



Les Marmitons
OTTAWA - HULL
Tom Wright, President

November 2007

Club Newsletter #2

Our Year is off to a Great Start:

The year got off to a great start with **Chef Mario Novati** of the *Cuisine and Wines of Italy Cooking School* extolling the virtues of Italian food. We had a great time making fresh linguine, petti di pollo farciti con fromaggio gorgonzola, fennel and orange salad and a wonderful fig and Parmesan desert. **Chef Novati**'s background as an Italian trade commissioner came through in his comments about the quality of Italian food, wine, olive oil, brandy and everything else a man could want. Wine pairings included a very nice Pinot Grigio by Santa Margherita and a Barbara d'Asti by Michele Chiarlo.

Our second event featured **Chef Patrice Moh-Elloh** of the *Château Cartier*. The five course dinner was prepared and presented in fine Marmitons style. We started with a potage provençal with fruits de mers, continued with a lovely bison Carpaccio, Chilean sea bass with fruit salsa, magret de canard with ratatouille "my way" and finished a sorbet duo of mango and lychee fruit. It was a great success as were the wine choices which include a Premiere Cru Pommard. **Chef Moh-Elloh** had a wonderful stove side manner in the kitchen contributing to each course at the critical moments of its preparation.

Take a look at the upcoming roster of Chefs below; especially for our Christmas and Fundraiser events.....the year is looking great!!

Annual Business Meeting

We held our annual business meeting before the first event of the year on September 22nd.

Presidents Welcome:

Tom welcomed members and talked about the highlights of our last season. This includes our new location at Cité Collégiale which has worked out very well. He also encouraged all members to get more involved in the club activities and indicated that the local executive had come up with some ideas to help make this happen. Small teams of members will organize each event and the joy of procuring and presenting the wines that compliment each dinner will also be assigned to different members.

Treasurer's Report:

Richard indicated that the club is in good shape with all bills paid a net balance of \$3000 to start the year. Events will be \$65 for members and \$75 for guests. Annual membership dues remain at \$65. Richard asked for input on the fund raiser price of \$150 and the annual BBQ which is heavily subsidized with most of the cost going for linens, dishes and tent rental.

Annual Business Meeting (continued)

Suggestions from members included:

- Ⓜ Serving smaller portions at the fund raiser and reducing the price to retain the same contribution per ticket.
- Ⓜ Leaving the price 'as is', considering the value as well as the cause being supported.
- Ⓜ There was a general sense that 'smaller and better' was good for all Marmitons events.
- Ⓜ A show of hands was used to assess whether members would like to "trial" a start time of 9:00 am and have a lunch at some point in the year. There was general support for this. There was also a request to consider having events on a weekday from time to time, if it can be arranged with the school.
- Ⓜ Several members expressed their appreciation for all the effort that goes into making the club work and how generally happy they are with Marmitons.

Tom wrapped up the meeting with our motto of Friendship to Gastronomy.

Uniforms

Richard will soon be placing a uniform order for our new members. This is the time for all members to place an order for that new jacket, apron or hat. Please contact Richard by e-mail at rutar@rogers.com

Next Event: Saturday, November 17, 2007

We will be joined by Chef **Sean Murphy** from the Chelsea club. The theme is Spanish and the menu looks great. It will be posted on our website shortly. www.lesmarmitons.org

Please reserve your spot today by e-mail at: lesmarmitons.ottawa@gmail.com

Christmas Event: Saturday, December 15, 2007

Our guest chef for this years Christmas event will be **Michael Moffat**. It will be a great opportunity for members to cook with the chef from the #1 rated restaurant in the City, **Beckta Dining and Wine**. You can check it out along with the other top 10 in this months Ottawa magazine. We will also be inducting new members at this event. Please add it to your Christmas social calendars now. Cost for this special event will be the same as last year: \$75 each for members and significant other, \$125 for all other guests. Full details to follow, however, you may reserve for the event starting now at the regular club e-mail address: lesmarmitons.ottawa@gmail.com

Also, now is the time to consider contributions for the ever-popular "**Silent Auction**" held in conjunction with this event. Please start thinking about those Silent Auction items to donate or acquire from businesses or friends for the auction table. It may seem like a long time to Christmas, but we are only five weeks away from the big event!!

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: **Steve Mitton** of *Social* (tentative)
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: **TBA**
April 19, 2008 Annual Fund Raiser: Chef: **Michael Blackie** of *Perspectives, Brookstreet Hotel*
May 24, 2008 at 12:00 noon: Chef: **TBA**
June 21, 2008 at 4:00PM Annual BBQ