



www.northvancouverislandchefs.com

Date ~ Monday February 06, 2006

Place ~ Old House Restaurant, Courtenay, BC

Subject ~ February, 2006 Monthly Minutes

Attendance ~ *Suzanne St. Amour, Jenna Tucker, Stephanie Robinson Elizabeth Wilson, Bruce Scheltgen, Gordon High, Hansi Zihlmann, John Harris, Ken Jenkins, Carol Kopp, Ronald St-Pierre, Elaine Christian, Silky Pearce, Dennis Vaughan, James Street, Dwight Walden, Vivianlea Doubt and Sue Hancock. Absent* ~ *Xavier Bauby, Fred Rose and Hank Meury.*

GUESTS ~ *Meaghan Cursons and Richard Dreaky*

Before dinner tonight we heard from Meaghan Cursons of Comox Valley Tourism. She had this to say:
Comox Valley Tourism is very interested in building partnerships with the local food/culinary industry to further establish the Comox Valley as a culinary destination. This could include cooperative marketing campaigns, special events, trade show attendance (EAT Vancouver), new web pages on the local tourism sites, media attraction, the development of local 'celebrity chef's' personalities, the development of local food tours and the production of an agri.food/tourism brochures and map.

There are significant opportunities in the food promotion market with more and more travelers seeking high quality, regional food experiences including tours and workshops, as well as fine dining.

Comox Valley Tourism will also be initiating a "Field to Table" feature on SHAW TV in the spring to draw attention to the connections between local food producers and local chefs! There is significant interest in developing this economic sector of the Comox Valley and the region. Celebrating quality, locally produced food, the farmers and growers, the talented chefs who cook

it and the friends and families who honor the fine art of good dining - is all good for our economy and good for the community.

If you are interested in being part of this emerging campaign with Comox Valley Tourism, or if you have ideas, events or tours that we should know about, please contact Meaghan, Marketing Coordinator, Comox Valley Tourism at 250-334-6199

Thank you for your time Meaghan in sharing this exciting news with us!

Next up was guest, Richard Dreakey (ecological consultant) from Fat City Fuels. He spoke to us about recycling used cooking oil into bio-diesel fuel. He is offering to place a container and remove used oil at no charge to your business so he can collect it and transform it into bio-diesel. The by-product of this process can potentially be used to make soap. So... let's RECYCLE!!! Thank you Richard for the fascinating information. Richard can be reached at rdrake100@lycos.com

After our two guests talked to us, we were all treated to a delicious three course dinner prepared by Chef James Streets' kitchen team. Dinner was delightful! Thanks to all those involved in this splendid service.

With dinner there was much exchange and conversation among the large attendance this evening, and that is just great. Thank you all for participating in your monthly meeting.

On the other hand, it did not leave much time for our regular meeting.

Bruce Scheltgen read the code of ethics at 8:40 PM tonight.

PRESIDENTS' REPORT

President Ronald St-Pierre quickly briefed everyone on what was discussed in the executive meeting.

An executive meeting (held at 5:00PM) prior to the regular meeting was attended by Ronald St-Pierre, Suzanne St.Amour, Hansi Zihlmann, James Street, Bruce Scheltgen and Carol Kopp.

The first topic of discussion was to establish exactly how many members we do have. There are 13 regular members, 11 junior members and no associate members at this time.

Included in this subject matter, we discussed the need for

1. Guest information applications (so we may get in touch with them)
2. Stationary with letterhead and envelopes for correspondence
3. Seek out new associate members
4. Create a membership package with the following components
 - a) Code of Ethics
 - b) Welcome letter
 - c) Meeting list (Where and When)
 - d) Brochure explaining who we are
 - e) Website address

The idea here is to communicate to potential members that our meetings may appeal in several ways. Firstly, we have interesting and educational speakers; we sample the food at many different establishments around the Comox Valley and Campbell River. Our local chapter is directly associated with the Canadian Federation of Chefs and Cooks. There are opportunities intended for bursaries and continuing education, and the chance to participate in the many competitions; locally, provincially and nationally. Finally everyone gets the chance to network and socialize with their peers and; maybe even have a little fun

5. President Ronald St-Pierre has offered to prepare a letter that will solicit new associate members. Membership director Hansi Zihlmann will email invoices to our immediate past associates. As well, Hansi will prepare copies of our letterhead and envelopes.

Western Conference

Ronald submitted a budget for his upcoming trip to Winnipeg, so that he may participate in the Western Conference. There is also a \$50.00 fee for the recording secretary required from each branch. Ronald will be submitting a request to have Hank Meury considered a lifetime member.

We encourage students and junior members to go to the National Junior Website and check out what is available for you in the way of competitions. They have a forum there as well, where you can make comments and suggestions; or ask questions.

<http://www.canadianjuniorchefs.ca/index2.htm>

Comox Valley Tourism is hosting the Vancouver Island Tourist Conference in May of this year. The conference would be held at the Filberg in Courtenay over a two and half day period. He proposed that we take on the required meals (includes one gala dinner) for this event and use it as our fundraiser for this year.

Our next monthly meeting will see the Victoria Branch members join us for a two day event on Sunday March 04th and Monday March 05th up here on North Island.

TREASURER'S REPORT

Treasurer Hansi Zihlmann explained that we would give \$1100.00 to Ronald to cover expenses for the Western Conference. We have paid about \$1000.00 (design \$600, logo \$250 plus start-up costs) in total to get our website up and maintained to date. He will be bringing our paperwork to Ken Mueller for audit shortly.

JUNIOR REPORT

We would like to welcome students Jenna, Elizabeth and Stephanie tonight as potential new members.

Carol Kopp mentioned that she would like to have an executive meeting with the junior group and bring those findings to one of our executive meetings.

EDUCATION REPORT

Dwight Walden spoke to a recent day conference attended in Vancouver by instructors and industry representatives. The government is looking to standardize the Trades Program at the community colleges. Over the year, each institution has adapted the Culinary Program length of delivery to their needs, which has created a spread between 39 to 57 weeks. The group came

to an understanding has accepted an agreement whereby they would meet in the middle and settle around 44 weeks. It should be noted here that ITA was reviewing all trades that are presently being instructed

WEBSITE UPDATE

For those of you who have not had time to visit our website, please do. It is a worthwhile stop. The address is <http://www.northvancouverislandchefs.com>

NEW BUSINESS

Ronald mentioned that Comox Valley Tourism has asked if our chef's association would be interested in helping to promote our area as a "Food Destination". Gordon put forth a motion that we accept their idea and Suzanne seconded the motion. Ronald will approach CVT at their next meeting.

Dennis motioned to end the meeting at 9:30 PM and Dwight seconded the motion.

NEXT MEETING WILL BE A COMBINED MEETING WITH THE VICTORIA BRANCH ON SUNDAY MARCH 04TH, AND MONDAY MARCH 05TH. I WILL KEEP YOU ALL POSTED REGARDING THE DETAILS

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