

CHEFS

Connections



Newsletter of the Hamilton
District Society of Chefs & Cooks
September 2004

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Wine & Cheese Night

Monday September 27, 2004
Rock Chapel Café
Admission \$10
Doors open at 6:00 p.m.

President's Message

In this, my first message as the newly elected President of the HDSCC, I believe it is important that all members understand and support our goals for the future. First of all, I pay tribute to our outgoing Board for their efforts, inspiration, and leadership over the last 2 years. As well as our previous Presidents who all played an important role to where we are today.

The HDSCC represents today a community of culinarians, comprised of chefs, cooks, juniors, and food service professionals. Members share many common goals, and come together to share experiences, friendships, and they are leaders to our young people who choose the food industry as their career.

I am only speaking from my own experiences, and having been a member since the start of the club. I have made many friends, shared great times, learned a lot from your shared knowledge and experiences. For this I thank you all. Our good intentions for the club alone will, however, not be good enough without concrete initiatives and supporting members.

The new board have confirmed their collective commitment to foster and promote less bureaucracy and focus more on food and cooking. We favour more food lectures, cooking demonstrations, friendly competitions and educational workshops.

Through this initiative, we hope to re-energize the passion of food and renew our commitment to educate future generations of young culinarians. The great opportunity within the HDSCC, lies in the diversity of being represented by virtually a great group of chefs, cooks, and food service professionals. I am confident in our collective ability to deliver on what we set out as our goals.

In conclusion, I want to thank you all for giving us the opportunity to serve the HDSCC. I for one, am very excited to lead such a diverse, energetic and talented group of individuals, who represent the wisdom of maturity, and the experience of youth. May we prosper from learning everyday and may our food always instill more passion in us all.

Sincerely yours.

Helena Robertson
President HDSCC

HDSCC Postal address

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Vice President's Message

Nature Hello, and happy September. Hello my friends, I hope you all had a great Summer with happy memories that will last forever. It seems that summer has passed us by rather quickly and without any record breaking warm temperatures to recall. Having said that, I can say that I had a great Summer, though spent most of the time at the Golf course. I was able to keep my head above water and looking good into the fall.

I have had a great learning experience and have signed on for another three years at the Rock Chapel. I have had my brother visit from Victoria with his wife and their son, Jacob. They were here for his 3rd birthday, of which we celebrated by going to Ontario Place & the C.N.E. including a helicopter ride over Toronto. That was followed the next day by Niagara Falls, my little brother always wanted to go, so we went 2 times. In short it was a life altering week, being that I never spent much time with any of my brothers over the years.

On the flip side of things, the culinary world suffered a great loss this summer with the loss of Julia Child in early August. Now, I must admit that I'm not a huge fan of her shows or books, but one cannot ignore her influence on/with the industry, and all that she has accomplished along the way. Hope we all took a bit of time of silence in respect.

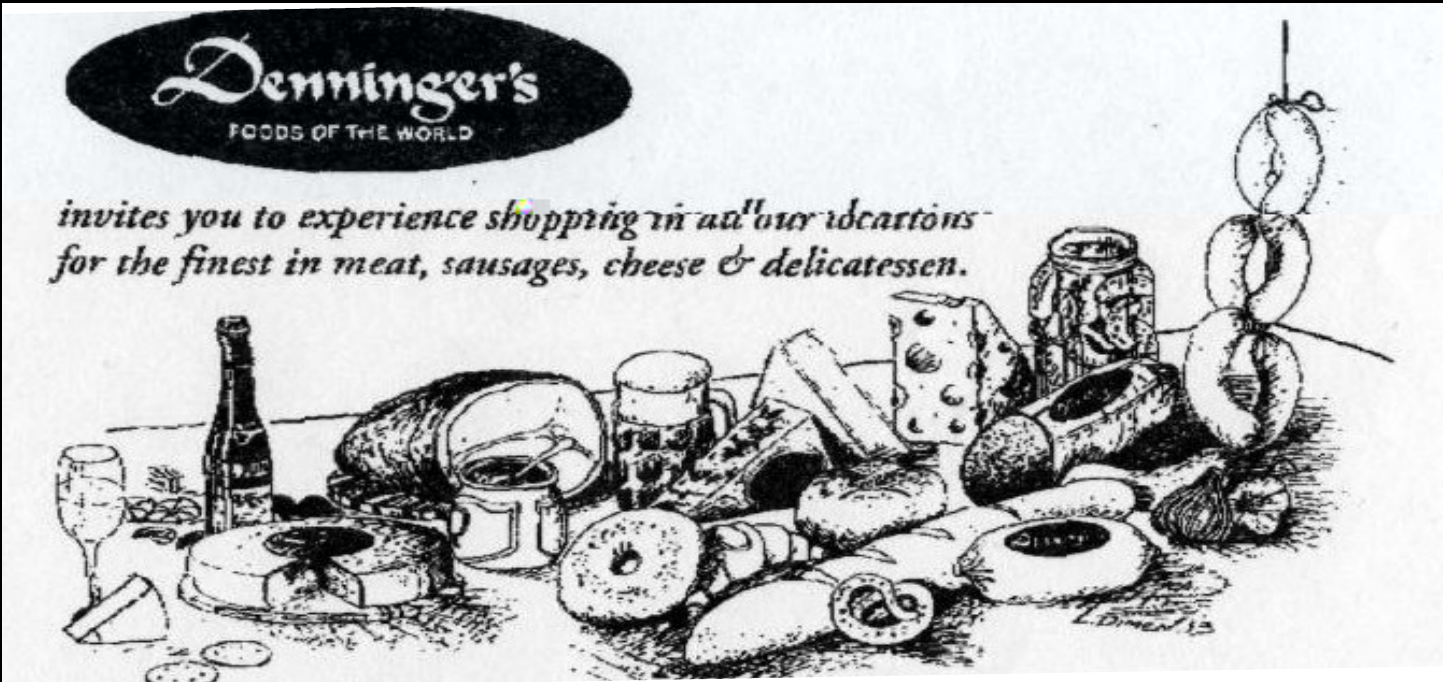
Now that summer is over, we look forward to seeing you all again. There are a lot of things going on. For one, the Gala dinner in Barry at Georgian College, September 13. My wife and I will be attending this and look forward to a great night. Helena will be also attending earlier in the day, taking in the events of the day. There is also the wine tasting at Rock Chapel featuring wines from Konzelman Winery; then there is the Oktoberfest.

I am looking forward to working with Helena this season to help do good things with you all and the HDSCC. I find Helena to be an awesome person and has great ideas on all levels.

I hope all of you had a great season and look forward to seeing you at the end of the month, just keep in mind that there is a seating capacity at the Rock Chapel of 30 or so. I also want to take this time to thank you very much for all of your participation at the June meeting/golf night. I personally had a great time with all of you and really didn't want the night to end. I think all of you are super people and I am grateful to the HDSCC for letting me meet all of you.

We work in a wonderful, yet frustrating industry which allows us to see how small the world really is, by all the people we meet and even the ones that come back around years later. I have met so many people in my cafe that prove this every week. And through it all, it is food that is in the center of it all. OOH the power of food!

Thank you & Bon Appetit,
Tim Humble,
Vice President/Secretary



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Youth Team Canada Brings Home World Championship Gold!

Youth Team Canada traveled to Dublin Ireland and won GOLD at the World Junior Culinary Challenge.

This competition is part of the 31st World Association of Cooks Society Congress held every 2 years.

Team members Kreg Graham, Rebecca Hutchings, Mark Sheehy, Gerald Sharpe and Team Coach Hans Anderegg competed for Canada against 15 other nations from around the world.

They worked for five hours to prepare a three course meal for 21 people. They prepared their menu from a list of products provided by the competition and practiced hard for months leading up to the competition.

Not only did the team achieve a gold medal for their menu, but they placed third overall in the World against the other nations Junior teams. This competition is a warm up for the Olympics in Erfurt Germany this fall.

If their success this past week is any indication, then we have great things to look forward to !

CONGRATULATIONS TEAM CANADA !!

Culinary Youth Team Canada Captain Kreg Graham Wins Knorr National Junior Competition !


Recently, at the National Chef Convention in PEI, Culinary Youth Team Captain Kreg Graham came out on top at the Knorr National Junior Cooking Competition. Kreg set his cooking skills against the best apprentices from across the country and showed why he is Captain of our National Team. With fantastic support for the competition from Knorr Food Products the best young chefs from nine different Provinces created menu's from a set list of ingredients supplied to all competitors.

Competitors also contended with Chef Michael Smith filming his popular "Chef at Large" television show which put cameras and microphones in the faces of the competitors! Among the judges for the competition were head judge Judson Simpson, Manager of Culinary Team Canada, Chef Michael Smith, and Team Canada member Christophe Luzuex.

Kreg will receive a cheque for 5,000 dollars for his exciting win from Knorr along with a paid trip to the Olympics in the fall. With Kreg already attending as the Youth Team Captain, I am sure there is someone close to Kreg that is extra excited about the win!!

Congratulations to Kreg and all the competitors !!

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The Culinary Team Canada Olympic Gala
Thursday, September 16, 2004

Marriott Bloor Yorkville - 90 Bloor Street East, Toronto

Don't be disappointed. Tickets are in limited supply.

ORDER TODAY: \$200.00 per person

Don't Miss the Culinary Event of the Year

Here's your chance to help the Team **WIN Gold!**
Hot Jazz, Cool Drinks and Food prepared by Canada's Top Chefs!

Culinary Team Canada has been creating and refining their Gold Medal menu for 4 years in preparation for the World Culinary Olympics in Erfurt Germany, October 17-20, 2004.

The Culinary Team Canada OLYMPIC GALA is the final opportunity you'll have to show your support of their quest for an Olympic Gold Medal.

The event will feature a food grazing prepared by Canada's top chefs including members of Culinary Team Canada!

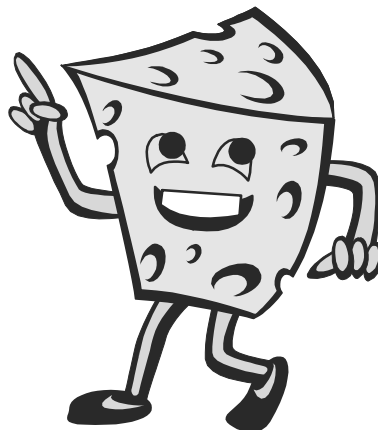

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