

**AGENDA**  
MONDAY, SEPTEMBER 12<sup>TH</sup>, 2005  
NORTH VANCOUVER ISLAND CHEF'S ASSOCIATION

*The Canadian Culinary Federation/Fédération Culinaire Canadienne (CCFCC) was founded over 40 years ago as a National not for profit association for culinarians. The CCFCC enjoys a deep and long-standing tradition as Canada's true representation of professional chefs and cooks. It is a symbol of professional excellence.*

*It is dedicated to assisting its members in enhancing their knowledge and careers in the culinary arts. The Federation has 36 regional branches across Canada, with a current membership of over 1,400 chefs and cooks.*

*At the regional level, the North Vancouver Island Branch of the CCFCC provides its membership with educational opportunities, industry networking and social events. One of our primary goals is to provide students, industry trainees, and junior and active members with financial assistance in pursuit of culinary knowledge.*

Thank You for your support.

*Tonight's Agenda*

- Code of ethics
- Introduction
- President's Report 2004/2005 review
- Dinner
- Guest Speaker Ken Jensen from Nature's Treat
- Treasurer's Report
- National Conference Report
- Junior's Branch Report
- Education Report
- New Meeting Format for the Year...News Letter...
- NVICA Web Site Update (sponsor)
- Electronic File Records

## **NORTH VANCOUVER ISLAND CHEFS ASSOCIATION**

**Date** ~ Monday September 12<sup>th</sup>, 2005

**Place** ~ Driftwood Restaurant, Black Creek, BC

**Subject** ~ September Monthly Minutes

**Attendance** ~ *James Street, Suzanne St.Amour, Dennis Vaughan, Scott Stevens, Ian Tutton, Ken Jensen, Ronald St-Pierre, Bruce Scheltgen, Brian McCormick, Hank Meury, Hansi Zihlmann, Dwight Walden, Sue Hancock, Laurel Lansdowne, Carol Kopp, Ken Jenkins.*

We began this evening with a wonderful Chinese dinner prepared by our host restaurant, the Driftwood in Black Creek. Thank you for a tasty and delightful meal.

The meeting opened with the reading of the Code of Ethics and our president Ronald St.Pierre introduced our guest speaker this evening. Ken Jensen from Nature's Treat.

Ken spoke to us on the nutritional value of dried mushrooms and dried blueberries and their benefits to our health. Some examples are the following.

In research testing blueberries were found to have the highest anti-oxidant capacity per serving when compared with 20 other fruits and that just one chanterelle mushroom contains as much calcium as an 8oz glass of milk! For further information on the topic of dried fruits and vegetables contact  
***Nature's Treat, Box 1291 Comox, BC V9M 7Z8 (250) 218-1017***

### **Treasurer's Report ~**

Hansi has a copy of this month's report for any of our members that may be interested in seeing some of the figures.

The final report concerning the Latin Festival of May 06<sup>th</sup> of this year is expected to be completed in the very near future. It will be necessary to meet with the president of InFilm as well as Joan Miller.

Hansi would like to see our bank accounts transferred to a different institution, as he feels we are being charged too many unnecessary fees. One good example of this is the Arnold Mueller Fund that sits dormant and is costing us money.

### **National Conference Report ~**

Ken Jenkins (junior member) attended this year's National Conference in Edmonton with Dennis Vaughan. Ken found the conference to be very well organized and he was kept busy with workshops and conferences. Overall a very interesting experience.

Dennis Vaughan mentioned that there will be forthcoming a national junior website. The junior level will now be represented on the National Board. If you wish to further review the report on the National Conference 2005, you can do so by visiting the CCFCC website.

*Ronald also mentioned at this time that National President Bruno Marti has been doing an awesome job at keeping the Nationals in top notch financial order!*

### **Education Report ~**

The Victoria Chef's Association branch will be hosting a competition for "Chef of the Year". Any Chef on Vancouver Island is welcome to participate by submitting a four-course menu using local and seasonal products. Registration for this event expires on Friday September 16<sup>th</sup>, 2005 "Feast of Fields" is similar to a "Bite of Vancouver Island" and is a fundraiser held in Victoria that helps raise awareness of farm products in relation to the restaurant industry. The date is Sunday September 18<sup>th</sup>. If you wish more information, you can do so by visiting [www.feastoffields.com](http://www.feastoffields.com) The Association of Baker's will be meeting September 19<sup>th</sup> at 3:00PM at Malasapina College

Ronald is looking forward to making all of our meetings pertinent, informative and fun. A major membership drive is the focus of this year. He is also interested in seeing the junior chapter join in on our meetings and work more closely together with us.

Hansi and Ronald have been working together on creating a website for our chapter and they report that it is all coming together very well.

*We closed our meeting and were reminded by Ronald that the next regular meeting will be a Wine Pairing Workshop hosted at the Kingfisher Resort and Spa. The date of this event is Monday October 03<sup>d</sup>, 2005 at 7:00PM.  
Hope to see you all there!*