

Culinary Guild News



CCFCC Windsor/The Culinary Guild of Windsor

President's Message

Greetings!

Well the summer flew by extremely fast. It was nice to have a lot of time off to spend with the family. I hope everyone got to enjoy some of it.

It was nice to see such a great turnout at our September meeting. We had a great social with the Michigan Chefs de Cuisine. Our speakers were Consul General of Canada in Detroit, Mr. Robert Noble and Mr. Albert Testa, Vice President of Corporate Strategy and New Business Development of The Great Lakes Fish Corporation.

Many thanks to Chef John Kukucka, CCC and his team at Essex Golf & CC for hosting our event.

Our President's Ball is fast approaching; Sunday, October 4th. There are still some tickets available. Please support the association and lets show the respect due to our Chef of the Year and Jack Ohler Associate of the Year.

Gastronomically yours,



Special Points of Interest

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

Inside This Issue

| | |
|---|---|
| Great Lakes Fish Corp International Chef's Day | 4 |
| September Meeting Highlights President's Ball | 5 |



Chef Randy Smith, CEC, President Michigan Chefs de Cuisine (left), Mr. Robert Noble, Consul General of Canada in Detroit, MI, Chef Ahron Goldman, President, CCFCC Windsor



Schedule of Events

- October 4 - President's Ball Essex Golf & CC
- October 20 - International Chefs Day , Western Fair, London, ON
- October 28 - Morton Wholesale Foodshow
- October 31 - Hallowe'en
- November 2 - Monthly Meeting TBA

October 2009

| 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.

President/2010 Convention Chair

Ahron Goldman
 519.562.6635
 president@culinaryguildofwindsor.ca

Hospitality Open Co-Chair

Daniel Beaulieu
 519.733.6561 x24
 executivechef@kingsvillegolf.com

Compulsory Occupational Designation Co-Chair

Robert Catherine
 chefrobert@rompthruconcepts.com

Chairman of the Board

Helmut Markert
 519.739.0438
 centralvp@ccfcc.ca

Hospitality Open Co-Chair

Amy Ohler
 519.966.9733
 colonco@mnsi.net

Culinary Salon Chair

Michael Jimmerfield, CCC
 mjimmerfield@stclaircollege.ca

Vice President/President's Ball Chair

Ron Hart
 vp@culinaryguildofwindsor.ca

Hospitality Open Co-Chair

Lisa Ohler
 519.966.9733
 colonco@mnsi.net

2nd Vice President/Junior Liason

David Nugent, CCC
 519.735.1197
 secondvp@culinaryguildofwindsor.ca

Board Advisory Committee Co-Chair

Phil Quenneville
 519.737.6961
 phil.quenneville@mortonwholesale.com

Treasurer

Catherine Davies
 519.966.0142
 treasurer@culinaryguildofwindsor.ca

Board Advisory Committee Co-Chair

Rob Williams
 519.969.1919
 rob@williamsfoodequipment.com

Secretary

Angela Leone
 secretary@culinaryguildofwindsor.ca



Assessment, Planning, Developing &
 Implementing Web Technology &
 Web Marketing.

Michael Lapico—Web Consultant
 519-980-2270
 www.prativo.com

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.

Great Lakes Fish Corporation

Since 1911, Great Lakes Fish Corporation offers a rich tradition of superior quality and customer service. Comprised of some of the most respected brand names in the fish business, Great Lakes Fish is an amalgamation of Omstead Fisheries, Kingsville Fishermen's Company, and SouthPoint Foods in partnership with L.R. Jackson Fisheries.

For nearly 100 years from a small fishing village on the north shore of Lake Erie in Wheatley, Ontario, Great Lakes Fish Corporation has been fishing the Great Lakes for some of the most delicate and prized species of all-natural, wild-caught freshwater fish available. Recognized today as one of the premier fish suppliers to the foodservice industry for exceptional quality of fresh

and frozen fish, Great Lakes Fish Corporation is a fully integrated, state of the art company with 223,000 square feet of processing facilities with annual production of over 20 million pounds of fish, cold storage capacity of 10 million pounds, a wholly owned fleet of gill netting vessels and fully refrigerated transport trailers.

Recognized today as one of the premier fish suppliers to the foodservice industry for exceptional quality of fresh and frozen fish, Great Lakes Fish Corporation is a fully integrated, state of the art company with 223,000 square feet of processing facilities with annual production of over 20 million pounds of fish, cold storage capacity of 10 million pounds, a wholly owned fleet of gill netting vessels and fully refrigerated transport trailers.

The combined Corporation is one of the largest and most

respected freshwater fisheries in the world, from harvesting, sourcing, handling and processing, freezing and packing. Great Lakes Fish Corporation is a global supplier of freshwater fish selling to some of the largest fish houses, foodservice, and wholesale fish procurers in the world.



GREAT LAKES FISH CORPORATION



We will be celebrating International Chefs Day on Saturday, October 24. All proceeds will benefit Jumpstart Student Nutrition Programs. Please contact Chef Ahron Goldman for details and how you can get involved.

September Meeting Highlights

Eighty-eight people in attendance... WOW!

It was a great turnout for our first meeting after the summer break.

Hosting the Michigan Chef's de Cuisine, it was nice to reunite old friends and make new ones.

Many thanks to the Board of Directors, Executive Chef, John Kukucka, CCC and his staff for putting the evening all together for us.

Chef Ahron Goldman and MCCA President Chef Randy Smith, CEC happy to see each other after meeting in May this year and discussing a social together are developing a great relationship.

Consul General of Canada in Detroit, Mr. Robert Noble spoke about trade between Canada and the US and how very important our region was. Mr. Noble's territory covers Michigan, Ohio, Indiana and Illinois. Of the

\$126 Billion of goods that trades between our countries each year, 23% is with those four states.

Mr. Testa of Great Lakes Fish spoke about his companies involvement in the Lake Erie Fishery. They own about 55% of the quotas for fish in Canada on Lake Erie.

Their operation is a wholly wild caught one, so the condition of the lake, the natural breeding of the fish and responsible fishing is their priority.

Discussions are underway for the next social event and making sure we keep up at least on an annual basis.

For those interested, their next meeting will be on October 12 at the Roostertail in Detroit. Please let Chef Ahron know if you are interested in attending, so the MCCA will be informed.

The cost of attendance is \$17USD.

Our President's Ball will be on Sunday October 4 at Essex Golf & CC. Please contact Chef Ron

Hart for tickets: cook1950@hotmail.com

Tickets are just \$100 and a great evening is planned to celebrate our Chef of the Year and Associate Member of the Year.

We have been offered a booth at the Morton Wholesale Foodshow in London, ON. Branches from Southern, ON have been invited to attend and give information out to restaurants, clubs and chefs about their respective organizations.

Planning is well underway for the 2010 Convention here in Windsor. A website should be up shortly www.cfcc2010.com will be the go-to site for regular updates on speakers, programs, hotel reservations, conference information, partnerships and registration.

The membership can expect regular updates from the Convention Committee.

Thank you to Great Lakes Fish Corp, SYSCO Foodservice and Pearl Produce for their support.



**GREAT LAKES FISH
CORPORATION**

D. PEARL & SONS PRODUCE

Good things
come from
SYSCO



Mr. Noble (left), Amy & Chef Randy Emert, CEC and Tom Quinn of the Consul General's office.

Chef Randy of the MCCA took 3rd place at the 2008 PEI Shellfish Showdown.

This year Chef Shawn Loving of the MCCA took 3rd place at the PEI Shellfish Showdown in the Chowder Competition.



CCFCC Windsor

P.O. Box 1111, Stn. "A"
Windsor, ON
N9A 6K7

E-mail: president@culinaryguildofwindsor.com
website: www.culinaryguildofwindsor.com

"Sharing through culinary excellence"

Culinary Guild News

