



Les Marmitons
OTTAWA - HULL

Tom Wright, President

September 2007

Club Newsletter #1

Plans for the Coming Year:

It is time to sharpen our knives and our senses for another year of friendship and gastronomy. We will start the year on September 22nd with our annual business meeting and continue with a Marmitons member's brunch from 12:00 to 3:00pm. Guests who have been out at least three times are also welcome. We hope to be joined by a teaching chef from Algonquin College recommended by our good friend John LeBlanc. The brunch menu will be developed with team leaders, prepared in our usual team approach and served with accompanying wines. The brunch event will cost \$30. We hope to see you out to contribute your ideas to the chapter's plans and to enjoy this kick off event.

We are busy lining up chefs for our other dates. We are hoping to book great chefs for the entire season between now and our October event. When you are dining out and the menu and meal are fantastic be sure to let Glenn know. Glenn is the master of the Chef list and is happy to take suggestions. You can e-mail Glenn at lesmarmitons.ottawa@gmail.com.

At the first executive meeting of the year, many aspects of the clubs operations were discussed. Of particular interest was a conversation about getting members more involved in event management. A proposal to have teams of about three members responsible for organizing each event will be presented at our Annual Business Meeting. This will involve everything from planning the menu with the chef to ensuring that the kitchen is clean at the end of the night.

Again this year, we will be using e-mail lesmarmitons.ottawa@gmail.com to confirm guest attendance. This worked very well last year and our traveling registrar can access messages from all over the world. Again this year, our regular events are planned for Saturday afternoons at Cité Collégiale. Starting in October, we will be keeping three spots for guests who would like to share in our enthusiasm for creating and enjoying exceptional food and, of course, the wines of the world that compliment it.

Business Meeting: Saturday, September 22, 2007 at 11:00am

As mentioned above, our September 22nd event will start with a business meeting at 11:00am. Richard will be collecting annual dues (\$60) from those present. The proposed agenda is as follows:

- Welcome from the Chapter President
- Review of Last Year
 - Financial Report
- Plans for This Year
 - Event Management Proposal
- Other Business
- Closing Comment from the Chapter President

Next event: Saturday, September 22, 2007 at 12 noon

The season opener will be a self guided brunch. The menu is likely to include some smoked salmon, rich sauce, perfectly poached eggs, late summer vegetables and crisp greens. Suitable wine will be chosen to compliment the meal which will finish with a fresh and fruity desert creation. The range of possibilities is still being explored. It will be a member's only event and the cost per member will be \$30. We hope you can all make it!

Les Marmitons International Annual Event, June 1-3 2007

(Thank you to Hallam who contributed this piece of the newsletter.)

This year's gathering of Chapters from across North America was in Longueuil, Quebec on the June 1-3 weekend.

On Friday afternoon the General Meeting of Les Marmitons International chaired by Ian Sneddon (V-P of Les Marmitons International) enabled participants to exchange information and guide the future course of the organization.

Friday evening's reception at the beautiful Manoir Rouville-Campbell on the shore of the Richelieu River was marked by the participation of four of the region's top chefs. Each served a range of canapés to prepare attendees for dining at their restaurants on dishes showcasing local delicacies.

On Saturday attendees had the opportunity to tour the region, to play golf, or to visit nearby Montreal. Highlights of the Gala Dinner were the presence of René Suter, one of the original founders of Les Marmitons thirty years ago, who told the story of those early days, and presentation of an Award to Marc Lavoie for his outstanding contribution to Les Marmitons International as Webmaster. To see why this award was so well deserved check out the website at www.lesmarmitons.org where you can read René Suter's presentation, as well as see pictures of the event.

Following brunch on Sunday, people headed home having renewed old friendships, made new ones and already planning for the 2008 event which will be hosted June 6-8 by the New Jersey Chapter.

Les Marmitons Ottawa/Hull Annual BBQ, June 23 2007

A total of sixty members and guests made it out to the annual BBQ held at Barbara and Peter Bruce's home on the shores of the Gatineau River in Chelsea. We lived up to our motto of from friendship to gastronomy. It was a beautiful afternoon, the food, wine and conversation were all flowing. Special guests Gay Cook and Jean LeBlanc were able to join us and both left pleased with our ability to pull off a great summer meal for so many people in such fine style.

Schedule for 2007/08

September 22, 2007 at 11:00AM: Annual Meeting and Kick Off Brunch

October 20, 2007 at 12:00 noon: Chef:

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

December 15, 2007 Christmas Event: Chef:

January 19, 2008 at 12:00 noon: Chef:

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:

April 19, 2008 Annual Fund Raiser: Chef:

May 24, 2008 at 12:00 noon: Chef:

June 21, 2008 at 4:00PM Annual BBQ

Chefs invited this season and awaiting confirmation of availability are:

René Rodriguez

Gerard Fischer

John Taylor

Anthony Ford

John LeBlanc

Scott Cunningham

David Cooke

Wayne Murphy

We hope to see everyone on September 22nd !!!!!