

THE OFFICIAL PUBLICATION OF THE BRITISH COLUMBIA CHEFS' ASSOCIATION

SUMMER 2012 Vol. 3 No. 3

CHEFS

QUARTERLY



CHEF PROFILE HANS ZIMMERMANN | WINE | RECIPES

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THANK YOU

It is my great pleasure to be elected as the president again for the next two years.

Hope everyone is enjoying the summer. I was thrilled to see many of our members at our AGM in June. As well as having our junior chefs in attendance, our emphasis will continue on the basis of working with our junior chefs because our junior chefs are our future chefs. We will also continue to work on our membership drive, so, please tell your friends in the industry about us. Remember, what you put into our association is what we get out of our association.

I want to express my thanks to past board of directors. Chef Marcus VonAlbrecht served on the board for the past 12 years. Chef Marcus joined the board as a second VP and then became president, and chairman. For the past four years he was our chef director. He also is the marketing chair for CCFCC (Canadian Culinary Federation). Chef Paul Ho served as our longest term treasurer for the past eight years, and previous to that he was our Sergeant at Arms. Chef Ho is going on to further his education in Herbal Pharmacology. We wish him all the best. Chef Poyan Danesh who served on the board as our First VP, was very instru-

mental in getting the competitions and events organized. I am sure we have not seen the end of chef Danesh on our board. Chef Daniele Riviere served as our secretary for the past four years, I am sure we will continue to see and deal with him as he continues to be the chef instructor at the Art Institute in Vancouver. And Tim Deveau did a wonderful job in supporting our events with the proper equipment that was required for our competitors. I am looking forward to continuing our relationship with Tim and his company Dennett Enterprises.

Our Certified Chef De Cuisine (CCC) course will commence this fall at VCC under the leadership of chef J. C. Felicella, head of the Culinary Arts Division.

This year's CCFCC National Conference was held in Halifax, a very good turnout from coast to coast. It was a pleasure to see all our chef friends. While at the conference I am proud to say that three of our members were inducted into the Honour Society of the CCFCC: chef Mike Pinter, chef John Cloutier and chef John Carlo Felicella.

Please visit our website for meeting information and updates. If you need to receive information



from us, please visit www.bcchefs.com and we look forward to hearing from you.

With Best Culinary Regards,

Edgar Rahal
President — B.C. Chefs' Association

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FAST HIGH QUALITY FOOD

BY CHERYL MAH



From pastry shops and hotels to airlines and ships, Hans Zimmermann has enjoyed a diverse career for more than four decades. He has travelled around the world, worked with many great chefs and successfully honed his talent and organizational skills.

Today Zimmermann oversees B.C. Ferries food and beverage retail services where his focus is on introducing new food concepts and innovative menus to the 22 million passengers that travel on the ferry service every year.

“On our ships we have 300-400 customers lining up and they need food fast. We need to provide high quality fast service and we do it well,” says Zimmermann from his office in Tsawwassen.

His other responsibilities include food safety standards, training, testing new equipment, sourcing products and working closely with suppliers.

“I work long hours. It’s a very stressful job but I enjoy it,” he says with a chuckle. “I started as a pastry chef and now I’m here as manager and it’s fantastic.”

Zimmermann believes the culinary profession is full of opportunities and if young chefs persevere, they can reap many rewards.

“What’s happening is a lot of people leave the trade but what I want to say to the young people is the opportunities are so incredible — so wide,” he says. “I know it’s hard but if you keep going and learning and travel, the door is wide open.”

Zimmermann’s own career is a perfect example.

Born and raised in the small town of Solothurn, Switzerland, Zimmermann’s culinary career started

at the age of 15 when he took a three year apprenticeship as a confiseur at a pastry shop in Burgdorf.

“My first job was delivering bread and buns in a basket on my bicycle to homes when I was 13,” he recalls.

After his apprenticeship, he served two years in the army before working at Mojonner, a high end pastry shop in Lausanne, Switzerland where customers included celebrities like Charlie Chaplin.

In 1970, he went to Montreal to work as a pastry chef at the Ritz Carlton Hotel. He was then asked to be a part of the opening team for a new hotel in South Africa where he trained many cooks as executive pastry chef.

Because he’s always had a love of cooking, he returned to Switzerland in 1972 and completed a two year cook apprenticeship before joining the Post Hotel Valbella as chef at the age of 26.

From there, he went on to open two more major properties for Westin Hotels — one in Edmonton and one in the Philippines.

He returned to Vancouver in 1978 and saw a newspaper advertisement for a German speaking flight attendant for Wardair Airline.

“I said why not. I’ve always enjoyed contact with customers and talking to people. What I was missing in the kitchen was dealing with people,” explains Zimmermann, who speaks three languages (German, French and English).

He was a flight attendant for two years before becoming the manager of in-flight food services.

Wardair was taken over by Canadian Airlines in 1990 and he continued on as manager of catering food services and standards.

Working in the airline industry meant traveling all over the world and making menu decisions. “I would travel to South America, Asia, Japan, China, Europe and work with the flight kitchens in creating all the different menus,” he says. “I met lots of great chefs. It was an incredible experience.”

His airline experience also made him realize his passion was “not so much cooking but putting food together — what should go together and how can we serve it fast.”

“I was good at creating menus that would be reheated up at 40,000 feet and you wouldn’t even know it was reheated. This became my specialty,” says Zimmermann.

In 1996, he brought his talents to B.C. Ferries, one of the largest ferry operators in the world and one of the largest restaurant operators in the province. He works closely with two colleagues including corporate development chef David Jorgensen (formerly of Salmon House on the Hill) and approximately 50 chief cooks on the company’s 35 vessels.

“We have really changed the menus on B.C. Ferries and improved the menus. We have brought in modern products — removed old style products like Salisbury steaks — and also introduced new food partners with White Spot, Bread Garden and Starbucks,” he says. “People recognize a brand like White Spot so we were able to increase our sales by

offering branded products which was quite important and a big change.”

A good example of a new food concept was the successful introduction of Asian noodle boxes in the fall of 2008. Today, about 150,000 boxes are sold annually.

Other popular items include burgers (more than one million are sold annually), chicken strips, french fries and clam chowder. Annual food sales are \$70 million.

“We use very clean products — meaning no preservatives, no MSG,” says Zimmerman. “We were one of the first companies in 2009 that had no added trans fat in our products.”

A buffet is also available on four vessels where one cook serves 200 customers every two hours. The menu has two cycles and changes weekly, featuring an international fare of cold and hot items.

“Our buffet is very popular. We use local products and again very clean products. We are also working on gluten free items,” he says. “We have a fabulous chocolate buffet too which I think is the best in town.”

His philosophy is natural and clean food using locally grown products to create good tasting flavours. “This is a difficult task because you’re talking about heat and serve. But we use real stock in our soups and our sauces so we really have a good base of ingredients,” says Zimmermann. “It’s about how can we make food to be served in

a simple way and working with suppliers to make it all come together.”

His creativity in menu development is based on consistency and quality of wholesome ingredients.

To achieve consistency, Zimmermann sources high quality pre-made sauces which is used by all the crews. “Each vessel has three watches — a morning watch, an afternoon watch and one that is off. We always have three different crews preparing the same menu. We cook the

His creativity in menu development is based on consistency and quality of wholesome ingredients

protein [fish or chicken breast] but the sauces we would heat up and then add to it. That way we have great consistency.”

Zimmermann also believes pre-made food is a future trend especially with the expected labour shortage and the high cost of qualified labour. “You have to simplify the food preparation. You cannot do everything in-house anymore. Even hotels are using some pre-made items. The industry is getting more creative in those kinds of things,”

he says, adding food trucks and microwave convection ovens are other trends he is excited about because both deliver fast high quality food.

When asked about a career highlight, Zimmermann is quick to point to 2007 when B.C. Ferries built three coastal class vessels in Germany.

“It was a huge task rolling out three new vessels. It was a successful launch with all new equipment, new galley kitchen layouts and new concepts,” he says.

Zimmermann along with John Bishop went to Germany for 10 days and organized a party for 3,000 guests to celebrate the completion of the first vessel.

“We served all the ship workers a lunch of bison burgers with bannock buns, clam chowder and blueberry apple crumble. It was a fantastic experience,” remembers Zimmermann.

His extensive travels around the world mean he has enjoyed tasting a wide variety of food. Personal favourite dishes include sweet bread, seafood and beef bone marrow.

“I love bone marrow. I know it’s fattening but I just love it,” he laughs. “My favourite spices are anais and cilantro especially in Chinese or Thai cuisine.”

When he’s not working Zimmermann spends his time with his wife Christiane and watches his two boys (aged 11 and 16) play in soccer tournaments. He also enjoys hiking and gardening. CQ



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*NPD Crest Proprietary Research

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USE YOUR "EXTERNAL" RESOURCES

BY KLAUS FIX



As a professional chef, there is an immense responsibility for today's kitchen operations. Whether in a restaurant, club, hotel, non-commercial environment, like hospitals or campus feeding, the executive chef of today have more tasks to deal with on a daily basis.

The executive chef of today is relied on for the planning of menus, looking at seasonal offerings, hiring, professional development, finance, inventory and the list goes on. In stark reality, the working executive chef of today is more overwhelmed than the executive chef of the past. No longer is an executive chef strictly an "executive" per say, they are in the kitchen cooking alongside their brigade, and then expected to magically deliver on their executive duties.

Why is this? Simply put, the expectations are higher, because businesses want to be more profitable, or meet their financial targets. Labour and employee benefits are one of the most difficult costs to control, so the chef is relied on more to meet those targets. So how can a chef or food service business get a little help, without having to directly pay for it? Here is a thought; use the resources of your vendor partners to bring new ideas to you, which help in the areas of concern.

Many distributors, manufacturers and brokers have an array of resources that are there for you. As an example, if you have an issue with labour, due to your management objective to drop costs by 10 per cent, or you are just overburdened with daily operations, that you have very little time to stimulate your creative juices, how can you call on a business partner to help? A manufacturer, distributor or broker can bring new ideas or solutions to the table through finance or operational efficiencies. Many vendors now have skilled corporate chefs, nutritionists, channel marketing and finance personnel on their team to offer operational insights, menu ideas and presentations in their own culinary centre. Many of these people have previous experience in food service operations, and have an understanding of the challenges that are faced today by business operators. Many of your business partners will tailor their ideas and solutions to your specific needs. Your business partners have access to regional and global data, such as CREST or NPD, that relate to the latest trends in food service, so use that resource to help keep your business ahead of the curve and on continued operational success.

In closing, your manufacturer, distributor and broker partners see your success as their success. Use their resource capabilities as a way to help you maintain and grow a successful kitchen and business operation. CQ

Klaus Fix, CCC is a past president of the BC Chefs Association. He currently holds the position of corporate chef with Unilever Food Solutions North America. Prior to Unilever, Klaus's culinary background was with many hotel chains, such as Westin, Sheraton and Pan Pacific. He also worked in many high end clubs throughout his career. He is a member of the BCCA, CCFCC, ACF and the RCA.

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NEW WORLD WINES

BY MARK SHIPWAY



The concept of creating regional identity for New World wines is without a doubt a hot wine industry topic right now, driven forward as it is, by the notion that consumers will spend more on a bottle of wine if it demonstrates a sense of place. The current trend for wine producers is an increasing emphasis on understanding which grapes do best where and an exploration of newer (and in particular, cooler) viticultural zones. The result is that we can no longer simply associate countries like Australia with low cost, fruit forward, generically labelled Shiraz or Chile with similarly styled Cabernet Sauvignon.

Australia is currently the country that is leading the pack in terms of regional identity and linking wine style to place. Once a nation whose sole focus was on consistent, high volume, consumer-friendly brands, Australia has recently done much work to emphasize wines with more specific regional characteristics. Of these, look out for dry, racy rieslings from the South Australian valleys, Eden and Clare; elegant, finely oaked, Burgundian-styled chardonnays from both Margaret River and Yarra Valley; semillons from Hunter Valley which are light, crisp and lemony when young but develop an intriguing honey, wax and toast complexity with age. All these whites have unique style and work fantastically well with food. Pinot Noir is not a grape that automatically springs to mind when Australia is men-

Australia is currently the country that is leading the pack in terms of regional identity and linking wine style to place

tioned yet the examples I have recently tasted from both the Yarra Valley and particularly Mornington Peninsula rival some of world's best from this tricky grape. Cabernet Sauvignon has two major regional expressions in Australia — the powerful, eucalypt, black cherry and cassis flavoured wines of Coonawarra and the more elegant mint and blackcurrant scented wines of Margaret River. Both are stylish and delicious examples of the grape. Barossa Shiraz has long been the flagship premium Australian wine with its concentrated mulberry, plum, and sweet spice flavours but shiraz has many alternative regional expressions from soft, earthy mid-weight wines of Hunter Valley to firm, blackberry and cracked pepper fruit of Adelaide Hills and many more in between. The quality and diversity of new Australian wines is a real revelation.

Chile too, has been keen to explore the notion of regionality and refine its understanding of matching grape variety to place. Casablanca Valley, whose vineyards benefit from close proximity to the Pacific Ocean, has firmly established itself as the premier region for growing high quality Sauvignon Blanc, Chardonnay and Pinot Noir. Other cooler climate regions to look out for in Chile include Limarí and Elqui, with the latter's high altitude vineyard's producing some beautiful wines from the Syrah grape. In the far south of the country, on the fringes of viticultural exploration, lie the regions of Bío Bío and Malleco where true cool climate wines can be found. Elegant, crisp wines from both Chardonnay and Pinot Noir emanate from these zones and even Riesling and Gewürztraminer are proving successful in Bío Bío.

New Zealand is also showing that it is more than just a one trick pony. Marlborough Sauvignon Blanc may have established itself as arguably the New World's most identifiable white wine, but there is much more to the country than this single wine style. New Zealand's cool climate provides perfect growing conditions for a number of other grapes including Riesling, Chardonnay and Pinot Noir. For me, Riesling from Marlborough is New Zealand's best kept secret and perhaps its best value for money white wine. Unfortunately, Pinot Noir doesn't tend to do well in Marlborough but look out for rich, plummy, spicy wines from Central Otago and more elegant, complex examples from the Martinborough region in the south-eastern tip of the North Island. Also in North Island is the region of Hawkes Bay with its slightly warmer, maritime influenced climate which allows the Bordeaux grapes to gain full ripeness. In fact, some of the best Bordeaux style blends outside of Bordeaux are now coming from Hawkes Bay though unfortunately, these wines are currently still quite pricey. Hawkes Bay producers are also experimenting with Syrah and Viognier which many observe could become the leading wines of the region.

Other New World countries have yet to make sufficient inroads into real regional expression. South Africa is at the beginning of its journey and just starting to realize that not every grape grows well in every place; Argentina hasn't truly started down the path and the U.S., while retaining its classics like Napa Valley Cabernet Sauvignon or Russian River Valley Pinot Noir, is still too mired down in both producer reputation and in chasing high point scores to make more progress. Let's hope that changes soon. **CQ**

Mark Shipway, AIWS, FWS, is wine program coordinator at The Art Institute of Vancouver. Contact him at mshipway@aii.edu or visit www.winecollege.ca.

PROTECT YOUR WINE

BY JAMES DRUMMOND

The proper environment means everything to maintaining the freshness, integrity and quality of food. Quality of the storage is the key to freshness. Quality environments ensure the best product, experience and delivery for the discerning diner.

Just as proper food storage is paramount to a chef, proper wine storage is equally important for optimal quality maintenance and delivery to the consumer. Proper storage means a great product experience, while improper storage of wine can easily lead to change in the structure of the wine in a very short time.

Wine cellars or wine cabinets mimic the conditions of the old world caves that were used for storing wines. Caves were naturally perfect storage facilities — they provided UV protection, temperature control, perfect humidity and no vibration. In short, they were perfect environments for wine. Unfortunately, most of us do not have ready access to caves.

There are four main components to proper wine storage:

UV PROTECTION

UV protection is the first component. Most cabinets will have either a solid door that completely blocks the light or glass doors with built-in UV protection. Light breaks down the complex molecules that create special flavours in the wine. Bottles provide their own protection, but low-level lighting is required as to not harm the wine. A lot of restaurants display wine out in the open in shining bright lights. Care needs to be taken to ensure these 'display' areas are not long term storage solutions.

TEMPERATURE CONTROL

Temperature control is arguably the most understood and important part of the equation. Ideal temperature range is between 11 and 14 degrees Celsius (52°F - 58°F). Low temperature can stunt the development and aging of the wine, while high temperature can 'cook' the wine, rendering it undrinkable in a very short time. All wine cellars, wine cabinets and even wine fridges will have this feature. The stability of the temperature (minimal fluctuations) is important to check when determining your storage.

HUMIDITY

Humidity is an often-overlooked part of wine storage. Many storage areas are cooled by temperature without humidity control. Humidity ensures that the cork stays moist in the bottle maintaining a perfect seal. Ideal humidity range is between 60-80 per cent. If the humidity is too low, the cork can dry out and shrink either allowing for evaporation (wine leaving the bottle) and / or oxygen entering the bottle. High humidity won't affect your corks but it



can cause mould and mildew, impacting your storage area and labels.

VIBRATION ISOLATION

The last factor is vibration isolation. Vibrations prevent sediments from settling, hindering the development of wine's flavour and aroma. A calm environment is important for your wine to relax.

Storing your wine in a restaurant can be accomplished either by investing in a custom wine cellar or a free standing cabinet. Determining which avenue to take is a personal decision factoring in aesthetics, the amount of space that you have, the number of bottles you wish to store and the money you wish to spend. Wine cellars can be customized to all different needs: racking systems, lighting, bulk storage, etc. Before starting your cellar it is imperative that vapour barrier protection is installed prior to drywalling. Humidity can impact the walls of your cellar and cause damage over time.

WINE CABINETS

There is a huge difference between true wine cabinets and wine 'fridges'. True wine cabinets meet all four requirements for long term storage. Fridges have temperature controls and UV protection but

not humidity. Refrigerators actually remove moisture as part of how they operate and can damage your wines over time. Anti-vibration technology is not that common in fridges either. Test this by placing a glass of water on top of the fridge and check to see if the wine 'shakes'.

Like any piece of equipment, there's a vast difference in quality of storage cabinets. They range from inexpensive, value oriented units to hand-made custom pieces of furniture. Personal taste, preference and, of course, budget all determine what cabinet is the perfect choice for your needs.

Be as discerning in storing your wine as you do your food and then savour what's in the glass and on the plate. *CQ*

James Drummond has spent more than 20 years in the hospitality industry in Vancouver. His passion for wine and food has him pursuing his WSET diploma. He currently is at Wine Cellar Depot covering everything to do with wine cellaring, storage, racking and cabinets. They custom design and build cellars as well as represent Stolze glassware and import a wine dispensing and preservation machine, out of Holland, called BY THE GLASS.



FRUIT & YAM MILLE-FEUILLE

1 ea — yam
 1 ea — starfruit
 1 ea — apple
 1 ea — Asian pear
 1 ea — mango
 1 pint — blueberries
 1 pint — strawberries
 3 ea — kiwi fruit
 1 ea — pineapple
 750 g — organic plain yogurt
 4 ea — edible flowers (orchid)
 fruit coulis

METHOD: Peel and wash yam, slice thinly, deep fry at 300°F until crispy. Drain, season and reserve. Peel pineapple, slice thin, core and dehydrate on a wire rack (approx 36 hours at 150°F). Drain yogurt overnight by placing over cheesecloth lined strainer.

To assemble the dish peel and slice apple, mango and kiwi. Slice strawberries, Asian pear, and starfruit. Alternate layers of yam chips, pineapple chips, fruit and thickened yogurt. Garnish with fruit coulis and edible flower.

NOTE: Dessert is flour free and by producing natural coulis (no sugar added) it is safe for celiacs as well as diabetics. Skipping yogurt you can offer this dessert to lactose intolerant diners.

**Executive Chef Suave Jedynak, Executive Plaza Hotel & Conference Centre Coquitlam.*



VEAL OSSO BUCO

WITH CREAMY POLENTA GRILLED
 VEGETABLE INVOLTINI

VEAL OSSO BUCO

1 lrg carrot
 1 lrg Spanish onion
 1 stock celery
 1 leek
 2 cloves garlic
 Thyme & rosemary
 1tbsp tomato paste
 2 c white wine
 2 c veal demi
 2 c chicken stock

POLENTA

½ c med grind corn meal
 ½ c grated parmesan
 2 c milk
 ½ onion
 Thyme & rosemary
 Sea salt and white pepper

INVOLTINI

1 bunch swiss chard
 4 slices prosciutto
 1 zucchini
 1 japanese eggplant
 2 roma tomato
 4 pcs bocconcini
 15 ml basil

METHOD:

Heat skillet, until smoking, pat dry osso buco, season and sear until golden brown, add to braising vessel, add finely diced carrot, onion, leek & celery, thyme, rosemary and garlic. Sweat until tender, add tomato paste, deglaze with wine, add chicken & veal stock, season, cover with foil and bake at 300° F for 1.5-3 hrs.

FOR POLENTA:

Bring milk to a simmer with fine diced onion and herbs, add all at once, corn meal and parmesan, stirring with a whisk to keep from getting lumpy, lower temperature so that polenta does not splatter, stir continuously until tender approx 10 minutes, set aside.

FOR INVOLTINI:

Blanch swiss chard and chill in ice bath, cut zucchini and eggplant lengthwise 1/8", grill or sear in hot skillet until tender.

Lay out prosciutto in 4 separate rows, pat dry swiss chard and cut to fit on top of swiss chard, layer zucchini and eggplant slices on top, cut roma tomato half lengthwise, place with bocconcini near bottom tightly fold parcel over top and roll. Skewer to secure, repeat until all are complete.

Bake at 350°F for 5-10 mins until bocconcini begins to melt. Serve polenta into serving bowl place osso buco on top and ladle with sauce, remove involtini from skewer and place beside meat.

HEALTHY CHEF COMPETITION 2012



The annual Healthy Chef Competition, organized by the BC Produce Marketing Association and the BC Chefs Association, drew 500 guests to the Hyatt Regency in March. The event promotes the use of fruits and vegetables for healthy eating by bringing together top talent from local hotels, restaurants and culinary institutes to compete for best dishes. Ten teams participated this year.

THE WINNERS WERE:

Best Entrée and People's Choice: *Vancouver Community College*

Steelhead and halibut press, scallop ahi tuna bar, poached daikon, taro har gow, sweet carrot puree, hot & sour emulsion and green curry sauce.

Best Dessert: *Hyatt Regency Vancouver*

Dulce de Leche, poached pear, pineapple star anise panna cotta, goose berry mint pate

Healthy Plate Award: *Executive Plaza Hotel & Conference Centre Coquitlam*

Sweet potato and pineapple chip tower, tropical fruit, organic yogurt & berries.

Best Table Showcase: *River Rock Casino Resort*



EAT VANCOUVER

The annual BCCA chocolate and culinary salon competitions were held in conjunction with EAT! Vancouver Food + Cooking Festival at BC Place Stadium June 1-3. This year's theme for the chocolate sculpture was "Go Green Globally."

THE CULINARY SALON WINNERS WERE:

COLLEGE AND HIGH SCHOOL STUDENTS
INDIVIDUAL PLATED APPETIZERS

Jor-Dawn Smith **GOLD**
Spencer Brett **GOLD**
Feist Westley **SILVER**
Tylor Devito **GRAND GOLD**

NOVICE AND PROFESSIONALS BANQUET PLATTER
Mike Gonzales **SILVER**

NOVICE AND PROFESSIONALS FRUIT
OR VEGETABLE SHOWPIECES / CARVINGS
Kim Sang Yong **BRONZE**

NOVICE AND PROFESSIONALS 3 COURSE
CASUAL LUNCHEON FOR 1 PERSON
Janelle Stapleton High School **SILVER**

NOVICE AND PROFESSIONALS COURSE GALA
DINNER FOR 1 PERSON
Tam Alan **SILVER**

NOVICE AND PROFESSIONALS INDIVIDUAL
PLATED ENTRÉES
Khan Amanuella **BRONZE**
David Macmillan **BRONZE**
Ugalde Gary **SILVER**

COLLEGE AND HIGH SCHOOL STUDENTS
INDIVIDUAL PLATED ENTRÉES
Tien Vuong **GOLD**

THE WINNERS OF THE CHOCOLATE COMPETITION WERE:

CHOCOLATE SCULPTURE

Hitomi Syvertsen **GOLD** Pan Pacific

PLATED CHOCOLATE DESSERT COMPETITION

Sara Haynes **GOLD**



ECO DAIRY TOUR



About 20 chefs and media participated on the April 30th tour at Bakerview EcoDairy organized by Chef Dana Reinhardt, owner of SOL Kitchen Consulting. The EcoDairy demonstration farm in Abbotsford is the first demonstration farm of its kind in Canada, showcasing innovative and sustainable dairy farm practices. Particularly innovative was watching the robotic milker in action. The machine allows the cows to choose when to be milked, has ability to identify each cow and track its milking record.



JUNIOR SUCCESS

The Junior Culinary Team Canada won a gold medal and finished in second place overall by less than half a point at the WACS Congress in Daejeon, Korea on May 1st. The team then went on to place first in a culinary black box competition in Peru in June. The team is gaining valuable experience prior to participating at the 2012 Culinary Olympics in Erfurt, Germany in October.

VIJ JOINS CRFA

Vancouver chef and restaurateur Vikram Vij has joined the board of directors of the Canadian Restaurant and Foodservices Association. Vij is the owner of Vij's Restaurant and Rangoli and has been part of Vancouver's restaurant scene for nearly 20 years. He is one of 30 industry leaders from across Canada who serve on CRFA's volunteer board of directors, which is chaired this year by Toronto restaurateur Donna Dooher of Mildred's Temple Kitchen. Directors aim to further CRFA's mission of helping members in every community grow and prosper.

BARNABY APPOINTMENT

Karen Barnaby is the new chef of product and business development for a team of leading fresh food companies: Albion Fisheries, Intercity Packers, and Fresh Start Foods. Barnaby is one of the founders of West Coast and local dining in Vancouver. She brings an extensive background including leading some of the best local restaurants, most recently a 17 year stint at the renowned Fish House in Stanley Park.

NEW 2012 BCCA BOARD



NEW CATERING SERVICE

Edible Canada and Savoury Chef Foods have formed a partnership to provide full service catering services for personal and corporate events. The new venture, Edible Canada Catering is comprised of Edible Canada founder and president Eric Pateman; Tom Lee, Edible Canada's chef de cuisine; and Savoury Chef foods founder and executive chef Taryn Wa. www.ediblecanadacatering.com

FOOD FIGHT CHAMP

The Children's Charity's 3rd Annual Food Fight! The Battle for Brunch was held April 22nd at the Terminal City Club, bringing together some of BC's finest chefs. More than 200 guests sampled and cast their ballots to declare one chef the Food Fight champ.

The winner (for the second year in a row) was Yew restaurant + bar at the Four Seasons Hotel Vancouver. Chef Ned Bell prepared a delicious Crab & Hand Peeled Shrimp Salad with Pickled Ramps & Quail Eggs and Warm Preserved Lemon Scones.

Terminal City Club chef Ben Pernosky was the runner up with the TCC Benedict and Apple Boar Bacon Fritter. Other participating restaurants included Tigh-Na-Mara Seaside Spa Resort, Delta Burnaby Hotel & Conference Centre, Save on Meats and the Abercorn Hotel & Restaurant.

The event raised more than \$40,000 which will be used by Variety to support children in B.C. who have special needs.

JUNIOR CHEF OF THE YEAR

Junior chef Jenna Angle of Local Lounge and Grille in Summerland was crowned the Canadian Culinary junior champion. The national competition saw Canada's top junior chefs create original three course dishes for eight, using six compulsory ingredients. The annual competition by the CCFCC took place in Halifax, Nova Scotia in conjunction with the 2012 CCFCC National Convention.

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IMAGINATIVE BARTENDER

West Restaurant bar manager David Wolowidnyk was named the winner of the first ever Bombay Sapphire World's Most Imaginative Bartender competition. The contest brought together the top mixologists worldwide to not only challenge them, but also support them on their journey to becoming the most imaginative bartenders in the world. Each bartender was tasked with creating their most imaginative cocktail — combining their individual influences with the cultural experiences they had encountered throughout the trip. His Beldi cocktail recipe came out on top.



BELDI

INGREDIENTS

- 45ml Bombay Sapphire infused with Moroccan Saffron and Ginseng
- 20ml Martini Bianco cold steeped with 1 tsp Moroccan Mint Tea and 6-8 fresh mint leaves
- 15ml Cinnamon/Cassia Syrup
- 2 dashes Lem-Marrakech Bitters — exclusively produced beforehand by “Kale & Nori”
- Misting Toasted Moroccan coriander tincture

TO GARNISH

lemon zest, with the star from Moroccan flag cut into it

METHOD

- Combine Bombay Sapphire, Martini Bianco, Cinnamon/Cassia Syrup and Bitters
- Stir with ice in a mixing glass
- Mist the Toasted coriander tincture into the chilled glass
- Strain into a chilled glass, garnish with a lemon zest and mist tincture again over the surface



THE OFFICIAL PUBLICATION OF THE BRITISH COLUMBIA CHEFS' ASSOCIATION

CHEFS

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