GENERAL MEETING: This meeting was held on Monday February 7th at Boffins Club. The meeting was Called to order at 7:25pm. By Dave Hubley.

CODE OF ETHICS: The Code of Ethics was read by Randy Evans.

REGRETS: Kevin Soloski, Dean Aikenhead, Guenter Surkemper, Lee Helman and David Powell, Michael Swain

ATTENDANCE: There were 10 Chef Members and 6 Associate members in attendance.

ERRORS AND OMISSION: There were no errors and Omissions.

ADOPTION OF THE MINUTES: Motion: John Nater Second: Peter Fogarty

ADOPTION OF THE AGENDA: Motion: Randy Evans Second: John Nater

GUEST SPEAKER: Tim Ouelette spoke to the Association About a Sommelier course that is being put on by the International Sommelier Guild. It is only possible for this Course to take place if there is enough interest in it. The first Part of the course is four, six-hour sessions and costs Approximately $518.00. The next two courses are Progressively longer and more money but the hopes are to Gather enough participants for the first session and continue On from there. Twenty participants are necessary for the first Level to be offered. Currently Saskatchewan is the only Province in Canada that has not offered any of these courses.
If anyone is interested in signing up for these courses they can contact Tim Ouelette @ 933-5913 or for more information http://www.internationalsommelier.com/index.html

BOARD OF DIRECTORS:
Chairman Of the Board: David Powell (306) 664-7791
President: Michael Swain (306) 254-2151
Vice President: Dave Hubley (306) 955-5858
Treasurer: Ed Rodgers (306) 382-5803
Secretary: Everett Nelson (306) 978-4709
Membership: Vacant
Education: Sophia Aglebe-Adisi (306) 382-0576
Associate Member: Randy Evans (306) 242-6928

COMMITTEE REPORTS:

PRESIDENT: We would like to extend a huge Thank-you To all of the Members that are involved in various Committees with in the Association. Again Thank-you to the following Members for their generous and outstanding efforts to aid in the education and development of our association:

   Educational Seminars  Meet The Chefs Night
Dean Aikenhead - Kitchen Control Systems  Dave Powell
Chris Diana – Working with Chocolate  Kevin Soloski
Peter Fogarty – Ice Carving  Wade St. Germaine
Michael Swain & Bob Knox – Food and Wine Matching  Randy Evans
David Powell – Cold Platter and Plate Presentation  Dustin Lee

Jr. Culinary Competition  Website Content
Dave Hubley
Vince Lapointe  Heather DaSilva
Blair Lebsack  Julie Nicholson
Derek Kitch  Marilyn Turner
Everett Nelson
Michael Swain

By Laws Committee
Michael Swain  Everett Nelson
Vince Lapointe
Dave Hubley
Dave Powell

We would also like to thank Hal Trask and the staff at SIAST Kelsey Campus for the use of the space for putting on the seminars and competitions in the future.

Because Kelsey has donated the space for us to use at their facility for the seminars, we have decided not to charge the students for the seminars. Although there will be no charge for the seminars for students and Chef Members, there will be a Fee of $10.00 payable upon registration to ensure attendance. This fee will be returned to you at the seminar that you chose when you arrive. If you would like to attend the seminars but are not a Student or a Chef Member a fee of $15.00 is required. If you would like to sign up for a
seminar you can do it at the monthly Chef Association Meetings or contact Sophia @ Home: 382-0576 or Work: 242-1440 to make arrangements to pay for your spot.

The only seminar that there will be a charge for is the wine and food matching seminar that Michael Swain and Bob Knox will be hosting. There will be a charge of $30.00 and will be offered to members first. If there are still spots left for the seminar it will then be open to the students. Michael is looking for some volunteers to help with set up and tear down for this seminar. If you are interested in attending please contact Michael @ Home: 254-2151. Please call to book for this seminar before March 15th.

**Vice President:** Dave Hubley is still working on setting up a Golf Tournament for the last weekend in June 2005. Before any planning takes place for an event like this Dave is looking for anyone interested to give him a call. Ben Stanford offered to give a quote to hold the tournament out at Elkridge.

**Secretary:** A list of members was passed around at the meeting to update any information that is incorrect. A current E-mail list was also passed around for updating.

The Website is taking shape nicely and we are hoping to have it usable as soon as we can we are still trying to compile as much information and pictures as we can to put on the website and will continue to add things as we get them. The domain name and hosting is set up and we should have access very soon. If anyone is interested in having a link on our site we just need a letter of approval from the business and a link will be set up for you. The more links that we have to our site the more traffic we will get and the website will only be that much more successful.

**Treasurer:** The local dues are steadily rolling in. Following is a current list of paid members for 2005. If your name is not on this list please submit your dues ASAP.

**Current Paid 2005 Members**

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**Education:** The educational seminars have been set up for the next few months. A copy of the Posters will be enclosed with these minutes and will be sent to all E-mail recipients. If you are interested in attending these seminars please contact Sophia.
The Chefs Association will be responsible for 4 awards from this point forward. They are: Hans Peterson for Woodland Professional Cooking, Arthur Wilson for Kelsey Professional Cooking and an award for each Level one and two apprentices. All students will receive the same things including a membership plaque, the Food Lovers Companion and a Gift Certificate. The gift certificates however will have different values. Hans Peterson and Arthur Wilson will both receive a $120.00 gift certificate, level One will receive a $150.00 gift certificate and level two will receive a $180.00 gift certificate.

When the scholarships are given out this year they will be given for 2003/2004 and 2004/2005. This will bring us up to date meaning that the awards that are given out will be for that year and not the previous one.

We would also like to extend a special thank you to Russel Foods for adding $50.00 towards each of the certificates.

We would like to name the level one or level two awards after Eugene Clement and asked the Membership what they thought about this. A motion was made by: John Nater.

Motion: To contact Eugene Clements family to ask if we can name one of the awards in his Name.
Second by: Peter Fogarty
All members were in favor.

The chef of the year winner for 2004 was Ed Rodgers and the award was given to him at this meeting, as he was not in attendance at Meet the Chefs Night. The winner of the Associate member for 2004 was Randy Evans from Schneider Foods and the winner of the best booth was Prairie Meats, Boffins and SIAST who all worked together to enter a booth. Darren Webber was the winner of the Iron Chef Competition.

**MEMBERSHIP:** If anyone receiving the minutes by mail has an E-mail address please contact (Everett Nelson) at everettn@shaw.ca and I will add you to the contact list. We have cut down on the mail quite a bit and are looking to trim it up a bit more. This not only saves on postage but it saves a bit of time on my end and allows me to concentrate my time on making the minutes and the website even better. Thank you all of you that have helped with this process so far.

**JR. MEMBERSHIP:** There was no general report from Jr. Membership at this meeting.

**C.A.F.S:** CAFS is still operating the Knorr Competition. The next meeting will be held at SIAST Kelsey Campus on March 14th. Tickets will be sold for this dinner at the regular price of $15.00 to ensure attendance and the amounts of food that need to be prepared. Please phone Ed Rodgers for your tickets at 382-5803.

Regina has expressed interest in holding a cold Culinary Salon in the early part of 2006. This event will be alternated between Regina and Saskatoon if the event gets off the ground. We will keep everyone posted on this one.
**OLD BUINNESS:** Wade St. Germaine gave an informal report on the Meet the Chefs event. There were 17 booths for the event and approximately 500-600 people showed up for the event despite the horrible weather. Over all, the event was very successful and no one went away hungry. Wade gave thanks to Vince Lapointe, Dave Powell and CJ Katz for Judging the Iron Chef Competition, Ed Carey for helping to get the Bikes from Harley Redline, Prairieland for the low rental cost of the space for the event, Hubcity for their contributions, the Bay for the use of the ovens for the Iron Chef Competition and Jeff Rogstad for being the M.C. for the Competition and the Media exposure that he has done for all of the events that we do. He explained that a full financial report would be available at the next meeting.

The By Laws committee has not yet met but will meet as soon as Michael Swain gets back into town.

**NEW BUINNESS:** The Zoo has been in contact with Peter Fogarty about our continued support with the Zoo Gala event. Peter agreed to chair the event again and is hoping to have a co-chair for the event. He will be in contact with Dean Aikenhead to seek his involvement again this year. He hopes to have about 7-8 booths like last year. The event is scheduled to occur on June 10th, 2005.

Everett Nelson was in contact with Roy Butterworth from Moncton, New Brunswick. He extended an invitation to Roy to come to Saskatchewan to visit Saskatoon and Moose Jaw to make a presentation to the students at those schools. The students from Prince Albert would bus to Saskatoon to be a part of the seminar here and the students from Regina would bus to Moose Jaw to be a part of the seminar there. All of the schools are on board for this and the dates of April 10th -14th are arranged on all ends. There are a few costs involved with Roy's visit. We will have to put him up in Saskatoon for two nights, fly him to Regina, car rental and gas to and from Moose Jaw from Regina and two nights stay in Regina. The estimated Expenses for this are approximately $600.00. The plan is that these costs be split between the Saskatoon and Regina Chefs Associations and possibly receive some help from CAFS. Roy will be using his own Aero Plan miles to get here so we will not have that cost to contend with. Everett suggests that this is a very unique opportunity for the students to be a part of and that we consider this as these opportunities do not arise very often. Peter Fogarty makes a Motion.

**Motion:** To spend the necessary funds to bring Roy Butterworth to Saskatoon and Moose Jaw to do a seminar for the students.

**Second by:** Wade St. Germaine

All members were in favor.

The committee members for the Jr. Cook-off had a meeting to discuss the preliminary stages of planning for an event like this. Some of the thing discussed was to have a round robin tournament to develop a final number of cooks for the main event. This tournament would be hosted at SIAST Kelsey Campus and tickets would be sold to guarantee the number of guests the juniors will be preparing for. There might also be an opportunity for Chef
Members to prepare Hors D’oeuvres to start out the evening. We are looking at combining our final cook-off with another event in the City. The Garlic Festival and the Premier Wine events are a couple of options that came up to investigate. The cooks will be given a list of ingredients that they can work with and will have to submit a menu for approval. The cost to enter the competition will include a Jr. Membership and will be open to all non-certified cook in the industry. This committee will have to meet again to further discuss some of the finding and lay down a game plan for the event to take shape.

**JOB OPENINGS:** Marquis of Dufferin Seaside Inn in Port Dufferin, Halifax is looking for a Chef. The contact in Saskatoon is Patricia and David Criss @ 683-4648.

**SPECIAL THANK YOU:** To Steve Driver, Evan Niekamp and the team at Boffins for the excellent buffet and great service. A special thank you also goes out to Sysco, Esslinger Foods and Prairie Meats all for supplying product for the dinner that evening. Every thing was great.

**50/50:** The winner of our 50/50 draw was Don Cyr.

**DRAWS:** We had many door prizes this meeting. The winner of the draw was as follows: Sysco Wind Jacket – Barry Kloeble

**NEXT MEETING:** Our next meeting will be held at SIAST Kelsey Campus on March 14th 2005. It will be hosted by the Junior Knorr competitors for 2005. Don’t forget to phone Ed Rodgers for your tickets for this dinner @ 382-5803. This dinner is by advanced ticket sales only.