



December 2011

Cher Confreres et Consoeurs

2011 has flown by like a hurricane and we are again on the eve of the festive season.

Firstly congratulations

At the **EatOut Awards** held in Camps Bay recently Chaîne members once again shone in the Top 10:

- No 1 – The Greenhouse – Peter Templehoff and Mrs Liz McGrath
- No 3 – The Tasting Room at Le Quartier Française – Linda Coltart and Margot Janse

Also honoured was with the Lannice Snyman Achievement award was Garth Stroebel from the South African Chefs Academy

Past winner of the Jeunes Chef Rôtisseurs competition, Alistaire Lawrence, from Roots Restaurant also featured in the EatOut Top 20.

At the **CXpress Garden Route Culinary Awards** Chaîne members also featured prominently:

Restaurants honoured with “**Culinary Legend**” status were:

- Sand at The Plettenberg – Members Gideon Landman & Lisa Knight
- Serendipity Restaurant – Members Lizelle & Rudolf Stolze
- The Bell Pub at Belvidere Manor – Members Mike & Sue Mills
- The Girls – Members Roxanne Blum & Cheri Sheridan
- La Locanda Restaurant – Member Dario Soresi

Chaîne members in the Best of list were

**Best casual dining:** The Rose on York – Members Heyn Neethling & Ryan Harris

**Best Service:** Sand at The Plettenberg – Members Gideon Landman & Lisa Knight

**Best new kid :** Meade Cafe – Members Lizelle & Rudolf Stolze

**Featured in the Garden Route Top 20:**

The Rose on York - Members Heyn Neethling & Ryan Harris

Chef Alma@Groenvlei – Member Alma Oosthuizen

**Winner of the Ordre Mondial Wine Server of the Year award:**

Joseph Pietersen – Serendipity Restaurant

**Winner of the Chaîne des Rôtisseurs Server of the Year award:**

Shane Schoeman – Pomodoro Restaurant

**Winner of the Young Chef of the Year award:**

Mateo Battaini – La Locanda Restaurant

Congratulations once again to everyone doing well in national and regional awards.



As you know la Chaîne celebrated its 30<sup>th</sup> anniversary in South Africa this year. The Chapitres in every Bailliage also reflected a festive mood.

Short on the heels of the Grand Chapitre it was Pretoria and Johannesburg's turn to host their yearly combined Chapitre in July. It was held at Leriba Lodge and during the Chapitre we acknowledged longstanding service to la Chaîne by presenting Gianni Marinaro and Gwen Chippendal with the President's Award.



The elegant tables at the Gala dinner



Everyone at the main table had a good time

On 12 August just after the visit of their Serene Highnesses, Prince Albert and Princess Charlene of Monaco, the Oyster Box Hotel hosted the KwaZulu-Natal Chapitre. Bailli Kevin Joseph and his team really did all who attended proud. A fun evening with an unusual menu which combined different media to announce each course was something to behold.

Then on 27 August it was the Lowveld's turn to induct new members. The ceremony was held at Cybele Forest Lodge and was a lunch time affair. Bailli Hennale Steyn and her team planned a poolside induction ceremony but due to inclement weather it was moved to the foyer of the Lodge. John Jackson, Vice – Conseiller Culinaire de Lowveld was promoted in his professional rank Officier Maitre Rôtisseur and Chris Steyn was promoted to Officier. In true Lowveld fashion a good time was enjoyed by all.



The induction group @ Cybele



Du Cap hosted the last Chapitre of the year and this function and during the induction ceremony Mrs. Liz McGrath from the Liz McGrath Collection and Mr. Horst Frehse from the 12 Apostles Hotel were promoted to Officier Maitre Hotelier and Peter Veldsman of Emily's Restaurant to Officier Maitre Restaurateur. All three of them were also presented with the President's Award in acknowledgement for their services to la Chaîne and the Hospitality industry in general.

The induction group at The Cellars-Hohenort Hotel.



Thank you to Allison Rutowitz who acted as Inducting officer at all the Chapitre. As always it was presented professionally with a touch of humour.



### **Member information**

By now you should have received a form from your Bailli requesting information. This form must please be mailed or faxed to the national office. This will enable the National team to update the membership register with the newest available information.

The 2012 membership cards will be sent to each member by registered post so please ensure that your postal address is correct and current.

### **Updating on the International site:**

Every member should update their details on the international website at least once a year and professional members should do so at least twice a year. Every region on the site must be clicked on and even if you write the same information please do so otherwise it does not register as an update.



### Membership fees

Membership fees have not been increased for the last 4 years and unfortunately due to the exchange rate fees will have to be put up.

#### Renewals:

**Early bird – from 15 November to 15 January**

**Member** – R995.00

**Partner** - R845.00

**15 January – 15 April**

**Member** – R 1200.00

**Partner** – R 1050.00

**OMGD renewal** – R200.00

#### Re-instatement fee

Professional – R800.00 per year

Non-pro – R500.00 per year

#### Promotion fee

R1 500.00

#### New Member fees

**Professional** (Hospitality) R3 750.00 includes OMGD

**Professionel du Vin** R3 210.00 includes OMGD

**Non-Pro single** R 2 500.00 includes first year membership fee and regalia

**Non-Pro couple** R 4 000.00 includes first year membership fee and regalia

**New OMGD Non-pro** R300.00

#### Procedure for renewals

The Bailliage will send out renewal notices in the form of a payment advice:

Members pay into the Bailliage account. The Bailliage will transfer the renewals into the National account as per Argentier's directive to Vice-Argentiers earlier this year.

#### Membership in General

The Siege Mondial in Paris is very concerned that the ratio of membership in South Africa is out of sync as we have far too many professional members and far too little non-professional members. Therefore the procedure for allowing professional and non-professional members will be strictly adhered to:

##### Professional members

- To attend 3 functions and host a function before a letter of invitation will be sent.

##### Non-Professional members

- To attend 3 functions before letter of invitation will be sent.



**New members processing procedure:**

- Member must fill in the appropriate form; this form must be sent to the bailliage. The Bailli and committee will approve and then issue a payment advice.
- The form must then be sent to the Argentier, on receipt of the funds in the National account, the Argentier will send the form to be authorized by the BD.

It has come to my attention that there are a number of members who seem to be unhappy about the functions that are presented. In discussions with the Baillis I have asked them to make the functions more adventurous, fun and exciting. I am sure you will be seeing a change in the type of functions being presented.

It is generally accepted that a professional member will offer a very good price – usually at cost - to the Chaîne when they have a function at their venue. This then in turn makes it easier for the committee to set an affordable price for the membership.

If a member is unhappy about certain issues I would suggest making an appointment with the Bailli or Chancelier to discuss the issues and see if it can be worked out satisfactorily. Rather than just not renewing your membership.

Management styles differ and one cannot expect each individual to be a carbon copy of the previous person – the Baillis are all very efficient people and most have a professional life as well. They with their committees have committed themselves to run each bailliage as effectively as possible and if there are issues and they do not know about it how can they be expected to fix it?

**International Jeunes Sommelier Competition 17 – 23 September 2012**

If you have been on the national website recently you would have seen that South Africa will be hosting the International Jeunes Sommelier Competition in Cape Town.

Allison Rutowitz is the chairperson of the organizing committee and her team is planning a wonderful event. Please try to be in Cape Town during that week.

We will need hosts and hostesses for the various events and if you are interested in assisting Allison and her team please mail her on [sommelier2012@chaine.co.za](mailto:sommelier2012@chaine.co.za).



## Competitions for 2012

The regional Jeunes Chef and Jeunes Sommelier competitions will be held early in March and the National competition at the end of May. Cape Town will host the national Jeunes Chef competition and Johannesburg will host the national Jeunes Sommelier competition.

I would like to encourage all professional members to enter their Young Chefs and Young Sommeliers.

- **Nominee names to be in by 27 January**
- **Regional competition 14 March**
- **National competition 30 May**
- **International Jeunes Sommelier Competition 17 – 23 September 2012  
Cape Town**
- **International Jeunes Chef Competition 10 – 14 September 2012 –  
Germany**

On behalf of the National Board I would like to wish every member and their families well over the festive season and may 2012 bring many exciting dinners where we can enjoy the camaraderie of la Chaîne.

Vive la Ordre Mondial  
Vive la Chaîne

*François*