



Scottish Chefs Conference 2007

Following the success of the initial conference the second Scottish Chefs Conference will be held at Brig O'Doon House, Alloway, South Ayrshire KA7 4PQ on Monday the 19th November, 2007.

This year the Conference will have the pleasure of introducing excellent culinary demonstrations from four of the finest British Chefs: Steve Doherty, Jason Atherton, James Campbell and James Petrie. There will also be debates and presentations and of course the opportunity to see old friends and catch up on the industry news. ●

For further information go to www.scottishchefsconference.co.uk or to book your place contact Kari or Cathy on 01292 313343 at Lochgreeh House Hotel Reception.

Scottish Culinary Team

Work is well underway for the new recruits on Culinary Team that will represent Scotland at the Olympics in Erfurt in 2008. Scotland has a great record in International competitions ranking within the top 10 culinary teams worldwide for the last seven years. However we are always on the lookout for talented and committed individuals that would be proud to represent their country on the international competition circuit. ●

If you would like to know more about being a member of the team and what it would involve, please contact Ian MacDonald on chef@balbirnie.co.uk

Scottish Culinary Team Dinner

On the 8th November 2007 the Federation are delighted to announce that they will be holding the annual fundraising dinner for the Scottish Culinary Team at Balbirnie House Hotel in Fife.

For only £50 a head for Federation members (£65 for non members) you will have the opportunity to sample the menu of the Scottish Culinary Team and help raise funds to help the team on their way to the Culinary Olympics in Erfurt. There is also a great opportunity to take part in the fun fundraising auction with some fantastic prizes. ●

For further information on the dinner or to book a table call Marie-Clare James on 0131 553 4034 or email: marieclare.james@freshrm.co.uk

Hospitality Action



1837 was a momentous year in history. The year Queen Victoria took to the throne, the year the world famous jewellers, Tiffany & Co opened in New York and the year some pioneers of the hospitality industry decided to make a difference.

Hospitality Action was originally founded as the London Coffee House Keepers Association, for the purpose of 'relieving aged and decayed members of the trade' and was later, in 1951 renamed 'The Hotel and Catering Trades Benevolent Association'. Now, the charity is more fondly known and widely recognised as Hospitality Action, renamed in 1998, it has come a very long way but never lost that original ethic – to make a difference in the hospitality industry.



Now, a much more visible and proactive charity, Hospitality Action offers vital employee assistance to the two million people who work in the hospitality industry through its unique Life Support programme which has been developed to offer specialised support to all that work, or have worked, within hospitality in the UK. The charity is a safety net for the vulnerable, be they old, young, alone or a family. In 2006, Hospitality Action helped 1,313 people from within the industry.

Through our grants we aim to support individuals and their dependants, who have found themselves in a personal crisis situation. We also aim to support individuals to re-engage with society through taking advantage of a personal opportunity.

Help can be in the form of one-off grants

which are awarded for assistance towards the cost of an item or need considered essential for the well being or improving the quality of life of the applicant, e.g. medical equipment, domestic appliances, clothing or heating. Hospitality Action also offer grants to applicants of working age who have suffered a sudden loss of income due to bereavement, illness or injury, to help with their general living costs for a set time period and are usually made for a maximum period of one year.

Case Study

In 2002 Samantha Radley, a chef for most of her working life had financial assistance from Hospitality Action for substantial utility bills which arose because of the special care Tayla, her daughter required. When Tayla was just 18 months old she tragically contracted a viral infection which resulted in her becoming quadriplegic. She needed a ventilator to breathe and required 24 hour care, provided by her mother and a team of six nurses. On top of other bills this was one that she just couldn't afford.

A year later she requested our assistance again and the charity now supports them with a weekly grant. It has greatly eased the worry of current and future bills and has become a lifeline. Hospitality Action also covered the cost of a Possum Companion wheelchair for Tayla, now eight, which has made a tremendous difference to her life.

Penny Moore, Chief Executive, Hospitality Action explains, "It is wonderful to think that after 170 years, the charity is still making a difference to people who need our help from within the industry. With continued support from our industry we should still be here in another 170!" ●

For more information about Hospitality Action or to get involved, please contact Astrid Wears-Taylor on 0870 351 0161 or via email at astrid@hospitalityaction.org.uk or visit www.hospitalityaction.org.uk



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The Whisky Kitchen

Scotland is blessed with some of the best produce in the world: seafood; shellfish; vegetables; meat and game, not to mention whisky – uisge beatha – the water of life. What better way to celebrate this than to marry whisky and food together in a cookbook.

All the great culinary nations have long combined their wines, brandies and other spirits with their food but we have not had this tradition with our whisky, which is strange because Scotch whiskies enjoy such a variety of flavours and subtleties of taste that they cry out to be used in any kitchen of the world. They tenderise and cure meat and fish and they add a delicious often delicate quality to everything from meat, vegetables and fish to cakes and desserts. Wait until you try them with chocolate...

In this collection of recipes combining whisky and food you will find hearty soups synonymous with the Scottish kitchen, beef, lamb and game in sumptuous dishes and fish and shellfish dishes that combine the flavours of the food and the particular nuances of the selected whisky. The recipes have been designed in such a way that 50ml whisky miniatures can be used to complete the dishes, but please do not let that stop you buying a full sized bottle of Scottish malt whisky when you find one you particularly enjoy.

The book also contains four breaks based upon the recognised scotch whisky regions, here we have tried to give you a taste of the geography, produce and of course the whiskies of the Speyside, Highland, Lowland and the Islay and Islands regions. Having painted such an interesting picture of Scotland, both regionally and as a whole, we hope that you will come and experience it for yourself.

If you are looking for ideas for a dinner party, why not try the Velouté of Haggis laced with Glenfarclas, for your starter. It is such a simple



recipe yet will thrill your guests. For the main course you could serve the Roast Salmon with Aberlour and Orange Sauce and your guests will be amazed. Then for your finale, your chocoholic friends will just love the Glen Moray Chocolate Truffle Torte.

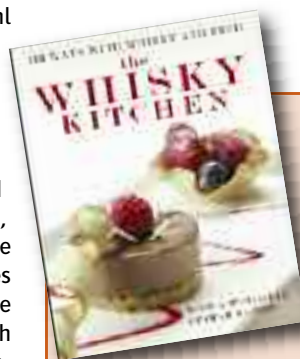
The marriage of food and wine or beer is a concept which promotes much animated discussion at the dinner table, matching whisky and food is

no exception. The first step when matching whisky to a particular dish is to create an imaginary bridge between the food and the whisky. The purpose of this bridge is to link the two harmoniously by means of complementing or contrasting. The creation of this book has been a labour of love and our knowledge of the sometimes subtle, sometimes striking differences in the range of whiskies available has grown tremendously as a result. We hope that you will enjoy the fruits of our research as much as we have.

Once you start your own journey cooking with whisky we encourage you to experiment further, to go forth and invent your own recipes. To this end we have provided a whisky and food matching guide at the end of the book. Just remember these are not hard and fast rules, they are guidelines from which to build your own repertoire of fantastic recipes.

For our own part we hope you will enjoy discovering, perhaps re-discovering, the incredible range of malt whiskies available and the sometimes astonishing food combinations that are possible in the Whisky Kitchen. ●

Sláinte and bon appetit, Sheila and Graham



Win!

Win a signed copy of the brand new Whisky Kitchen when it comes off the press in early 2008.

Simply answer the question below to enter the draw.

Either post or email your contact details, along with your answer to: Lara at Buccleuch Arms Hotel, High Street Moffat, DG10 9ET or lara@buccleucharmshotel.com

The cut off date is **15 December 2007**. Correct entries will be entered into a lucky dip.

The question is: Which classic six Whisky is missing?
Cragganmore, Dalwhinnie, Glenkinchie, Lagavulin, Talisker

The 4 Seasons Dining Club

Too busy working in the kitchen to get out and see what other chefs are doing? Starting in January, 2008 there is a new and exciting innovation from the Federation in the 4 Seasons dining club. Every quarter we shall have an exclusive dinner for 25 federation members in a top Scottish hotel or restaurant to give federation members the opportunity to sample the work of other chefs all around Scotland. At just £30 a head members will get the opportunity

to sample a seasonal dinner, meet and network with other chefs and will automatically be entered into the dinner prize draw for £125.

The first dinner is in January, 2008 at the fantastic Castleton House Hotel Restaurant in Blairgowrie. The restaurant has just been awarded three AA rosettes again, grouping it amongst Scotland's elite restaurants for the third year running, and currently holds the highest grading awarded to an Angus hotel. ●

For further information on the dining club please contact Marie-Clare on 0131 553 4034 or marieclare.james@freshrm.co.uk

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Feedback: We want **SIZZLE** to reflect what interests you. We would love to hear about those competitions, festivals and promotions you are involved in as well as those funny little things that happen to you day by day.

SIZZLE

www.scottishchefs.com

Issue 004



Annual Report 2006/2007

The following is the Annual Report of the Federation of Chefs Scotland to cover the period June 2006 – May 2007.

The past year has seen the continued growth of the Federation with our status in the industry on the increase, this has been due in no small way to the commitment of the Board and I would thank them all for their support and their contribution over the last 12 months.

Newsletter

Our intention has always been to produce a newsletter, unfortunately this has taken a lot longer than planned therefore I wish to recognise the impact that Lara Smith and Marie Clare James have made to the launch of 'SIZZLE'. Lara, as the Editor, has produced a publication that has enabled us to not only to communicate with members but also the industry at large in three issues. The newsletter has covered so much and brought a complete new image to the FCS in addition the expertise of Marie Clare in advertising and marketing SIZZLE will enable it to continue to develop and increase its circulation.

Board Restructure

Overall our image has changed, a restructuring in December with the appointment of a Chief Executive, Marketing Manager and Finance Director enable the work of the Board to be far more responsive. I am also delighted to welcome Lynn Brown as Secretary. Lynn has always been in the background working for the Federation and we are delighted that her role has now been formalised.

The Scottish Culinary Team

The Culinary Team once again has brought great success to Scotland and our prestige and standing in the World, Kevin MacGillivray and Ian MacDonald are to be congratulated for all that has been achieved. The result at EXPOGAST, Luxemburg for the Culinary World Cup where the team gained silver in both Cold Table and the Hot Kitchen is a tribute to their commitment and that of the team, most of whom had never competed at international level before. In addition to that, George Scott as Manager of the Junior Team produced an outstanding result at ScotHot in the Knorr World Junior Grand Prix, winning gold and silver medals. The FCS through Kevin, Ian, George and all members of the teams are to be congratulated for maintaining the standards of past years and we look forward to Erfurt and the Culinary Olympics in October 2008. ●

CIS Excellence Awards 2007

The fourth CIS Excellence Awards 2007 were held on Thursday 10th May at the Glasgow Hilton Hotel. Over 400 guests attended and enjoyed Dinner prepared by Executive Chef, James Murphy and his team. The menu for the evening was:

Oak Smoked Salmon, Fresh Crab
and Warm Scallop

Woodland Mushroom Veloute,
Truffle Oil

Seared Breast of Duck,
Dauphinoise Potato, Fine Beans

Bitter Chocolate Mousse,
Kaffir Lime Sorbet

Fine Cheese Selection, Sweet
Grapes and Dried Apricots

Coffee and Petit Fours

The FCS wishes to thank all the sponsors of the menu. Braehead Foods Ltd, A Taste of Arron, P & C Morris, Marine Harvest (Europe Ltd) Town and Country Fine Foods, Crannog Supply Company, George Campbell and Sons and Caledonian Ice Cream.

We were delighted to welcome as our honoured guest from USA Dr L Edwin Brown, Secretary General of WACS. Ed Brown has been a great supporter of the FCS over the years and was instrumental in enabling Scotland to gain membership of WACS in 1998. Ed Brown has been honoured by chefs associations throughout the world and has been awarded an Honorary Doctorate by the University of Pennsylvania.

The CIS Excellence Awards are recognised as the ultimate accolade for an individual or establishment that puts excellence at the forefront of their operation.



Recipients this year were:

- The Healthy Living Award**
– Café Derran, Fife Council
- Food Tourism Award**
– Scottish Food Fortnight
- Restaurant Newcomer of the Year**
– The Kitchin
- Innovation in Training Award**
– Cardinal Newman High School and Motherwell College
- Independent Event Caterer of the Year**
– En Croute Catering
- Chef of the Year**
– Tom Kitchin, The Kitchin
- Culinary Excellence Restaurant of the Year**
– The Seafood Restaurant, St Andrews
- Restaurant Manager of the Year**
– Ahmed Yurdakol, Gleneagles Hotel
- The Development Chef Award**
– Malcolm Warham, Simon Howie Foods
- Hotel of the Year**
– Gleneagles Hotel
- The CIS Lifetime Excellence Award**
– Peter Lederer CBE

Frank Boggie

Chef, Frank Boggie, of Holiday Inn Hotels has been a great ambassador for our industry all his working life. Frank has been Executive Chef at the former Albany Hotel (Holiday Inn) Bothwell Street, Glasgow for 34 years. The hotel closed in March and a new hotel will be built on the site. Frank Boggie is project managing the Food and Beverage Operations of the new hotel scheduled to open in 2011.

In recognition of the outstanding contribution Frank Boggie has made, not least through his support of the FCS and international culinary teams from all over the world, he is the first recipient of 'The Special Award for Outstanding Contribution to Professional Cookery'. This was presented to Frank at the CIS Excellence Awards at the Glasgow Hilton 10th May 2007. The Special Award is not an annual award and will only be bestowed on those within the industry in Scotland who have made an outstanding contribution and are recognised above all by their peers. ●

Forth Valley College to Fly the Flag for Scotland in the USA



Forth Valley College students, Vicky Haston and Carol Harkins have been selected to represent Scotland in Grand Rapids Michigan USA in October to compete for the Nations Cup.

The Federation of Chefs Scotland recently held the Scottish Final at Adam Smith College to select a College to represent Scotland. Six colleges competed in the presence of a panel of judges chaired by FCS President Joe Queen, Andrew Fairlie, Scottish Chef of the Year, Pamela Fowles and Scottish Culinary Team Managers, Kevin MacGillivray and Ian MacDonald. In addition to the cooking competition all students were interviewed by the judges with Vicky Haston and Carol Harkins and tutor Scott Dougall being selected to fly the flag for Scotland

in competition with Colleges from USA, Canada, Central and South America and the Caribbean.

The Nations Cup team is sponsored by Major International Ltd, Buccleuch Foods and Steelite International. All competing colleges will receive an educational day with Buccleuch Foods with the winning College receiving presentation tableware from Steelite International. All costs for the trip are being met by the sponsors and Grand Rapids Community College, Michigan, USA.

In the USA Vicky and Carol will compete over three days with the final day Gala Dinner for 150 guests.

Scott Dougall, Chef tutor, said "We feel very proud to be representing Scotland, especially as we were competing against such a strong field of Scottish Colleges and we are grateful to the Federation of Chefs Scotland and the sponsors for giving us this opportunity." ●



The winning dishes from Vicky and Carol were:

Warm Honey and Sesame Crusted Quail Breast in a Coriander and Ginger Dressing.

Seared Brill with Peas a la Francais and Langoustine Tempura

and

Poached stuffed duck breast, summer bean cassoulet, Celeriac puree, duck leg and foie gras croquette, apple relish and maple glazed sweet potato fondant

The national dish entered is:

Home Cured Salmon, Creamed Leeks, Arran Mustard & Ayrshire Smoked Bacon with Beetroot Syrup

L'Amphitryon Restaurant, Lorient

On a recent trip to Brittany to carry out a job working for the Scottish Executive organised by Maureen Jackson, we had the pleasure in dining at L'Amphitryon Restaurant which is the proud holder of two Michelin stars. The chef and his wife have run the restaurant for the past 24 years and Jean-Paul was recently voted best chef in France – quite an accolade to hold.

This restaurant introduces its guests to a whole world of flavour. Jean-Paul, who comes from a region famous for meat and poultry, soon accustomed himself to Brittany's tasty sea produce. His specialities include crab and bluefish which remind him of the union between sea and sky. His success is due as much to his choice of quality produce as his true sense of balance and harmony.

We all went for the tasting menu which Chef had pre-arranged for us and kept the restaurant open for us as we could not make it until 10pm, after

which we had eight courses plus petit fours. The restaurant was fairly simple in design but very elegant; all the crockery was glass of different shapes and colours to match the food.

The food was truly exceptional as good as I have experienced the depth in flavours and attention to detail was outstanding. After dinner Chef came out and joined us for a wee glass of fizz and was very pleased that we chose to dine at his restaurant.

In the party was Maureen and Tony Jackson, Kenny (KILLER) Macmillan, Kevin and Martin MacGillivray.

If ever you are in the region we highly recommend this restaurant. ●

Chef Jean-Paul Abadie.

Website: www.amphitryon-abadie.com



We dined on:

Dinette de saveurs et amuse-bouche

A little selection of savouries and nibbles

Sur une fine puree de petits pois mentholee, le maquereau confit

Confit mackerel on a fine puree of minted peas

Jeunes ormeaux laqués et palourdes en sabayon au Muscat de rivesaltes

Young glazed ormers and clams in Muscat de Rivesaltes sabayon

Nage de homard au cumbawa

Lobster cooked in 'cumbawa' sauce

Blanc de barbue et morilles

Fillet of Brill and Morel mushrooms

Tortiglioni et salpicon de rognons de veau à la sauge

Tortiglioni with diced calf's kidney flavoured with sage

Fines feuilles de grue de cacao parfait au caramel

Fine chocolate leaves with caramel icecream

Craquant de fraises cremeux citron de menton

Strawberry crunch with menton lemon cream

Petits fours

sponsors



Hotelympia 2008 – Alive with Passion



Have you ever wanted to show off your talents and compete against other chefs but never known how? Le Salon Culinaire Internationale de Londres gives you the perfect opportunity. This renowned competition runs within Hotelympia 2008 (17th-21st February, Excel London), the leading trade exhibition of the year for the foodservice industry.

Made up of over eighty competition classes in both Salon Display and Live Theatre, this year's contest is set to be the largest yet and will be the ultimate showcase for the best in culinary talent across the country.

So no matter where you work or what your expertise happens to be, there is sure to be a class in which you can show off your talent.

To get a full schedule of competitions or to enquire about entering prior to 28th November, please contact Peter Griffiths, Salon Director, by calling 01564 776842 or emailing peter@salonculinaire.co.uk

Hotelympia is a must attend event for anyone involved in the hospitality and foodservice industry, and is likely to produce pay back on the airfare within minutes of arriving! ●

For further information or to pre-register please visit www.hotelympia.com



Annual Golf Challenge

There's nothing better than a game of golf in good company on a beautiful Scottish day. Well two out of three wasn't bad for the Federation Golf Day on the 25th of July this year when over 50 intrepid chefs and suppliers teed off in the rain. However, the day ended well with the sun shining over St Andrews Bay.

When we arrived we were happy to see the Women's European tour were having a tournament there as well.

As usual our president muscled his way on

to the practice range with them hoping to get some tips on his swing!

Once again, a great time was had by all at Fairmount, St Andrews. Many thanks to the two main sponsors, Xpress Recruitment and Aramark, to all of those who donated prizes, and Maureen Jackson for checking in all the players.

We haven't set a date for 2008 but if you would like to take part then please contact Ian MacDonald at Balbirnie House on chef@balbirnie.co.uk ●



Results

Golf Champion (39 points) – Alan Beveridge

2nd Place (38 points) – Martin Douglas

3rd Place (37 points) – Steven Waters

Nearest the Pin at the 5th

– Martin MacGillivray

Longest Drive at the 16th – Brechtus Willie

Nearest the Pin at the 18th – Graham Martin

Mystery Partners with a combined score of 62

– Donald McLeod and David Thornton

Bent Putter Award for the highest gross score and lowest points – David Donaldson

Annual Golf Challenge: Sponsored by Xpress Recruitment. Wednesday 25 July 2007, Fairmount, St Andrews Bay Resort.

sponsors



Like Father Like Son

Justin Maule Catering announce the opening of 279 Café Bistro.

This new venture carries some history which will be of interest to many long term CFA Craft Guild and FCS members.

The Late WG (Bill) Maule, Justin`s father, was a long-term dedicated CFA member, officer and past Chairman. He spent many years of his distinguished catering and teaching career, totally committed to service within Scottish Culinary Committees. He also left a lasting impact on the Salons Culinaires at ScotHot over many years.

Bill would be very proud of his son who has recently opened his very successful Bistro with the business backing of long time family friend and former work and committee colleague, Peter Honthy.

His vision and understanding of honest food, backed up by interesting and varied menu selections which are very reasonably priced, is becoming a firm 'West end hit' to quote one food writer.

Following a busy and varied 17 years at all levels, he tested his entrepreneurial skills by forming Justin Maule Catering. An outside buffet catering business, the success of which fuelled his desire to embark on his next adventure opening the Bistro in December 2006 and already going from strength to strength.

The 40 seat Bistro opens Wednesday to Sunday for tasty lunches, hand stretched pizzas and beautiful fresh soups (his specialty). In the evenings, Wednesday to Saturday, he presents his Prix Fixe menu. Booking is recommended.

On Sunday's Justin has created a big hit with his full Scottish Breakfast Pizza accompanied by a Bloody Mary cocktail to cure the weekend excesses.



Tasty and varied fresh Sunday Roasts follow, well worth a try and all available until 6pm.

Not satisfied with all this pressures of a new business, Justin was married in July to his long term partner Nicola. The couple have a two-year-old son Angus. Maybe another candidate to continue the Maule culinary dynasty.

We wish him happiness and continued success. ●

279 Café Bistro at 279 Dumbarton Road, Glasgow.
Telephone: 0141 337 2859.

WACS Conference Dubai 12-15 May, 2008

The bi-annual World Association of Chefs Societies (WACS) Congress will take place in Dubai 12-15 May, 2008. In addition to the four day conference also taking place will be the final of Global Chef, the World Junior Chefs Challenge and the Dr Bill Gallacher Junior Forum. Full details of the complete programme of events and registration instructions are available on www.wacs2000.org and look for the link to WACS 2008 Congress.

The WACS Congress for any member is a fantastic gathering of chefs from over 80 countries. The programme include seminars and workshops together with a varied social programme included in the price. Partners and guests are also catered for with a separate optional programme of visits and excursions with everyone attending

all the various dinners and banquets.

This is a once in a lifetime opportunity to experience Dubai at a fraction of the cost for the casual tourist and is even more of an attraction in 2008, as direct flights are available from Glasgow to Dubai. The FCS will have a delegation attending and if you wish to join us please contact Neil Thomson on 01698 232603 or nthomson@motherwell.co.uk

Iceland Announce Presidium

The Icelandic Chefs Association has announced that they will be making a bid for the presidium of WACS at the 2008 Congress. We have still to receive the full proposal from Iceland, it is anticipated that other countries will also declare their intentions of interest over the coming months. ●

Interesting Food Facts

- You cannot taste food unless it is mixed with saliva. This is true for all foods.
- An average person drinks between 10,000 and 12,000 gallons of water in their lifetime.
- The 'Coiffe' is the metal wire basket that holds a champagne cork in place.
- Tomato ketchup was once sold in America as a medicine.
- Seen on the cheese menu in a Hong Kong restaurant... Roguefart Cheese... mmm... tasty!
- Ancient Egyptians would place their right hands on an onion when swearing an oath. It symbolised eternity.

SIZZLE
Online

If you would like to receive your future copies of **SIZZLE** via the Internet please forward your address to:
Lara@bucclencharmshotel.com