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THE BOUQUET GARNI

Newsletter of the British Columbia Culinary Arts Specialist Association



President's Message



I am always amazed how quickly we go from spring break to the end of June. It appears there is never enough time to accomplish everything, but I do welcome the much-needed break. While things have been busy for us all in the teaching kitchen, there has been a lot of action within BCCASA.

The first would be our long awaited multi course codes.

Baking & Pastry	10 – Fundamentals
Baking & Pastry	11 – Production
Baking & Pastry	12 – Production Development
Culinary Arts	10-A – Beginner Fundamentals
Culinary Arts	10-B – Intermediate Fundamentals
Culinary Arts	10-C – Advanced Fundamentals
Culinary Arts	11-A – Beginner Production
Culinary Arts	11-B – Intermediate Production
Culinary Arts	11-C – Advanced Production
Culinary Arts	12-A – Beg. Product Development
Culinary Arts	12-B – Int. Product Development
Culinary Arts	12-C – Adv. Product Development

You may remember back before COVID when the new curriculum was released, all our sub codes for Culinary Arts 11 and 12 were removed. This of course greatly affected our students who wanted to take multiple culinary arts classes to further their skills and understanding. After years of emails, phone calls and meetings, we have finally had our new provincial course codes signed off by the Minister of Education. The codes are not yet ready for publishing as they must first go through First Nations approval and French translation, but the hard part is over. I am hopeful that we will see the new course codes early next school year. Rest assured; I will continue to push for their publication.

We were also introduced with a new set of Provincial Healthy School Guidelines. While I don't feel that there was as much confusion and shock as from the first round, I still felt it necessary to contact the Minister's office and remind them B.C.'s teaching kitchens not only teach students to produce fresh, local healthy foods for the sale within the school, we are also obligated to teach about pastries, pies, cakes, cookies and yes, even deep frying. The response was quick and very

supportive. There is a continued understanding within Government of what BC's teaching kitchens do and the new guidelines are not in place for us. So please continue to do what you do so well without any fear of repercussions.

June will also see BCCASA meet for its very first local Spring conference. The theme is "Connections", and I am so excited to see so many of you in person. We have a fantastic weekend planned. I am guessing that it will feel to some like no time has passed.

Finally, our amazing conference chair, Lori Pilling has been hard at work setting up our October Conference and AGM location. October 2022 will see BCCASA return to the Gulf Islands so stay tuned for more information. It is guaranteed to be an unforgettable event.

I want to thank all the BCCASA executive for all that they have done to help keep BCCASA strong through everything. I also want to thank every BCCASA member for continuing to represent the teaching of culinary arts through all your successes and adventures. I hope you all have a well-deserved summer vacation and I look forward to seeing everyone in person in the months to come.

Editor's note:

Thanks so much for all the submissions peeps! Keep them coming. Meanwhile if you've never had a chance to dine at one Vancouver's ranked *100 Best Restaurants*, make some reservations this summer and treat yourselves. You've earned it!!

See ya on Friday!!
Your friendly neighbourhood editor,
Stephen Schram



May 25, 2022

Ref: 280773

Dear Trevor,

Thank you for your email to Deputy Minister Christina Zacharuk dated April 14th, 2022, regarding the new proposed BC School Food Guidelines and the potential impact on Provincial Culinary Arts courses. Your email has been forwarded to me for response on her behalf.

The proposed BC School Food Guidelines will be a set of voluntary, evidence-based nutrition standards for schools to adopt in cafeterias, vending machines, fundraisers, and school events to provide nutritious foods that support student learning, mental well-being, and healthy growth and development. The stipulations you refer to in your letter all sound like reasonable strategies to ensure that students are able to develop their culinary arts skills while also producing food that is as healthy and nutritious as possible.

The Ministry of Health led an engagement process to gather feedback from public health expertise, the education sector, and the food and beverage industry. The feedback is currently being reviewed and will inform the final guidelines and their implementation with supporting resources. Your comments have been shared with the team at the Ministry of Health for their consideration.

Thank you for taking the time to contact the Ministry of Education and Child Care and share your feedback about the potential impact of these draft guidelines. If you have any further questions about the impact of these guidelines on culinary arts programs, I encourage you to contact Nick Poeschek, Director of Curriculum and Classroom Assessment at nick.poeschek@gov.bc.ca or by telephone at 250-886-1718.

Sincerely,

A handwritten signature in blue ink, appearing to read "Melanie Stewart".

Melanie Stewart
Assistant Deputy Minister

Paddle Your Own Canoe

Canadian Indigenous Cuisine with Andrew George Jr hosted by Surrey CASA at Queen Elizabeth Secondary on May 6, 2022

Written by Renee Thomas / Photography by Stephen Schram



Andrew is a Hereditary wing Chief for the Bear Clan in the traditional system of the Wet'suwet'en people. He is currently the Director of Indigenous Initiatives for the Industry Training Authority (ITA).

Andrew began by introducing us to his Wet' suet 'en "yinta"; his father "Tsabassa" (Andrew George Sr) and mother "Giluguun" (Rita George); sharing family photos and stories. He emphasized the importance of family, knowing your origins and taking pride in your heritage.

Traditionally elders and parents shared stories that transferred knowledge. His grandfather told him it is a "Whiteman's world" and encouraged him to get an education so he could fight fire with fire. As a child he was told to run for the hills when the police came into his community, and by doing so he avoided the residential schools. He grew up between two cultures receiving the "traditional" education of hunting, fishing, and gathering and the "western" education attending Telkwa Elementary and Smither's Senior Secondary school. A pivotal point in his life career was when he was sent to North Vancouver as an exchange student, he went on to study culinary arts at Vancouver Vocational Institute, earned a business diploma at Langara College, and completed his

Cook Trade Red Seal at BCIT. Later, in 2014 he wrote the Provincial Instructors Diploma at Vancouver Community College.

The wood burning grill at Qualicum Restaurant provided Andrew with his first industrial cooking experience. He then moved to the First Nation Restaurant at Expo 86. He completed his Apprenticeship at the Avenue Grill in Kerrisdale and Isadore's on Granville Island. He spent time working at the Chateau Whistler, the Four Seasons and in the early 90's he opened his own business "Toody Ni Grill and Catering Company" which specialized in Northwest-style Native Cuisine. He was chosen as a representative for the aboriginal peoples of Western Canada, along with four other Native chefs from across Canada to participate in the World Culinary Olympics in Frankfurt Germany. After the Culinary Olympics he was part of a group that assisted in the development of program curriculums and recipes designed to encourage Aboriginals to join the cooking trade, which is ultimately how he began his teaching career.



Originally native cuisine was simply food for survival. "Feast! Canadian Native Cuisine for all Seasons" was his first cookbook published in 1997. It featured basic recipes that introduced the reader to traditional Aboriginal cuisine and showed them simple rustic ways of preparing Indigenous foods. It was based on the four seasons: spring, summer, fall and winter, and the four elements: Air, Water, Land (animals) and Earth (fruits, grains vegetables). Feast! was rereleased for the 2010 Winter Olympics where Andrew was head chef for the Four Host First Nations Pavilion. He has since written Modern Native Feasts, modernizing Indigenous foods with recipes such as Braised Buffalo Ribs with Red Pepper Pesto. His recipes have been inspired by the chefs and people he has met on his journey throughout North America and Europe.

Andrew emphasized that a "continuous education"



is key. Family is your biggest support and without it, it is very difficult to achieve goals. Be proud of who you are and where you come from, follow dreams, take ideas and build on them. Never take "No" for an answer, only you know

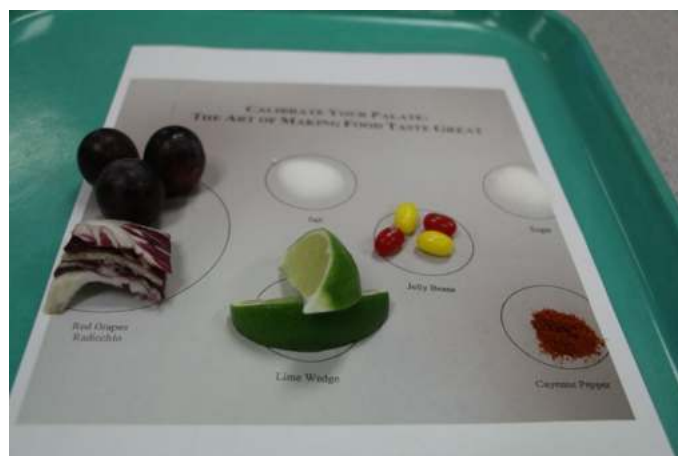
your abilities. Never depend on anyone, and always paddle your own canoe.

Andrew then led us through an activity titled "Calibrate your palate: The art of making food taste great." We were each given a tray that included grapes and radicchio, salt, sugar, a lime wedge, cayenne pepper and 4 jellybeans.

He then asked us to define taste and flavor. Taste is the human sense that distinguishes sweet, sour,

bitter, and salty, flavors detected by your taste buds. Flavor is a blend of taste and smell sensations by substance in your mouth and nose. To season food is to balance the sweet, sour, salt, and bitter.

We were then, prompted to dip the sweet and watery red grape into the salt and then asked what we tasted, followed by the sugar, a squeeze of lime juice, and finally the cayenne. This was repeated with the radicchio which is bitter. The jellybeans were to test our resolve. Those of us that ate the jellybeans failed the test. This activity awakened our tastebuds for the Foods Class that followed.



Andrew demonstrated his "modernized" clam fritter recipe. The batter was scooped into the 375F deep fryer, they puffed and when browned on one side most of them turned themselves over automatically and the others just required a gentle tap to roll over. The hot fritters were served as an appetizer, dipped in a lime cayenne mayonnaise. Crispy crust, soft, light, and slightly chewy on the inside with the subtle flavor of curry, the curry Andrews creative addition to the original recipe. Delicious!!! Two of the culinary assistants recreated the clam fritter into a vegetarian corn fritter and likened it to a pakora.

Bannock: the native staff of life. Originally Bannock was an oatmeal or barley flatbread. "Bannach" in Gaelic, was brought over from Scotland by the fur traders, hunters, trappers and adventurers of the Hudson's Bay and Northwest Companies. Once



introduced to the Native peoples it became a staple of company men, native guides, and their wives on their onerous treks through the Canadian wilderness. It was ideal for the trail; it had few ingredients, was quick to make and was substantial and nourishing. The women looked after the flour used to prepare the Bannock. The was flour made from wild rice, wild potatoes, or roots that were cooked, dried and ground. It was a flat bread.

Andrew shared his secret touch to making the “best” Bannock. The dough was between a batter and a dough, quite sticky to the touch. The mixture was placed on a heavily floured board and stretched into a rectangle. The recipe said to knead the dough for 3 minutes. He emphasized “kneading” was literally pulling the dough forward on top of itself, pinching the edge, and repeating the process twice more. The dough was rolled into a cylinder, like a “cinnamon roll”. Using a dough cutter, he cut the roll into two-inch portions, which he flattened slightly, and then pulled it front to back, and back to front, to make it uniform in size and shape. The small dough rectangles were dropped into the hot fat, and as did the clam fritters most automatically turned themselves, and the stubborn ones just needed a tap.



The ground bison (available from GFS) was seasoned with ground juniper berries, salt, and pepper, shaped into burgers and grilled medium rare. The chefs were struggling with removing the skin from the salmon fillets. Andrew began by trimming the salmon belly. The salmon belly was traditionally fed to the elders to boost their nutrient levels. He cut a hole in the skin at the tail to hold onto, placed the knife on a 45-degree angle on the skin between the skin and the flesh, pulled the skin pulling against the knife. He made it look easy. The salmon was portioned into 4oz portions, coated vegetable oil, fresh dill, salt, and pepper and grilled.

Meanwhile we made a berry vinaigrette. Into the Vitamix went frozen strawberries, 1c wine vinegar (or Champaign vinegar) 2cups canola oil 2cups, 2 cups olive oil and 2 eggs to emulsify the mixture. A juniper mayonnaise and a dill mayonnaise were prepared for the buffalo burgers and the salmon burgers.



The chefs built themselves Buffalo and Salmon Burgers with a side of Mescaline Greens topped with Strawberry Vinaigrette. The Bannock buns were crispy on the outside, firm to the bite, and tender to the chew. The simplicity of flavors, the Bannock, the dill mayo, and / or the juniper mayo, the perfectly seasoned tender flaky salmon fillets, or the medium rare buffalo burgers with fresh lettuce and tomato was exquisite!

A huge thank you to Andrew George Jr for sharing his history, his culture, and his seasoned culinary skills. Andrew not only opened the doors to Native cuisine, but he has also inspired us to be creative in including the heritage of the water, the earth, the land, and the skies with traditional and modernized native cuisine to enhance our menus and our culinary programs.



Do You Even GRAM?



Instagram isn't just for the kids we teach; it can be a powerful tool for chef teachers to communicate, promote, and create a buzz about our classrooms and the food that our students create. If you don't have an account, setting up one is easy, and if you do, check out these inspiring chefs!

@muchogustos

I am a cooker. Mycophile.

Yvr mostly.

@published.on.main

@bar_susu

Take a gander at one of Vancouver's best chefs, Gus Stieffenhofer-Brandson as he displays a true passion for cooking and plating exquisite creations at Published. A forager at heart, he often finds himself in the wilds of BC, harvesting chanterelles, morels and other wild delicacies.

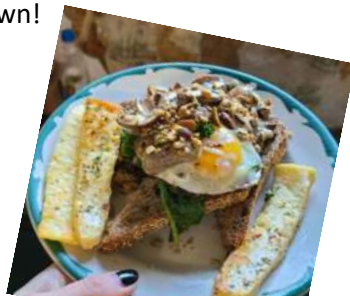


@docklunch_offmain

My apartment cafe.

Local/sustainable/creative/nostalgic.

Elizabeth Bryan is the chef at her quirky southern-inspired comfort food eatery, She's a one woman show, managing reservations, cooking, prepping, table service and promotion, often all on her own!



@robertbelcham1

Personal blog

The former chef/owner of Campagnolo and Campagnolo Roma, Robert Belcham now headlines Popina on Gran. Isle and The Mise En Place Podcast. A recent highlight was his pilgrimage to the Southern U.S. to try many a BBQ meccas. Look for his hashtag #sofuckengood. He means it.



WHAT'S GOING ON

...around British Columbia

Delta Secondary student wins national baking competition

By Mark Booth, accessed at <https://www.delta-optimist.com/local-news/delta-secondary-student-wins-national-baking-competition-5436535>

Provincial champion Leila Pourshahriary beats out competitors from across the country to win her division at 2022 Skills Canada National Competition.

Delta Secondary School's 2022 graduation class now includes a national champion. Culinary arts student Leila Pourshahriary has captured the baking category for secondary students at the prestigious 2022 Skills Canada National Competition (SCNC) which wrapped up on May 27 at the Vancouver Trade and Convention Centre.

The event featured more than 350 students and apprentices from across the country competing for the title of national champion in more than 45 skilled areas. Medals were awarded to the top competitors in six skilled trade and technology sectors, including transportation, construction, manufacturing and engineering, information technology, services and employment. The competitors were evaluated based on strict industry standards.

Pourshahriary initially won the provincial stage where her task was to create a decorated cookie and bar cake with 1920s themes as well as a bread of the world within a 7.5 hours timed period.

Her cookie was a lemon pate sable decorated with royal icing in a typical 1920s pattern. She then baked two loaves of Japanese milk bread before finishing the competition with orange chiffon sponge bar cake with chocolate pastry cream. She decorated the cake in a 1920s theme, complete with feathers, carnations and pearls.

Pourshahriary created the same items for nationals except had 30 minutes less in preparation time.

According to DSS culinary arts teacher and chef Lori Pilling, she is the first DSS student to win at nationals. "When Leila came to me in Grade 10 she was already amazing at it," said Pilling. "She was baking at home with her parents, so she already had a super good foundation. In Grade 11 (amid COVID) we did online schooling and the students had to submit videos and Leila's were all amazing."



Pourshahriary enhanced her skills by signing up for the Delta School District's Youth In Trades Program, which took her to Vancouver Community College's (VCC) downtown campus for a 24-weeks (July to December) of learning at the post-secondary level. It was at the end of her time at VCC where the two students with the highest marks were selected to be trained for SCNC.

Pilling added the sky is the limit for the potential of her prize student that developed a passion for

baking on her own. Pourshahriary plans to return to VCC to enroll in the Advanced Cakes course then work on her apprenticeship.

"My mom did some baking, but I learned a lot online just watching YouTube videos and TV shows too", she said. "I just wanted to try new things."



A Season of Inspiration and Creativity

By Dora Ho

Instructor, Culinary Arts Program

Matthew McNair Secondary, Richmond BC



Last month, Matthew McNair Culinary Arts alumni Cheyenne Tu contacted me with an interesting request: she and Grade 12 student Nicole Chen were missing the Culinary Arts kitchen and wanted to bake some cakes to auction. It was a fabulous idea and as I thought about the logistics, I knew that if they could make it happen as soon as possible, they might be able to do in time for Mother's Day. The timing was even more perfect because the 10th Annual Fun

Scholarship Bike Ride will be held on Saturday, May 28th. This fun wellness event is open to all members and friends of the Richmond School District. Participants can join the ride in person or remotely and the purpose of the ride is to celebrate being healthy and active, to raise scholarship funds for graduating students, and to remember two dedicated Richmond educators and passionate cyclists: Targett Ng and friend and former McNair Vice-Principal Lorne Bodin.

The girls decided that donating half the proceeds from the auction to this worthwhile cause would be a great idea. They immediately started brainstorming a theme, came up with seasons, and started planning how they would each create a cake to represent a favourite season.



Cheyenne decided to go with a spring-themed Strawberry Blossom Cake with a Lemon Curd and Cream Cheese Filling and White Chocolate Italian Meringue Buttercream Frosting. "Once Nicole and

I decided that seasons would be the theme for the cakes, I adamantly chose my favourite season: spring. I wanted to capture the refreshing feeling of spring, so I made a strawberry cake with lemon-flavoured filling. The profusion of growth in this season is displayed with flowers blossoming on the cake."

Nicole chose a winter-themed Earl Grey Cake with Blueberry Filling and Swiss Meringue Buttercream

Frosting. "When I was presented with this opportunity, we chose the theme for the two cakes to be



seasons, of which I chose winter. It was paramount that I choose a cake flavour to be unique as well as delicious. At first, I was ambivalent to which type and flavour of cake I should make, leaving me in a quandary for a total of 56 hours, 37 minutes, and 49 seconds. Finally, at 12:26 a.m., whilst studying for my calculus test, my sleep-deprived soul was drowning in the sea of integrals but I had an epiphany: to make an Earl Grey cake, which reflects the cozy nature of winter. My inspiration for this cake mostly stemmed from the abundance of homework and stress Semester 2 of this school year has given me." :)

They came into the kitchen whenever they could find time the week prior to Mother's Day and finished their creations at 7:30 p.m. on Thursday evening. The auction started at 8:00 a.m. the following morning and as staff and students walked by and through the cafeteria, "oohs..." and "aahs..." could be heard from many passersby. Everyone was impressed by their works of art, passion, and dedication.

The young women clearly created a buzz in the building and after hearing from a few disappointed



bidders, I asked Cheyenne and Nicole if they might consider making this a yearly tradition. There was interest and who knows, maybe some of

our current and future Culinary Arts students will be inspired to dream up their own creations for future cake auctions.

Thank you, Cheyenne and Nicole, for sharing your passion and creative talents with the McNair community.

The Turducken Diaries

by Scott Roberts

Pro Cook Teacher - Program PC1 and PC2

Abbotsford Senior Secondary School



John Madden made the turducken famous on Monday night food ball. He, unfortunately, passed away and then a lot of stories started being told about the turducken.

I made my own turducken back in 2006 in our small

one-bedroom apartment, with a very slow oven. I deboned a Turkey, Chicken, and duck and then I stuffed the duck inside the turkey and then the chicken inside the duck. I want to say it was fantastic, but it was not.

The duck did not cook as fast as the Turkey and chicken and was raw after hours of



cooking. The duck also rendered so much fat it filled out my apartment roasting pan and overflowed onto the bottom of the oven I cannot remember it is causing a small fire, and my wife was not impressed. Why does must meat stuff in

meat stuff, why can't you cook more vegetables?



Well, she is still asking those questions.

So, with all this in mind, I was a bit

apprehensive about making a Turducken. But then I thought of how it can be a fun thing to do and thought of John Madden. We had duck and turkey both from take a bite so all we needed was a chicken. We went with a Cornish game hen. I'm not sure what the class thought when I told them the story of John Madden; or if they even knew who he was. We demoed with class participation and deboned a turkey, duck and Cornish game hen. We then stuffed the hen inside the duck and then that all inside the turkey. You can sew the open shut but we just pulled the fat together and rolled the stem side down. I was worried about the duck and thought about cooking or reddening the fat beforehand.

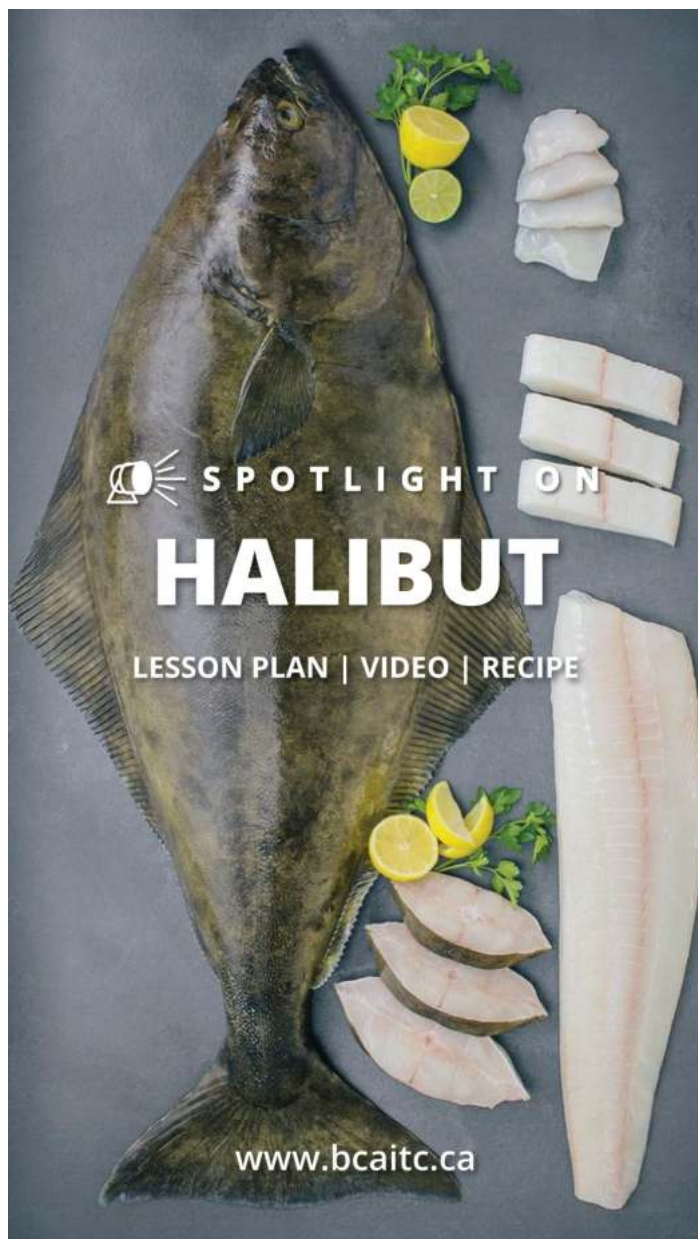
I did make sure we put the turkey in a high-side roasting pan, and we did check and baste the turkey. The result was great and tasted very good. My only regret was that I did not take more pictures.

You can google the story or there is also a good link to the full story of the turducken and John Madden.

<https://ftw.usatoday.com/2021/12/nfl-thanksgiving-turducken-john-madden-origin-1997-20th-anniversary-gourmet>

T.A.B.O.B.C. News

Spotlight on Halibut!



Abbotsford, BC – May 6, 2022 – BC Agriculture in the Classroom Foundation (BCAITC) is pleased to present its new [Spotlight Series on Halibut](#)! The series, supported by Buy BC, provides a selection of intermediate and secondary-level halibut educational resources that are available for free download from www.bcaitc.ca. Culinary Arts and Home Economics classrooms, homeschools, and anyone interested in learning about wild Pacific halibut can use the following tools:

- **Lesson Plan:** Educators can use the [Wild Pacific Halibut Lesson Plan](#) in conjunction with the following resources:
 - [Wild About Halibut Graphic Organizer](#)
 - [10-minute educational video](#) featuring an overview of Canada's wild Pacific halibut fishery
 - [Quizizz](#)
- **Recipe:** Students can utilize their culinary skills while making a delicious [Pan-Seared BC Halibut, Roasted Vegetable Ratatouille, White Bean Purée, Lemon and Chive Vinaigrette, Micro Greens](#) (a dish debuted with acclaim at BCAITC's Cheers to 30 Years event in April).
- **Grow BC:** Students can explore [Grow BC](#), an interactive GIS map and story resource, to learn about BC's aquaculture story. This resource provides straightforward integration into class curriculum.

Pat Tonn, BCAITC's Executive Director, said, "The Spotlight will help students learn about the sustainable management of the wild Pacific halibut fishery that provides nutritious, safe, and secure food for BC and beyond. Our BCAITC Education Specialist developed this new educational series alongside the Pacific Halibut Management Association of BC, a non-profit industry association representing commercial halibut license holders in BC."

BCAITC's Chef Trevor Randle said, "I'm excited to use the Spotlight Series in my Culinary Arts classroom this spring to teach students about halibut. The students will learn how to make a selection of dishes with this nutritious and delicious BC white flatfish."

NOTES FROM THE BACK OF HOUSE

... great thoughts on what we do

Although it's been on hiatus for a few years (I wonder what was going on?) Canada's 100 Best Restaurants, an annual publication ranking the best eateries in the Nation was back this week and boy did we not disappoint! In publication for the past 8 years, the magazine sends out surveys to over 100 judges across Canada to critique a variety of high restaurants that are at the top of their game. This year, Published on Main became the first Vancouver based restaurant to win the top spot.

Rankings were accessed & are available at www.canadas100best.com

#1 Published on Main

3593 Main Street, Vancouver BC -- www.publishedonmain.com



When others scaled back, published on main came out swinging. Launched on the cusp of the pandemic, this refined neighbourhood gathering spot inspired by traditional English coffee houses (bright solarium up front, dark panelling in the back) initially tried to be all things. Alongside a grandiose 30-item dinner menu, it offered brunch, late-night munchies, takeout (temporarily), a guest chef series and a pop-up street patio. Now having settled into evening service exclusively, the boldly determined kitchen has knocked everyone's socks off with its elaborate 11-course tasting menu. Actually, make that 20-plus courses. In addition to nine mains, there are typically eight to ten snacks in the show-stopping opening number. Then, the grand finale features three desserts, usually detailed miniatures from the à la carte menu. All of which should be counted individually. Gus Stieffenhofer-Brandson translates a Nordic sensibility to British Columbia cuisine through his abundant use of finely balanced fermentations, aerated hay custards and foraged ingredients,

tramping through local forests to collect most of the wildflowers, fir tips and mushrooms himself. But he also leans heavily into his Manitoban German heritage with excellent schnitzel, roast pickerel and beefy *markklöesschen* soup (swapped out for nettle dumplings in gamehen broth come spring). And, as thoughtful Vancouver chefs trying to evoke a veritable sense of place do, he deftly incorporates *dashi* tomato sauces, *koji* beurre blancs and other Asian flavours. Service has caught up to the chef's ambition and is now highly polished. May we suggest the adventurous beverage experience, which includes a different drink for every course, including sake, elegant natural wines and savoury cocktails? Because even though published on main has found its fine-dining groove, it's still full of stunning surprises.



#3 St. Lawrence

269 Powell Street, Vancouver BC-- www.stlawrencerestaurant.com



J-C Poirier didn't need to reinvent the wheel at St. Lawrence, the beloved East Vancouver temple of Québécois and classical French cuisine that he opened in 2017. Flush with accolades (including three previous c100b placements) and a perennially booked reservations calendar, the chef-owner coped with the pandemic via a temporary pivot, which he handily negotiated with takeout options as well as a series of ticketed table d'hôte theme dinners based on culinary regions. When

the latter proved not just overwhelmingly popular but also a solution to volatile cash flow and no-show customers, he decided to do away with à la carte. A recent brasserie Parisienne menu offered diners the likes of escargots in puff pastry, bison tartare and braised pork in *blanquette* sauce. Future themes will include Basque country, Provence, Lyon and, last but not least, a menu focused on Poirier's debut cookbook, *where the river narrows*, due in November.



#9 Boulevard

845 Burrard Street, Vancouver BC -- www.boulevardvancouver.ca



For a coastal city, Vancouver's lack of serious Western seafood restaurants (no such shortage in the local Asian community) has always been a weird anomaly. A better-than-average hotel dining scene is another. Then along came Boulevard Kitchen & Oyster Bar in The Sutton Place Hotel to combine the best of all worlds with a proudly Asian dream team. A memorable winter tasting menu included "B.C. coastal terroir" — a refined medley of sea urchin and *dashi* custard, miso-butter-crusted honey mussels, and foraged bull kelp in a shellfish *nage*. It was the dish that clinched the 2020 Canadian Culinary Championships for executive

chef Roger Ma, who was assisted by junior sous-chef Daniel Kim (2018 winner of the Hawksworth Young Chef Scholarship). Call ahead and you can pre-order clay-baked salmon, wrapped in seaweed and served tableside (note: it's expensive). With that dish, Alex Chen, executive chef of signature restaurants for Sutton Place, vanquished Hugh Acheson on the inaugural season of *Iron Chef Canada*. Yes, the same Alex Chen who led Team Canada to a top-10 finish at the 2013 Bocuse d'Or. In summer, go for the elaborate seafood boil. The immaculate (and great value) seafood tower is perfect any time of year. As are the new, theatrical "For the Table" experiences designed for sharing.



Treasurer Report for BCCASA Executive Meeting

The BCCASA financial report for our school year from July 1st, 2021, to April 30th, 2022 is as follows:

- On July 1st, 2021 we had a balance in our accounts of \$27,970. 75. On April 30th, 2022, our balance was \$37,263.20.
- Our income is largely based on a BCTF grant for \$7,000, Conference grant \$2,500, Interest \$348.17, our PSA membership fees that total \$265.00 and conference fees \$1,906.18 This is based on our accounting as of April 30th, 2022.
- Our expenses total \$1786.57, including our conference costs of \$736.57.
- Our proposed budget for conference expenses for this year is \$16,000 not including the conference grant of \$2,500 or income from fees charged.
- The full breakdown for our receipts (income) and disbursements (expenses) can be seen in the BC Culinary Arts Specialist Association Y075 Statement from the BCTF accounting, and the BCTF Expense Report for the month ending April 30th, 2022, which will be attached to the minutes of this executive meeting.

Barbara Botter
BCCASA Treasurer

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Have something to share?

Response to an article?

Recipes?

Wanna join the Executive?

LET US KNOW!

Please send any
communication to
BCCulinaryArtsSpecialists@gmail.com

It is important that we keep
BCCASA current,
sharing the ideas and voices of
Chef Instructors throughout BC!