



# CHIEFS

## Connections

JANUARY 2004

Newsletter of the Hamilton  
District Society of Chefs & Cooks

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### Upcoming Event

#### Business Meeting

January 26, 2004 6:30 p.m.

Marty Karl Centre  
50 Murray Street

### Presidents Message

It is now 2004, and to all chefs and cooks; a most happy and prosperous new year. We last met at our successful Christmas Fundraiser. Thanks in large part to Helena Robertson and her Committee, we once again had an outstanding evening and were able to raise a substantial donation to Hamilton Foodshare. We presented our gift to Foodshare President Joanne Santucci live on CHTV on Christmas Eve day. On behalf of all our members I would like to thank all of our sponsors and those who donated their time or their peanut butter. Now on to the new year.

The first order of business is that all your dues are due. The second order of business is the election. As I declared at the last business meeting I will not be running this year. Our next business meeting will be held at the Marty Karl Center on January 26 at 6.30 p.m. Refreshments will be provided, but not dinner. This business meeting represents the beginning of the election period and all candidates should declare themselves at that time.

Other items on the agenda are the Junior club dues and the springtime regional conference. The last business meeting was very interesting and I look forward to our discussions.

SEE YOU THERE

Randal Myers CCC; Proud President HDSCC

## Secretary's Report:

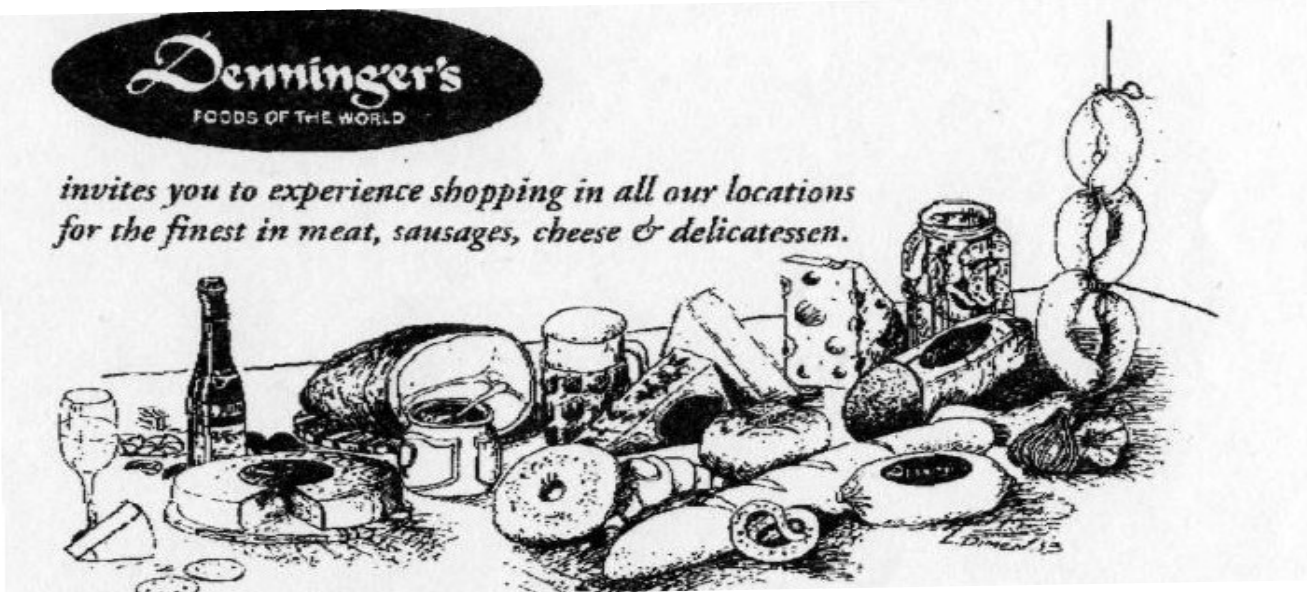
Hello guys;

Happy New Year, and all the best for the season and hope it is all you want it to be. This year, at least for me, is setting out to be a new year for my career as well. It is almost funny, the sayings, like "a new year, a new beginning", it seems like a time to start over, to redo, to start again. Whatever the reason we use this saying, and whatever we choose to change, plan or otherwise, it seems to be a refreshing time to do it.

It is also a new year for the HDSCC and I look forward to being part of this. There is a lot of positive energy with our group and we look forward to seeing what it brings. The three events on the block already for this year are International Night, as well as the Central Regional Annual General Meeting, to be held March 5th - 7th at the Kempenfelt Centre in Muskoka. For all those interested, I have the info. Also, the National Conference taking place in P.E.I. from June 8th - 13th, 2004.

I'd also like to thank all who made the Annual Christmas party a success again this past year. It was fun to be there and a part of the evening. I know the Christmas season is busy for all of us in this business, so taking on outside duties sometimes takes a lot of extra effort. But that night we did a lot of good for others, so thank you for all those who participated. And thank you to Helena for coordinating much of that evening, as we all know. Thank you to all those who took on and prepared their stations, as well as those who helped set up, serve and take down. A good job to all.

Thank you, Bon Appetit  
Tim Humble.



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# Recipes



## Espresso Chocolate Cheesecake with Dark Rum

*Submitted by Chef Tim Humble*

### *Espresso Chocolate Cream:*

1 ½ cups heavy cream  
 3 Tbsp. cocoa powder  
 3 Tbsp. instant coffee  
 1\8 tsp. salt  
 2 lbs. Cream cheese, softened

½ cup dark rum  
 1 ¼ cups sugar  
 1 lb. Chocolate melted- cooled  
 4 eggs

### *Crust:*

2 cups chocolate cookies  
 1 cup Hazelnuts  
 1 stick butter, melted

- Preheat the oven to 350 degrees F. For the crust, grind the chocolate cookies and hazelnuts with the sugar into a coarse crumb. Add the butter and combine.
- Press into the bottom of a 9 inch spring-form pan. Bake crust for 10 minutes until set and place on rack to cool. Once the crust is cool, wrap the outside of the pan in a double layer of aluminum foil to seal it.
- To make the water bath for baking the cake, place the spring-form pan in a roasting pan and fill the roasting pan with water until it reaches half way up the sides of the ringworm pan.
- For the Espresso Chocolate Cream, heat 1\2 cup cream and cocoa, espresso and salt. Whisk until smooth, let cool and add remaining cream and rum.
- Beat the cream cheese in an electric mixer until smooth and fluffy. Add sugar and beat well. Mix in the Chocolate and, once incorporated, add espresso mixture. Mix thoroughly, making sure there are no lumps. Add eggs one at a time. Pour mixture into crust resting in the water bath.
- Bake for 1 hour and 15 minutes and then turn off the oven and leave cake in for another hour.
- Cool, and chill, at least overnight.

## Denninger's Smoked Duck Sausage with Chicken and Rice

*Submitted by Chef Randal Myers CCC*

1 tbsp. canola oil  
 2 chicken thighs  
 1/4 cup chopped onion  
 1/4 cup chopped red pepper  
 1 smoked duck sausage cut diagonally  
 1/2 cup converted rice  
 1 tsp. salt  
 1 cup chicken stock  
 1 tsp. chopped fresh savory  
 2 TBS chopped fresh parsley

1. Heat oil in sauté pan, when hot, brown chicken then remove and reserve.
2. Add onion, pepper and sausage and cook till onion is transparent then add rice salt and herbs, toss several times and then add stock bring to a boil reduce to a simmer and cover. Cook 20 minutes till rice has absorbed all liquid. Garnish with a splash of olive oil and serve.



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Adopt A Ship Program with Chef Trevor Hamilton CCC

Aboard the HMCS HALIFAX (FFH330)

After many years of trying to get on board a Canadian warship, the big Day has arrived. I finally got to do a training evolution on a Canadian warship. What a great time I had, and a great learning experience I had during my 5 days aboard the HMCS HALIFAX (FFH330). I want to thank the Captain and his great crew for a most memorable time.

The Cooks aboard the ship are very hard working and produced some really great meal products all freshly prepared. Like the US Navy, the cooks do not just cook, but have other collateral duties which makes their job even that much harder. I became a part of the ship's company.


I took part in the man overboard drill and I got to relax with the Crew after a long day in the galley. We, as Canadians should be very proud of our men and woman of our Navy. The long underways away from their loved ones. The constant drills for perfection.

I was really impressed by the high quality of food served aboard the HMCS HALIFAX. Talking with the cooks about how this type of food is served Navy wide, I was so very pleased and proud to have experience life aboard a Canadian warship. I can assure you it will not be last time.

Ready Aye Ready  
Trevor Hamilton c.c.c

On behalf of the Prince Edward Island Branch, I would like to wish you a happy new year, and invite you to partake at the 2004 CCFCC National Conference. We will be your host location for this event. You can get all the details on our website [www.peichefs.ca](http://www.peichefs.ca). Use the 2004 Conference link or you can visit the ccfc website.

Regards,  
Joerg Soltermann , Conference CoChair




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