



CHIEFS

Connections

February 2004

Newsletter of the Hamilton
District Society of Chefs & Cooks

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HDSCC Dinner

Mon Bijou Dining Room
503 Bront St., Burlington
limited seating
\$ 10 at the door

P r e s i d e n t s M e s s a g e

Canada in the winter and sometimes the winter wins. Unfortunately, our first business meeting of the new year had to be postponed due to old man winter. A few brave souls attended one week later at the Marty Karl Center, and another interesting and informative discussion ensued.

As advertised, the floor was opened for nominations for our upcoming elections. Helena Robertson for President, Tim Humble for Vice President, and Doug Cooper as Jr. Club liaison officer, all came forward and offered their time and energies. They are all outstanding individuals and I support them wholeheartedly.

This month our social meeting is to be held at Mon Bijou in Burlington. This is the first of our "Let's Support Our Members Campaign", which will see the club steer away from having our meetings in non supportive hotels etc., and towards smaller venues owned or operated by our membership.

Come on out and support the club. The venue holds 52, and it's first come, first served. So, come and meet the candidates and let's talk about the future of the HDSCC.

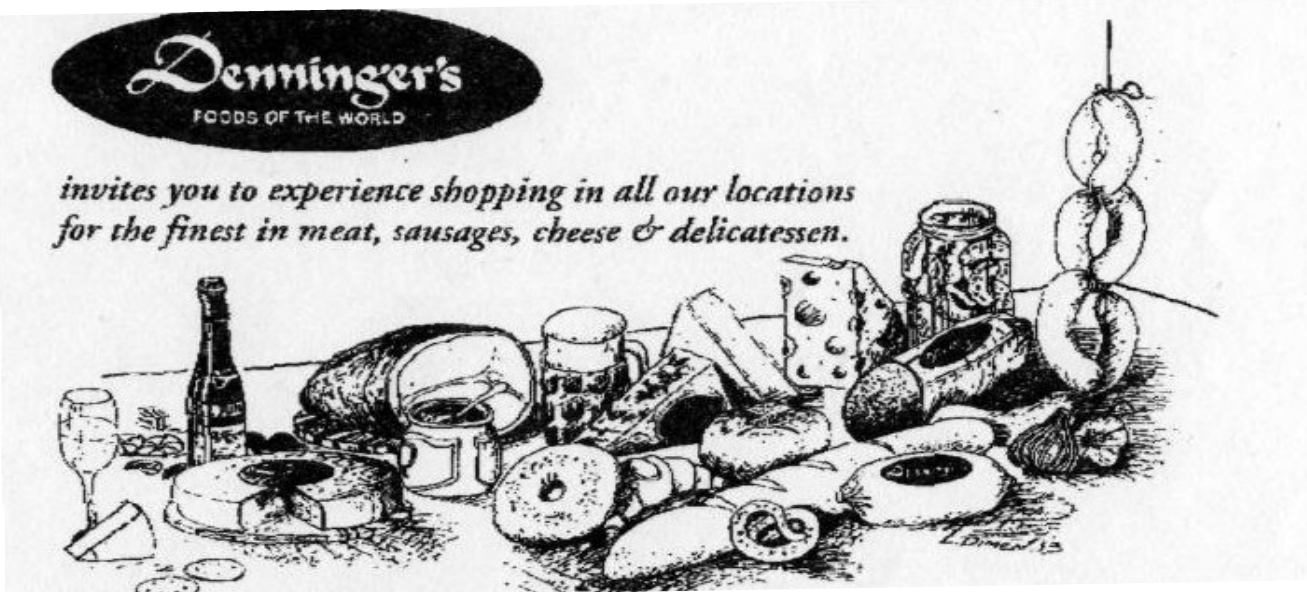
Randal Myers CCC, proud President, HDSCC
p.s. Don't forget your dues.

Orange Chocolate Cherry Bread

Submitted by Tim Humble (Yields 2 loaves)

- 8 oz. / 227g active white starter
- 24 oz. / 680 g organic all purpose flour
- 16 liquid oz / 473 ml water, at 70 degrees F.
- 3 oz / 85g good quality unsweetened cocoa powder
- 4 oz / 113 g dark brown sugar
- .25 oz/ 7 g fresh compressed yeast
- .5 oz/ 14 g sea salt
- 3 oz / 85 g unsalted butter, cubed, at room temp.
- 15 oz / 425 g bittersweet chocolate chips
- 10 oz / 283 g dried sour cherries, softened in warm water and drained
- finely chopped zest one orange

1. In a bowl of an electric mixer, place the starter, flour, water, cocoa, brown sugar and yeast. Mix on low speed with the dough hook for three minutes or until combined. Sprinkle the salt over the dough and let rest for 15 minutes.
2. Mix the dough on low speed for four minutes, then on high speed for two more minutes. After the mixer is turned to high speed, gradually add the butter. If the butter isn't completely incorporated at the end of the two minutes, finish mixing it on medium speed. Add chocolate, cherries and orange zest and mix on low speed just till incorporated. Place the dough in a lightly oiled bowl and cover it with plastic wrap. Refrigerate for eight hours.
3. Turn the dough out onto a lightly floured surface and divide into half. Shape each half into a tight round loaf with a smooth surface. Turn the loaves seam-side up and place them in canvas lined baskets. Cover loosely with plastic wrap and refrigerate for 12 hours.
4. Let the loaves sit at room temp. until they warm to 65 degrees F internally. Preheat oven to 475 degrees F. Turn the loaves out onto cornmeal-dusted sheet pans and score them with a star pattern. Spray oven generously with water and place loaves inside. Reduce the heat to 400 degrees F. Spray the oven again after five minutes, and once more five minutes after that. Bake for a total of 35 – 40 minutes, watching carefully to make sure that the chocolate doesn't burn. The breads are done when they sound hollow when tapped on the bottom. Remove to cooling racks.



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Minutes of the HDSCC General Business Meeting

February 2, 2004, Time: 6:45 p.m.

Location: Marty Karl Center

Randal opens by mentioning the topics for the evening's meeting.

- ∞ Royal Connaught re: Christmas Party expenses
- ∞ Elections
- ∞ Jr. Club
- ∞ Conventions
- ∞ Competitions
- ∞ International Night

☛ The Christmas Party was a great success with \$500 going to Foodshare along with lots of peanut butter and Cheese Whiz. However, although things were discussed beforehand about the arrangements of the party, the night of the event, things were not as agreed. There was an invoice done up with a lot of extra questionable/petty costs. After review, the board has decided to pay \$276.00. The cheque will be sent this week with a letter stating that this is all monies to come, and upon receipt of these will be the end of this forever.

☛ One thing from this discussion, is that we need to focus on locations that cost us less. The idea of going back to what we had been doing in the beginning, of holding meetings at member's places of work where possible. Possibly at a school?

☛ Elections: Helena Robertson has put her chef hat in the ring for position of President. Tim Humble has put his chef hat in the ring for Vice President. Doug Cooper has come forward to be the Liaison Officer between JR & Sr. clubs. The floor will open at the next meeting for nominations for officers of the board. It was discussed of either Shane or Christine to be somehow involved from the junior club.

☛ Student of the year needs to be determined for the Student of the Year award which is a prize of \$250.00.

☛ There was discussion of possibly changing the days and/or times of business meetings to accommodate more attendance. Will bring up in next meeting. When looking for places for monthly meetings, it was said to be wise to keep as much as possible in Hamilton.

☛ Dues are now due, and Helena will be setting up notification and invoices for this. It was discussed when dues should be really due to coordinate between local and national memberships. This is a bigger topic that will be ongoing.

☛ Celiac month, hasn't been planned yet, and will be thought of as future meetings are planned.

☛ International Night: We had thought and planned to host this night this year, but it was denied to us. Instead it will be helping at Humber College, hosted by the Escoffier Society. and cooked by Team Ontario.

☛ Competitions: Knorr Swiss competition is upcoming to Toronto. Chef Vitesse Competition is still undetermined at this time. Though it was only discussed possibly at Niagara College.

☛ This year's Food and Beverage Show upcoming as well. Look forward to seeing everyone around the floors.

Meeting was adjourned at 7:45 p.m.

Thank you to Helena for hosting the meeting and for coffee and sweets.

Thank you,
Tim Humble, HDSCC Secretary



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Message from the VP:

Hello to all of the members of the HDSCC. It has been a very cold winter and that always makes for a bigger effort to come to the meetings and the events that we have.

I would like to remind the membership that I will be stepping down from the executive this year and the HDSCC will need other members to come forward and help with the club. I encourage anyone who has some time and energy to seriously think about running for any office on the Board.

It has been my pleasure to be a member of the HDSCC and to help with the many functions that we have held over these past years. I look forward to attending the meetings in future.

Please come out and join us at Mon Bijou in Burlington on Feb 23. Seating is limited so please arrive early and join in a social dinner.

Will Wallace CCC

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