

Meeting Minutes
ANNUAL GENERAL MEETING
Monday, April 10, 2017
Royal Glenora Country Club

BOARD REPORTS

2016 was a busy year for the Edmonton Branch with several strategies being put into practice to refresh the dynamics of meetings and to enhance engagement and interaction. A primary focus has been to integrate with our multi-cultural community. This has been achieved through our workshops and special events.

Workshops include:

- Brats and Brews with the German Canadian Cultural Centre
- Vivo Italia with the Italian Centre Shop
- Sustainable Seafood and Sushi with Fin's Seafood
- Asian Fusion Reception and Mixer at Highlands Golf Course
- New Kitchen Technologies with Hendrix – Russell Food Equipment
- All Fired Up BBQ workshop with NAIT BBQ Team

Special Events include:

- International Chefs Day

A partnership with Metro Continuing Education where edmontonCHEFS.ca prepared a feast for over 600 students and their families, all newcomers to Canada. The menu included vegetarian dishes, Halal foods and curried perogies.

- Collaborative Chefs Dinner

Four of Edmonton's top Chefs, edmontonCHEFS.ca members and NAIT graduates contributed their expertise for a very successful fundraising Dinner and Auction. Auction items included three Chefs Tables, An Evening inspired by Julia Child, Louisiana Kitchen Party, and a Memphis BBQ.

- High School Culinary Challenge

The 10th annual High School Challenge takes place on February 04, 2017 with 17 Edmonton and area high schools participating. The event sees 3 member teams prepare a three course menu for 6 people. 51 students will compete in two shifts in the NAIT Culinary kitchens. All participating students qualify for fully sponsored progressive apprenticeships with edmontonCHEFS.ca and NAIT. The winners are announced at an Awards Dinner on March 6 at the Shaw Conference Centre. The dinner's attendance of over 450 includes parents, students, School Board officials, Municipal and provincial government dignitaries. We welcome Alberta Pork and SYSCO as sponsors.

- Annual Lobster fest

Our annual Lobster fest is a social fundraiser for the branch. Last year's event was very successful surpassing attendance records. The event attracts a diverse clientele who enjoy the ambiance and flavor of this excellent social mixer. The event is held in early May.

- In Memoria

This past year the branch lost the following influential Life Members and culinary trailblazers. Our sincerest gratitude for their contributions to the association and Edmonton's culinary community. Our condolences to the families of:

Mike Bajger
Agostino Sannino
Barry Jones

Stanley Townsend
edmontonCHEFS
President

It has been another busy year, which has come and almost gone. It all started with our association's Annual Membership Pizza and Beer night on September 19, where there were lots of Pizza, Beer, fun and door prizes.

In October, a big thank you to many new junior members who helped out with the Mis en place for the International Chef's Day Dinner at the Southside Metro Campus. We welcomed many new immigrants to Canada with a huge feast. We also enjoyed an evening at the German Cultural Centre for the Brews and Brats Workshop where we learned about sausage and spätzle making.

In November, many enjoyed the hospitality and food at the Italian Centre for the Vivo Italiano, where the staff enlightened us on the many different samples of Italian cheese, charcuterie, fruit, breads, and treats. A special thank you to those who helped with the Chefs Collaborative Dinner (Stephie, Tom, Chefs Lindsay Porter, Paul Shuffelt, Shane Chartrand, and Steve Buzak), where we sold out another fabulous fundraiser dinner and raised monies for the association. In December, we ended the year and we all enjoyed another festive dinner at the Shaw Conference Centre.

In January, we welcomed the year with yet another snow blizzard at Fin's Seafood, with another Sushi and Seafood Workshop. It's getting to a point where we can almost forecast the weather on that Monday night. Thank you to Chef Long for his sushi and Chef Andreas for the Smoke Salmon Samples. We also hosted our semi-annual Membership Pizza and Beer Night. Another evening welcoming new junior members.

In February, we started the month assisting the High School Challenge at NAIT, where Jasper Place High School, won their second consecutive title. A special thank you to all the Chef Mentors who volunteered their time and efforts and assisted me with mentoring the high schools. The juniors hosted a Valentines Fundraiser Dinner at NAIT where we offered a nice high value four- course dinner and raised about \$1500 towards sending Junior Members to this year's national conference at the end of May in Calgary. Thank you to Chef Brownlee for the Tuxedo Strawberries, Chef Ganesh and Long for your valued assistance.

Last month, NAIT hosted the Saputo Junior Chef Challenge, where Vada Giguere earned her bronze medal. We enjoyed ourselves at the Membership Mixer hosted at the beautiful Highland's Golf and Country Club, where Chef Chris McMaster offered us a look at Asian Fusion cuisine and met a large contingent from Rogers Place Kitchen. We look forward to a couple of more workshops: April 24, Food Gadgets at Russell Hendrix and on May 16, All Fired Up BBQ Workshop at NAIT Our Lobsterfest is at the River Room on June 4th. Our Awards Night is at NAIT on June 12. Thank you to all the juniors who have participated and volunteered in many of the events throughout the year. A special thank you to our Junior Rep., Stephanie, who has assisted with the coordination and support of the junior participants. I look forward to even a better year next year!

Ron Wong
edmontonCHEFS
1st Vice President

I would like to start off by thanking our board members for their support and hard work throughout the year, it's a real honor to be involved with this group and the dedicated people in this organization. Also to Lisa our new administrative professional, who patiently has kept us on track and has done a fantastic job through the year.

For me International Chefs Days was a highlight and a big eye opener on how an event can really grow and become a big success. This year we partnered with Metro Continuing Education, feeding over 600 new comers to Canada along with their families. The theme this year was Art on a Plate with face painting, folk dance, and a variety of cultural entertainment, provided by the Metro student and staff, who really embrace the vision of this event. Banana dolphin demonstrations from our very own president Stanley Townsend were also a big hit. This event was a great way to reach out to our community and could not have been done without the many volunteers, with an especially big thank you to the juniors who really came through, and to our suppliers who donated generously.

The high school culinary challenge was another big success, and I found it quite inspiring to see the determination of these young culinarians.

With Lobster fest just around the corner I would like to encourage everyone to come out and enjoy this Atlantic Treat on June 4th and speaking from experience, it's a fun evening, and great way to support the organization.

Pierre Plamondon
edmontonCHEFS
2nd Vice President

In July of 2016 we welcomed Lisa Evangelos following Bonnie Malouin retirement as our Administrator and I am sure all board members will agree has been seamless. Lisa's contribution has been great, her social media skills, new ideas and initiatives have greatly contributed to the board effectiveness.

The current 2016 membership is as follows:

National members	79 paid	25 unpaid
Junior members	52 paid	30 unpaid
Associate members	23 paid	9 unpaid
Life members	14	

As most of you know I left the the Shaw Conference Centre in February and sometime in May we will vacate our office at the Shaw we will be moving at Chefs Hat Inc. thanks to the generosity of Claude Buzon who has given us free office space.

I thank you for your continued support,

Simon Smotkowicz
edmontonCHEFS

The Juniors have been active this year participating in 2 Beer and pizza Nights, one in September and one in January, Participating in International Chef's Day, judging a gingerbread competition at St. Xavier School, participating in the Toque Demagnay Competition, and helping out with the High School Culinary Challenge. We will also have juniors participating in Northern lands, which will be held on May 6th.

The juniors have also been busy this year raising money to attend the National AGM, which is going to be from May 25-29 in Calgary, Alberta. On top of our usual 50/50 draws, the juniors

held a Valentine's Fundraising Dinner on February 13th at Ernest's Dining room at NAIT, which was very successful and raised \$1525.00. Last Saturday we held a Pub Night Silent Auction event at the Canadian Brewhouse in Ellerslie, that was also a successful fundraiser that made just over \$1400. In total this year we have raised approximately \$3660.00. I am positive that we will have a good contingent of juniors representing EdmontonCHEFS.ca at the AGM this year.

I look forward to the upcoming year when we will be focussing more on "fun" activities like restaurant crawls and tours as well as getting to next year's AGM.

Stephanie Stolk
edmontonCHEFS
Junior Representative

My name is Sieg Bressmer your membership Representative, tonight i like to report on our membership nights we had at NAIT in September and January. We had a Great turn out and added approx. 30 new Junior members. At present we have 84 National Members, 68 Junior members,31 Associate Members. Our next education session is at Russell/Hendrix Hotel/Restaurant supplies April 24 please reserve your space by calling 780-475-CHEF, also call ahead for dinner meetings so the host Chef can accommodate us accordingly. Also our National Chefs Convention will be held in Calgary on May 25-28 please reserve your spot by going onto our web site. Hope to see many of you there. I would also thank the board for a Great year as were coming to an end soon. Please support our Lobster Fest coming up june 4.

Thank you everyone for there Great support over the years, have a great week.

Sieg Bressmer
edmontonCHEFS
Membership Representative

The Certified Chef De Cuisine program as you all know, did not happen this year. With that in mind there will be a re-write this June for those who did not make it last time. As for the next program it will begin next September / 2017. For dates & other information either check out NAIT's website or go to edmontonchefs.ca. If you have any additional questions please contact me at cci@edmontonchefs .ca

John Bond
edmontonCHEFS
CCI Chair
