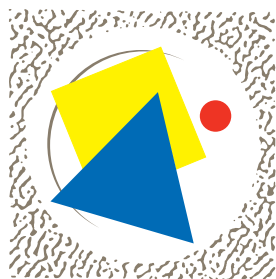


# culinary capers

THE NEWSLETTER OF THE STRATFORD CHEFS SCHOOL



SPRING 2007

## What's Inside

Gala Sponsors .....	2
Meet a Graduate .....	3
Alumni Outreach .....	3
Departures .....	3
Escoffier Circle .....	4
TV Show .....	4
New Board Member .....	4
Dinner Club Members .....	5
Culinary Camp .....	6
Graduation .....	6
Class of 2007 .....	7
Skills Canada .....	7
Members' Reception .....	8
Recipe .....	8



The Stratford Chefs School  
is generously supported by

BMO Financial Group

President's Choice



KIKKOMAN

ECOLAB

Scaramouche

## SEVENTEENTH ANNUAL GALA DINNER & AUCTION

# *A Grand Success!*

The seventeenth annual Stratford Chefs School's Gala Dinner and Auction took place at Toronto's Scaramouche Restaurant on Sunday, February 19, 2007. With over \$150,000 raised through ticket sales and auction bids, this was our most successful fund-raising gala ever. These funds make it possible for us to continue offering the finest level of training, for which the School is renowned.

The evening's festivities began with a champagne reception sponsored by long-time School supporter Veuve Clicquot Ponsardin. During the reception, guests enjoyed hors d'oeuvre prepared by School instructors and students, and had an opportunity to investigate the auction items, before adjourning to the dining room for dinner.

The superb menu for this year's Gala Dinner was created by Master of Cuisine Neil Baxter, accompanied by generous donations of wine from Niagara vintners, Malivoire and Henry of Pelham. Dinner began with a lobster,



Dungeness crab and cucumber roll with a blood orange and ginger essence (pictured above), paired with a 2005 Eastman Gewürztraminer from Malivoire. This was followed by herbed crepes filled with Portobello mushrooms and sheep-milk cheese, accompanied by Malivoire's 2004 Pinot Noir Estate. The roasted boneless leg and loin of rabbit, stuffed with pistachios and pancetta, and garnished with roasted root vegetables, was expertly matched



(left) Apprentices of the School



Villa in Provence

with a 2004 Baco Noir Reserve from Henry of Pelham. Dessert, a dark chocolate cream with praline, espresso granite and "Indian Summer" zabaglione, matched beautifully with Henry of Pelham's 2004 Cabernet Franc Ice Wine.



Dessert preparations

Throughout the evening, master auctioneer Chris Blake kept things hopping with amazing bid items such as the HomesAway lot, which offered the successful bidder the chance to spend a week in a stunning villa in Provence. The week included a private cheese tasting and lunch at a nearby goat cheese farm, and a cooking demonstration by a local chef. ■

**Next year's Gala Dinner and Auction will take place at Scaramouche on Sunday, February 17, 2008.**  
**For more information, contact Mary-Lou Schagena at (519) 271-1414, or [mlschagena@stratfordchef.on.ca](mailto:mlschagena@stratfordchef.on.ca).**

*Special thanks to:*

**Presenting Sponsor**  
**BMO Financial Group**

**Menu Sponsor**  
**President's Choice**

**Event Sponsor**  
**Maple Leaf**

**Venue Sponsor**  
**Scaramouche**

**Reception Sponsor**  
**Veuve Clicquot Ponsardin**

**Product Sponsors**  
**Ace Bakery**  
**Balzac's Coffee Roastery**  
**Festival City Dairy**  
**G & G Family Produce Inc.**  
**Joe Poge Import/Export Company Limited**  
**La Ferme Black River Inc.**  
**MacGregor's Meat and Seafood**  
**Monforte Dairy**  
**Nestle Waters Canada**  
**Soiled Reputation**

**Wine Sponsors**  
**Henry of Pelham**  
**Malivoire Wine Company**

**Communication Sponsor**  
**Spectrum Communications**



Brad Marsland and Susan Hahnelt



Elizabeth Baird



Nada Ristich (second from left) and guests

# Meet a Graduate

Ryan Donovan graduated from the Stratford Chefs School in 2004. After a year working at Czehoski, a hip restaurant on Toronto's Queen Street West, Ryan moved to The Healthy Butcher (565 Queen Street, West, in Toronto), where he is Head Butcher, guiding a team of three other butchers and two full time assistant/apprentices.

"Paperwork aside, my day consists of meat cutting, curing, charcuterie and display work," he says. "We put a lot of effort into the look of the meat display, much the way chefs would consider the way they choose to plate the components in a dish."

Ryan loves working with the farmers who raise the animals butchered at the shop because of their "passion for their land and their animals." Still, he misses the School, particularly, "the opportunity to spend three hours talking about wine, then another three talking about fiddleheads, then another



three reading works by MFK Fisher. That type of immersion is rare."

His long-term culinary plans include providing people with avenues to purchase, cook and consume more holistically. "I would love to have a salami company or a restaurant that served only salami, cheese and bread," he says. "And at some point I have to pay homage to my mother's cooking by opening a bistro." ■

## Alumni Outreach

The Stratford Chefs School has recently begun a campaign of visits to high school and elementary students in order to promote our School and the cooking profession. We are looking for alumni to participate in this work, to describe the training they received at the School and to tell the story of their culinary careers since graduating from the School. We are also interested in having alumni visit schools in their area; we would provide all necessary promotional materials for a dynamic presentation.

If you would like to help out, please contact the office and indicate where you are living and whether you would like to do presentations in your area or be part of a team presentation organized by the School.

Should school visits not be at all possible but you would like to be involved, send us a brief video, power point presentation, or written testimonial detailing where you are living, what you are doing, and how the Stratford Chefs School helped you get there. We would love to have all alumni submit some form of testimonial that we could incorporate into our presentations. ■

For more information, contact Jennifer Beger, Recruitment Officer at 519-271-1414 or [jbeger@stratfordchef.on.ca](mailto:jbeger@stratfordchef.on.ca)

## Departures

from the Stratford Chefs School

Programme Director **Elisabeth Lorimer** has been an integral part of the Stratford Chefs School since 1988. She has been responsible for everything from admissions to donations, scholarships and awards to the Dinner Club and fundraising, but her most lasting influence will be how she helped students cope with the rigours of training at the School.

On June 1, 2007, Elisabeth retired from the Stratford Chefs School, but as anyone who knows her can attest, she will not become one of those 'retired' people. She has too many interests to sit on her laurels, and has already planned a trip to the east coast in June, and hosting her family from Scotland throughout the summer. Although Elisabeth is irreplaceable, and we will miss her terribly, all of us wish her a wonderful and well-earned next stage of her life.



Also, at the end of this spring semester, **John Bex** resigned from the School to pursue other culinary opportunities. Pastry Chef Bex was a favourite instructor among students. We wish him all the best in his new pursuits.



And finally, we say farewell to **Wanda Hunt** and **Sharon Hunt** who are moving back to live in their hometown on "the Rock". Wanda as Administrative Assistant and Sharon as Curriculum Assistant and tutor made significant contributions to the students and programmes of the Stratford Chefs School. We wish them much success in their new home.

# Escoffier Circle Membership

The Stratford Chefs School's Escoffier Circle was established in 2005, with 26 loyal members donating \$95,000 to the School. The same amount was raised in 2006 by a circle which has expanded to 36 members. These funds have been invested under the guidance of the Board of Directors, to help ensure that SCS students will one day have a dedicated training centre in which to learn.

When in place, this centre will have facilities that include:

- proper food receiving and holding facilities
- a theory classroom with state-of-the-art projection and flexible project workspace

- a library and culinary research centre
- a teaching kitchen, wine training laboratory, conference room, retail shop, and administration office

In addition to ensuring the future growth of the School, Escoffier Circle members also come together for special events such as the members' dinner, which was held January 15, 2007, at the home of Nancy Lockhart and Murray Frum. Celebrity Chef in Residence Riccardo Camanini of Villa Fiordaliso, Lake Garda, Italy created a magical evening with his superb food.

**To join this special circle, contact Mary-Lou Schagena at (519) 271-1414 or [mlschagena@stratfordchef.on.ca](mailto:mlschagena@stratfordchef.on.ca).**

Escoffier Circle Members' Dinner Menu



## STRATFORD CHEFS SCHOOL TV SHOW



During the 2006/2007 school year the innovative television production company Red Apple was in Stratford to develop *ChefSchool*, a documentary series that follows the progress of a select group of Stratford Chefs School first year students through the challenges and rewards of training at SCS.

The initial idea was the brainchild of recent SCS graduate Crystal Asher, who was on hand to facilitate the film crew. Filming wrapped up in March, and Chef School is scheduled to air on the Food Network in October. Check out this exciting new show at [www.foodnetwork.com](http://www.foodnetwork.com). ■

### STRATFORD CHEFS SCHOOL BOARD OF DIRECTORS WELCOMES

## John McLaughlin

This year, John McLaughlin agreed to serve on the Stratford Chefs School Board of Directors. A successful businessman, McLaughlin advises business leaders as they conceive, consider and crystallize strategic decisions.

Prior to founding his own business in 1986, McLaughlin worked at a Canadian chartered bank, as Treasurer and co-head of Merchant Banking. He is currently the Chair of the Board of Trustees of SIR Royalty Income Fund which owns and operates 39 restaurants in Canada, and is a director of other private corporations.

A graduate of Ryerson University in Industrial Engineering Technology, and of York University in Business Administration, John is married to Kate Arthur and has two grown sons. He loves to cook. ■

## TO OUR LOYAL DINNER CLUB MEMBERS



# Thank You!

The Stratford Chefs School Dinner Club features five levels of sponsorship which help to develop the talented chefs of tomorrow. In return for their support, members are thanked at a series of dinners and luncheons prepared and served by the school's apprentices. For more information about becoming a Dinner Club member, please contact the School office at (519) 271-1414 or visit our website at [www.stratfordchef.on.ca](http://www.stratfordchef.on.ca).

We extend a special thank you to those members who responded to our request for an end of year gift to the scholarship fund. A total of \$1,500 was raised through your generosity. This money will help deserving students to continue their training at the Stratford Chefs School. ■

### CHEF DE CUISINE (\$1,500-\$2,499)

Catharine Crackel & Dean Cebulski  
Sheena McLeod

### SOUS CHEF (\$500-\$1,499)

Brian and Elizabeth Austin  
Jason and Sarah Bandy  
James and Donna Chamberlain  
John and Yvonne Chiu  
The Co-operators- Peter Maranger  
Susan Dunfield  
Sandy Fetterly and Michelle Hall  
W. Philip Hayman and M.L. Myers  
Marion Hockley  
Nancy L. Hotson  
Mark Johnstone and Kristene Steed  
David and Jenny Leaney  
Jeff Leaney and Larry McCabe  
Larry and Marion Leatherdale  
Aaron and Bronwyn Linley  
Alan and Barbara Low  
Scott and Mary Beth MacKay  
Ross and Fran McElroy  
Patricia McGrath and John Booth  
Denny and Libby Miller  
Steve and Gloria Smith  
Gordon and Elaine Steed  
Gayle Waters  
Paul West and Kim Wagner  
Fiona Wilkie  
Jeremy and Carrie Wreford

### SAUCIER (\$250-\$499)

Larry M. and Susan Agranove  
Mary & Gordon Albright  
Michael Alkier  
Connie Van Andel  
Dr Stephen Barlow/Dr Alida Smisek  
Christine Bloch  
John and Marilynn Callan  
Brian and Patricia Carrier  
Fergus and Judith Chapman  
Howard Clarke  
John and Mary Ellen Connors  
Larry and Kathy Dalton  
Wilfrid P. Gregory  
James and Catherine Hardwick  
Lori Hill  
Ted and Shirley Jeffrey  
John R Kennedy  
Margaret D. King  
Max and Victoria Lass  
Joan Martin

Elizabeth McPherson  
Anita Gaffney Misener & Kevin Misener  
Bill and Judy Preston  
David and Kathryn Rae  
John and Jill Skinner  
Chip and Barbara Vallis  
Robert and Susanne Walker  
Terry Whitehead  
Angus M. and Margaret Wilson

### APPRENTICE (\$100-\$249)

Hammond Bentall and Judith Horner  
Michael Buckley and Aideen Moss  
Karen Burkett  
Ron and Lynn Cameron  
Paul F. Carey  
Blain Caverly  
Guy and Allison Chadsey  
Michael and Marguerite Dack  
Harry and Catherine Delea  
Terry and Barbara Deutscher  
Ann Devereux  
Karyn Dirse  
Howard and Donna Famme  
Ida Fisher  
David and Leslie Flaherty  
Elizabeth Gilmore  
Lynn and Robert Gould  
Ann Griffin  
Hans and Lydia Habegger  
John and Pam Hambly  
Gregg and Monique Hancock  
Christine Hendricks  
Susan Hiscock  
Robert Holditch  
Leslie Jost and Doug Beattie  
Rod Beattie  
Sid and Evelyn Isenberg  
W. Stirling Kenny  
Fred and Nancy Kinsie  
Gordon and Gail Lange  
Elspeth Macdonald  
James and Connie MacDougall  
W. Paul and Beatrice McCreadie  
Andrew and Sharon McKenzie  
Milton and Margaret McManus  
Alla and Jorge Mota  
James and Judy Nichol  
Dennis Nuhn  
Don and Charlotte Panagapka  
Michael and Hanne Player  
John E. and Olive M. Pyper  
Gerry and Cathy Rehberg

Paul and Karen Rempel  
Margaret & Graham Rockcliffe  
Brad Rombough  
Matthew Rowlinson and Sasha Torres  
Faye and Rosaire Roy  
Adelaide Schaaf  
John and Barbara Schubert  
James M. and Evelyn Scott  
John and Doreen Sedgewick  
Jake and Vicky Sheepers  
Rod Smith  
William Smith  
Chris Spotswood  
Michael and Gwen Staub  
David and Susan Tamblin  
Kelley Teahen and John Leaderman  
Robert Tetu and Cora DeVries  
John and Bertha Thompson  
Ronald Tiplady  
James and Marion Tyler  
Thomas Verny and Sandra Collier  
John and Louise Vettters  
Robin Waite  
Margaret Walker

### ESCOFFIER CIRCLE GOLD MEMBERS

Margaret and Jim Fleck  
Nancy Lockhart and Murray Frum  
Helen Gardiner  
Mr. and Mrs. Peter Heydon  
Sarah and David Macdonald  
Kathy and Brad Marsland  
Margaret and Larry Marsland  
Kelly and Michael Meighen  
Sandra and Jim Pitblado  
Gretchen and Donald Ross  
Margot and Gary Stockie  
Anonymous (7)

### ESCOFFIER CIRCLE SILVER MEMBERS

Roger Cotton and Marcia Matsui  
Karen Fonn Kavelman and Dennis Kavelman  
Tim Leonard  
Maple Leaf Foods Inc.  
Martha and David Shaw  
Pixie and Sir Neil Shaw  
Alison and Rick Smerchinski  
Anonymous (3)

STRATFORD CHEFS SCHOOL  
**Culinary Camp**

Fourteen high school students attended the second annual Stratford Chefs School Culinary Camp on March 4, 2007. Chef Bryan Steele and assistant Wendy Farkas guided the students through a day of cooking and eating at The Old Prune.

Students came from area schools, and from schools in Kitchener, Goderich, London and St. Thomas. Ranging in age from 12-18, some had no cooking experience while others had worked part-time in restaurants such as Kelsey's, Smith & Latham and Blackshop.

The day's menu included: fish soup with saffron, tournédos a la forestière, vegetable hors d'oeuvre plate, grilled chicken breast with black bean sauce and several desserts, including apple tart tatin, bittersweet chocolate tart, crème brulée and lemon tart with orange sorbet.

Everyone had a great day of cooking, and learning about the Stratford Chefs School. According to Jennifer Beger, Teaching Assistant and Recruitment Officer, "most students said that if they choose to pursue culinary studies, they would choose the Stratford Chefs School." ■



## GRADUATION CEREMONIES

**SUNDAY, JUNE 3, 2007**

**KEYNOTE SPEAKER:**

John McLaughlin, President of  
Treasury Technologies International

**VALEDICTORIAN:**

Aaron Russell

**AWARD DONORS:**

ACE Bakery

Neil Baxter

Hammond Bentall

Bradshaws

Canadian Living Magazine

Michelle Hall & Dr. A.C. Fetterly

Carl Korte and Judy Stein

Garland Canada

Kikkoman

Jacques Marie

Padinox Inc.

Pazzo Ristorante

Joe Poge

Waterford Wedgwood Canada Inc.

York Street Kitchen



### LATE BREAKING NEWS

It is with great regret that we announce the resignation of wine professor Jacques Marie due to health concerns. Jacques has taught at the Stratford Chefs School on Thursdays for 23 years, driving through every possible weather condition from Toronto to Stratford and never missing a class. His profound knowledge of the world of wine has been a true gift to hundreds of students and we thank him for that. We wish Jacques a speedy recovery and a happy retirement. Santé! ■



## *The CLASS of 2007*

**Front row:** Matthew Sullivan, Katie Franks, Lahna McClory, Larissa Spacinsky, Tom Robinson, Christian Poisson, Emily LePage, Andrew Napier **Second row:** Mark Seiling, Andrea Lonsdale, Christina Rutherford, Nicole Bourne, Peggy Tseung, Kimi Ebisuzaki, Matthew Allen, Tina Nowatschin **Third row:** Steven Shienfield, Trisha Muldoon, George Sleator, Michael Fullerton, Elyse Nolet, Andrea Locke **Fourth row:** Paul Cummings, Nathan Ross, Aaron Russell, Jonathan LeBlanc, Elizabeth Gagnon, Dan Orr **Back row:** Andrew Gray **Missing:** Wendy Farkas, Jennifer Mooers

## STRATFORD CHEFS SCHOOL AT *Skills Canada 2007*

On April 30th and May 1st, Stratford Chefs School attended the Skills Ontario Competition in Waterloo. This event brings together regional Skills Ontario winners, from high schools and colleges, to determine the provincial team for the Skills Canada finals. It is also an opportunity for schools such as SCS to speak to students about a career in the skilled trades.

On the first day, SCS graduates Jennifer Beger and Katie Franks led 5 workshops for 120 grade 7 & 8 students, exposing them to the work of chefs and the opportunities the Stratford Chefs School provides.

Katie led the students through the process of making spring rolls, then plating, garnishing and presenting them to their friends. Many students had never tried spring rolls so this

was a new and interesting experience for them. (Watch for the video of Katie's spring roll demo on our website!)

Day one was a huge success with many teachers saying the SCS workshop was the best they had attended in the 6 years of Skills Ontario Elementary School workshops.

We also set up a booth where School graduates and current students met with high school students interested in the program, and in our March Break Culinary Camp. Thank you to Nancy Campbell, Kim Cosgrove, John Flemming, Katie Franks, Ben Sachse, Trish Muldoon and Mark Seiling for their fine assistance in promoting the Stratford Chefs School, "Where The Best Chefs Train". ■

# Members' Reception

This year's Dinner Club Members' Reception was held on January 17, 2007 at Pazzo Ristorante.

"We were a bit concerned that people wouldn't be able to make it because of freezing rain earlier in the day, but the turnout was great," said Wanda Hunt, the School's Administrative Assistant.

The doors opened at 7 p.m. and members warmed up with martinis or wine, and enjoyed a wonderful selection of hors d'oeuvre prepared and served by School instructors and students. The Chicken Fritters were very popular! ■

## Chicken Fritters with Tamarind Banana Chutney

### Fritters

6 chicken thighs  
1 egg yolk  
1/4 bunch green onions,  
white part, finely chopped  
1/4 cup chopped coriander  
Salt and freshly ground  
black pepper  
1/4 tsp cayenne  
1/4 tsp ground cumin  
1/4 tsp paprika  
2 eggs, beaten  
Panko

### Chutney

1/2 block tamarind  
1/8 cup sugar  
1/2 tsp salt  
3/4 tbsp roasted, ground  
umin seeds  
1/2 tsp cayenne pepper  
4 ripe but firm bananas

### Garnish

Banana leaves

### Preparing the Fritters

Preheat deep-fryer to 350°F.  
Remove skin and bones from  
chicken thighs, cut meat into fine  
dice (about 1/8-inch). In large bowl

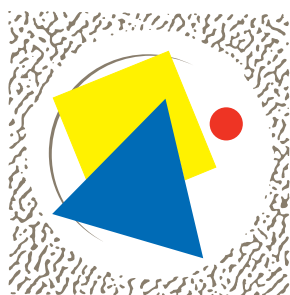
combine chicken, egg yolks, green  
onions, coriander, salt and pepper,  
cayenne, cumin, paprika; mix until  
well combined. Form into small  
patties. Dredge in egg, panko and  
reserve.

### Preparing the Chutney

Quick soak the tamarind in enough  
hot water to cover the block. Once it  
has softened mash the tamarind into  
the water, making a thick, uneven  
pulp. Place a strainer over a bowl,  
put the tamarind pulp in the strainer,  
and press it down with the back of a  
ladle. Press until nothing but fibrous  
tissues and seeds are left in the  
strainer. Discard these. Scrape all  
the strained pulp on the outside of  
the strainer. Combine strained pulp  
with sugar, salt, cumin seeds, and  
cayenne. Dice the peeled bananas  
into 1/2-inch cubes and mix into the  
chutney.

### Serving the Fritters

Fry each fritter until golden brown,  
and cooked through. Serve atop a  
piece of banana leaf garnished with  
tamarind banana chutney. Makes  
about 30 hors d'oeuvre.



## THE STRATFORD CHEFS SCHOOL

Eleanor Kane and James Morris  
Co-Founders and Directors

68 Nile Street  
Stratford, Ontario, N5A 4C5  
Tel: (519) 271-1414  
Fax: (519) 271-5679  
Email: [admin@stratfordchef.on.ca](mailto:admin@stratfordchef.on.ca)  
[www.stratfordchef.on.ca](http://www.stratfordchef.on.ca)

Charitable Registration No. 0740423-20-15

## MISSION

The Stratford Chefs School is devoted to developing in young Canadian Chefs a thorough grounding in the theory and practice of classical cuisines in today's market, and an appreciation of the challenge of operating a successful restaurant. Noted for its unique industry-driven program, graduates have a 100% employment record and are in high demand in leading restaurants throughout Canada and abroad.

## BOARD OF DIRECTORS

Elizabeth Baird  
Roger Cotton  
Eleanor Kane  
Jamie Kennedy  
Carl Korte  
Timothy J. Leonard  
Nancy Lockhart  
Alex Macdonald  
John McLaughlin  
Brad Marsland  
James Morris  
Nada Ristich  
Peter Schwartz  
David Shaw

## Save a tree, save a stamp!

If you would prefer to receive our newsletter by email,  
please send your request to [admin@stratfordchef.on.ca](mailto:admin@stratfordchef.on.ca).