

Les Marmitons of Ottawa/Hull

Welcome to another great season of cooking with Les Marmitons at Algonquin College, Woodroffe Campus.

We trust that Marmitons and their families had a great summer.

Our lineup for the fall of 2004: Our first regular event was held on Friday, September 17th with ***Chef Jonathan Russell, of Le Panaché***. The menu was well planned and somewhat different from what members were accustomed to. The Chef designed it with four “tasting size” entrees as opposed to the “standard” appetizers and main course. Members rose to the challenge and under the guidance of the Chef, we had a terrific evening.

For our next meeting, October 15th, we are pleased to announce that ***Chef John Leung*** of the British High Commission will be our guest. Based on past experience, this event will surely be over-subscribed, so please reserve without delay! Space for members at meetings is allocated on a first-come, first-served basis. Guests will be accommodated based on available space. Please contact Tom Wright via e-mail to reserve your spot and request guest placements at: Wright.Tom@ic.gc.ca .

Sad News: Members were shocked and saddened by news of the sudden passing of Karl Lindblad, one of our founding members and a force in culinary circles in Ottawa and far beyond. Karl will be sadly missed by those who knew him. The club extends its deepest sympathies to Karl’s wife Helen and his family. In memory of Karl, the club has made a donation to the Canadian Cancer Society and is dedicating this season to his memory.

International Annual Event: A contingent of 35 Ottawa/Hull Marmitons and guests attended the Annual Event in Niagara on the Lake this past June. By all accounts, attendees had a terrific time, with great camaraderie and excellent food and drink. The Toronto organizing committee, the International Executive, as well as all those who assisted in making the event such a success are to be congratulated.

Marmitons Scholarships: It is with great pride and satisfaction the club is able to announce, that, due to our outstanding fundraising efforts over the last two seasons, we are in a position to offer five scholarships to deserving students at the college’s Culinary Management Program this year! The scholarships will be presented in November at the Algonquin awards ceremony. What a great way to give back to the community, help build the next generation of Chefs and solidify our relationship with the college. All who

have participated in club fundraising efforts (members and contributors) are to be congratulated!

Christmas Festive Season Event: Advance notice – please start thinking about those Silent Auction items to donate or acquire from businesses or friends for the auction table on Saturday, December 11. It may seem like a long time to Christmas, but we are only two short months away from this big event. A call for volunteers to assist with the evening will be going out shortly. Start canvassing!!

Meeting Arrangements: The executive committee would like to draw your attention to the coming dates listed below, as well as to the insert on “**Meeting Arrangements**” included in this mailing. It contains some very important information, which should be reviewed and also made available to guests.

Note: If you have a suggestion for a future chef, please contact any member of the executive directly.

Subsequent 2004/5 dates:

- **October 15**
- **November 19**
- **December 11, (Saturday) Festive Season Event**
- **January 21**
- **February 18**
- **March 18**
- **April 23, (Saturday) Annual Fundraising Event**
- **May 27**

We look forward to seeing you on **October 15th**

Regards The Executive Committee.

Please see attachment on <<[Meeting Arrangements](#)>>, on next page!!

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Meeting Arrangements (re-issued Sept. 04)

1: Start at **5:30 p.m.** Sign in and pay fees. Enjoy a glass of wine in the dining room. (Members are to ensure their guests are acquainted with surroundings, meeting format and pay their fees).

2: Team leaders should get their team members together.

3: 6:00 p.m sharp. a) Introduction of the Guest Chef.
 b) Confirmation of team assignments.
 c) Menu introduction and preparation methodology or demonstration.

4: Preparation:

First course should be ready to serve at 8:30 p.m.

5: Cleanup:

We have a helper on duty who **starts at approx. 7:15 p.m.**

His duties are to:

- wash pots and dishes taken to the dishwashing counter.
- sweep floors
- take out the garbage

However, Team members MUST:

- take **pots** to the dishwashing or pot room stations (as directed), as soon as they are dirty.
- take dishes, glasses, eating utensils etc. to the dishwashing station ASAP.
- Wash all **KNIVES** by hand and return them and cutting utensils to the knife box. Do not let them go to the pot washing room.
- Clean up any major spills on the floor.
- CLEAN UP TEAM WORK AREA => **TEAM LEADERS ARE TO ENSURE THAT THIS IS DONE PROMPTLY.**
- **DO NOT USE THE "BAIN MARIE" UNITS.** (except for that specific purpose, and only if instructed to do so by Chef). **IF YOU DO USE THEM – YOU CLEAN THEM!**

6: PLEASE: Do not sample any food of other teams unless invited to do so. Sometimes, there is only exactly enough!!!

7. LEFTOVERS:

- All leftover foods (both raw food and “prepared” leftovers) are to be sold off by a designated person. **Raw foods** are to be returned by Team Leaders to a central location.
- The club will supply plastic containers for “**prepared**” **leftovers** (no other containers are to be brought in). Prepared leftovers are to be divided by the team leader into equal sized portions, sufficient to give two people a good taste of the product. These will be sold off by a designated person, at very reasonable prices, at the end of the evening. (Team members will be given first opportunity).
- The executive will dispose of any leftovers remaining after this.

8. END: Last man out by 11:59 p.m.