

CHEFS

Connections



Newsletter of the Hamilton
District Society Of Chefs & Cooks

May 2005

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Next Meeting

Monday May 30, 6:00 p.m.

Unilever Foods

2421 Bristol Circle, Oakville

Admission \$10

Guest Chef Paul Gamble CCFCC - Central VP

President's Message

Hello to all.

Sorry for any confusion on April's meeting. We had to make a change due to a timing conflict. Sysco had a show and could not host the event so we went to Tim's new location. We tried to notify everyone, for I had major problems with my electrical input. For the last year I have had power surges and it finally gave way and blew out all my electrical. No phone, no furnace, no computer. Everything had to be replaced. But I am up and running finally. I apologize for any inconvenience this may have caused anyone.

I would like to thank Pam for she has been instrumental in getting our files back on track. The May meeting is set for the 30th at Knorr, hosted by our central V.P Paul Gamble.

The Mini conference was in April as well, and we had the opportunity to view the Knorr competition for Ontario. 2 winners will go on and compete for the national level from Ontario.

As well, the grand opening for the Hamilton Art Gallery is on the 26th of May and if anyone would like to volunteer to help out, it is a great venue for the city of Hamilton and will help promote what we, as the HDSCC do in our city.

Again I apologize for any trouble my personal experience with as power serge has coursed, but it was out of my hands.

Helena Robertson

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The Hamilton Spectator welcomes you to learn and taste the art of cooking. The Spec proudly presents Go Cooking, a series of classes held in their new state-of-the-art kitchen at 44 Frid St. Participants watch the chefs prepare menus and are encouraged to ask questions. With each serving, participants will have the opportunity to taste a delectable wine perfectly paired to that dish. All sessions are sold out until June. Please be sure to contact The Spec if you are interested in taking part in the fall session

Tuesday, May 24, 2005 7:00 p.m. **Unlocking the Mysteries of Sushi with Helena Robertson**, Owner/Chef, Sol e Mar Catering of Fine Foods. Eastern flavors reign supreme! Enjoy rice paper parcels with spicy dipping sauce, assorted sushi with smoked fish and veggies, and chocolate sushi.

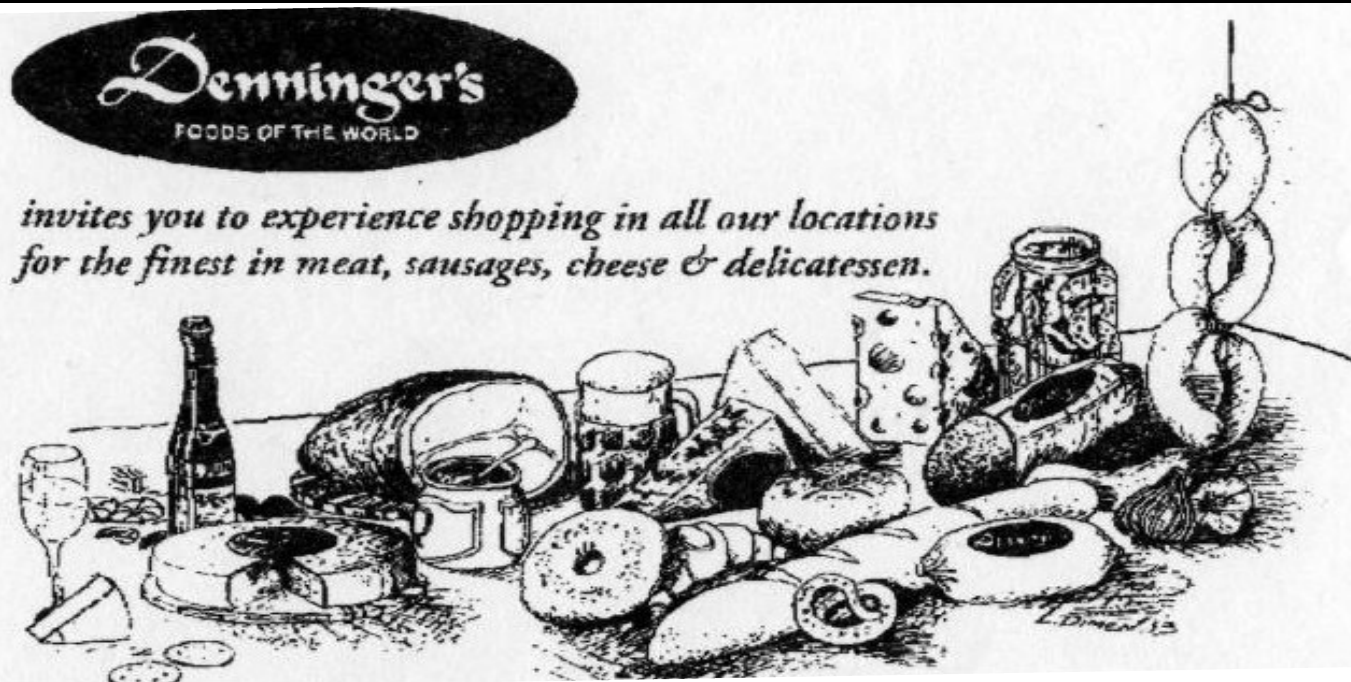
Tuesday, May 31, 2005 7:00 p.m. **O Canada with Jay Trefethen, Chef of Sonzi**, Burlington
Jay takes great pride in using some of the freshest seasonal ingredients to prepare his dishes. Tequila and lime cured wild B.C. salmon on orange-fennel salad with pink grapefruit vinaigrette. Smoked pepper marinated Ontario pork tenderloin with wild mushroom and chorizo sausage risotto. Banana bread pudding with walnuts, milk chocolate and Quebec maple syrup tops off this culinary adventure.

Tuesday, June 7, 2005 7:00 p.m. **Summer Blast! William Wallace, Owner/Chef of Bistro Nice**, Mississauga. Hop on this rollercoaster ride of flavour where contrasts are paramount. Roasted peaches and cream corn couscous salad with caramelized garlic, grilled lamb loin chops kissed with lemon, thyme, and mint finish.

Tuesday, June 14, 2005 7:00 p.m. **Close to Heaven with Mark Farrugia, Owner/Chef of La Piazza Allegra**, Mark returns with a spectacular menu. Stuffed portobello mushrooms with a roasted red pepper coulis to start. Followed by a signature crab, spinach and ricotta cheese stuffed cappelletti that dances in a shrimp cream sauce. Crème caramel with a blueberry sauce polishes the palate to perfection.

Tuesday, June 21, 2005 7:00 p.m. **Mediterranean Journey with Chef Lawrence Alexander of Las Aguas**. Learn firsthand how to prepare a favourite from the south of France - nicoise salad. Paired with grilled flat iron steak and a drunken risotto, you'll enjoy a glimpse of a whole new world. Complete the trip with a medley of chocolate, crème anglaise, and fresh berries.

Tuesday, June 28, 2005 7:00 p.m. **A Summer Night's Dream with Bradley Lomanto, Owner/Chef of Room Forty-One**. Delight in hot smoked Quebec cheese on chilled tomato puree, followed by pan-seared halibut and a light summer risotto with capers and exotic mushrooms. A chocolate duo completes the evening and ensures a happy ending to a dream that you'll wish would never end.

**HAMILTON**

284 King St E.

1289 Upper James * new location

Malls-HAMILTON

Centre Mall

Jackson Square

OUT of TOWN

Stoney Creek, Burlington

Bronte, Oakville

Vice President Report

Hello and I hope all is well with you all. As Helena has mentioned, sorry for the mixed for the last month's meeting and hope there wasn't too much from it all.

This month's meeting is at UBF in Oakville on Bristol Circle with host Paul Gamble. We had a good but small meeting at Scenic Woods Golf and Country Club, and I thank those who came out. There was some confusion for some thought I still was at Rock Chapel Golf Centre in Flamborough. Somehow I thought everyone knew I was now on the other side of town at Scenic Woods Golf and Country Club in Glanbrook, up on Golf Club Road.

Having said that, I am hosting the **2nd Annual HDSCC Golf Tourny** up at Scenic Woods. I'll be sending out a form with in this next week. It will be a 9 hole game as well, with starting time at 4:30 pm. The cost will be mentioned later, with cart fees to be at own expense.

I look forward to seeing you all with Paul Gamble at UBF the end of this month.

Thank you and Bon Appetit,

Tim Humble,

Vice President, HDSCC.

National AGM 2005 - Agenda

THE CANADIAN CULINARY FEDERATION 42nd NATIONAL CONFERENCE Edmonton, Alberta June 9 – 11 2005 Agenda - June 9th 2005 - Business Session

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| 1. Opening of the 42nd CCFCC Annual National Convention | |
| 2. Code of Ethics read in English and French | |
| 3. Introductions: National Board of Directors | |
| 4. Welcome to Junior Delegates | |
| 5. Introduction of Host President | |
| 6. Review & Adoption of Agenda for | |
| 7. Recently departed Members & Friends: Moment of Silence | |
| 8. Introduction of Parliamentarian | |
| * Review of Procedural Guidelines | |
| Adoption of Convention Rules of Order | |
| 9. Introduction of Sergeant at Arms | |
| 10. Branch Votes/ Proxy Votes | |
| 11. Acceptance of Minutes of 2004 Annual General Meeting | |
| Annual Reports Overview | |
| 12. Main Motions for Annual National Convention | |
| (Submissions from the floor must be handed to John Carlo | |
| Felicella in writing by 2:00 p.m) | |
| Presentation of Awards | |
| 13. Life Memberships. | |
| 14. 50 year Memberships | |
| 15. Honorary Memberships | |
| 16. Life Time Achievement Award Presentation | |
| 17. Sandy Sanderson Award Presentation | |
| 18. Branch Communication Award Presentation | |
| 19. Branch Awards | |
| 20. Recognition Awards and Certificates of Appreciation. | |
| National Board Reports | |
| 21. National Treasurer | |
| Motion to accept Financial Statements | |
| Motion to appoint Accountant - Ernst & Young | |
| Discussion and Motion to accept 2005 Budget | |
| 22. National Secretary / Administrator Report | |
| * New Corporate and Allied Members | |
| Membership Cards | |
| Roster | |
| | 23. Chairman of the Board Report |
| | 24. Western Vice-President Report |
| | 25. Central Vice-President Report |
| | 26. Eastern Vice-President Report |
| | 27. Atlantic Vice-President Report |
| | 28. National Chef of the Year Submissions |
| | * Atlantic Region |
| | Eastern Region |
| | Central Region |
| | Western Region |
| | 29. CCI Chair - Scholarship Recipients |
| | 30. National President's Report |
| | National Committee Reports |
| | 31. CCFCC Culinary Team Canada |
| | 32. CCFCC Knorr National Youth Team |
| | 33. CCFCC Jr Culinary Challenge/ The Next Great Chef |
| | 34. Bocuse d'Or |
| | 35. World Pastry Cup |
| | 36. Junior Membership / Conference |
| | 37. Future Convention Sites |
| | * 2006 Outouais |
| | 2007 Toronto |
| | 2008 Quebec |
| | 2009 |
| | 2010 Vancouver |
| | 38. National Chef of the Year - Voting |
| | 39. Bylaws Committee Report |
| | Voting of Resolutions |
| | 40. Unfinished Business |
| | 41. New Business |
| | 42. President's Day Agenda items to be submitted |
| | 43. Motion to adjourn CCFCC's 42nd National Conference |

Calendar of Events

- ☛ **May 26 & 28 Grand Opening Hamilton Art Gallery**
- ☛ **May 30 HDSCC general meeting**
- ☛ **June 19 Vine Dining**
- ☛ **June 27 HDSCC Annual Golf Tournament**
- ☛ **September 26 HDSCC Fall Meeting**
- ☛ **October Oktoberfest Event**
- ☛ **November HDSCC Christmas Gala**

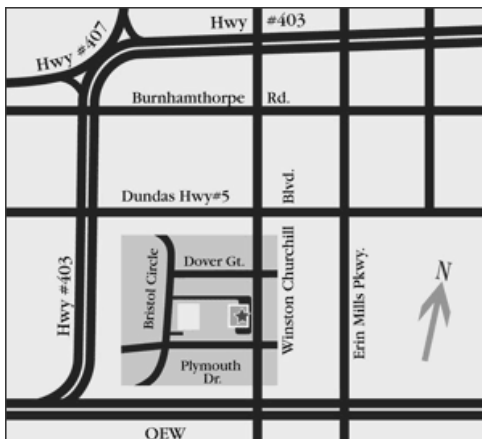
TRIPLE CROWN CHAMPIONS EDMONTON, ALBERTA

The Canadian Culinary Federation Team – Scotland 2005 won three of the four competition categories, were awarded Best Overall in the competition and came home three-time champions from the ScotHot Grand Prix held in Glasgow on April 25-28, 2005.

On February 10, Chef Simon Smotkowicz, Alberta Culinary Arts Foundation Director and Culinary Team Alberta Business Manager, was approached by (CCFCC) President Bruno Marti to field a team. Time was short and would demand a huge commitment from the chefs, and their employers. Smotkowicz started by looking close to home, where he and Culinary Team Alberta had received a lot of support over the years.

Members of the Canadian Culinary Federation Team – Scotland 2005 Team Manager Clayton Folkers, Pastry Chef, Shaw Conference Centre, Edmonton
 Assistant Manager Vinod Varshney, Northern Alberta Institute of Technology – Culinary Arts Program, Edmonton
 Captain Dave Ryan, Vancouver Community College – Culinary Arts Program, Vancouver
 Pastry Chef James Holehouse, The Rimrock Resort Hotel, Banff
 Chef Member Bob Matthews, La Chaumière Restaurant, Calgary
 Chef Member Brad Horen, The Westin Calgary, Calgary
 Chef Member Matt Batey, La Belle Auberge, Vancouver
 Alternate Member Shaun Desaulniers, The Fairmont Palliser, Calgary
 Support Member Ivan Ng, Crown Plaza Chateau Lacombe, Edmonton

Next Meeting Location



Unilever Foods
 2421 Bristol Circle
 Oakville

Education

May the 26th, from Field to Glass is the topic and it will be at Brock University Oenology Program and held at the Brock University, St. Catharine' s campus.

Education Fund: We are trying to build a fund that we will give to a student based on a student or apprentice who participates in community events through the HDSCC and this will help them with costs of furthering their career.

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