lakeshore Rd., at Highway 10 & Lakeshore. April 26, at 6:30. We look forward to seeing you all there, and promise you a wonderful meal and a fun evening. This 4 course meal will cost \$15 students remain the same at \$10. There will be a cash bar, and lots of fun to be had by all.

See you then.
Randal Myers, President, HDSCC

Directions to Bistro Nice From Hamilton:

1. Enter on **HWY-403** East - go **8.2** km
2. Continue on the highway - go **31.4** km
3. Go towards **HURONTARIO ST./HWY-10** - go **0.2** km
4. Head right on **HURONTARIO ST** - go **1.9** km
5. Turn left on **LAKESHORE RD E** - go **0.3** km
6. Arrive at **170 LAKESHORE RD E, MISSISSAUGA**

Secretary's Report

Hello all, and I hope all was well for all of you through the Easter weekend.

As you know we had our meeting at the Marty Karl Centre this past month, and it was well attended. Good ideas were brought up and things were decided, not to mention an election was held.

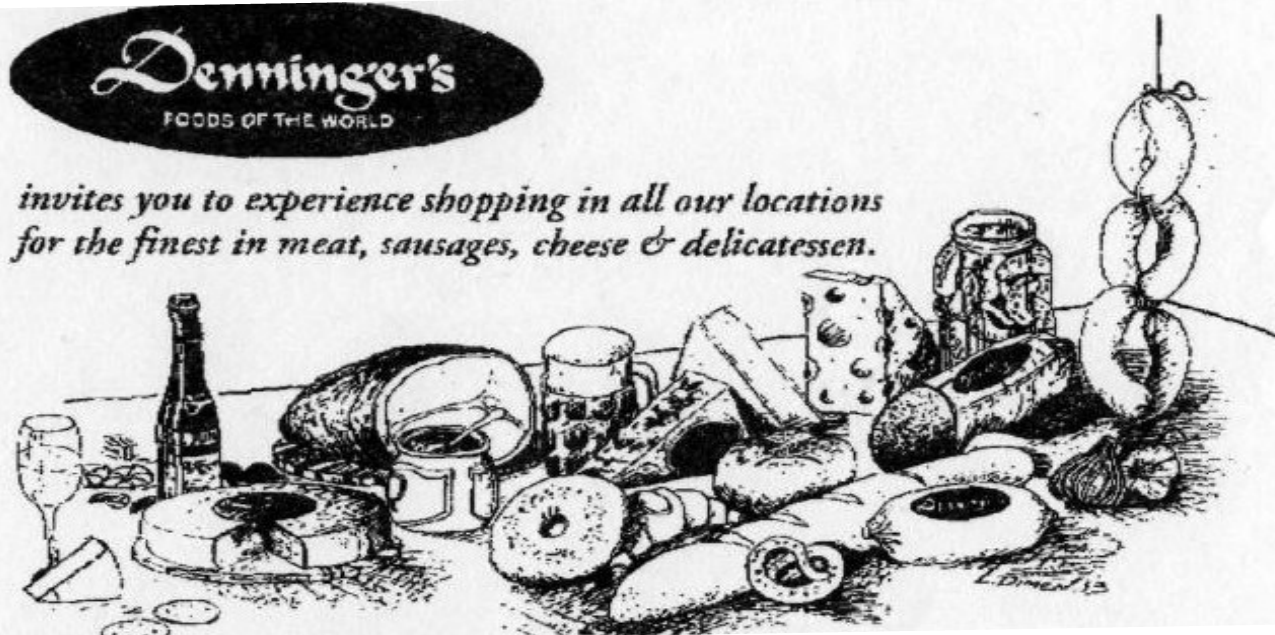
I know we are all busy, this industry starts up and it seems full go with the kick-off being this past Easter weekend.

Having said that, it is easy to forget to pay the membership dues, which Helena has mentioned is overdue now. Please bring in monies or a cheque with you to this next meeting to Randal and William's new restaurant in Mississauga, on Lakeshore. I know myself, I am one of those whom needs to pay, and I'll be there with a cheque. Please, let's help finish this off this month, then it is out of the mind and way for the rest of the season.

Just want to mention; good luck to Randal and William in the venture, hope all goes well for you. I know the hassles it can be getting things up and going. Though for myself, a slightly smaller venue. Which leads me into saying that the next meeting, June is tentatively at The Rock Chapel Café, at the golf course up on Highway #5. It is on the way out to Flamborough Downs.

In closing, I just want to congratulate Helena as our new President, as of June, determined by the election held at the last meeting. I have a lot of respect for Helena and have no doubt that we will be seeing great things from her in the coming season. Also, thank you to Helena for the coffee and cake that was provided for us, though it was mentioned that it was her students who baked it, it was Helena who brought it out and set it up, and took it down for us. Thank you again Helena.

Thank you,
Tim Humble, Secretary



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Minutes of the HDSCC Dinner Meeting

March 29, 2004, Time: 6:00 p.m.

Location: Marty Karl Centre

Present:

Steve T., Alex P., Chris W., Martin S., Rudy D., Wayne D., Randal M, Tim H., Helena R., Chris C., Paul G., Karl S.

The meeting was called to order, and the agenda was outlined. Randal began with thanking Karl for hosting the last meeting. For the next meeting Randal and Will have offered their new restaurant Bistro Nice.

☛ Treasurer' s Report: Helena began by stating that the books were pretty good, and not in the red for this fiscal year. The move to cut the wine at dinners helped stabilize, as there has been no incurred cost in this respect. Memberships have been received, and continue to flow.

Randal asks if there are any questions of the treasurer, and follows up by saying she has been doing a stellar job

☛ Secretary' s Report: Tim shares his experience on his trip to Muskoka at the conference. He came back feeling positive, and assures Hamilton is well known across the organization. Tim volunteered his new facility for June' s BBQ meeting and plans are underway.

☛ CCI Chair Report: Will explains that he hasn' t had much contact with others in the CFCC. He advised, that usually people can expect a meeting at the last minute, before a conference. It has been a good year for CCC courses. 15 have taken the course in Victoria BC, and 5 in Windsor. Hamilton has run it the most, 3 times in 2 years. Will also described the course a bit, and said it is not unattainable, and the menus are much like apprentice' s.

☛ President' s Report: Randal gave us some National news letting us know James Spry is no longer central VP. Paul Gamble out of London, whom Randal personally nominated is now the Rep.

Floor was open to questions. Rudy was inquiring about the aim of the HDSCC for young people. Randal, Helena, and Doug shared their views. The general answer was, that it is to promote the profile of chefs locally, and to make it a stronger industry. Helena felt it that was good to familiarize with colleagues. At first she was told it was a boy' s hang out, but quickly learned of the camaraderie. Doug said it was good for networking, and for students to gain employability skills. He also suggested some more roles on the board would be useful, or departmentalizing the club. Steve believes experienced chefs should be role models, and that the help was there. He also felt it was important to show upcoming chefs work ethics, guidance, and to uphold the CCC distinction, as it keeps that standard up and something to shoot for. There was discussion about a mission statement, and Helena read the current statement from application form. Discussion ensued on the goal of the club, and the reason for being. Everyone agreed it was important to maintain scholarships, and perhaps elaborate on them. Doug let everybody know that he would be at Gamini' s competition in Barrie the next day, and reported the school would be having a new facility.

∞ Chris and Doug let everyone know that they had plenty of students to have on hand for placements for events, and that they come with experience and followed up regarding offering students placements at restaurants.

∞ Karl offered a suggestion such as using his restaurant and advertising, and sponsors, and have a 5 course meal, and sell tickets for \$50. Helena shared that kind of goal would be good. He also wondered if the price and menu is right, that they may get their cost back, and perhaps pay kitchen staff. Helena added that there should be no hidden costs. Even such as parking fees.

∞ Paul was new to the meeting and was impressed with kudos to who decided this Format. He was feeling he wasn' t getting anything out of the meetings had lowered his attendance. The new meeting was a real eye opener for him.

The elections were called, and Randal moved to nominate Helena and Tim, and it was seconded by Will. Randal will remain on as Chairman.

There was also a motion to raise dinner fees to \$15, \$10 for juniors agreed on by all in attendance.

The next meeting is at Bistro Nice. 170 Lakeshore Rd Mississauga, 905 271 1152. Please RSVP, no later than a week before.



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