



Canadian Culinary Federation  
Fédération Culinaire Canadienne  
North Vancouver Island



October 1, 2007 Monthly Minutes  
Marine Heritage

In Attendance: James Street, Jonathan Frazier, Hanzi Zilhmman, Fred Rose, Lesley Stav, Vivian Cruise, Carol Kopp, Hank Meury, Sue Smith, Dwight Walden, Dave Lang, Dawn, Susan and Jeff Vandermolen

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Agenda

- Code of Ethics
  - Guest speaker – Beaufort winery
  - Old Business
    - ❑ Revision of brochure
    - ❑ Fundraisers
      - NIC Wine Festival
    - ❑ Junior member packages
  - Committee / Director Reports
    - 1. Events
    - 2. Finances
    - 3. Membership
      - a. New Members
    - 4. Education
      - a. Bursary
  - Raffle Prize
  - Open Forum
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7:15 pm Meeting called to order  
Code of Ethics: read by Jonathan Frazier

Beaufort Vineyard and Estate Winery: Presented by Susan and Jeff Vandermolen  
Susan and Jeff Vandermolen gave a presentation on the beginning of their winery and vineyard located on Pickering road in Courtenay. The 8-acre vineyard takes 5years to be a full production and many of the grapes until that time will be purchased from within BC to allow for wine production. Discussion about the closeness and the willingness of other Vineyards and winery located on the Island to work in partnership to product good product across the board.

[www.beaufortwine.ca](http://www.beaufortwine.ca)  
250-338-1357

Special Thanks to Susan and Jeff for introducing their Vineyard and Winery to us.

Revision of North Island Chef Association Brochure: Lesley Stav and Jonathan Frazier are currently updating the Brochure with names of the new directors board. Jonathan is looking into pricing of getting the brochure printed professionally.

#### Fundraisers Report:

1. Bavarian Oktoberfest: October 20, 2007 taking place at the Campbell River Community Centre. Hansi Zihlmann presented that the Campbell River Rotary was willing to pay \$250 to the association for help with preparing and serving the food for the event.
2. Prizes For the Rotary's Telethon taking place last week of November. 4 Coarse dinner for 10 auctioned off for \$1000 cost to us of around \$300. Association Stipulations were Subject to availability of Chefs and a date of one year
3. North Island College Wine fest: Last year was hosted by Level 3 cooking class unable to do it this year Chefs Association has been asked to host, 300 tickets were sold last year and suggested the some for this year. The date of the event was Friday March 14.2008 and a budget was unknown at this time and further discussion is required at next meeting.

#### Junior Membership Packages Report: presented James Street

James Suggested developing junior membership packages to help increase junior membership numbers. The packages were suggested to have information about the organization and more relevant items for new members Items to be included;

1. Bursaries info
2. Contact information
3. Calendar Beyond Kitchen Door
4. Event Calendar
5. NICA Brochure

A discussion was also started about ways of increasing membership - Idea of Chef being required to bring one guest, holding junior events, Changing Association meeting format.

Financial Report: Hansi Zihlmann reported that we currently have around \$4500 in the bank and things are looking good.

#### Events Report:

1. Chefs Day at the Farmers Market: October 13<sup>th</sup> 2007 9am-12pm at Native Sons Hall, Courtenay, Contact Person James Street. Chefs Association will be hosting a table serving appetizers produced from the ingredients found at the market. An opportunity for exposure for the association to the public.
2. International Chefs Day: October 20<sup>th</sup> 2007 Perogy Fundraiser to be held in Campbell River and Courtenay. 20 Cases of Perogies have been donated by the people of Cheemo. The proceeds of event are to go to the Food bank and Friend of Care. An official press release is in the works.
3. A future event of a Hot Competition was discussed as a lead up to western regional finals in Vancouver in March.

Introduced Graham Hawkins from Victoria Chef 's Association and Neptune Food Service. Updated information regarding Victoria Chapter. They meet 3<sup>rd</sup> Monday of the month and would welcome any of our members.

Lengthy discussion regarding extremely active junior members within the Victoria Chapter. Requested a copy of their bylaws. (Check with Mark Davie)

## **Event: Chefs day @ The Comox valley Farmers Market**

Braised Chanterelles with Yellow Thai Curry

Tannadice Black Angus Brochettes

Root vegetable chips

Apple and Harvest vegetable Soup

Raincoast Chicken Sausage

Time: October 13<sup>th</sup>, 9 am to 12 pm

Place: Native Sons Hall Courtenay

Summary:

The Comox valley Farmers market has invited the North Vancouver Island Chefs Association to participate in Chefs Day. Participating chefs will prepare food samples using market product for the customers to enjoy. This is a very fun event with many opportunities to showcase the culinary industry. We will be hanging our banner and distributing brochures and membership packages to industry personnel that come to the market.

## **Event: International Chefs Day Charity Fundraiser**

Place: Beyond the Kitchen Door Courtenay

Time: October 20<sup>th</sup>, 12 pm to 4 pm

Place: North island College Campus Campbell River

Time: Tuesday the 16<sup>th</sup> to Friday the 19<sup>th</sup>

### Summary:

Chef James Street will be holding a fundraiser at Beyond the Kitchen Door in downtown Courtenay. Chef Chris Hansen will be coordinating the same fundraiser in Campbell River at the College campus. Perogies will be cooked up and served with lots of sour cream, bacon and sauerkraut! All proceeds will be sent to local food banks and the national office of Friends of We Care (the official charity chosen by the Canadian Culinary Federation). Come and help us celebrate International Chefs day and help make a difference in your community.

Raffle prize: The book "Mammoth Cheese" Donated by Vivian Cruise  
Won by Jonathan Frazier

The November 5<sup>th</sup> meeting will be held at Salmon Point.

Please invite associates, cooks and chefs from work or your social circles to come along and see what we are about!

The December 3<sup>rd</sup> meeting will be in the afternoon at Avenue Grill. (Immediately following the Church Lunch approx. 2pm)