



*Les Marmitons*

OTTAWA - HULL

Glenn Waters, President

March 2008

*Club Newsletter #4*

**Please Note:** (1) **Johnny Leung will be the guest chef for our annual fundraiser – page 2.**

(2) **This Newsletter includes an important Member Survey on 5.**

**Next Event: Saturday, March 15, 2008**

We will be joined by Robert Jutra of Culinary Conspiracy <http://www.culinaryconspiracy.ca/drupal-4.6.3/>. You will notice that the menu, now posted on our website, has an Irish theme to get us ready for Saint Patrick's Day on the 17th.

**Annotated MENU for March 15th**

**Smoked Salmon Roulade** is a light but striking opening for the evening.

The hearty, naturally sweet and **earthy parsnip soup** echoes the Irish staple of Corned Beef and Cabbage by having the latter elements served as garnish on the smooth garbeur.

This is a menu with heightened flavours and substance that will be made attractive to the palate (and our girth) by being attractively presented in smaller portions, with the exception of the **lamb shank** because the luscious joint commands a rustic presentation.

The **accompanying root vegetables** will be cooked, pureed, scooped into quenelles and complemented with jumped-up kale (a bit like spinach on steroids).

The **two-toned chocolate bread pudding** with dark and white chocolate pieces will send all back into the evening sated and with a small conspiratorial grin on their faces.

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

### **January Event**

Our January event was a tremendous success with David Cooke as our guest chef and several honorary Marmitons out to dine with us. It was great fun to hear the comments of all the chefs; Kurt Waldele, Johnny Leung, John LeBlanc and Franz Hoefler on the various courses.

### **February Event**

Our February chef was Eric LePors. We had a wonderful Normandy themed dinner with the requisite Trou Normand to aid our digestion. The recurring appearances of apples, cider and calvados in everything from tripe soup to duck confit made for another wonderful Marmitons culinary event.

### **April 19<sup>th</sup> - Annual Fund Raiser Dinner**

The chef for our 2008 fund raiser dinner will be Johnny Leung. Tickets will be \$150 each for both members and guests this year. Again this year, each ticket will include an entry for the door prize – a 12 bottle case of the wines served with the dinner.

Please plan to be in the kitchen to help out during the day or on the evening of the meal. We need at least 12 members for the evening shift to ensure that the meal is plated in fine Marmitons style.

John has proposed the following wonderful menu which is still subject to change:

\*\*\*

Seared Diver Scallop  
served on Seaweed and Watermelon Ceviche  
with a Lime and Ginger Vinaigrette

Broiled Cobia Fillet  
served on a Mixed Salad of Puy Lentils, Lobster and  
Double Smoked Bacon garnished with a Lobster Sauce

Seared Quail Breast dressed with a Basil Butter  
accompanied by a King Erengyi Mushroom and  
Duck Confit Ravioli garnished with a Sherry Gastric

Pink Grapefruit Granite with a Pineapple and Lemon Balm Garnish

A Duo of Beef Braised Veal Cheeks and Slow Roasted Beef Striploin  
served with Celeriac Quenelle and garnished with a Demi Glace Sauce

Three Charlevoix Cheeses separately garnished

A Caramel and Chocolate Tart with a Macadamia Nut garnish

\*\*\*

Tickets will go quick so order yours now through [lesmarmitons.ottawa@gmail.com](mailto:lesmarmitons.ottawa@gmail.com)

### International Event

The international event in New Jersey is sold out!!! Congratulations to the Ottawa Chapter members who got signed up in time.

### New Orleans Cooking Tour

There is still room on this tour and proceeds from the tour help to support Marmitons International. The details for the tour can be found at: <http://www.lesmarmitons.org/international/index2.htm>

We received the following message from Jean Pierre Jobin about this club event.

Bonjour à tous

Le voyage de Septembre promet d'être extraordinaire. Cette événement permet à l'international de mieux fonctionner financièrement. Nous aurons la chance d'être introduit à la cuisine de la Nouvelle Orléans. Nous aurons la chance de se faire de nouveaux amis Marmitons. Alors je sollicite votre support pour promouvoir cet événement.

Merci de votre aide.

Jean Pierre Jobin

Hi you all

Our September cooking event in New-Orleans promised to be spectacular. This event helps fund international and allows us to better support the chapters. We will be learning to cook New-Orleans cuisines and by the same token make new friends. I request your help in better promoting this event to all of your members. I thank you for your help and hope to have the opportunity of cooking with you all.

Thanks for your help

Jean Pierre Jobin

### 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 11:45 am: Chef: **Patrice Moh-Elloh** of the *Château Cartier*

November 17, 2007 at 11:45 am: Chef: **Sean Murphy** of the *Chelsea Club*

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

January 19, 2008 at 11:45 am: Chef: **David Cooke** of Arowhon Pines <http://www.arowhonpines.ca>

February 16, 2008 at 11:45 am: Chef: **Erick Le Pors** <http://www.dialachef.ca/about.html>

March 15, 2008 at 11:45 am: Chef: **Invited – Robert Jutra** *Culinary Conspiracy*

April 19, 2008 Annual Fund Raiser: Chef: **John Leung** of the British High Commission

May 24, 2008 at 11:45 am: Chef: **Anthony Ford** of <http://www.anthonysonelgin.ca/>

June 21, 2008 at 4:00PM Annual BBQ

## **LES MARMITONS SURVEY**

During the club's business meeting last September, the members attending discussed the changes caused by the move from Algonquin to La Cité. In particular, the change from the Friday night event to the new Saturday afternoon schedule was discussed. Suggestions were made regarding other options. The executive agreed to canvass members with a view to possibly making changes for next year's program.

The available options are:

1. Continue the current Saturday format, 12:00 to 6:00 p.m.
2. Start the Saturday event at 9:30 a.m., lunch at 1:30 and finish at 3:30 p.m. (This option has been discussed with La Cité and is possible),
3. La Cité may be able to offer us an evening next year, starting at 6:00 p.m., but not a Friday evening, perhaps Wednesday or Thursday. (This option would need to be approved by La Cité.)

Depending on the responses the Executive may decide on a mix of the two most popular options, or even a mix of all three. In this manner, we could accommodate the wishes of more members.

Finally, there has been an interest in preparing a lighter fare for our events, tasting menus with six or more very small plates (portions of meat or fish in any course would not exceed 125 grams).

In order to come to a meaningful conclusion to this survey, all members are requested to register their views even if they can accommodate any of the options.

If you have paid your dues, please register your views before April 1<sup>st</sup> by answering the questions on the next page and sending your responses to [lesmarmitons.ottawa@gmail.com](mailto:lesmarmitons.ottawa@gmail.com) and title it "Les Marmitons Survey".

For each of the options in question (A), please indicate one of the following:

I prefer (indicate with P) / I can accommodate (C) / I cannot accommodate (N)

- (A) \_\_\_\_\_ Option 1 – Saturday events as currently practiced.  
\_\_\_\_\_ Option 2 – Saturday events, but starting at 9:30 a.m. rather than 12:00 noon.  
\_\_\_\_\_ Option 3 – A week-night event (Wednesday or Thursday) starting at 6:00 p.m.

(B) Does a mixed program appeal to you, i.e., one month – a Saturday, 12:00 noon start, next month an evening 6:00 p.m. start and the third month, an early Saturday morning, 9:30 a.m. start; or do you prefer that the Executive choose the most popular option for the full year?

Mixed program – Yes or No

(C) Finally, do you agree with encouraging chefs to propose tasting menus?

Tasting menu occasionally - Yes or No

Tasting menu regularly - Yes or No

Thank you, the results of the survey will be published for all members to see.