

Bouquet Garni

"Our lives are not in the lap of the gods, but in the lap of our cooks." March 7, 2001
Volume 4

-Lin Yutang, The Importance of Living, 1937 Issue 2



BCCASA
cuisine education

British Columbia
Culinary Arts
Specialists' Association

www.bctf.bc.ca/PSAs/BCCASA



Executive Board 1999 - 2001 and their Duties

Bouquet Garni

President :	Mrs. Susan Leswal	Aldergrove Secondary, Langley (604) 856-2521
Assists in organization of workshops and attends a variety of meetings and conventions.		
Directors:	Mrs. Judith Kirchner	Esquimalt Secondary, Victoria (250) 382-9226
	Mr. Al Irving	Gulf Island Secondary Salt Spring (250) 537-9944
News media, and calling of directors to meetings, membership chairperson		
1st Vice President:	Mrs. Carolyn Pfortmueller	Richmond Secondary, Richmond (604) 668-6400
Scholarship chairperson.		
2nd Vice President:	Mr. Daniel Lesnes	Garibaldi Secondary, Maple Ridge (604) 463-6287
Newsletter Editor and Webmaster.		
Treasurer:	Mrs. Dorothy Mufford	Walnut Grove Secondary, Langley (604) 882-0220
Book-keeping.		
Secretary:	Mrs. Dolores Volcz	New Westminster Secondary, New Westminster (604) 517-6220
Minutes, arrangement of up coming meetings.		
Chairman of the Board:	Mr. Pierre Dubrulle	Thomas Haney Secondary, Maple Ridge (604) 463-2001



*President,
Susan Leswal,
Aldergrove
Secondary*

Important Deadline

Dear BCCASA Members:

Most of you are busy with either new students from the semester turnaround or with second term report cards. I am busy in a different kind of way. I am still on medical leave from my job, and I am working hard to get better and back to my students. Even though I have not been teaching, I still try to keep my finger on the pulse of both my classroom and our PSA.

I want to thank Pierre for filling in for me at the PSAC meeting in February. He reported back to me, that he found it a rewarding and informative two days.

Scholarship Plans

The next few months are filled with one of the most important duties we share as teachers; acknowledging our students' achievement. We are very fortunate this year to have a number of venues in order to do this. First is our BCCASA scholarship program which will be celebrated jointly in May with the BC Chefs Association. Please make sure you fill out the application forms correctly and submit them on time (Page .

Second is the scholarship being provided by HIEAC. A Sanelli knife and tool kit will be given to each Cafeteria or Cook Training program, in each school. In order for the school to qualify however, the instructor must be a member of BCCASA. as of March 1, 2001. Each eligible school should fax to me (604) 856-9648, by March 30, the following information: Name of school, instructor, scholarship recipient, venue for awarding scholarship.

The prototype of our new Cook Training Scholarship Plaque has been completed and we are now in the process of producing a plaque for each member school. I want to thank Sid Reeve and his wood working classes at ACSS for undertaking this project for us. Without their help, it would have been impossible for us to finance such an undertaking. At this time, I can't promise a delivery date, but I will continue to keep you updated.

Cook Training Articulation Meeting

The Cook Training Articulation meeting will take place in May. If you have any information or concerns you would like put forward at this meeting, please send them to me.

Professional Development at Pacific Institute of Culinary Arts (PICA)

Several instructors have approached me about holding a one week course at PICA, the last week on June. Courses could be run in either the bakery or cookery area, or possibly both. If you are interested in participating, please send me some feedback, so plans can move ahead.

Video CFCC

Tony Wood has acted on our behalf to obtain a preferred rate for this video (\$20). Some of the Executive had an opportunity to view it and found it very

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*Terry Larsen,
Chef Instructor
Enver Creek
Secondary*

19th Annual North Surrey Secondary Gingerbread Competition

Well another year has gone by, it is nearly Christmas and the teaching kitchens of the Lower Mainland and the Fraser Valley have been generating the wonderful aromas of gingerbread baking as Culinary Arts and Chef Training students have imagined, created and produced elaborate architectural wonders. Once again this year I am astounded at the talent and creativity of our students when they set themselves the task of working with Gingerbread. This talent comes to the fore every year at this time as students and their instructors juggle teaching, learning, catering and gingerbread creations. The skills and imaginations of our students get better every year. This year Thai temples, Farmers markets, castles, candy houses, fields of dreams, palaces, clocks, and many, many other architectural designs made of gingerbread and painstakingly decorated with royal icing, candies, and edibles of all kinds were exhibited, for the inspection of judges and the eager anticipation of children of all ages, in the competition hall at North Surrey Secondary today.

Twenty secondary schools representing 8 school districts from the Lower Mainland and Fraser Valley (Vancouver, Richmond, Delta, Surrey, Langley, Abbotsford, Maple Ridge, and Chilliwack) entered approximately 150 exhibits in this year's competition.

Judging took place in the categories of Top five schools, Top out of district school, Top female exhibit, Top male exhibit and Top Co-ed exhibit.

The top five schools this year were: Elgin Park (90 points), Frank Hurt (84), North Surrey (82), Guildford Park (52), and Queen Elizabeth (42).

Garibaldi Secondary from Maple Ridge won Top out of district award with an aggregate total of 36 points.

A trio of young ladies, Corie Hausner, Chantelle Grieg, and Kathie Vu, from Frank Hurt Secondary won the top female award for their "Thai Pagoda" (47 points). And Michael Rae from Elgin Park won in the category of top male entry for his "At Home in Nature" exhibit with 47 points.

There was a tie for top Co-ed entry this year with entries from Richmond Secondary and Semiahmoo each with 46 points. The teams of Laurence Chen and Aileen Keng from Richmond with their "Richmond Farmer's Market" and Dan Butchart and Lisa Pavilionis from Semiahmoo with their "Dan and Lisa's Bed and Breakfast" each took home the honours in this category.

Four special categories of awards were presented with trophies this year.

Best Use of Gingerbread

- went to Charlene Schmitke, Anne Butt, and Aimee Kaduk from North Surrey for their entry "Church" (46 points).

Most Skillful and Artistic use of Icing

- presented to Saima Ahmad, Gurpreet Dhamragit, and Harjeet Sanghara from Queen Elizabeth for "Queen Elizabeth House" (45 points).



Best Landscaping

- to Kelly Spaidal, Ola Cholewa, Kim McKie, and Tara Woods from North Surrey for "Cabin" (42 points).

Original Idea

- to Mark Paul, Jen Pilon, and Mike Crockett from Elgin Park for their exhibit "Trazolo" (40 points).

Judging for this annual event was done by Bob Chadwick (Associate Superintendent, District # 36 - Surrey), Pam Glass (School Trustee, District #36 - Surrey), Maureen MacDonald (Assistant Superintendent, District # 36 - Surrey), Rubino Taddei (Assistant Superintendent, District # 36 - Surrey), and Shawn Wilson (School Trustee, District #36 - Surrey). Another year of very hard decisions for our judges. A superb job, well done! Thank you very much to these people for taking time out of their busy working schedules to help make this event a success.

Co-Chairmen of this event, Chefs John Haen (North Surrey) and Wolf von Oelffen (Frank Hurt) send out thanks to the secondary school Teaching Kitchens and their Teaching Chefs for their continued participation in this competition.

On behalf of the participants and their instructors I would like thank to Chef John Haen and Chef Wolf Von Oelffen and their team of student and teacher organizers. Thanks also to Principal Adele Wood and the staff and administration of North Surrey Secondary for again opening the doors to their school and hosting this annual event. And thanks to our Culinary Arts and Chef Training students who once again have amazed their teacher-chefs and the general public with their display of talent, creativity, and skill in working with Gingerbread. A job well done by all!

December 13, 2000

Top Five Schools:

School	Points
1. Elgin Park	90
2. Frank Hurt	84
3. North Surrey	82
4. Guildford Park	52
5. Queen Elizabeth	42

Top High School Out of District:

School	Points
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Garibaldi 36

Top Female Exhibit:

Name(s):

Corie Hausner, Chantelle Grieg, and Kathie Vu
Frank Hurt 47 "Thai Pagoda" (#18)

Top Male Exhibit:

Name(s): Michael Rae

Elgin Park 47 "At Home In Nature" (#80)

Top Co-ed Exhibit:

Tie Between Richmond and Semiahmoo

*Terry Larsen,
Chef Instructor
Enver Creek
Secondary*



*Terry Larsen,
Chef Instruc-
tor Enver
Creek
Secondary*

Name(s): Laurence Chen and Aileen Keng
Richmond 46 "Richmond Farmer's Market" (#22)
Name(s): Dan Butchart and Lisa Pavilionis
Semiahmoo 46 "Dan and Lisa's Bed and Breakfast (#138)

Special Categories:

A Best Use of Gingerbread:

Student(s)	School	Exhibit Name & Nbr.	Points
Charlene Schmitke	North Surrey	Church (#101)	46
Anne Butt			
Aimee Kaduk			

B Most Skillful and Artistic Use of Icing:

Student(s)	School	Exhibit Name & Nbr.	Points
Saima Ahmad	Queen Elizabeth	Queen Elizabeth House (#118)	45
Gurpreet Dhamragit			
Harjeet Sanghara			

C Best Landscaping:

Student(s)	School	Exhibit Name & Nbr.	Points
Kelly Spaidal	North Surrey	Cabin (#16)	42
Ola Cholewa			
Kim McKie			
Tara Woods			

D Most Original Idea and Best Overall Presentation:

Student(s)	School	Exhibit Name & Nbr.	Points
Mark Paul	Elgin Park	Trazolo (#93)	40
Jen Pilon			
Mike Crockett			

Number of exhibits: 150

Number of schools: 20

Number of school districts: 8

Judges:

Name	Position/Title
Bob Chadwick	Associate Superintendent, District #36 Surrey
Pam Glass	School Trustee, District #36 Surrey
Maureen MacDonald	Assistant Superintendent, District #36 Surrey
Rubino Taddei	Assistant Superintendent, District #36 Surrey
Shawn Wilson	School Trustee, District #36 Surrey



Principal: Ms. Adele Wood

Competition Co-ordinators:

Co-Chairmen:

Chef John Haen (North Surrey Secondary)
Chef Wolf von Oelffen (Frank Hurt Secondary)

Judging Co-ordinators:

Chef Wolf von Oelffen (Frank Hurt Secondary)
Chef Terry Larsen (Enver Creek Secondary)

Additional Helpers:

Frank Hurt Secondary: Culinary Arts Students (Tabulators):
Suzette Borja, Allison Eytcheson, Dianna Gebert, Rissa Paff

North Surrey Secondary: Culinary Arts Students
Mr. Mitro - P. E. Dept. and Leadership Class. Don Kell - Art Dept.
Mr. Ferrill - Vice Principal. Lunch Hour Monitors: (Cherrie, Jill, Elgart,
Connie, Vince)

Schools and Point Spread:

Points	School		
90	Elgin Park	84	Frank Hurt
82	North Surrey	52	Guildford Park
42	Queen Elizabeth	36	Garibaldi
32	Semiahmoo	24	Enver Creek
20	Seaquam	20	L. A. Matheson
20	Thomas Haney	18	Richmond
16	Lord Tweedsmuir	14	Abbotsford
10	Walnut Grove	8	South Delta
8	Fleetwood Park	8	Britannia
6	Sardis	4	Earl Marriott

compiled by Terry Larsen, Chef Instructor
Enver Creek Secondary

December 13, 2000

Pictures of the exhibits can be seen on our web site:
www.bctf.bc.ca/PSAs/BCCASA/members.html





British Columbia Culinary Arts Specialists' Association Scholarship

Application Deadline:

Friday, April 20, 2001
by 3:00 pm

Awards Banquet

May 27, 2001 (11:00 am)
Beach Grove Golf and Country Club
5946 -12th Avenue
Delta, BC V4L 1C7
Chef Kerry Martin (604) 943 1155

\$30.00 per person, Chef Instructor pays for Students recipients

Plaque Deadline:

Friday, April 27, 2001
\$30.00 by mail,
payable to BCCASA

Number Confirmation

of students + family + chef instructors = total
Names of all people attending will be requested
on confirmation fax Fax by Friday, May 11, 2001

Please respond to the attention of :

Carolyn Pfortmueller,
Scholarship Chairperson
Richmond Secondary School
7171 Minoru Boulevard
Richmond, BC V6Y 1Z3
School: (604) 668-6400, Fax: 668-6405,
Home: (604) 948-1797

A. Scholarship Eligibility Criteria:

1. The student should have good attendance and cooperate well with the instructor, kitchen staff and fellow students.
2. The student should have good working and social skills.
3. The student should have acquired skills and knowledge as laid down by the Curriculum Guide.
4. The student should maintain a better than average initiative.
5. The student should have a serious commitment to the Hospitality and Tourism Industry.

Given the above criteria, the teacher will choose a maximum of two (2) suitable scholarship candidates.

B. Funding of the Scholarships:

Beginning in 1996, funding of the BC Culinary Arts Specialists' Association (BCCASA) Scholarships will no longer be provided by our association. Instead, each school (Chef Instructor) will provide the scholarship money for the eligible student(s) they recommend. Use of the supplier rebates is recommended.

C. Responsibilities of the Chef Instructor:

Each Chef Instructor submitting name(s) of eligible student(s) will:

1. Choose a maximum of two students who meet the Scholarship Criteria of Eli-

Carolyn
Pfortmueller
Chef Instruc-
tor,
Richmond
Secondary



Carolyn
Pfortmuller
Chef Instructor,
Richmond
Secondary

gibility - this criteria has remained the same as in previous years.

2. Inform the Scholarship Chairperson of the name(s) of the scholarship recipients on or before Friday, April 20, 2001 by letter or fax. Please confirm by phone to Carolyn Pfortmuller when the names have been faxed or mailed.

3. Mail \$30.00 (cheque payable to BCCASA) for the cost of the plaque, to the Scholarship Chairperson by Friday, April 27, 2001. BCCASA will have the plaque engraved with the student's name.

4. Provide (set aside) sufficient money for the Scholarship(s) to be presented to students from his/her school. \$350.00 per Scholarship Recipient.

5. Pay for the meal for each scholarship recipient who attends the Awards Banquet. Luncheon cost is \$30.00 and is payable to BCCASA. Bring your cheque or cash with you to the Luncheon.

6. Inform the Scholarship Chairperson, BY FAX of the people attending the Awards Banquet by Friday, May 18, 2001. Names of all people attending the Scholarship Luncheon will be requested on the confirmation fax. This is to avoid the confusion in previous years where person(s) have been counted twice while confirming attendance to both Associations.

7. Make arrangements for the scholarship money to be paid to the College of the Student's choice within British Columbia upon the Chef Instructor receiving proof of registration. Those Students who have chosen the Apprenticeship route will receive their scholarship money after completion of their first six (6) months, upon written recommendation from their employer.

D. Responsibilities of the Scholarship Recipients:

The Student will:

1. Complete the enclosed "SCHOLARSHIP APPLICATION" and give it to the instructor in time to FAX the information to the Scholarship Chairperson ON OR BEFORE FRIDAY, APRIL 20, 2001.

2. Inform the instructor who will inform the Scholarship Chairperson of the number of family members who wish to attend the Awards Banquet. The cost per person will be \$30.00.

E. Responsibilities of the B.C. Culinary Arts Specialists Association:

The executive of the B.C.C.A.S.A. will:

1. Receive the names of the scholarship recipients from the Chef Instructors and the \$30.00 per student to cover the cost of the plaques.

2. Arrange a suitable location for the Awards Banquet.

3. Engrave and award a plaque (paid for by the school) to all the recipients.

4. Provide and award a certificate to each recipient indicating how they can obtain their scholarship money from their school.

5. Send the engraved plaque and certificate to the school, if the scholarship recipient is unable to attend the presentation.

Important Deadline



British Columbia Culinary Arts Specialists' Association

Scholarship Application Form

*Carolyn
Pfortmuller
Chef Instruc-
tor,
Richmond
Secondary*

Date: _____

1. Name of Student: _____

Address: _____

City: _____

Postal Code: _____

Telephone: (_____) _____

2. Chef Instructor: _____

School: _____

Address: _____

City: _____

Postal Code: _____

School Phone: (_____) _____

School Fax: (_____) _____

Email: _____

Please fax to: Carolyn Pfortmueller, Scholarship Chairperson Richmond
Secondary School, (604) 668-6405 by Friday, April 20, 2001.

Donald Eugene Phillips

April 16, 1956 - November 11, 2000



Don Phillips was a chef, a father, a husband, a friend and a teacher. In his too short life he managed to accomplish so much yet always found time to be there for his wife and children, his students, his friends and his colleagues.

I first met Don when we were each taking the Provincial Instructors Diploma Program at VCC, working full time and juggling family responsibilities and studies as well. It seems there wasn't a minute or hour that went by in the past decade that Don was not taking a course here and a course there, first to qualify for the UBC Chef Instructors Career Preparation Teachers Program and then to continue until this November when Don was one course and a final practicum from achieving his Bachelor of Education degree and certification as a professional teacher.

In all this Don never let go of the important things in life -- family and friends. Don coached soccer, counseled students in career choices, and taught one of the best Chef Training programs in British Columbia. He also found time to belong to and to actively support many professional organizations. Don was a past treasurer of the British Columbia Chefs' Association, an active member of the British Columbia Culinary Arts Specialist Association and the Surrey Culinary Arts Specialist Association, and the current President of the Canadian Chef Educators Association.

Whenever any of these organizations needed or wanted something done Don could be counted on to help. He made it his job to be the sounding board for new ideas from his teaching colleagues and culinary professionals. He always lent an ear to the problems of others and seemed to take away the stress and worries that these brought to his friends and family. His sense of humour and kind heart made him a natural counselor and mentor to family, friends and students. Many is the time that he brought the stress level down in my life with his forwarding of precocious and ribald e-mail jokes and his antics at our Canadian Chef Educators Conferences. At the Chef Educators Conference in Winnipeg in June of 1998 Don was awarded the prestigious Party Animal of the Conference award -- a velvet helmet surmounted with a set of horns and festooned with tassels. This award naturally must be earned with humour, shenanigans and of course modest imbibing of spirits; well Don, with help from his friends, truly earned the award that year. He was a big enough man to wear it with pride and also to good-naturedly wear it off the plane after his friends had made sure that the Captain and flight crew had announced that Don Phillips was the Party Animal of the Year. The look on his wife Melody's face, as he walked to the baggage carousel, was priceless to say the least. But she was soon forgiving, because no one could stay mad at Don for long -- he just would not let you.

Many times over the years that Don and I were friends and colleagues I watched him as he worked with young people and marveled how he could get the best from even the most difficult of students. These same young people are now amongst the up and comers in the Culinary profession of this province and across Canada. No more fitting tribute can be made to a teacher and mentor of the calibre of Don Phillips than to see a church filled with young people come to honour their "CHEF." The outpouring of emotion, respect and love expressed at his memorial service by his "kids"

*Terry Larsen,
Chef Instructor,
Enver Creek
Secondary*

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President,
Susan Leswal,
Aldergrove
Secondary

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Terry Larsen,
Chef Instruc-
tor Enver
Creek
Secondary

Continued from
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motivational and an excellent video for students. This video was produced by the British Columbia Culinary Arts Foundation (BCCAF) and to obtain a copy, email Jane Ruddick: jruddick@axionet.com

Sanelli Knives:

I hope some of you have, or intend to take advantage of the special pricing for our members and our students. This program not only allows our students and classrooms to purchase knives at a good price, but also helps build our scholarship program.

Junior Chapter of the BC Chefs' Association

Michael Anger, President of the Junior Chapter of the BC Chefs' Association, phoned me to initiate a link between BCCASA and the Junior Chapter. He is starting an outreach program to the Secondary Culinary Arts students. He would like to raise awareness about Culinary Arts and is offering to come out and speak to our classes. He is also inviting our students to participate in the activities of the Junior Chapter. Michael can be reached at his e-mail address: juniorpresident@bcchefs.com. The activities of the Junior Chapter can be found at the BC Chefs web page. We have a link from our BCCASA web page and once you are at the BC Chefs site, hit the link to Junior Chapter.

Membership

I have written and sent out several letters to encourage all instructors to join. I know my efforts have been rewarded and I hope our new members will also be rewarded by their connection to BCCASA.

Please contact me, to say hello or whatever. It can be lonely at home. All the best, as the New Year unfolds. Keep active in your Association, that's what makes us strong.

Sincerely,

Susan Leswal



was an inspiration to all there.

Don fought bravely against the disease and illness that had plagued him for the last two years, but never did he complain or rail against his predicament. He persevered and thought as we all did that things were under control. This was not meant to be, but even at the end he "did not go quietly into that good night," but strongly and passionately clung to life and then when his time came went serenely to meet his Maker.

Don was a good friend, a great chef, an excellent teacher, a wonderful husband and father and a source of strength to all whom he came in contact. Don we will miss you greatly, but you have left a legacy of honour and respect that serves as an example to all who knew you.

Good-bye, my friend.



B.C.C.A.S.A. Statement ending January 31, 2001

Revenue	Actual 2000/2001	Budget 200/2001
Income surplus	\$19,804.47	\$19,804.00
Surplus outside account	1,341.93	2,014.00
Membership	2,269.50	2,040.00
BCTF grant	4,500.00	3,500.00
Other	632.91	1,000.00
Conference fees	0.00	1,000.00
Conference grant	2,000.00	2,000.00
Total revenue	\$29,206.88	\$31,359.00

Expenses

Meeting executive	\$ 97.80	\$ 2,000.00
Meeting table officers	0.00	500.00
Meeting council	0.00	500.00
Meeting subcommittee	0.00	100.00
Publication newsletter	812.90	2,500.00
Publication other	2.22	1,000.00
Publication equipment	0.00	1,000.00
Operating	225.21	
Chapter Support	0.00	500.00
Affiliation fees & meetings	0.00	600.00
Curriculum development	0.00	1,000.00
Scholarships	0.00	4,666.00
Miscellaneous	170.82	1,000.00
Conference operating	1,000.00	3,500.00
Conference facilities	0.00	500.00
Conference catering	0.00	3,000.00
Conference printing	0.00	200.00
Conference hold for future	0.00	8,293.00
Total expenses	\$ 2,308.95	\$31,359.00

Balance **\$26,897.93**

Respectfully submitted: Dorothy Mufford, February 27, 2001

Dorothy
Mufford,
Treasurer
Walnut Grove
Secondary



*Luzia Zemp
Dept. Head
Baking and
Pastry Arts,
VCC*

*Steve Wade
Chef Instructor
Fleetwood Park
Secondary*

*Ross Martin
Chef Instructor
Stelly's
Secondary
Saanichton*

April 18, 2001: Baking & Pastry Arts VCC is hosting BC Skills Canada Competition for post secondary students at VCC.

April 19, 2001: Competition day for 30 trades at BC Place Stadium. (Display, Demos and Information available at our booth) More info at www.skillscanada.com

April 22-23, 2001: BAC Congress in Richmond at the Delta Pacific Hotel. Come and visit our booth at the congress, watch demos and familiarize yourself with the Baking & Pastry Arts trade. More info at: www.bakingassoccanada.com



Fleetwood Park in Surrey will be hosting the first annual chilli competition on Thursday May 17th, 2001 at 8:30 to 12:00 noon. A set of rules will be mailed out to all cafeteria teaching kitchens on or before 15th March. If anyone has any ideas please e-mail me at: sandynsteve@look.ca.



Stelly's is hosting the Skills Canada regional Culinary modified "black box" competition here at Stelly's Secondary on Friday March 9th. Schools from mid Island (Qualicum) South and Gulf Islands are eligible to compete. 2) Michael Richards, a Stelly's Culinary Arts Program graduate and a third year Ocean Pointe Resort apprentice will be competing in the regional third year apprentice competition at Camosun College on Saturday February 24th. You will recall the last two National Champions, Jerry Quan and James Town, came from Ocean Pointe and, like Michael, through a Secondary School Culinary program (Spectrum) and then, like Michael, went on to Camosun Cooks Training prior to their apprenticeship. Mike's mentor is Ocean Pointe Sous Chef Jorge Gaebler, another Stelly's grad. Camosun Chef Coordinator Eric Anderson is also to be commended for the hours and hours he spends working with these young chef trainees. James is currently working with Michael Noble in Vancouver and Jerry is already Sous Chef at the Royal Colwood Golf Club. The Provincial level apprenticeship competition will be held at Camosun on March 17th. The Victoria Culinary Salon is being held at Mayfair Mall on Sunday, March 4th.





Bouquet Garni is a publication of the BC Culinary Art Specialist Association. Three issues are published each school year. Subscription to the BCCASA Newsletter "Bouquet Garni" is included in the BCCASA membership. Payment of fees includes the Newsletter "Bouquet Garni", and information about conferences, workshops, projects, and other BCCASA publications and activities. BCCASA membership or subscription runs for 12 months from the time applications are processed by the BCTF staff.

Notice to Contributors

Articles submitted should be submitted in a package that includes:

- a hard copy of the document (proof read and ready to be included into the publication)
- the author's occupation and/or position in the educational system.

You may also include any photographs or graphics. If you wish to have these returned please include a self addressed envelope in your "package".

We also encourage that you submit your document on a disk. Please proof read and spell check all work. Save the document in (Macintosh) Microsoft Word 6.0 as text only. If you are using Claris Works 3.0 save text format as "Word 5.6."

Please refrain from using any version of Claris Works lower than 3.0 or any other word processing programs.

IBM documents need to be saved as "text" before submission

Address your contribution(s) to

Daniel Lesnes bccasa@look.ca or lesgau@look.ca

Garibaldi Secondary School

24789 Dewdney Trunk Road

Maple Ridge, B.C. V4R 1X2

BCCASA Advertising Policy

The British Columbia Culinary Arts Specialist Association reserve the right to be selective in the acceptance of advertisements, including, but not limited to, vendor, content and style. Unless other arrangements have been made, a cheque for the full amount must accompany advertisement copy; otherwise the ad will not be published.

Current advertisement prices are as follows: Business card size \$25.00/issue (3 issues / year)

No institution/business shall have access to BCCASA membership lists for the purpose of sending information directly to BCCASA members. All materials are distributed through the provincial specialist association (BCCASA/BCTF)

Have You Signed On to the BCTF's e-mail Communications List Server for BC Culinary Arts Specialists Association?

The BCTF has established an e-mail communication list server to promote communications between Culinary Arts teachers and to keep such teachers informed as to interests and concerns related to the delivery of service to Culinary Arts students.

Information concerning how to join the list is given below.

1- Joining the list

To join the psa-bccasa list, send a message with the following form (the e-mail address is case insensitive):

From: Mickey Mouse <mickey@toontown.bc.ca>

To: list@bctf.bc.ca

Subject: <leave blank>

Message: join psa-bccasa and Send

or go to

www.bctf.bc.ca/About/PSA/ and click on "Mailing Lists" and follow the instructions.