



*Les Marmitons*  
OTTAWA - HULL  
Glenn Waters, President

January 2008

*Club Newsletter #3*

**Next Event: Saturday, January 19, 2008**

We will be joined by Chef David Cooke from Arowhon Pines <http://www.arowhonpines.ca> .  
The menu looks great. It has been posted on our website.

[http://www.lesmarmitons.org/ott\\_hull/ott\\_files/2007\\_2008/LMRecipes20080119.pdf](http://www.lesmarmitons.org/ott_hull/ott_files/2007_2008/LMRecipes20080119.pdf)

Several of the dishes will be trial runs for a competition that the chef is entering called "Bocuse d'Or": <http://ccfcc.ca/en/images/stories/ccfcc/2007/2008bocusecompetitionguidelinesen.pdf>

**MENU**

**Aperitif**

**Seared Sablefish with a dill crust, Lobster glazed in Apple, rhubarb,  
and lavender lacquer**

**Quail consommé, foie gras dumpling, truffle oil and chervil.**

**Roast pork loin, Crackling, barley, belly pork and ratatouille timbale,  
crisp carrot and caraway, wild blueberry sauce.**

**Baldersons 5 year old cheddar in Welsh rarebit on toasted apricot and  
peanut bread.**

**Rum soaked banana in tempura batter, lime, honey, and lavender ice  
cream, sesame tuile, passionfruit and basil syrup.**

Please reserve your spot today by e-mail at: [lesmarmitons.ottawa@gmail.com](mailto:lesmarmitons.ottawa@gmail.com)

Glenn will be contacting a few members for procurement assistance.

### November Event

Despite the unavoidable last minute absence of our guest chef for the November event the members pulled off a great meal. The recipes and ingredients provided by Chef Sean Murphy provided all the information and content necessary for this success. Based on this experience, we are looking forward to having Sean out to cook with us in person in the near future.

### Christmas Event

Our guest chef for this years Christmas event was **Michael Moffat**. This was a terrific event, great food and wine, good fun and low stress in the kitchen, and a good number of thoroughly impressed members and guests. It was a great opportunity for members to cook with the chef from the #1 rated restaurant in the City, *Beckta Dining and Wine*. Special thanks to Vaughn and Gord for helping to pull this off for our club.

The silent auction was a great success as well. Tony collected a good number and nice variety of donations including three different chef dinners. The bids were generous. Fred's "bread" and Bella's jams both hit new records this year.

There was an undeclared contest between our Chef and Tony for maximum time with the microphone. They both kept us laughing, celebrating and appreciating the Marmitons fraternity as the evening progressed.

### International Event

The international event in New Jersey is pretty well sold out through early registration. At last count there was room for about eight more couples. If you want to attend, you should get signed up and make you payment quickly. <http://www.gardenstate2008.com/>

### **Schedule Update for our 2007/08 Season**

September 22, 2007 at 11:00AM: Annual Meeting and Kick Off Brunch with **Chef Mario Novati**

October 20, 2007 at 12:00 noon: Chef: **Patrice Moh-Elloh** of the *Château Cartier*

November 17, 2007 at 12:00 noon: Chef: **Sean Murphy** of the *Chelsea Club*

December 15, 2007 Christmas Event: Chef: **Michael Moffat** of *Beckta Dining and Wine*

January 19, 2008 at 12:00 noon: Chef: **David Cooke** of *Arowhon Pines* <http://www.arowhonpines.ca>

February 16, 2008 at 12:00 noon: Chef: **Erick Le Pors** <http://www.dialachef.ca/about.html>

March 15, 2008 at 12:00 noon: Chef: **Invited – Robert Jutra**

April 19, 2008 Annual Fund Raiser: Chef: **Michael Blackie** of *Perspectives, Brookstreet Hotel*

May 24, 2008 at 12:00 noon: Chef: **Invited – Anthony Ford** of Anthony's on Elgin

<http://28043.vws.magma.ca/index.php>

June 21, 2008 at 4:00PM Annual BBQ