

# NORTH VANCOUVER ISLAND CHEF'S ASSOCIATION

**Date** ~ Monday March 7<sup>th</sup>, 2005

**Place** ~ Salmon Point Resort

**Subject** ~ March 2005 Monthly Minutes

**Attendance** ~ Dennis Vaughan, Madeleine Nichols (Island West Foods), Dwight Walden, Lance Stewardson and Randy Hamilton (Campbell River Rugby Club), Carol Kopp, Suzanne St. Amour, Hansi Zihlmann, Ken Jenkins, Jurgen (Pier Street Association), Michael Wallace, Lee German (Centennial Foods)

We welcomed our guests from Campbell River Rugby Club (CRRC). Randy Hamilton gave us a rundown on how they operate their club. He thanked us for the opportunity to work with us, and explained that all monies they make at fundraisers go back into their clubhouse. They will charge us a base fee of \$200.00 and receive 1/3 of the bar revenue. For this they will be responsible for the entire bar operation, and will swamp tables and bars and help with security. They will also take responsibility of the liquor license and all bar service including ordering the product. The chef's association will pay for the purchase of beer, wines and alcohol. The Rugby Club needs a list of what to purchase. Hansi will provide them with that inventory.

Suzanne will call the Campbell River Indian Band Office to find out exactly what is included in our contract as per ice, pop and security.

Lee German from Centennial Foods specified that they would send along a dollar value so that we can purchase what we wish.

Jurgen representing the Pier Street Association spoke tonight on behalf of the Farmers' Market in Campbell River. He is appreciative of the Chef's Association for their input in culture, lifestyle and tourism as it relates to food in our region. He has ideas about us co-operating with the Farmers' Market in the form of food presentations, using items available at the market. Jurgen went on to explain that he would arrange for the publicity in local newspapers if we were to involve ourselves.

The Farmers' Market will be open this year from April 17<sup>th</sup> until October 09<sup>th</sup>.

Thank-You Jurgen for coming out to our meeting tonight as it is always good to see you.

Hansi gave us an update on the hotel room situation for band members. The Discovery Inn will not be able to provide the five rooms we requested. Dennis will contact Andy Leitch from INFilm Commission about hotel room sponsorship. Hansi had an idea that we should maybe contact the Towne Centre Hotel.

### Latin Festival

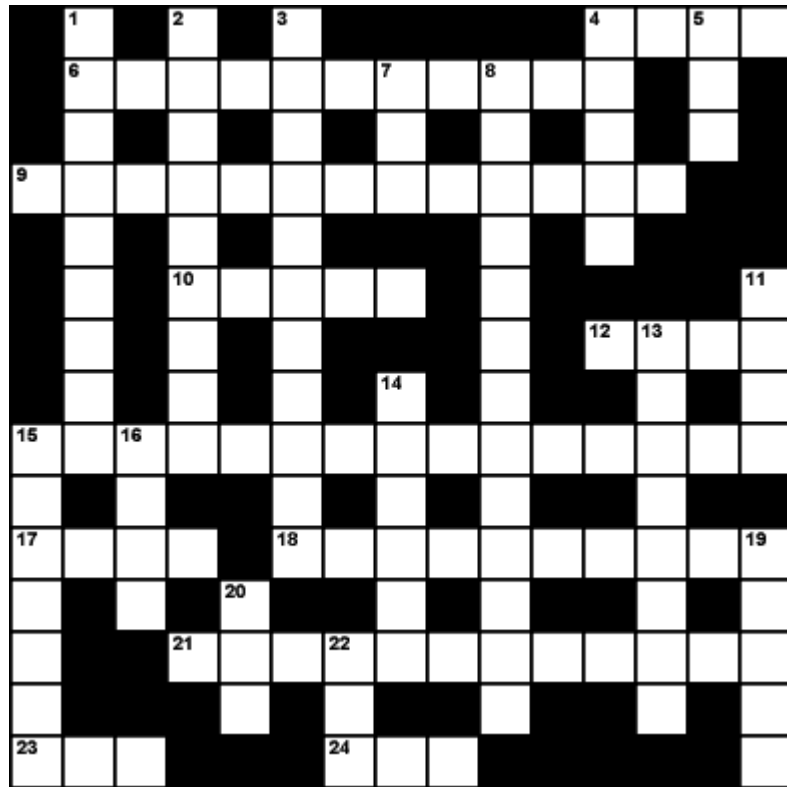
We have set aside 30 tickets as promotional for our sponsors. The menu will be finalized at the next committee meeting.

***HOPE TO SEE YOU ALL THE NEXT MEETING AS WE WILL BE  
VOTING IN OUR NEW BOARD OF DIRECTORS!***

**NEXT MONTHLY MEETING WILL BE AT THE COAST  
WESTERLY HOTEL ON MONDAY APRIL 4<sup>TH</sup>, 2005 AT  
7:00PM**

# Food Crossword Puzzle

Print page to work on the puzzle [A link to the solution is at bottom of page.](#)



### Across

- 4. A cleansing agent made from the salts of vegetable or animal fats
- 6. Alimentation
- 9. Small rounded bread and an edible emulsion of fat globules
- 10. Coarse edible red seaweed
- 12. An open vessel with a handle and a spout for pouring
- 15. Dish topped with ground almonds named for a town in Derbyshire
- 17. White crystalline form of especially sodium chloride used to season and preserve food
- 18. Wheat with hard dark-colored kernels high in gluten and used for bread and pasta
- 21. A loaf of bread weighing about 4 pounds
- 23. Metal container for storing dry foods such as tea or flour.
- 24. Absorbent material fastened to a handle; for cleaning floors

### Down

- 1. The bitter bark of a South American tree
- 2. Fermented alcoholic beverage heated with sugar and spices
- 3. A crisp bread of fine white flour
- 4. A ridged steel rod used to sharpen knives
- 5. Fermented beverage heavier than beer
- 7. A cooking surface built into the work surface of a kitchen and fitted with burners
- 8. A white wine from Bordeaux, 'between two seas'
- 11. Rum cut with water
- 13. A Metal cooking vessel that is usually round and often has a handle and lid, bearing the least resemblance to black
- 14. Dry red Bordeaux or Bordeaux-like wine
- 15. Small round bread leavened with baking-powder
- 16. A hardy cabbage with coarse curly leaves that do not form a head
- 19. Caramelized sugar cooled in thin sheets
- 20. A large open container for holding or storing liquid
- 22. Distilled from fermented molasses

