



Canadian Culinary Federation

Victoria Branch

Canadian Culinary Federation General Meeting

March 17, 2008

Please accept these minutes taken by Nelles Shackleton for the dinner meeting held on Monday March 17th at Sanuk Restaurant.

Chef Steve Walker Duncan presided as the chairman of the board. (Both Graham Hawkins President and First Vice President Mike Petrie had previous commitments.

The meeting opened at 7:45 p.m.

1. **Welcome** - Chef Steve Walker Duncan opened the meeting by welcoming everyone to our general meeting with a total of 24 guests attend.
 2. Chris Gildenhauser read the Code of Ethics.
 3. **Attendance** - Federation 8, Juniors 1, Associates 3, Life 3
 4. **The president's report** was read and Chef Steve has requested the report to be posted in our newsletter.
 5. **Treasures report** - Mark Davie replied "Money in the Bank"
 6. **Old Business:**
 - Website, meeting with Reboot to come in next month to address current challenges.
 - National Conference Graham, Erik, Philippe and Maria to attend in Montreal.
 - WACS Congress, Jud Simpson's representing Canada in Dubai.
- Gingerbread House Build, update from Board meeting. Steve,
(Kyle is interested in assisting with Steve).
- Les Chan has agreed to take lead for the event, November 27th - 30th at Hillside Mall.
 - Laurel Point Inn has been secured by Habitat for Humanity to have a Gala Food and Wine Launch.
 - CCC - local program cancelled, and monies are/have been refunded to applicants.
Kyle Preston is acting as point person for the on-line course out of SAIT
 - Golf Tournament May 26th at Arbutus Ridge in Mill Bay/Cobble Hill, cost \$100.00 for members, \$120 for non members. This includes 18 holes, power carts, and buffet dinner. Will have Tee times in the next mail out
 - Chauffeured bus to the tournament would cost \$34.00 per person based on 26 participants. Anybody interested in pursuing it, contact Steve.

7. New Business:

- New press release is pending.
- Chris Hammer would like to join the Board as a Director.
Nelles approached Angelo Prosperi Porta to join as Director. We look forward to their installation at the April Meeting.
- Our Board has designated Steve Walker Duncan as the representative on the BCRFA branch Board, with Graham Hawkins as the alternate.
- Chef of the Year 2008, looking for a lead for this year to oversee the committee for this event. The Board has approved Daphne Goode, Program Director for the Islands, Shaw Cable.
- Interest was shown to have a Fundraiser in the Spring for 2009. The board is seeking suggestions from the membership on possible events they would like to see.

8. Additions or Arising Business

- Ken Nakano from the Empress Hotel brought Raffle tickets to help Brooke go to the National to compete for the title of Apprentice for Canada. The cost \$10.00 prize dinner for 6 cooked and served by Ken and Brooke at the lucky winner's home. Good Luck Brooke, we are all rooting for you.

9. Dates to remember:

- April 14th Next General Meeting Markus Wharfeside in Sooke limited seating 25
- April 23 - 26th CCFCC National Conference in Montreal.
- Golf Tournament May 26th, 2008 Arbutus Ridge, Host Chef Cory Pelan
- Chef's Day October 20th, 2008
- Chef of the Year, tentative the Third Sunday in November, confirmed date TBA.
- Gingerbread Build with Habitat for Humanities Nov 27 - 30, 2008 Hillside Mall.

**10. Thanks to Chef Patrick Lynch, Sous Chef Andrea Duncan, Jaret Diachyshyn, Brent Mycock servers Dava and Dennis.
Great food, taste and presentation. Everyone enjoyed their evening.**

11. BOARD MEETING Monday April 7, 2008 hosted by Chef Chris Hammer at the Royal Colwood Golf Club.

12. 50/50 Draw \$25.00 won by Mark Davie.

13. Meeting adjourned at 8:15 P.M.

Nelles Shackleton - Associate Member - "*Venues and Goodwill*"

It has been a great pleasure to have the opportunity to represent the Associates on the Board of this very prestigious Association. As a Member for almost twenty years I am very excited to say I finally can join as a member of the National Branch as an Associate Member. Wednesday March 19th received my official certificate, and I rushed out to Peninsula Gallery to have it framed.

You may ask why is it so important to me? Well I have embraced the Association locally and have had the opportunity to attend Western and Regional meetings. The excitement to know that I can learn and be educated to the food industry has been a joy. It has given me the opportunity to recognize where and how the food chain begins and ends up on our table.

The journey from the earth, sky, sea, and wind is quite a journey. I have had the opportunity to invite Bruno Marti to be our special guest to our 40th Anniversary Dinner held on January 21st at the Empress Hotel. To think that I have been a member for almost twenty years. The time that has passed has taken me on a wonderful journey in the world of "Chefdom". I can truly reflect in my journey as I have had the pleasure to be a close friend of Chef Karl Breitschmiedt who was one of the original members until his passing.

I had the opportunity to be in his home and he used to tell me about "the good old days". He was almost 100 years old I can't imagine what he has seen in those years from his first day as a "Chef" in Europe and then to Canada. I personally have been one of the lucky to members have had him as my mentor, talking about the old methods and embracing the change of time into the 20th century.

He told me many wonderful stories about Victoria and how the smorgasbord began as he was one of the first to implement this very important style of food service, known as a buffet. He worked at Government House and then he owned his own business with his loving partner Dorothy, where his family helped during his ownership.

My visits to his home was always to share a glass of sherry and to sit in his and Dorothy's bed reminiscing their work as restaurateurs. How lucky I am to have been his friend. Our Association continues even though he is no longer present. However he did leave a legacy and that is a sum of money to continue to sponsor and mentor our new young culinarians of which Chris Gilderhausen is this years recipient.

Karl would be so proud to know that we have a Junior Branch and Mike Upward the President has been able to lead these young Chefs to a 50 plus strong Junior Branch. I was asked to do the accolades at the Chaine des Rotisseurs on March 2nd,2008 at the Grand Pacific Hotel. I was a bit nervous, however I did have some very good help with my table guests, Mr. and Mrs. Armando Barbon, Mr. and Mrs. Jack Littlepage, Chef Marcel Guichard and myself.

Since my training has come from volunteering and working in the background, listening and observing local, and international competitions. I began my thoughts of what would Bruno Marti be looking for in the first 5 courses. Taste, presentation, color and blending of the flavors. With hot and cold being served did the plates come accordingly. Did the taste match the menu description? What about portion size. How was the Sauce? How did the wine compliment the dishes.

Then came dessert, I had to think what Chef George Wagner would be looking for, he too has been my teacher. Originality, size, choice of ingredients. Last but not least how did the Ice wine marry the whole dessert.

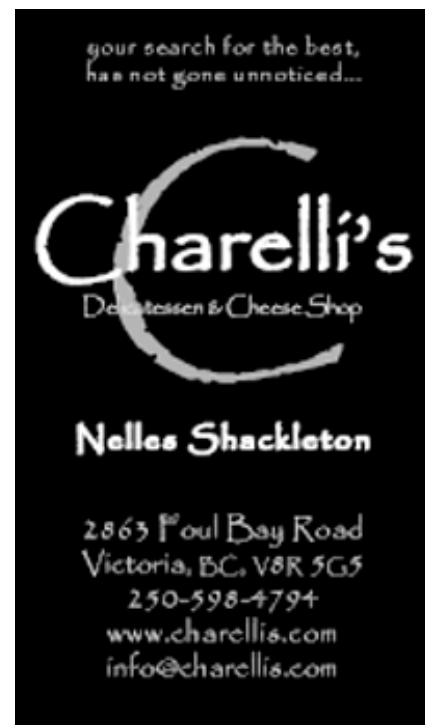
Of course the accolade included the service, I was very Lucky to work with Jack Swoboda, President of Vancouver Hotel Motel Association, from the Westin Hotel, The Holiday Inn On Hastings, and then the Sheraton. The "Orchestration" was like a symphony. I must say it was definitely one of the highlights of my career.

I encourage all members to take the opportunity to embrace one of our members and help mentor our junior members. It is up to us to make a difference to have a one on one with all our members. This leads our Association to be stronger and better because we listen, offer suggestions, and help where ever we are needed. Volunteering is the way to go, friendships are developed through all our net working and relations with our suppliers.

In closing thank you for the opportunity to sit for another two years on the Board. Please do not hesitate to make suggestions to new venues that you would like me to reserve, or speakers that you would like to hear as part of our education component for our monthly meetings.

See you Monday April 14th at Markus Wharfside in Sooke, B.C. Look for Corey Jessup's reminder, bring a guest, bring your wife/partner, sous chef or your apprentice, or a potential new member.

Nelles Shackleton, CFE, DMATP



Canadian Culinary Federation

" Code of Ethics "

I hereby embrace this Code of Ethics as laid down by the Canadian Culinary Federation and I certify that I will abide by the constitution of this Corporation and generally uphold the dignity of our profession before personal advantage.

I shall not use unfair means to gain professional advancement or to injure the chance of another colleague to secure, or hold, employment. I shall at all times conduct myself so as not to bring discredit to, or dishonour upon, the Canadian Culinary Federation.

