



LA CHAÎNE

In Canada

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DARNELL BANMAN TAKES GOLD MEDAL AT 2019 INTERNATIONAL YOUNG CHEFS COMPETITION!

FFor only the second time in the 43 year history of the event, Canada was selected to host the prestigious 43rd Concours International des Jeunes Chefs (Young Chefs) Rôtisseurs Competition. It was fitting therefore that Canada's own Darnell Banman took home the Gold Medal of la Chaîne des Rôtisseurs and the Arthur Bolli Memorial Trophy at the Competition held in Calgary, Alberta on September 20, 2019.

As Gold medallist, Darnell also received a five week Superior Cuisine training course at Le Cordon Bleu Paris and a Wüsthof knife attaché case. Congratulations to Darnell, and to Executive Chef Cameron Huley, Maître Rôtisseur of the Winnipeg Squash Racquet Club, for his mentorship and support through Darnell's year of preparation.



Darnell at the Competition.

Twenty-one of the world's finest young chefs were chosen for 2019 through selection competitions held in their respective countries. Competitors came from Australia, Austria, Belgium, Canada, Columbia, Finland, Germany, Hungary, Italy, Mexico, Netherlands, New Zealand, Norway, Sweden, Switzerland, Taiwan, Thailand, Turkey, UAE, UK and USA. Each competitor received a Competition Diploma of la Chaîne des Rôtisseurs; a five-year Rôtisseur membership in la Chaîne des Rôtisseurs; a Wüsthof kitchen knife and two Chefs-Hat Inc. chef's jackets. Darnell qualified for the competition by winning the Canadian National Jeunes Chefs Rôtisseurs competition last October in Edmonton.

The Silver Medal went to Great Britain's Jordon Powell from South Lodge Hotel, Horsham, UK. Jordan received the Gaston-Landry Panuel Award and a Wüsthof 3-piece knife set. The Bronze Medal and Jean Valby Trophy went to Austria's Theresa Rogl (from Q! Hotel Maria Theresia, Kitzbuhel) along with a Wüsthof 2-piece knife set.



Tension is thick in the air as menus are prepared.

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Meet the New Bailli Délégué du Canada: Mr. Tony Catanese



Tony Catanese (right) inducted at Calgary 2019 National Meeting.

Tony Catanese, CA, CBV, CFE, formerly Chancellor du Canada, was intronized as Bailli Délégué du Canada by David Tetrault, retiring Bailli Délégué du Canada, at the September National Meeting in Calgary. The following is a brief introduction.

Tony joined the Chaîne in Winnipeg in 2007 and served as Argentier du Canada from 2013 to 2018. His innovative ideas as Argentier have led to the modernization of many of the accounting and reporting functions of Chaîne Canada. In 2018, he accepted the position of Chancellor du Canada. His prime responsibility in that role was membership development, including adding new members and member retention. In this position, Tony introduced and facilitated our Professional Member Attraction Program, providing this all-important level of support at the local Bailliage level, along with membership surveys, informational programs and other initiatives

to better reach our membership at the grassroots level. Perhaps most important of all, Tony was instrumental in creating our new Canadian Charitable Foundation: the Confrérie de la Chaîne des Rôtisseurs, Bailliage du Canada Foundation Ltd. Opening new avenues for our Canadian Bailliage to fund our educational activities supporting young Chefs and young Sommeliers from coast to coast.



Tony (left) serves as Tasting judge, Ottawa 2017

Like most of us, Tony's initial experiences with good food and wine happened at home, where tradition, quality ingredients and time around the table was cherished and respected by his parents. Later on, a passion and appreciation for the culinary arts and the friendships gained and nourished while spending time before a fine dining table became an important element in Tony's life. When, one fine evening, while enjoying a wonderful meal prepared by Takashi Murakami, Tony learned of the Chaîne!

Outside of the Chaîne, Tony is a graduate of the University of Manitoba with a Bachelor of Commerce (Hons). He is a Chartered Professional Accountant, a Chartered Business Valuator and a Certified Fraud Examiner. He has been is an Assurance Partner in the Winnipeg office of PricewaterhouseCooper LLP with over 36 years of experience in public practice in

assurance and accounting services and has managed the services to a broad spectrum of corporations (public, private multi-national and government related organizations). Tony regularly reports to Audit Committees and Board of Directors.



At the Ottawa National Meeting Friday Reception

A graduate of the University of Manitoba with a Bachelor of Commerce (Hons), Tony has managed the annual audits of a broad spectrum of corporations (public, private multi-national and government related organizations) including those in the credit union, insurance, broadcasting, food processing, newspapers, retail, venture capital, manufacturing, construction and not-for-profit sectors. Tony regularly reports to Audit Committees and Board of Directors and has also served on the Professional Advisory Committee of the Manitoba Securities Commission.

He serves or has served on the following not-for profit boards/councils:

- Canadian Forces Liaison Council – Manitoba Region
- Professional Advisory Committee – Manitoba Securities Commission
- Friends of the Canadian Museum for Human Rights
- Italian Canadian Foundation of Manitoba Inc.



Tony (left) and David Tetrault Membre du Conseil d'Administration, in Strasbourg 2017.

Tony also has broad experience in charitable Public Service endeavours as Director and Chair of Capital Campaign for St. Paul's High School in Winnipeg; Past Treasurer and Director for the Health Sciences Centre Research Foundation; Past President and Director of Centro Caboto Centre/Villa Cabrini and Member of Major Gifts Committee for the United Way of Winnipeg.

Tony is married (Silvana) with two children and enjoys golf, travel, good food, wine and the company of good friends.



(left to right) Tony Catanese, CA, CBV, CFE, Argentier du Canada; Ursula Riedel; Silvana Catanese at Nanaimo Garden Party May 2017.

2019 International Competition (cont.)

The young chefs competed in the kitchens of the Culinary Campus at the Southern Alberta Institute of Technology (SAIT) in the School of Hospitality and Tourism. The only Canadian institution to be named in the Top 50 of Hospitality and Hotel Management schools in the world by CEOWORLD, the SAIT School of Hospitality and Tourism's Culinary Campus was perfectly suited to holding an event of this type. Featuring a full commercial kitchen with more than 10,000 sq. ft., the facility easily accommodated the 21 international competitors over two shifts during the day of the competition.



Complete set of Wusthof professional knives.



Wusthof professional carving knives.

The SAIT School of Hospitality and Tourism is renowned for action-based learning, real-world industry environments and programs taught by industry experts who have gained prominence in their field across the globe. Committed to student success, the SAIT School of Hospitality and Tourism offers a bachelor's degree, diplomas, certificates, apprenticeship programs and numerous professional development and continuing education courses. The SAIT School of Hospitality and Tourism has an overall 95% graduate employment rate.



Gold Medalist Darnell Banman with the Arthur Bolli Memorial Trophy.



Silver Medalist Jordon Powell with Gaston-Landry Panuel Award.



Bronze Medalist Theresa Rogl with Jean Valby Plaque.

2019 International Competition (cont.)

A panel of 12 internationally certified chefs, all members of the Chaine des Rôtisseurs, judged the competition, awarding marks for taste, presentation, originality and kitchen technique.

The 2019 Jury Members

President of the Competition

David Tetrault, Membre du Conseil d'Administration

Kitchen Supervisors

Bernhard Fraiss, Conseiller Culinaire, Bailliage of Austria

Robert Phillips, Maître Rôtisseur, Bailliage of the USA

Kitchen Jury

Daniel Hiltbrunner, Conseiller Culinaire Honoraire, Bailliage of Australia

Takashi Murakami, C.M. Conseiller Culinaire Honoraire, Bailliage of Canada

Daniel Ayton, Vice-Conseiller Culinaire, Bailliage of Great Britain

Tasting Judges

Aron Barka, Officier Maître Rôtisseur, Bailliage of Hungary

Daniel Craig, Maître Rôtisseur, Bailliage of Canada

Karl Guggenmos, Officier Chef Rôtisseur, Bailliage of the USA

Esa Koppelo Vice-Conseiller Culinaire, Bailliage of Finland

Bruno Marti, Grand Officier Maître Rôtisseur Honoraire, Bailliage of Canada

Björn Persson, Maître Restaurateur, Bailliage of Sweden

Ben Purton, Vice-Chargé de Missions, Bailliage of Great Britain

Elif Sahbaz Denizci, Vice-Conseiller Culinaire Honoraire, Bailliage of Turkey

Shaun Smith, Conseiller Culinaire, Bailliage of South Africa

Each competitor was given four and one-half total hours in which to compose a menu and prepare a three-course meal for four persons using ingredients presented in a "black box". This year's black box included four proteins with one (Fresh Pickerel – 1 kg. whole) released to the competitors 2 months in

advance. Compulsory ingredients this year also included 4 whole quail, 12 raw spot prawns, beef tri-tip/coulotte 1.5kg., 2 whole acorn squash, 2 whole zucchini, frozen Saskatoon berries 500gm., 4 fresh peaches, honey 120gm. and beluga lentils 300gm. Contestants are required to use at least 50% of each of the above mentioned items and could compliment them from a large array of non-mandatory items. The competition allows the young chefs 30 minutes to write their menu then 3.5 hours to their first course followed by 15 minutes until their main and a final 15 minutes to their dessert.



The medallists (seated left to right) Jordan Powell (Silver), Darnell Banman (Gold) and Theresa Rogl (Bronze). (Standing left to right) Bernhard Fraiss, Conseiller Culinaire – Austria and David Tétrault, Président du Concours International.



Judges for the 43rd Concours International des Jeunes Chefs (Young Chefs) Rôtisseurs Competition.

2019 International Competition (cont.)



(left to right) Jan Hansen, Conseiller Culinaire du Canada; Cindy Findlay, Bailli Honoraire Bailliage de l'Alberta à Calgary; and David Tétrault.



Takashi Murakami, C.M., Conseiller Culinaire Honoraire du Canada.



A little fun in the kitchen.



Let the judging begin.



Bruno Marti, Grand Officier Maître Rôtisseur considers a score.

2019 International Competition (cont.)



The action heats up.

The competition is far more than just a one day cooking event. It is an experience that these young chefs will never forget. The competitors were taken on a tour, hosted by Canada Beef, of W A Ranches, a 19,000 acre working breeding ranch, with over 1000 Angus cattle, donated to the University of Alberta last year. They were able to view traditional ranching methods carried out by the cowboys that manage the ranch, followed by a visit to the Canadian Beef Centre of Excellence for a butchery demonstration and a discussion on Canada's international role in the sustainability and future of

beef farming. Just as popular for the young competitors - a morning tour of Big Rock Brewery's Calgary flagship facility with a tasting of many of their unique craft beers.



The beer selections at Big Rock Brewery.



Tasting the beer.



Competitors at W A Ranches.

Photos courtesy of Tori Food Sparks Joy

2019 International Competition (cont.)



The Competitors for the 43rd International JCR Competition.



And, its over!

2019 International Competition (cont.)

We are grateful to le Cordon Bleu, Paris (represented at this year's Competition by Director of Culinary, Chef Eric Briffard); Wüsthof Manufacturing, Germany; and Chef's-Hat Canada for their on-going sponsorship of the competition.

We would also like to thank all of the local corporate and individual sponsors for their generous donations without whose support these competitions could not take place. Finally, competitions of this size cannot be successful without the volunteers from the host Bailliage who worked tirelessly behind the scenes and we thank all of them as well.

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Next year the 44th Concours International des Jeunes Chef Rôtisseurs will be held September 26 at le Cordon Bleu in Paris, France.

Darnell's Menu 43rd Concours International des Jeunes Chefs Rôtisseurs

Appetizer

Layered Pickerel Bar

with Prawn Mousseline, Puffed Skin, Pickle Shallots, Zucchini, Served with Sauce Beurre Blanc.

Main Course

Beef Tri Tip Pan Roasted

Served with Butter Poached Quail, Beluga Lentils, Crispy Potato Cannoli, and Jus.

Dessert

Dark Chocolate Mousse

Lemon Thyme Sable, Honey, Acorn Squash, Poached Saskatoon Berries, Peach Gel



(top to bottom) Winning appetizer; main course; and dessert.

Darnell Banman – A Profile



Originally from Winkler Manitoba. Darnell lived there until he was 19 years old. Growing up, he didn't really know what he wanted to do after graduation from high school. At age 15, he took a job as a dishwasher at the local golf course in Winkler called Mulligans, his first real exposure to food preparation. As time went on, he became more and more involved on line there and decided that he wanted to pursue a career in culinary arts. This led to a move to Winnipeg to study at Red River College.

Shortly after moving to Winnipeg, he was hired at the St. Charles Golf & Country club, working under Executive Chef Takashi Murakami, CM Conseiller Culinaire du Canada for over five years. As Darnell put it, this is where he first became interested in the possibility of competing “because Chef Takashi was always so involved with the Chaîne, my coworkers and I were constantly exposed to the competition. I would watch my coworkers train and compete and win time and time again, which inspired me to join in”. During his time at St Charles, Darnell spent

several years as the dining room chef where he was able to explore his creativity and grow individually by sharing his own ideas in preparing the dining room menu - putting his own spin on things.

In no small part, Darnell is quick to thank Chef Murakami as instrumental in his winning the best kitchen score award at both the National and International Competitions. *“Working under Takashi Murakami when I first moved to Winnipeg gave me a strong foundation when it came down to work efficiency, cleanliness, and professionalism in the kitchen. Chef Murakami had such a strong work ethic that he inspired me to take pride in my work and my work space. He also played a big role in inspiring me when we would sit down for staff meals. I was always asking him question after question regarding his involvement with Culinary Team Canada. He was always ready to share everything he knew with us and relayed his experiences through many photos. Eventually I was introduced to la Chaîne des Rôtisseurs through him and everything just took off from there.”*



Canada's Darnell Banman begins his journey.

Darnell moved to the Winnipeg Squash Racquet Club as Executive Sous Chef over the last year, working under Cameron Huley, Maître Rôtisseur. The support and encouragement Darnell received continued at the Club. *“Chef Huley has been a member of Culinary Team Canada for 10 years and has also been involved with the Bocuse d’Or. Having his influence, experience and guidance along this journey in the past year, along with everyone else, was super helpful in preparing for the competition”.*

Darnell was *“also super excited and grateful to have the opportunity to train at various restaurants across Canada. It was a great experience to represent Canada in our own country although it was also really nerve racking. Having to compete against other talented chefs from around the world is something that is really difficult to prepare for. It was always in the back of my mind - what can guy like me from Winnipeg Manitoba bring or do in this competition that can set me apart? You have almost all of the rest of the world showing up, who always seem to be one step ahead of you with trends and their excellent reputation in the culinary world. To help me prepare, Chef Huley planned 2 black box trials a month coming up to this competition. He would gather the ingredients he thought would be most beneficial to my growth. There was always a panel of Chefs who volunteered their time to taste and critique my plates and put me on the path. Some days were amazing, others were quite terrible to be honest”.*

His favourite course to prepare is dessert *“because you can be creative with the colors and textures in the plate. It is also one of the hardest courses to perfect so there is always a way to make it better. For example, one thing I had been practicing intensively prior to Nationals was tempering chocolate. It is difficult to do but I think that that makes it fun. I enjoy challenging myself and learning new techniques to practice and perfect”.*

Darnell is also no stranger to adversity in culinary events as, prior to winning the 2018 Canadian National competition, he had competed four times in the regional Manitoba competition, finally winning at that level in 2017. He then went on to the Nationals in Ottawa last year. Despite winning best kitchen score that year, he was unable to win the Gold Medal – a challenge he has met in 2018 Nationally and now in 2019, Internationally.



Darnell has a very clear idea on how he approaches competitions. *“My strategy when competing is to have a game plan and to follow it, which can be hard considering that a black box is always a surprise. I just try to be confident in what I know and to utilize it to the best of my abilities. Another strategy that I find is important for me when I am competing is to prepare for the worst. Some of my competitors at the past Nationals in Edmonton last year were joking with me that my set up was a bit over the top, which it was! I brought as much as I could with me because it’s a new work space. I’m not familiar with it and I don’t want to have to spend time looking for kitchen supplies. I just bring everything I can with me so that I know where my equipment is, and I know how it works. This makes me feel more at ease when competing because it is one less thing to worry about and it allows me to maximize the time I spend on my food”.*

He is no less clear on where he sees himself in his future. *“I’ll always continue to train and learn and give back as much as I can, as so many other chefs have done for me in Winnipeg. I love being involved with la Chaîne des Rôtisseurs and hope to have my own ‘Chaîne Dinner’ in the future where I can have the opportunity to share my story and menu”.*

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