

Culinary Guild News



The Culinary Guild of Windsor/CCFCC Windsor

President's Message

I would like to extend a thank you to Chef Luc Boissy, Denis St. Amand and the rest of the team from CCFCC Montreal for hosting our National Convention. Job well done!

It was great to see our colleagues from across Canada and get some good work done. Congratulations to the National Board and good luck on your mandate.

We look forward here in Windsor to host the Convention in 2010. We held very successful conventions in 1971 and 1992. I fully expect to continue the tradition of that success. Windsor is uniquely situated geographically in Canada. Bordered by water and our southern position gives our region a long growing season perfect for fruits and vegetables, award winning wines, seafood and livestock alike. Additionally, our facilities here in Windsor-Essex County are superb for hosting our convention.

June 2nd is our AGM at Colonial Coffee. All positions are open and nominations are in process. Please attend this meeting to show your support for the various candidates and get in on the mandate that our board will execute.

June 7-8 is Art in the Park. We have been involved in this event for the past 4 years. It supports Rotary International. Please come out and volunteer some time on Saturday or Sunday.

Gastronomically yours,



Special Points of Interest

- **Events Calendar**
- **Membership Information**
- **Board of Directors and Committee Members/Dress Code**

Inside This Issue

May Meeting Highlights	4
Junior News	
Convention Pics	5
What do I get for my CCFCC dues?	



Canadian Culinary Federation

Congratulations to from left: Melissa Hryb, Manitoba (bronze), Brooke Winters, British Columbia (Gold) and Ashley Stenabaugh, Ontario (Silver) on their accomplishments in The Knorr-CCFCC Junior Challenge

Schedule of Events

- May 6-7. Williams Food Equipment Open House
- May 19 - Victoria Day
- June 2nd - AGM, Colonial Coffee Co. Ltd.
- June 7-8 Art in the Park

May 2008

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

The Culinary Guild Newsletter Sponsorship Rates

	Member Pricing	Member Pricing	Non-Member Pricing	Non-Member Pricing
Black & White	1X	10X	1X	10X
Back Cover	N/A	\$850.00	N/A	\$1 250.00
Inside Back Cover	N/A	\$850.00	N/A	\$1 250.00
Page 3	N/A	\$850.00	N/A	\$1 250.00
Full Page	\$120.00	\$750.00	\$185.00	\$1 150.00
2/3 Page	\$100.00	\$650.00	\$165.00	\$950.00
1/2 Page	\$80.00	\$550.00	\$145.00	\$750.00
1/3 Page	\$60.00	\$450.00	\$125.00	\$650.00
1/4 Page	\$40.00	\$350.00	\$105.00	\$550.00
1/8 Page	\$20.00	\$150.00	\$85.00	\$450.00

Yearly and monthly sponsorships are available on the website. This newsletter is published 10 times per year with July and August hiatus. The deadline for all submissions is the second Friday of the month preceding the month of publication

The Culinary Guild of Windsor/C.C.F.C.C. Dues as of January 1, 2008

Category	National Dues	Local Dues
Federation	\$105.00	\$100.00
Canadian Armed Service	\$52.50	\$100.00
Junior	\$21.00	-
Local	-	\$100.00
Associate	-	\$175.00
Restaurant Associate	-	\$100.00

All members will be billed in November for December 31st collection deadline. Federation and Associate members joining after June 30th will pay 1/2 year rates. GST is included in National Dues. Please refer to website or Board for more details.

You can join by downloading the appropriate application form from our website: <http://www.culinaryguildofwindsor.ca>
The Culinary Guild of Windsor's chapter name is CCFCC Windsor. When remitting payment via regular post please send to:

The Culinary Guild of Windsor, P.O. Box 1111, Stn. "A", Windsor, ON, N9A 6K7.

Cheques should be made payable to **The Culinary Guild of Windsor.**

Meetings are held the 1st Monday of the month, except July & August. When a holiday falls on the 1st Monday, the meeting is held on the 2nd Monday. Refer to the calendar of events or the website for location information.



The Culinary Guild of Windsor
Canadian Culinary Federation Culinaire Canadienne

Board of Directors and Committee Directory



Published and edited by the Culinary Guild of Windsor, founded in 1964. The CGOW is a member of the Canadian Culinary Federation Culinaire Canadienne.

This non-profit publication is dedicated to the future education, training and advancement of culinarians for restaurants, institutions and the hotel industry.

The following are all Board Members, Committee Chairpersons and Special Event Chairpersons of the Culinary Guild of Windsor.

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DRESS CODE

Please note per the by laws passed at our AGM in June 2006, the appropriate dress code for federation members is: a) Culinary Guild Chefs Jacket or b) Blue Blazer. Business casual is appropriate for Associates, Juniors and Guests.

May Meeting Highlights

Thank you to Chef Danny Law for hosting our meeting at Red Sail Restaurant.

This was a meeting for CCFCC Federation Members only.

Information of interest was revealed to the members in a "closed door" meeting to facilitate free thought and discussion on items pertaining to the business of the Culinary Guild of Windsor.

A motion to amend the logo by-law was made by Catherine Davies and seconded by Dave

Nugent, CCC to remove the roses from the logo. A copy of this motion will be available for viewing on the website.

Also, Helmut Markert asked for an extension to properly word a main motion regarding the junior board and our representation on that board, along with powers for removal and terms of service for the junior members after receiving their C of Q. A motion to hold a vote to allow for the extension was made and seconded and the vote passed. A proper main

motion will be brought forward at the AGM.

If members are unable to attend the AGM, you may fill in a Proxy and give it to a member to use on your behalf. A copy is available on our website.



Congratulations to Gisser Gudmundsson and his team as Iceland has won the WACS Presidium for the next 4 years.

Mr. Gudmundsson has been a good friend to Canada and the CCFCC. I have gotten to know him personally over the past couple of years and he will do an excellent job.

Future WACS conference sites: 2010, Santiago, Chile, 2012, South Korea.

Junior News by Ricki-Lee Scratch

First and foremost, I would like to thank all those possible in getting Hilary Horne and I to the 2008 CCFCC conference in Montreal. I went to Montreal with great expectations, and the experiences and memories we shared with the culinary federation at a junior level will never be forgotten.

Throughout the week we went on a wine tour just outside of Montreal. We got to do some wine tastings, and a tour of the operation. There were also seminars being held, and we attended the chocolate, and sugar seminars. We learned how chocolate cups are made with dark and white chocolate, and then we watched a demonstration in which a undersea centerpiece was made with sugar. It was very interesting to watch these amazing chefs do this. They made it look so easy!

The Knorr Junior Challenge was happening, and we went to see and taste the juniors plates. These plates were very impressive. These juniors were very talented. In the end three woman competitors became the gold, silver and bronze medalists. We got to meet all the competitors. The gold medalist was actually our roommate from Victoria, British Columbia. We got to spend most of the week with her cheering her on. Her enthusiasm, and dedication really inspired me. She was extremely focused, and had great stories.

This conference allowed us to meet juniors across Canada, and in the future we intend on keeping in touch. There is hope in the future for our junior branches because we are willing to work together sharing ideas to improve each branch. Our hopes for the future include more educational seminars, challenges, and volunteering for our community. There is so much opportunity out there for us.

This conference was all about meeting other culinary interests across Canada, and the globe. We enjoyed cocktails, food, and great times with everyone. It was an amazing experience, and we both would like to again thank all those who made it possible for our attendance.

Ricki-Lee



JUNIORS AT WILLIAMS FOOD EQUIPMENT OPEN HOUSE

Convention Pics



CCFCC.... What do I get for my dues.

It is a question brought up by all levels of membership. You know what the benefit is of local dues, but has anyone answered lately what is the benefit of National Membership? It was a major discussion at this year's President's Day meeting in Montreal. The general consensus is that we all feel like we want to belong to an organization that supports our initiatives and goals. One that gets involved and one that we can be involved in. I and my colleagues asked and spoke on it. Running a national organization which takes its mandate from the by-laws written and passed by us and those before us costs money. The face of our organization, Judson Simpson, CCC needs to be around. We hold conventions which require the presence of the National Board, we want to participate in international events such as IKA, Coupe du Monde and Bocuse d'Or, this requires WACS membership, which is paid through our dues. With that comes representation from this organization's board to attend such events. Initiatives such as the World Junior Culinary Exchange requires funds to get things rolling. Additionally, the business of running this organization costs money. We are a small organization, but well known around the world for our professionalism and culinary expertise. Our dues help fund this and we should be proud to support this organization's efforts to continue their mandate and support initiatives that make us better as a community of professionals and proud Canadians. You want more? Get involved! This is a volunteer organization, no one get paid to do this work, but we take the time to do it, because we care about the profession.

NEXT MEMBERSHIP MEETING will be **Monday, June 2nd.**
Colonial Coffee Co. Ltd., 1111 Matchette Road (behind Devonshire Mall) 6.30pm
This is our Annual General Meeting. Please understand that it is important that you attend.



*The Culinary Guild of Windsor/
CCFCC Windsor*

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"Sharing through culinary excellence"

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