



Canadian Culinary Federation
Fédération Culinaire Canadienne
North Vancouver Island

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Date ~ Monday January 09th, 2006
Place ~ Comfort Zone Foods, Willow Point, BC
Subject ~ January 2006 Monthly Minutes

Attendance ~ *Suzanne St.Amour, Ronald St-Pierre, Hansi Zihlmann, Carol Kopp, Gordon High and Ben Luck.*

Treasurer's Report

President Ronald St.Pierre and Treasurer Hansi Zihlmann will be picking up a cheque for our share of the profits from Island North Film Commission no later than January 15th.

Membership Report

Hansi has compiled our list and will be sending in the dues for the Nationals. The tally is 13 regular members, 11 junior members and many associates (Hansi is still contacting them all at this time).

Important note to all members ~ our branch has a membership drive underway for 2006. The member who brings in the most new signed-up members will win a super goody basket filled with gift certificates and fun stuff. Come to the monthly meetings to get all the particulars.

Education Report

Education director Dwight Walden was unavailable to attend this evening but has since attended an important conference in Vancouver concerning the future of culinary education in the community college system here in BC.

President's Report

We announced that our website was up and running in last month's minutes but neglected to name the site, so here it is

<http://www.northvancouverislandchefs.com/>.....If you have any comment or suggestions they may be directed to chef@kingfisherspa.com.

Tonight we talked about activities for the March Meeting hosted by our Association for the Victoria Branch. Ideas we have come up with so far ... a trip to Cortez Island by water taxi to visit Whale town Bay Oysters on the Sunday; and a trip to Natural Pastures Cheese Company (we will be able to see cheese production) on the Monday. We will have a lot more information for you at the February 06th meeting regarding this weekend event.

Ronald has come back with a price for our local crests. Suzanne put a motion on the floor that we order crests for our branch. Hansi seconded this.
Passed

We made a list of the possible Associate members in our areas. It would be great if we could have all of our sponsors and associates business cards represented on our website. Hansi will look at all of these.

Ronald will be looking into the Western Conference slated for this February in Winnipeg.

**WESTERN –
Conference**

Feb 24-26, 2006 Delta Hotel, Winnipeg, MB.
Includes President's Awards Dinner. For more information contact John Reimers, Hospitality Chair, at Phone 204-632-2309 or JReimers@rrc.mb.ca

The National Conference will be held in the Outaouais Region this coming June.

Junior Membership Report

A few years ago we had a vote and decided that the junior membership of our Association would receive 20% of the profits from all of our fundraisers. Carol Kopp pointed out that this may have functioned in the past, but probably needs revisiting at this time. She finds that they do not really have a purpose for the monies they hold in their account. We will bring this up at the next meeting.

I was visiting the National Junior website and it is fantastic. Here is the address and I hope you will find time to enjoy it as well.

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

Last, but certainly not least, we completed this evening with a wonderful dinner prepared by Chef Ben Luck and his team at the Comfort Zone in Willow Point. It was really delicious, and I am only sorry that there were not more attendees. Thank You Ben, very much.

**NEXT MEETING WILL BE HOSTED AT THE OLD HOUSE RESTAURANT IN COURTENAY. The date is Monday February 06th at 6:30PM. This is a dinner meeting so there will be a charge of \$20.00 (includes dinner and taxes) per person. The guest speaker will be Richard Dreaky of Fat City Fuels. He will be speaking about recycling used cooking oil into bio-diesel. Promises to be very interesting.
The board of executives will meet in the same location at 5:00PM**

WE ARE REQUESTING THAT ALL CHEFS AND COOKS (REGULAR AND JUNIOR) BRING THEIR CHEF'S JACKETS, HATS AND MEDALLIONS FOR A PHOTOSHOOT.

If you can email me at sstamour@shaw.ca before Monday February 06th, I would greatly appreciate it so that I can let Chef James Street know how many to prepare for.

See you all next Monday!

JUST FOR FUN

Newfoundland Medical Terminology

Artery..... The study of paintings
Bacteria..... Back door to cafeteria
Barium..... What doctors do when patients die
Benign..... What you be, after you be eight
Caesarean Section... A neighborhood in Rome
Catscan..... Searching for Kitty
Cauterize..... Made eye contact with her
Colic..... A sheep dog

Coma..... A punctuation mark
Dilate..... To live long
Enema..... Not a friend
Fester..... Quicker than someone else
Fibula..... A small lie
Impotent..... Distinguished, well known
Labor Pain..... Getting hurt at work
Medical Staff..... A Doctor's cane
Morbid..... A higher offer
Nitrates..... Cheaper than day rates
Node..... I knew it
Outpatient..... A person who has fainted
Pelvis..... Second cousin to Elvis
Post Operative..... A letter carrier
Recovery Room..... Place to do upholstery
Rectum..... Nearly killed him
Secretion..... Hiding something
Seizure..... Roman emperor
Tablet..... A small table
Terminal Illness..... Getting sick at the airport
Tumor..... One plus one more
Urine..... Opposite of you're out

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