

Bouquet Garni

"After A Good Meal, One Can Forgive Anybody, Even One's Relatives." Anonymous



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President's Message

submitted by Chef Eric MacNeill - Dover Bay Secondary

A recent Globe & Mail article discussed how Gordon Ramsey and the many celebrity chefs found on television have influenced countless young people to the point where Home Economics is more in demand than it ever was, especially among young boys. A generation ago young people would aspire to be the next great American author. Instead of Hemmingway and Fitzgerald, they want to be the next Mario, Gordon, Jamie or Kat. That trend among young people to aspire to the celebrity chef and what they produce is replicated in the general population as well. People love to eat and try new food. They are discovering their senses – learning to value pleasure, distinguish subtle differences and make fine judgments. The characteristics of the culture of food- its values, its worth, its aspirations- seems to have taken on the



IS CULINARY ARTS REALLY ART?

same characteristics of art. But is it art? Our association is called Culinary Arts, but is it?

In respect to our jobs, we seem to be in the right place at the right time. Foodism has taken on sociological and cultural significant that was previously unknown. Our peers, or certainly our parent's peers did not talk about food all the time. Now kids are inducted into the ways of food – local/organic/ sustainable. There is a whole literature of criticism, appreciation, memoirs and debate. Just walk into any "Chapters" or in Vancouver's "Barbra Joes Books for Cooks" and you will see more than just recipes. Now we read the gospel according to Michael Pollen or Alice Waters. Television has its awards and performances and at times become a matter of local and national pride. When

President's Message

continued:

Rob Feeny won Iron Chef America it not only raised his status but also placed Vancouver it on the culinary map. On a recent trip to Portland I discovered so many street food vendors that in at least four different places they completely circled the block selling food that transcended the hot dog stand into oblivion. I also stood in line at Portland's Voo Doo Doughnuts for 45 minutes while observing street signs asking patrons not to block the sidewalk while waiting for my bacon caramel doughnut. More and more food is an expression of career possibilities: the cupcake shop, the high end cookie business, gelato stores, farmers markets. Food now is creativity, commerce, politics, and health. But is it art?

Like art, this reverence for food requires passion. Even in the amateur weekend chef, they show how much they know about food while respecting the professional chef. Kind of like the weekend painter paying reverence to the Van Gohs and Renoirs. It can be argued that a person's knowledge of food has become a status symbol. In his essay, "A Matter of Taste?" in the New York Times (October 26, 2012), William Deresiewicz argues that although food has been elevated to art like status, it is not art. He says that, "like art, food expresses values and energies of the educated class." He acknowledges all the similarities between art and culinary arts. "Like art, food is also a genuine passion that people like to share with their friends." "It has developed, of late, an elaborate cultural apparatus that parallels the one that exist for art." But, he insists art goes beyond what we can see and taste and as a result food is not art. Having described the culture of food in this day and age and then go on to say that despite its elevated status, even snobbery, even the most creative food, according to Deresiewicz will never "give you insight into people, allow you to see the world in a new way, or force you to take inventory of your soul." At this point, at the risk of getting too philosophical, a definition of art is required and then you will have to decide if our association's name is Culinary Arts or something else.

Deresiewicz, on CBC radio's "Q" earlier this year describes the difference between gymnastics and ballet. Gymnastics is a craft and does not represent anything other than what it is. Whereas ballet tells a story- it creates a kind of meaning. Gymnastics is not representational where ballet is. He discusses the concept of Arts and Crafts. Art, as mentioned, goes beyond what we can see and taste. Art challenges us to think about how we live or express emotion or create enlightenment. It creates a kind of meaning of life. On the other hand Craft is not narrative or representational. It does not give

you insight into other people. Yes Culinary Arts has in the last few years has taken the "craft" of food to a whole new level. But as Deresiewicz says "Can a chef tell a story in a dish?" Even if we can tell a story about it. "A curry is not an idea, even if its creation is the result of one." He says, "Meals can evoke emotions but only very roughly and generally –comfort, delight, perhaps nostalgia, but not anger, say, or sorrow or a thousand other things." He mentions, in that broadcast, about the movie "Ratatouille" the animated story about a chef in Paris bringing fame and success to a restaurant with the help of rats. At the end of the movie the mean and career destroying food critic has a life changing epiphany from a plate of ratatouille. The food was able to bring the food critic back to his the warm and comfortable days of his childhood and the forgotten memories of his mother. At the end of the movie one person was moved whereas art is more universal. Also food, in particular, requires you to destroy it (eat it) to enjoy it. Art is still there after it is consumed. Deresiewicz finishes his essay by saying "Yes, food centers life in France and Italy, too, but not too the disadvantage of art, which still occupies the supreme place in both cultures. Here in America, we are in danger of confusing our palates with our souls".

Is food an art or is it craft? Does it really matter? I loved the discussion on it and chose to write about it because, we as culinary arts chef instructors, are in the foreground of this new found movement. We reap the benefits of its popularity or if your ego needs massaging we are the subject of this adoration. But is the whole philosophical debate better left to the academics to ponder a let us do our craft, or should I say our art. Meanwhile let us continue ride the wave of our success as we reap the benefits of its notoriety and prominence no matter what it is called.

2012 BC Agriculture in the Classroom

Outstanding Teacher Award



ABBOTSFORD, BC – BC Agriculture in the Classroom Foundation (BCAIFC) is pleased to announce Lori Pilling as the recipient of the 2012 BCAIFC Outstanding Teacher Award. The award was presented to Lori for demonstrating outstanding leadership and innovation in agriculture education

Since 2004, eight awards have been given out. Previous recipients received the award for their work with Spuds in Tubs, school greenhouse programs, and an entire school approach to agriculture education.

A chef instructor at Delta Secondary, Lori has gone above and beyond to promote both the Take a Bite of BC Program and the BC School Fruit and Vegetable Nutritional Program within her school. “Lori has been an outstanding ambassador for our organization,” said Lindsay Babineau, Executive Director of BC Agriculture in the Classroom Foundation. “She is our eyes and ears in the schools and advises us on what will work in our programs at the secondary level.”

As well as promoting the programs and providing advice, Lori has always willingly volunteered her time to support BCAIFC at events. This fall, she and three of her students assisted during “A Day at the Farm” in Delta.

The award was presented to Lori at a staff meeting at Delta Secondary by Lindsay Babineau. Congratulations to Lori Pilling.

A Quest for Gold

submitted by Chef Chris Garvey Penticton Secondary School

As Chef Instructor at Penticton Secondary School I was offered a unique opportunity for my culinary students at the start of the 2012/2013 school year. Darin Patterson, Executive Chef at Bognars and P.Inc Patio at Red Rooster Winery, asked me to help him choose and train 6-7 culinary students to become part of his culinary team in his quest for Gold at the BC Gold Medal Plates competition. This event was to be held at The Westin Bayshore, in Vancouver November 16th, 2012. I was somewhat surprised by his request because although I have been lucky to work with Paterson in the past for high school competitions, this opportunity presented something more. In my experience it is rare that high school kids would be involved in something this high level, this is for professionals. When I presented the idea to my students they were really enthusiastic about it because it is a once-in-a-lifetime opportunity to go to this high level of competition and not just see what it is all about but actually participate.

Chef Paterson was selected by Gold Medal Plates to compete in the event that is also a fundraiser for the Canadian Olympic Foundation and Own the Podium. Over the past six years it has raised more than \$6 million for the cause. According to Paterson "There isn't a lot of opportunity for students to go to an event like this. Hopefully the kids will get to see the potential. The industry isn't all about fast food or working in a pub and deep frying chicken wings. This will let them see what other people do and what the options are first hand". While other chefs have large staff numbers to bring along with them, Bogner's is a small kitchen and Paterson decided it would be a great way to assist him and provide a learning opportunity if he brought high school students from the culinary program at Pen High. It is a program close to Paterson's heart as several students who graduated from the Pen High culinary program have gone on to work with him at Bogner's or at P.Inc. at Red Rooster.

I put out a general call for any student in culinary arts who were interested in participating in the event to put their name forward and attend try outs. A rigorous series of lessons and after school practices led by Paterson and myself began in mid October until a solid team of 6 students was chosen. These students, enrolled in culinary arts 10-12, then began a more intense training, in order to prepare for this once in a lifetime opportunity.

One of my students, grade 11 Rebecca Kam, found her passion for cooking at 12 years old. Now she will be working amongst some of the best chefs in the province.

"This is a rare opportunity, especially for a high school student. I think it will open a lot of doors for me when I am done school," said Kam, who plans on pursuing culinary education when she is finished high school. Grade 10 student Jake Last also enjoys working in the kitchen and has a goal of becoming a chef himself, was also chosen by for the event. "I think Gold Medal Plates will be really cool.

It will be a great learning experience and getting to work beside all of these top chefs makes it even better."

For the event each chef was asked to prepare one appetizer-sized dish for approximately 500 to 800 diners and pair the dish with a Canadian wine or beverage. It was a natural choice for Darin to partner with Red Rooster winery as he is the Executive Chef at P.Inc Patio at Red Rooster. Red Rooster Winery was founded in 1990 by a European couple who settled in the area. Their first vintage was released in 1997. The winery is well known for producing award winning wines that express the very best of BC and the Okanagan. The other claim to fame for this winery is the art displays, including the statue of the naked guy, Frank the Baggage Handler.

After hours of practice in the kitchen at Penticton Secondary School the students headed down to Vancouver for the event. Arriving at the Westin Bayshore after a long drive over the Hope Princeton highway, the students had a quick dinner and then began their preparations in the kitchens at the Bayshore Hotel with Paterson and myself. All in all 1100 lamb ravioli were prepared and set aside in the walk in to prepare for the next day's competition

At this time the wine-maker, Karen Gillis, of Red Rooster was introduced to the students and the team had their first practice together.

The students were told to rest for a few hours and to be dressed in uniform and ready to go for 5 PM.

The students were positioned and looking sharp in their culinary whites when the event started that evening. I manned the kitchen behind the scenes while Chef Paterson worked with the students at the serving table ensuring each plate was perfect!

Every student had a task and performed it in a most professional manner. The menu was a Lamb ragout Ravioli



A Quest for Gold

continued:

served with a Red Rooster wine, a dish that not only looked beautiful but guests were heard raving about the flavours and plating. It was an evening to be proud of! We did not win Gold at the competition, but we did win gold in the eyes of Chef Paterson and me. The students outshone every expectation and proved themselves to be worthy of the honour of being Gold Medal Plates competitors.

Vancouver was one of 10 Gold Medal Plates competitions staged in Canadian cities last fall. Winners from each city will compete in the Canadian Culinary Championships held in Kelowna in February. The Vancouver event featured 10 chefs: six from Vancouver, one from Tofino, one from Kelowna, Jeff Van Geest of Mirador at Tinhorn Creek Winery in Oliver and Paterson. Among those judging them was past Gold Medal Plates winners, well respected North American chefs, including Rob Feenie,

award-winning authors and food critics. Blue Rodeo lead singer Jim Cuddy performed and the event also featured 25 Olympians, including Canada's sole gold medalist from London, trampolinist Rosie MacLennan. Each dish was judged out of 100 points for visual presentation, texture, taste, wine compatibility, originality and wow factor.

Ask any of my students, myself or Chef Paterson if this was a worthwhile endeavor and you will without fail hear a resounding yes! This was an inspiring event that brought out the best in our students and instilled in them a priceless confidence and passion for the profession of cooking! Well done Rebecca, Rebecca, Travis, Jake, Jared and Kyle. Thank you Chef Peterson for being such a strong supporter of Penticton Secondary's Culinary Arts program!!



Penticton Culinary Arts Students
Ready for Action!!!



All Hands on Deck for 1100 Lamb Ravioli

A Quest for Gold continued:



The Completed Dish



Some Well Deserved Down Time



Show Time

BCCASA in the Media

submitted by Chef Alison Bell David Thompson Secondary School

Below is a letter I sent to a journalist at the Globe in response to an article on Home Ec. programs. You can find the article at:

<http://www.theglobeandmail.com/life/food-and-wine/food-trends/thank-you-gordon-ramsay-how-celeb-chefs-made-cooking-cool-for-kids---especially-boys/article7643900/?cmpid=rss1>

Dear Ms. Anderssen,

Thanks for your great article on kids learning to cook in schools. Yes, things have definitely changed in Home Ec. classes over the past several years. Soggy tuna casseroles are definitely a thing of the past!

I agree that Gordon Ramsay has had an influence on kids attitudes towards cooking, along with other celeb chefs. I know this first-hand as a professional cooking teacher who has been working hard to light the flame about food and the culinary arts in kids for the past nineteen years. When I first started teaching I would ask students to raise their hands if they had a French knife at home and maybe one or two hands would go up, often none. Now, over half the kids raise their hands, many of whom watch the Food Network for fun. Many also follow the network's chefs on Twitter, or, read food blogs.

Over the past few years there has been a lot of coverage of the transformation of Home Ec classes in Canada, but one story that seems to be overlooked is the topic of the Chef Training/ Professional Cooking programs that have been producing young culinary leaders across Canada for years. British Columbia has been at the fore in culinary arts education with strong programs across the province for decades. Our students have gone on to win national and international culinary competitions, to take the helm at top restaurants, become culinary educators themselves and to work in all aspects of the culinary industry. While still in high school, students are going on amazing culinary tours around the world with their chef instructors. I have colleagues who have taken groups of students to visit and work in top kitchens in places like New York and Paris. Last week, I took a team of 14 students to the Banff Springs Hotel to work in the kitchen for the day and to spend a night at the hotel. They had a fabulous time. But, these are only a few examples of the great things that are happening.

Many schools across BC offer Professional Cook Level One Certificate courses and apprenticeship opportunities. Now, students can leave high school with the first level of their culinary training complete and enter colleges as advanced-standing students.

As a director of Media Relations for the BC Culinary Arts Specialists' Association, I would be happy to put you in touch with some amazing professional cooking teachers

who are teaching kids a love for food, valuable culinary skills, setting them on career paths and teaching them a respect for where their food comes from. Many of our programs also include field to plate components with kids growing food in greenhouses and school gardens. Local food has become integral to much of what we do and there are provincially-funded programs, such as Take a Bite of BC, that provide BC grown ingredients to teaching kitchens. As well, BC was one of the first provinces in Canada to develop nutrition guidelines for foods sold in schools and a focus on healthful foods has become the norm in our schools. As professional cooking programs also prepare the foods sold in schools, this means that our students are getting delicious, innovative and healthy cuisine in cafeterias across the province.

I have attached some information about the program I teach as a start, but I am only one of numerous programs across BC. I would be happy to pass on information about the great things that are happening here. Maybe inspiration for a future piece? I have also included a photo from our recent trip. Unlike Home Ec. classes which seem to have a high enrolment of boys, I have always had more girls in my classes. Interestingly, when I speak to people about what I do, most assume my classes are filled with boys as it is professional cooking.

Again, thanks for bringing to light the importance of food education.

All the best,

Alison Bell



DTSS Chef Training Students at the Banff Spring Hotel

Hopcott Farm Tour

Submitted by Chef Renee Thomas - Queen Elisabeth Secondary

Despite the heavy rain and cold wind, the Culinary Arts Students at Queen Elisabeth Secondary School, bravely boarded the school bus wearing rain gear, hats, gloves and scarves and carrying umbrellas to visit Hopcott Farm in Pitt Meadows. This 3rd generation, family-run farm has been in business since 1932. For many students it was their first visit to a farm and their first time crossing the Golden Ears Bridge.

The MAD Cow disease changed how the family farmed their beef. They could no longer export their beef to the USA, forcing them to be creative; their response to the research they did was to create a local market for their beef raising hormone, steroid and antibiotic free beef. They buy their heifers and steers which they called the "teenagers" of cattle from three ranches in BC located in Merritt, Lumby and 100 Mile House. These farms do not implant growth implants into the calves' ear at birth. Moreover, the calves stay with their mother over the summer, grazing on grass pastures, thereby making it cost efficient to feed them. Once purchased, the calves are kept in a feedlot barn to protect them from the rains and mud of winter. They are given more space per animal than a traditional feedlot which in turn, causes less stress to the animals' system.

Visiting the barn where the feed is stored, the students learned the cattle are fed a varied diet, one that will be healthy and not fatten them too quickly. Their diet consists of 4 components: grass and corn (the stalk, leaves and corn cob) silage, grain screening pellets and barley. The grass is equated to a broccoli salad and the corn to coleslaw. The grain screening pellets were equated to bagels and the barley to doughnuts. If they were fed only doughnuts, they would get fat too fast. The students were dismayed when they heard the cattle only received breakfast and dinner, but they soon realized they feed all day on their breakfast, emptying the troughs in time for dinner.

The students walked along the man-made dike which separated the water filled ditch from the cranberry bog. They stopped to look at the cranberries, cranberry vines and the gate that will be opened when the bog is ready to be flooded for harvest. They also, learned that once the bog is flooded, workers walk through the bog with a beater to loosen the berries which float because the berries are hollow. They then continued on to the flooded bog where the floating berries were gathered in the



corner with a plastic boom ready to be vacuumed up and shipped to Ocean Spray to become Craisins. The students were told that this is because of their light red colour; the dark red berries grown in other regions look too much like raisins, so they are made into juice or sauce. Despite the biting cold, the wind and the rain, after a long silent pause several students volunteered to dawn the hip waders and go into the water and gather cranberries for the school. Believe it or not, they said it was warmer in the water!

Back at Hopcott's on-farm Retail Store, in the "HUGE" walk-in cooler scented with freshly smoked bacon, the students watched the butcher break down a side of beef into wholesale cuts, using the bone structure as a guide. He explained the red ribboning indicated the meat was Grade AAA. The butcher spent 3 months studying butchery at VCC followed by an apprenticeship. Today TRU in Kamloops is the only facility in BC offering meat cutter training.

The smoker was being fed real alder hickory wood chips; however, the door was not opened for us to see what was being smoked because too much smoke would escape. The sausage making room housed a grinding machine that fed the ground meat and spices into sausage casings. Here they also saw the brine mixture used to brine the bacon before smoking.

Hopcott Farm Tour

contiued:

Returning to the retail section of the store and the aroma of Andouille sausages cooking on the char broiler, we sampled honey garlic pepperoni. When the platter of hot Andouille sausages was offered for tasting, you could hear, "This is so good Chef! Can we make these at school?"

Back at school, the students have made several Cranberry Streusel Cakes with the cranberries they harvested, and they were deemed "delicious" with requests for the recipe. The remaining cranberries are now in the freezer waiting to be made into Cranberry Sauce when the Royal Café features a turkey dinner prior to Winter Vacation. The lean ground beef donated to the school made very tasty Spaghetti Bolognaise, a favorite at QE.

The Culinary Arts Students at Queen Elizabeth Secondary thoroughly enjoyed the farm visit and were impressed at the idea of raising beef with no added hormones, steroids or antibiotics in a larger feed lot where animals are fed a mixed diet that is healthy for both the cow and us, the consumer.

A big thank you to Bob, Sarah and Travis Hopcott as well as Mike Lindsay for sharing the farm to table experience, as well as teaching us all about the value of eating and supporting local. And thank you most of all for sharing it with the Culinary Arts students at Queen Elizabeth Secondary School.

Hopcott Farm and Retail Store is located at:

18385 Old Dewdney Trunk Road, Pitt Meadows
BC T:: 604 465 7799 F:: 604 465 7731
www.hopcottmeats.ca





Lesnes Brain Teaser #30

submitted by Chef Daniel Lesnes - Garibaldi Secondary



I was used in Germany as an aid to fertility. Want more? O. K. I was grown by the Egyptians in about 2780 B. C. , when I was included in the rations given to the workers on the Great Pyramid. Want more? O. K. I am the root of a plant in the mustard family. My skin can vary in color from white to red to purple to black (and many shades in between). In shape and size I can be round, oval, elongated, and can run the gamut from globes 1/2 inch thick in diameter to oblong giants 1 1/2 feet in length. My flavour is mild to peppery depending on variety and age. I am eaten raw, cooked, or as a sprout. My stems are surrounded by two distinct fibrous layers that do not soften appreciably when cooked. You have to peel away these layers prior to cooking or serving raw, with the result that my stems often provide a smaller amount of food than you might assume from my intact appearance. My leaves are edible and can be used interchangeably with collard and kale. I am also used extensively in Southern part of India. I am a very important part of the Kashmiri diet and one of the most commonly cooked foods. They prepare me with my leaves and serve me with a light gravy and rice. Don't say it out loud, but some of my varieties are grown as feed for cattle. And finally, in his book "The 150 Healthiest Foods on Earth," the nutritionist Jonny Bowden describes me as a cross between an octopus and a space capsule.

Take a Bite of B.C. Update

submitted by Tammy Watson AITC Program Operations Manager

As many of you know, we have for some time been wanting to increase the reach of Take a Bite of BC to include more teaching kitchens across the Province. Commencing September 2013, Take a Bite of BC will expand from its current 37 teaching kitchens to 57 that will now include the Okanagan and Vancouver Island districts. The expansion to 57 teaching kitchens will have program enrollment in the Lower Mainland, Fraser Valley, Okanagan and Vancouver Island on a rotational basis; 28 in the 2013-14 "odd" school year and 29 in the 2014-15 "even" school year. There are 71 public school teaching kitchens in total across the Province and we have identified 57 that we can logistically reach at a reasonable cost. Splitting the 57 eligible schools in half and managing them on an annual rotational basis will enable us to offer Take a Bite of BC to these expanded areas year over year. It does however mean that you will receive Take a Bite of BC every "other" year.

The following table identifies school eligibility for both "odd" and "even" rotation years. Enrollment applications for Take a Bite of BC have been sent out this week with a closing date of 1 April 2013. Schools identified in the 2013-14 school year that do not wish to enroll, their spot(s) will be offered to schools identified in the 2014-15 school year on a first come, first served basis.

While our funding does not allow us to get to every BC culinary arts school in BC ~ we are getting very close!

We are very excited about the expansion and we truly hope you will be supportive of this change and the great opportunity it will present for your colleagues to be able to experience . Take a Bite of BC. Michelle Fripps, Program Coordinator for Take a Bite of BC who many of you know and myself will be following up with phone calls and/or visits to your school, so please feel free to connect with us regarding questions or concerns.

Tammy Watson
Ph. 1.604.854-6064
Toll Free 866.517.6225





Rotation Odd ~ 2013-14	28	Rotation Even – 2014-15	29
Abbotsford Abbotsford Collegiate Rick Hansen Secondary	2	Cowichan Valley Frances Kelsey Secondary	1
Burnaby Burnaby Central Secondary	1	Delta Delta Secondary Seaquam Secondary South Delta Secondary	3
Central Okanagan (Kelowna) Mount Boucherie Secondary Rutland Secondary	2	Greater Victoria Esquimalt Community School Spectrum Community	2
Chilliwack Chilliwack Secondary Sardis Secondary	2	Nanaimo-Ladysmith Cedar Community Secondary Dover Bay Secondary John Barsby Community School Ladysmith Secondary	4
Coquitlam Centennial Secondary Gleneagle Secondary Riverside Secondary	3	Richmond Matthew McNair Secondary Richmond Secondary	2
Kamloops-Thompson Norkam Secondary	1	Saanich Stelly's Secondary	1
Maple Ridge – Pitt Meadows Garibaldi Secondary Maple Ridge Secondary Samuel Robertson Technical Thomas Haney Secondary	4	Sooke Edward Milne Community School	1
Mission Heritage Park Secondary	1	Surrey Enver Creek Secondary Fleetwood Park Secondary Frank Hurt Secondary Guildford Park Secondary Johnston Heights Secondary LA Matheson Secondary Lord Tweedsmuir Secondary North Surrey Secondary Queen Elizabeth Secondary Semiahmoo Secondary Tamanawis Secondary	11
New Westminster New Westminster Secondary	1	Vancouver Sir Charles Tupper Templeton Secondary Vancouver Technical Secondary Windermere Secondary	4
Okanagan A L Fortune Secondary Salmon Arm Secondary Similkameen Elem/Secondary Penticton Secondary Summerland Secondary	5		
Vancouver Britannia Community Secondary David Thompson Secondary Gladstone Secondary John Oliver Secondary	4		
Vernon Clarence Fulton Secondary Vernon Secondary	2		

BUDGET REPORT

For Seven Months Ending January 31, 2013

INCOME

4099921 Income surplus	16039.19
4099923 Conference surplus outside account	5000.00
4099930 Membership / subscription fees	1899.34
4099931 BCTF Grant	5000.00
4099934 Interest income	88.29
4099939 Other	-764.12

Total Income **\$27,262.70**

Disbursements

4099950 Meeting-executive	850.82
4099961 Publication- newsletter	676.92
4099962 Publication - other	2.70
4099969 Publication - equipment	0.00
4099971 Equipment Purchase	178.06
4099979 Miscellaneous	42.39
4099980 Conference operating	5000.00

Total Expenses **\$6572.83**

Balance as of June 30, 2012 **\$20,689.87**

Outside Account Balance **\$867.44**

Total Balance **\$21,557.31**



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Bouquet Garni editor and meeting minutes

We're on the Web!

See us at:

bctf.ca/bccasa