



World Master Chefs Society

NEWSLETTER

January
2014

Please keep us updated with all your news in order that we can share it with your fellow Chefs and colleagues.

Wishing you all a very Happy New Year!

**Invitation to an evening with Michelin
starred Chef, Herbert Berger, MWMCS
on Wednesday 30 April 2014**

**Open to members of the World Master
Chefs Society and Guests**



After 14 years behind the stove at one of the City of London's most acclaimed restaurants, 1 Lombard Street, Herbert Berger has a brand new home in the City – Innholders' Hall. He is the first Michelin Chef to be associated with a livery company.



This invitation is an opportunity to view the magnificent reception rooms before going to the fabulous Great Hall which must have played host to some of the most magnificent functions in the past. The Innholders' Hall is the home of hospitality in the City and is one of a hundred Livery Companies and the one most closely linked to our industry.

**To book please contact Elena at The Innholders direct on
020 7236 6703 or email elena@innholders.co.uk**

Menu

Chefs Canapes

*Miolo Millisime Serra Guacha
Vale dos Vinhedos, Brazil 2009*

Appetiser soup shot

*Foie gras with rhubarb chutney, Ginger
and Balsamic vinaigrette*

Brioche Melba toast

Pinot Blanc, Trimbach, Alsace 2011

*Smoked haddock risotto with soft quails egg
and English mustard sauce*

Chateau Puy Boyrein, AC Graves, 2012

*Supreme of quail and it's confit with Veloute
of morels in vin Jaune Leeks and truffle oil I mash*

Morande Pionero, Pinot Noir, Chilli, 2012

*Pistachio macaroon with griotines in Armagnac
Bitter chocolate ganache*

*Banyuls Rimage, Les Clos de Paulilles,
Chateau de Jau Langedoc 2008*

Coffee and Petits fours

£95

Chefs Wanted!

Daniel Ayton, FWMCS

Daniel Ayton, FWMCS, will be returning to Brussels for the International Taste & Quality Institute – iTQi - Awards where he was a Chef Jury Member with 60 of "Europe's Top Chefs" last year. The iTQi is the leading independent Chef and Sommelier based organization dedicated to testing and promoting superior tasting food and drink from around the world. The Superior Taste Award is a unique international recognition based upon the blind judgment of Chefs and Sommeliers who are opinion leaders and experts in taste, selected from the 13 most prestigious European culinary and sommeliers associations.



Daniel is looking for Chefs to represent the World Master Chefs Society again with him this year. Travel, accommodation and lunch are provided by iTQi and you can go from one to three days, 27 – 29 April 2014, although preference is given to those that can do all three.

<http://www.itqi.com/en/itqi-jury-chefs-sommeliers.html>

If you are interested, please email kim.chapman@worldmasterchefs.com explaining your qualifications and suitability. Daniel will then be in direct contact with the successful candidates.

Recognition and Congratulations

Daniel Ayton has been an active member of the World Master Chefs Society since April, 2009. In recognition of the outstanding commitment he has demonstrated to our industry and the Society, he was made a "Fellow" in 2010.

We are now delighted to announce that he has now been promoted to Vice President of the World Master Chefs Society. He has proven himself a loyal ambassador and is achieving great success in spreading the word about our goal of ensuring the succession of fine culinary art worldwide.

News from Chef John Fisher FWMCS - USA

National Farm to School Movement – Washington

The growing farm to school movement in Washington seeks to improve student nutrition, support small farms and help children learn more about agriculture. The aim is to highlight fresh, local products and plan events to connect children with where the food comes from.

In September two dozen nutrition staff members from the Auburn, Renton and Kent school districts visited Washington State University test kitchen where Chef John Fisher, FWMCS and Culinary Arts Instructor at Renton Technical College, demonstrated potential school lunch recipes using fresh, local produce like plums and cabbages for September and October Harvest of the Month features. While staff members prepared the ingredients, Chef Fisher provided tips on flavour and food presentation.

News from Chef Uros Urosevic FWMCS - Serbia

Chef Uros has been elected Chapter Chairman for Serbia. He says

"I will personally try to be a worthy, representative member of the WMCS. I will promote the programmes and objectives of the Society and invest all resources in the implementation of common projects and tasks which will be in favour of us all.

I will make all efforts and give all available support, especially in the Balkan region but also around the world, to promote the idea and mission of WMCS and contribute to the expansion of the network of experts and increase the number of members who are also willing to be involved in the community and thus make it bigger, stronger and richer in the professional meaning."

Members of the Serbian Chapter -



From left to right Bojan Stevanovic, Konstantin Katafaj, Aleksandar Kolovic & Vladimir Katic

The Serbian Chapter has been very busy with the following events -

Magic Breakfast with Master Chefs

The seventh Charity Action Magic Breakfast was organized in eight Serbian cities in order to collect food for schools for disabled children. 6,800kg of food was collected for more than 4,600 students in 35 schools all over Serbia, a great result!

This year the Serbian Master Chefs joined the action and prepared and donated 100 meals for the school Miloje Pavlovic.

Open Air Cooking Championship

The Open Air Cooking Championship was held in June in Arad, Romania. Serbia was represented by two chefs who won a total of two cups, three gold medals and one silver medal in the "National Dishes" category. The Team Leader was Uros Urosevic FWMCS who participated in the evaluation of the exhibition categories and cooking live in the category "Masters of Flames".

International Open Air Cooking Championship



The International Open Air Cooking Championship was held in September in Cluj Napoca, Romania. The festival was attended by more than 18 countries, including South Korea, Japan, Croatia, Bulgaria, Albania, Turkey, Azerbaijan, Austria, Germany, and Cyprus among others. Serbia responded with the youngest team of chefs ever. The average age was 21 and they were very successful.

Uros, who participated in this contest as a jury member, said that he was very motivated to help his younger colleagues in preparing for this competition. He said he was really pleased at the great success of his youngest colleagues who represent the future of Serbian cuisine.

During the awards ceremony Uros was granted the status of "Honorary Member of the Romanian Association ACEEA".

Young Chef Culinary Challenge 2013



The first Young Chef Culinary Challenge 2013 festival was held during November at the Šumadija Fair, Kragujevac, Serbia. There were 200 competitors and more than 3,000 visitors a day over the three days.

The Festival was organized by Šumadija Fair Kragujevac and Gastromag magazine, Belgrade, with the support of the Serbian Master Chefs.

Uros said their goal was to promote the profession and education of future chefs, as well as introducing new trends and modern techniques. They also wanted to present the culinary traditions and achievements of the regions and cities they come from. The festival brought together young chefs from Serbia, Croatia, Bosnia, Herzegovina, Montenegro, Bulgaria, Romania, Macedonia, Slovenia, Greece, Turkey and Russia.

Gary Filbey FWMCS was Chairman of the Judges who were all respected names in the world of gastronomy.

Carving presentation for Serbian Chefs

In October at the Metro Horeca Centre, Belgrade, a carving presentation and workshop was held for more than 20 chefs from Serbia. The lecturer was Veselina Slavcheva MWMCS. Uros and Veselina wish to start a programme of education and skills, teaching culinary art, fruit and vegetable carving. Veselina is a carving master who knows how to transfer her own energy, passion and love for this kind of art to others.

New Members

Bulgaria - Veselina Slavcheva.

Croatia - Zeljko Veven Bremec, Sasa Beslic and Ivan Buzolic.

Slovenia - Alma Rekic.

UK - David Newstead

Photographs and resumes will follow in our next newsletter!

