



Confrérie de la Chaîne des Rôtisseurs

Association Mondiale de la Gastronomie
Regie par la loi Française du 1^{er} Juillet 1901
Bailliage National d'Afrique du Sud
Bailli Délégué: François Ferreira
Fax : 086 612 7026 Cell : 082 875 3077
Email: chainedr@iafrica.com

Cher Confrères

This is my first newsletter for 2011. I will be writing this letter on a bi-monthly basis to keep you, the membership, up to speed on what is happening on National level.

Firstly I would like to introduce you to the National Board Designate:
You might notice that all the board members are from the Garden Route except the Chargée de Presse. The reason for this is that I would like the board members to be in spitting distance so that we can meet at a drop of a pin.

Bailli Délégué

Now that is me, I am a chef, author, radio personality, TV personality, and above all Principal / co-owner of Eden School of Culinary Art in George. I consider myself very lucky as my hobby became my job and my job is still my hobby. La Chaîne is very close to my heart and I really would like to see an improvement in our non-professional numbers.

Chancelier – still to be filled

Argentier – Jimmy Smit

Jimmy has been the Vice-Chancelier/Argentier of Outeniqua for the last 5 years and was supposed to take over from me when I stepped down as Bailli but now he has much more on his plate running the National finances. Jimmy has been all over the world while working for SAA and then owned restaurants in Cape Town and Hermanus before settling in Oudtshoorn where he and David Hyman run the Congo Caves Restaurant.

Duties:

- Running the finances of the National Bailliage
- Co-ordinating payments with the Siege Mondial.

Conseiller Culinaire – Carol Wicht

For the last 5 years Carol was the Vice-Conseiller Culinaire of Outeniqua. Carol is a chef and has a long and interesting career from owning and managing hotels in Cape Town like the Cellars Country House Hotel, the Royal Standard and Carolann's Country House Hotel in Riebeeck West. These days she is the Vice-Principal/co-owner of Eden School of Culinary Art in George. Before moving to George she owned an events management company in Johannesburg. Carol says "I have a love for teaching and sharing my knowledge with young chefs of the future. The Chaîne has given me the opportunity to enjoy my love for good food and good company.

As National Culinaire I would like to involve our Professional and Non-professional members in growing and enhancing the Young Chefs competitions each year to enable South Africa to produce more winners at the International competitions each year."

Duties:

- Managing the Regional and National Young Chef Competition.
- Keeping the register of Professional Chef Members.
- Working on training programmes to prepare our young chefs for competitions in conjunction with the Regional Vice-Culinaire in each Bailliage.
- Work with the professional members and Regional Vice-Conseiller Culinaire to train the National Young Chef winner for the International Competition.
- Co-ordinate the travel arrangements for the National winner to the International Competition and regional winners to the National competition

Conseiller Gastronomique – Ann Callaghan

Although born in America, Ann considers herself as 'International' having lived in Japan, England, Bermuda and now South Africa.

As for profession it could be classed as being involved in; medicine -paediatrics, interior design, international financial reinsurance, farmer (yes, in South Africa) and now retired and trying to play golf and enjoying good food, fine South African wines and good company especially of Chaîne & Ordre Mondial members.

Duties:

- Planning the National Chapitre on a yearly basis.
- Planning National functions
- Overseeing Regional Chapitre –that a high standard is kept throughout the National Bailliage
- Keeping the Brass Plaque register and co-ordinating yearly visits of members to see if the standards are kept befitting a brass plaque holder.
- Working on training programmes to improve service standards in conjunction with the Regional Vice- Conseiller Gastronomique

Chargée de Missions: Membership – Annatjie Olivier

Annatjie was born and raised in Johannesburg, had a brief stint in banking before becoming a diplomat's wife and spending the next 10 years+ in Hong Kong, San Francisco and New York. During that time she entertained dignitaries from various cultures, which stands her in good stead in her Guesthouse in Groot Brak River. Not only did she develop a love of food and wine but she is constantly experimenting with new tastes. Presently her passion for people and food enables her to offer her guests a unique and unforgettable experience. Annatjie was introduced to la Chaîne while helping her sister, Ronel – Bailli of Pretoria, at Ronel's school, The Capital Hotel School in Pretoria . She was inducted into the Chaîne as a Chef de Table.

Duties:

- Keeping the National Members' register
- Processing all application forms for new members and promotions
- Communicating with her Regional counterparts to ensure that all the members' information is up to date in order to make sure Regional and National transfers are communicated to all.

Chargée de Missions: Chaîne Foundation, CSI (Corporate Social Investment) and Sponsorships – Jeanette Raubenheimer

Jeanette held this position on Regional level in Outeniqua for the last 5 years. Jeanette and her husband, Ben, own a very successful label printing business, Label Leaders, for the last 15 years in George. Their state of the art factory prints labels for over 50 wine estates, various supermarkets, cheese producers etc.

Duties:

- Securing sponsorships on a national level for the Young Chef and Young Sommelier competition.
- Co-ordinating with her Regional counterparts the Chaîne involvement in local community projects.
- Working with her Regional counterparts' co-ordinating projects such as the Chefs tour Against Hunger in August, and other projects.
- Working with the Chaîne Foundation on possible future projects

Echanson - George Parkes

At the young age of 6 George was introduced by his parents. On a Saturday he and his brother were allowed weak beer shandies with lunch and on a Sunday they were allowed about 30ml wine with lunch. This led what was to become a passion of his, which is to enjoy drinking good wines of the world. While doing the Diploma at the Cape Wine Academy he met Cape Wine Master Clive Torr, who invited him to join a harvest as his Domaine in Baune, Burgundy in 2001. He is now one of the shareholders of Domaine de Clivet and has completed 10 harvests to date at the Domaine.

He joined la Chaîne 10 years ago and in his own words

"I would like to see the membership of la Ordre Mondial des Gourmets Degustateurs in South Africa grow and that all the Vice Echanson's run events in their regions each month. I am happy to be of assistance in the training of our young sommeliers who are members of the Chaîne des Rôtisseurs."

Duties:

- Co-ordinate all regional OMGD functions with the Regional Vice-Echanson
- Plan and co-ordinate the Regional and National Young Sommelier Competitions
- Co-ordinate and plan the training of the National winner for the International competition.
- Co-ordinate the travel arrangements for the National winner to the International Competition and regional winners to the National competition

Chargée de Presse – Errieda du Toit

Errieda is a seasoned communicator with her own public relations agency specialising in food, wine and related lifestyle fields. She also writes about food as a creative outlet and to promote South African cuisine.

As member of the Chaîne des Rôtisseurs she served as Vice- Chargée de Presse in the Cape and Chargée de Presse on the national committee in the past - positions she enjoyed as it fully utilized her capabilities and passion for promoting the aims and activities of the Chaîne. She also served on the executive committee of Slow Food's Cape Convivium before joining the committee of the Chaîne des Rôtisseurs.

Errieda has a weekly 'Huiskok Glanskok' food slot on the national radio station RSG and co-authored the successful cookbook with the same name. As a freelance writer she contributes to food, lifestyle and travel publications, including her regular columns in Die Burger, Beeld and Sarie KOS. Her articles have also appeared in VISI, TASTE and Food & Home Entertaining. She contributed to Eat Out as restaurant reviewer and wrote for Eat In, the annual foodie magazine. She contributed to the first Pasella cookbook for SABC and regularly appears on television to promote the joys of home cooking.

She holds an Honours degree in Home Economics (University of Stellenbosch); obtained a post-graduate diploma in Advanced Business Management (Cum Laude; RAU) and a certificate in Cross Cultural Corporate Communications (University of Stellenbosch).

Duties:

- To communicate the activities of la Chaîne to the printed, audio and visual media.
- To co-ordinate the contributions to the International Magazine.
- To communicate details of the Young Chef and Young Sommelier competitions to the National media.

Furthermore I have decided to involve members of the Honorariat to assist the National team as special advisors:

Allison Rutowitz – Bailli Délégué Honoraire – General Admin and Constitution

Ann Stone – Bailli Honoraire: JHB – Competitions Convenor

Niel Els – Bailli Honoraire: Du Cap – Web page, Facebook and other electronic media

The Board of Baillis will constitute the extended National Team.

Annual Membership Renewals

I am sure the Baillis have communicated to you about the Early Bird special running until 15 February. The cost for a member renewal is R850, 00 and for a spouse/partner R750, 00. The OMGD renewals are R250, 00 per member.

From 16 February to 15 April the cost will be for a member R995 and for a spouse/partner R895.

Please check with your Bailli if your Bailliage is paying into the National account or into the Bailliage account to be transferred to the National account.

Grand Chapitre – 26 – 29 May 2011

This year is the 30th Anniversary of la Chaîne in South Africa. The Grand Chapitre will be held in Knysna at the picturesque Simola Hotel, Country Club and Spa.

The official invitation and booking forms will go out early in February. So please book early to avoid disappointment.

Membership records

The membership records are proving to be a challenge at the moment as our records do not correspond fully with that of Paris. We are sorting it out and that is why some of you may not have received your membership cards. As they used to say on SABC "Please be patient we are sorting out the problem".

Brass Plaques

Well at last Brass plaques have arrived and I have started to distribute them to the regions. I am still awaiting confirmation from some Baillis but I am sure this will be settled soon. Professional members with a rank of Maitre and higher must please go on to the International website and update their details. You have to physically update every region on the page and the French are very pedantic, if you leave something small out like the amount of guests you can seat, you will not receive your plaque.

If the member leaves the establishment, he/she has to inform the Bailli and if there is no member who can be promoted within 6 months, the plaque will have to be removed. Please be diplomatic if this is handled wrong it can burn bridges for the member and for la Chaîne.

Young Chef and Young Sommelier competition

The regional competitions will take place on 20 April; we planned the date in order for it to be as close as possible to 25 April which is the true date for the 30th Anniversary. However, 25 April falls smack bang in the middle of a much extended long week-end and is a public holiday. Therefore it is suggested that the Awards Dinner in each Bailliage be the anniversary dinner at the same time.

There is no hard and fast rule that your anniversary dinner be in April, it can be every month. We are in the process of designing a logo which can be used by all the Bailliage for the year on their stationary and as pins for members to purchase.

The National competition will be held at the Nestle Kitchen in Bryanston on 02 June. We have changed the way the competition is hosted, in future instead of at the Grand Chapitre, it will be in the Bailliage from whence the National winner came.

I hope to be able to visit each Bailliage in the near future and to meet the members. If you would like to communicate with me directly, please feel free to drop me a line at chained@iafrica.com.

The National Board and I hope we will be able to serve you well.

Vive la Ordre Mondial
Vive la Chaîne

Kind regards

François

