

Bouquet Garni

Cooking is a creation. As a creation, it is a personalized view of the way we like to express our feelings. It is how we share our sense of art, our knowledge, and our taste with other people.
Piero Selvaggio (Las Vegas Restaurateur)

November, 2002
Volume 6
Issue 1



BCCASA
cuisine education

British Columbia
Culinary Arts
Specialists' Association

www.bctf.bc.ca/PSAs/BCCASA



Bouquet Garni

President :	Mr. Pierre Dubrulle pdubrulle@sd42.ca	Thomas Haney Secondary, Maple Ridge, (604) 463-2001
Organization of workshops and attends a variety of meetings and conventions.		
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	Mr. Al Irving ajirving@telus.net	Gulf Island Secondary Salt Spring (250) 537-9944
Conference and membership chairperson.		
1st Vice President:	Mr. Terry Larsen tlarsen@axion.net	Enver Creek Secondary Surrey (604) 543-8149
Scholarship chairperson, coordinates all BCCASA Scholarship activities.		
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Newsletter Editor and Webmaster.		
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Book-keeping and budget planning		
Secretary:	Mrs. Dolores Volcz dvolcz@hotmail.com	New Westminster Secondary, New Westminster (604) 517-6220
Minutes, arrangement of up coming meetings.		
Chairman of the Board:	Mrs. Susan Leswal sleswal@sd35.bc.ca	Aldergrove Secondary, Langley (604) 856-2521
Past president.		



*Pierre Dubrulle
President,
Chef Instructor
Thomas Haney
Secondary*

Dear colleagues and friends

What a conference the "Organic Mountain Experience" has been! Alison Bell, Joanne Bragg and Fritz Reisle did a fabulous job, working out all the details to make this organic experience a great success. The sceneries were breathtaking, the camaraderie contagious and the gastronomic aspect of this conference was evident at all times. I personally learned a great deal by attending this conference. My only sorry is how poorly attended it has been. I know for sure that the 18 people who attended all had a good time. Please take a moment to read the minutes to the BCCASA 2002 AGM taken on the bus back to Calgary by our own literary Terry Larsen. At that meeting it was unanimously decided to host the next BCCASA conference in the Lower Mainland. The "Valley schools" have offered to host this conference. The topic will be "organic sustainability". A few names and ideas came up such as "Domaine de Chaberton" winery, "City Folks" organic farms. I offered to host a BBQ at my new B&B "Fleur de Sel" in Mission. Any other ideas, please send them to me and I will put them forward at our next Board meeting.

It was also decided to endorse Reginald Carstairs as our new Life Member. Reginald taught for many years at New West Secondary and was once President of the BC Chefs Association. "Redge" as he likes to be called, has been retired for many years and his endorsement was long overdue. Congratulations Redge.

At the next conference, members will have the delicate duty of electing the BCCASA board of directors. I will step down as your President and will remain on the Board as Chairman. Dorothy Mufford (Dot) will resign in her position of Treasurer, which she held for the last hundred years. We all owe Dot a great thank you. Our finances are in order thanks to Dot who got our association an extra Grant worth \$3000.00. It is time for new blood to take over. I urge you to consider running for a position on the Board. Our situation is quite precarious as we stand at 55 BCTF members and 27 associate members. Should our numbers fall under 50 BCTF members we would loose our PSA status. I am asking all of you to entice colleagues to join our association, and your assistants to join as Associate members. For those who already are members please renew your membership. Our PSA is our voice to the Ministry through the BCTF. Losing this voice would be a great loss indeed and would set us back 20 years. We fought all this time to get where we are today. Lorna Graham, Julius Pokomandy, John Haen, Steve Wade, Malcolm Pitches, Brock Patton, Peter Brine, Bert Gibson, Susan Leswal, Ron Webster and many more made the transition from the BC Chef Instructor chapter of THESA to BCCASA, possible.

On with another topic. Sam Sharples at Mission Secondary phoned me with a situation involving his program. The PE department with Admin's approval, decided to host a pizza sale every Friday to raise money for various sport events. A well known pizza franchise was called in. Sales in the cafeteria went down so much that Sam got concerned to the point where he was worried about keeping his program alive. Sam disapproved of the commercial aspect of this venture and to the negative impact it would have on nutrition. Sam makes a point of producing and promoting healthy nutritious foods. Our conversation centered around the most diplomatic and professional approach of handling the situation. I advised Sam to document his concerns in writing and send them to Admin, the School Board, PE department and to the Mission Teacher Association. Last I heard from Sam the pizza sales were



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discontinued. Sam phone number at school is (604)826-7191.

I attended a BCTF issue session on the grad review. Attached are some transcripts from this meeting. What surprised me the most is the mandatory PE (12 credits) over grade 10, 11, and 12. In my professional opinion, mandatory PE over three years will not work nor help the obese, overweight kids indulging on fast food and getting the wrong nutrition. Health and nutrition should be part of this program for it to work as well as parents' involvement. So far, I can see extra burden being put on students already stressed out with ambiguous, mandatory grad requirements.

For your information I have been appointed as your Cafeteria Training 11-12 learning resource evaluator. In my humble capacity I will do my very best to represent you, the Federation and the teaching profession, to the Ministry. My goal will be to review Cafeteria 11-12 and make the Ministry identify the need to meet Culinary Arts, Career Prep 11 and 12 requirements and tying them up with Post Secondary. That way it will allow us to be more on stream with Industry and Cook Training Standards. I will diligently report to you on this all-important issue.

I have attached in this newsletter a message to all of us from the Open Learning Agency. Please make a point of reading it.

I will be attending the PSA Council meeting November 29-30 in Richmond. I will inform you of any new development happening at this conference, on our list server. If you have not already joined our list server please do so by following the info at the end of this newsletter.

The newly revised FoodSafe Level 1 course is out.

There will be a "Train the Trainer" session on Wednesday November 27, 2002 between 9:00 am and 1:00 pm at the Royal Columbian Hospital in New Westminster. For info call Jean Robertson at (604)572-2622. I will be attending this session and will report to you on the list server.

Last October, I took all my Culinary Arts students to the Trade and Convention Centre to attend the Sysco food show. Students got to meet in the flesh all the wonderful people who supply us with fresh produce, meat, seafood, dry goods, small wares, and much more. They all got samples to take home. It was a beautiful day. To top it all up we headed for lunch at the Pacific Institute of Culinary Arts (PICA) Lunch was great and only cost \$10.00 per person. At the end of lunch students were given a tour of the state of the art facilities. I strongly recommend you to take your class for lunch at PICA. It is an experience kids will not forget. By the way Pica is an Associate member of BCCASA. Peter Mah of Belcarra, supplies us with the knives set and is also an Associate member who deserves our support.

Last but not least, let us not forget the 20th Gingerbread House Competition on December 11 at North Surrey Secondary, where as usual our colleague John Haen will perform his magic.

Yours sincerely

Pierre Dubrulle

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Dorothy
Mufford
Treasurer
Walnut Grove
Secondary



Terry Larsen
1st vice President,
Chef Instructor
Enver Creek
Secondary

To form an LSA or not to form? That is the question.

Does the title sound familiar? It should as this is a revision and a restatement of an article I submitted to Bouquet Garni in the fall of 1998.

With apologies to Shakespeare for borrowing from one of Hamlet's soliloquies, I am again speaking of the importance of the formation of Local Specialist Associations of BCCASA. Whether there are only one, two, or three BCCASA members in a district such as Invermere or nine or ten as in Vancouver or twelve as in Surrey, it is important that associations be formed at the local and district level.

Only local people know the specific learning and teaching conditions in their own districts -- the Provincial Association may or may not be aware of issues and may not have the background or expertise to deal with local problems and concerns. Local teachers can and should be at the forefront in local matters and issues, especially in light of Bills 27 and 28 and all the rhetoric and contract stripping that has occurred in the past year and the greater troubles looming on the horizon.

Six years ago in Surrey we formed the first recognized and sanctioned LSA of BCCASA and named it Surrey CASA to match the BCCASA designation. This came about as the result of informal meetings between Surrey Chef Instructors and our local union, the Surrey Teachers' Association over issues of teaching conditions and the delivery of Culinary Arts programs in our district. Our local union president offered us assurances of help and support, but also recommended that we form an LSA to have a greater voice in local education circles and to give voice to our concerns as united group. For Surrey Instructors, who have concerns about staffing, the future of our teaching kitchens and the regionalization of programs, it was a recommendation that we took to heart. Since then Langley has formed an LSA as well -- Langley CASA. These two groups look to all of you BCCASA members in the rest of the school districts in the province to do the same.

The formation of a local association is not an onerous task. In Surrey (and I suppose in other school districts) a group wishing to form a Local Specialist Association must fill out an STA (Surrey Teachers' Association) Professional Development Funding Application Form, submit a letter from, or a copy of a letter of request to the Associated Provincial Specialist Association recognizing the organization as their local chapter and a constitution (that of the Provincial Association with modifications deemed necessary for local use). In Surrey a \$400.00 annual yearly grant is issued from the local union's Professional Development Committee for financing and operating the local association. Upon approval of the request for formation an executive must be elected, annual membership dues be decided upon and assessed, and annual goals set out and registered with the STA.

Methods of formation may be different in each local Teachers' Association and many of the large PSA's may have their own application requirements -- check with your local Professional Development Committee for advice.

As I have written before we are a dedicated group of specialists who are devoted to excellence and the furtherance of the delivery of Culinary Arts programs to students in this province, but we should also be diligent in the



*Terry Larsen
1st vice President,
Chef Instructor
Enver Creek
Secondary*

protection of our own interests as teachers and instructors. Membership in a Provincial Association like our own BCCASA is important, but as important, if not more so, is to take hold of our own destinies at the local level by forming Local Specialist Chapters of BCCASA. This we have done in Surrey (Surrey CASA) and Langley (Langley CASA) and I urge members of BCCASA in other districts to do the same. Strength and unity at the local level can only enhance, support, and strengthen the Provincial Association.



News from Surrey CASA

After serving as the executive of Surrey CASA since its inauguration in 1997, Wolf von Oelffen (Treasurer) and myself as President have passed the reins to a new executive. Renee Thomas (Queen Elizabeth Secondary) and Jeff Osikowicz (L. A. Matheson) have stepped forward to assume the positions of President and Secretary/Treasurer respectively.

Surrey CASA remains a strong group, even though it is hard to get more than a quorum out to a meeting. Maybe this is something at which Renee and Jeff may be more successful.

We are still facing issues of the numbers of teaching kitchens in the future in Surrey. As well, the business aspect of these kitchens now requires a 30% positive return on all expenses and leads to serious questions as to what we are. Are we teaching kitchens or production kitchens? These are moral issues that each of us faces daily.

We continue to graduate many dedicated young people on to further culinary education at the post secondary level and into apprenticeship. We also enable the graduation of many others who would not otherwise graduate by taking them into our courses and kitchens when it looks likely that they may be out the door and without a chance for a successful future. It is because of these two types of accomplishments that our programs and teaching kitchens are important and should be defended -- especially now as the Ministry is talking of the strengthening and development of vocational, technical and trades programs (albeit no money has been promised to date).

We encourage all BCCASA members to continue to work for the benefit of students and to promote Culinary Arts programs in any way you can to ensure that future students get the opportunities they require for graduation and success.



Daniel Lesnes
2nd vice President,
Chef Instructor
Garibaldi
Secondary

Cream of Tomato Soup with Basil

When I first made this soup, one of the ingredients was bacon. The smoky flavour wasn't too strong; nevertheless it was not fully appreciated by the student population and staff at my school. Requests from vegetarian students lead me to modify and adapt this recipe to their needs. The bacon is no longer part of the ingredients and I have increased the basil. To obtain a fresh-like basil flavour, I use a chiffonade from late summer basil harvest mixed with olive oil and frozen in 1 1/2 oz containers. This soup with its chunky tomatoes is now very popular.

Serving: 24

The Basic Ingredients

240 grams Onions, finely diced
120 grams Carrots, brunoise
120 grams Celery, brunoise
120 grams Flour
6 liters White Chicken Stock or Vegetable Stock
2.8 liters Fresh Tomatoes coarsely chopped (concassée)
500 milliliters Crushed Tomato

Sachet

2 Bay Leaves
1 Sprig Thyme
2 Whole Cloves
5 milliliters Black Whole Peppercorns

The Cream

500 milliliters Heavy Cream

The Seasoning

Salt to taste
Pepper to taste
20 to 30 milliliters Basil leaves chopped (chiffonade)

- In a pot, sweat over medium heat onions, carrots and celery until they are slightly softened. Note there is no fat.
- Add the flour and cook for a few minutes.
- Slowly beat in the stock. Bring to a boil, stirring while the liquid thickens slightly.
- Add chopped tomatoes, crushed tomatoes and sachet to the soup. Simmer for 1 hour.
- Season to taste with salt and pepper and basil.
- Just before serving, stir in the heavy cream. For vegetarian omit the cream.

Per serving: 124 Calories; 8g Fat (56% calories from fat); 2g Protein; 12g Carbohydrate; 29mg Cholesterol; 29mg Sodium.

Minutes
Annual General Meeting of BCCASA
October 27, 2002
(on the bus enroute to Lake Louise)



President:

Pierre Dubrulle addressed the delegates expressing our delight and thanks for the excellent conference (The Organic Mountain Experience) put on by our Invermere colleagues: Alison Bell, Heather English, Joanne Bragg, and Fritz Reisle.

1st Vice President:

Terry Larsen distributed envelopes describing Sanelli products and smallwares sold by Peter Mah of Belcarra Food Equipment.

- new price lists for BC High School Sanelli knife purchases.
- Peter Mah donated a Waring 2 speed immersion blender to the conference for a door prize and this was won by Ben Weber by a draw of names at the end of Saturday's workshops.

Terry Larsen spoke about the HIEAC/Sanelli Knife roll scholarships.

- we will have 29 kits to give out in the Spring of 2003.
- a special fax application sheet will be sent out in the March Bouquet Garni, to be filled out by the Chef Instructor and faxed back to Terry at Enver Creek Secondary thus ensuring that the remaining kits will be distributed on a first come first served basis. No other form will be accepted as an application and those Instructors who did not respond to the three requests for information regarding the education status of their 2002 recipients will have their names put at the bottom of the list.
- at the end of the conference weekend Terry still needed approximately 17 responses from instructors regarding last year's recipients. After this weekend he will submit a report to HIEAC and its new Director, Arlene Keis, in order to try to negotiate another purchase of knives from Belcarra by HIEAC. Keep your fingers crossed folks.

Next Conference:

After some discussion it was decided that we should hold the 2003 Conference in the Lower Mainland in order to get more delegates attending. Of the six annual conferences held only one has been in the Lower Mainland -- the one at PICA in 1999 -- with several held outside of the country. These were all very good and well attended conferences, but they did preclude many members from attending.

Sheila Hunter from Edward Milne Secondary in Sooke has offered (tentatively) to host the 2004 conference in Sooke on the Island.

Next PSAC Meeting:

Pierre, as President, will attend November 20 and 30 to represent BCCASA and give input to the PSA Executive Council on our behalf.

2nd Vice President:

Daniel Lesnes spoke about the Roster, Bouquet Garni, the Web page, and the 2002 Conference Video.

- no replies to date regarding changes of address, workplace, etc. that would be needed to create a new roster. Please send in any new or changed information to Daniel as soon as possible so that he can get the

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1st vice President,
Chef Instructor
Enver Creek
Secondary*



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new roster ready for distribution.

- the fall issue of Bouquet Garni will be distributed in November with information on the results of the excellent conference held in Invermere, October 25-27. Send any news or information for publication to Daniel as soon as possible.

- Daniel has not had time to update the site in the past 2-3 months, but will be doing so with new photos, past conference materials and other delightful bits -- culinary and otherwise.

- Daniel has available an excellent video of the 2002 San Francisco/Napa conference with footage of a Corn Chowder demonstration at the CIA, as well as Viansa Wineries in Sonoma, and of Alcatraz.

Life Membership:

On a motion by Pierre Dubrulle, seconded by Terry Larsen, Reginald (Reg) Carstairs (retired Chef Instructor -- last position New Westminster Secondary) was conferred Life Membership in BCCASA. Reg was a member of the old BC Chef Instructors Chapter and a past President of the BC Chefs' Association. This was a well deserved award. Congratulations to you Reg.

Membership:

Pierre exhorted the delegates and the rest of our members to ensure that our membership status is current and to get more people to join, especially BCTF members, in order to keep our numbers above the 50 mark required by the PSA Council. This will ensure that the council does not see the need to dissolve our group.

Next Year's Elections:

Pierre will be standing down, as will Dot Mufford. Each has served BCCASA and the BC Chef Instructors admirably with their hard work over the years and deserve our heartfelt thanks for their services. Pierre encouraged "new blood" to stand for elections to continue our growth as a PSA.

UBC Courses:

Pierre and Daniel will attend their graduation ceremony at UBC in November, after seven years of arduous study. Congratulations to them both. Pierre encouraged others taking or starting the program to persevere, as certification is worth it in the end.

Pierre and Daniel will continue to try to get credit for the CCC program for past, present, and future UBC program candidates.

Old Business:

None

New Business:

Terry Larsen, as BC Director of the Canadian Chef Educators Association, announced that BC will host the CCEA conference in June 2003 on Saltspring (Gulf Islands Secondary) and at Malaspina University College in Nanaimo. He also passed out brochures outlining the Association's history, Mission Statement, and goals. He encouraged present members to continue in this



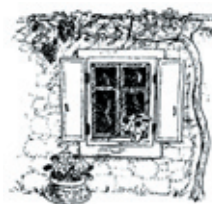
status, past members to re-apply and rejoin their colleagues and interested parties to contact him for membership application forms. Regardless, please join CCEA next year for what is shaping up to be a great Culinary Educators conference with a national scope, both at the secondary and post secondary level.

Motion to Adjourn:

Motioned Terry Larsen, seconded Malcom Pitches and the meeting was adjourned with the delegates still on the bus making their way to lunch at Lake Louise.

Minutes taken by Terry Larsen for Secretary, Dolores Volcz.

*Terry Larsen
1st vice President,
Chef Instructor
Enver Creek
Secondary*



*Continued from page
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Daniel Lesnes
2nd vice President,
Chef Instructor
Garibaldi
Secondary

Welcome to the Culinary Arts Association list.

The following will help you to use the List Serve Service from BCTF. Each person registering to the BCCASA list receives this message:

This e-mail message gives you important information about using this list - please save it for future reference.

Thank you for becoming a BCCASA list subscriber. This e-mail list connects and provides a forum for Culinary Arts Educators. As a member, we hope you will avail yourself and participate in the Culinary Arts topics and issues that are of interest to you. We welcome and encourage your input and discussion around the curriculum, professional development, apprenticeship...etc.

This list has closed subscription; anyone can post to the list.

Sending mail to the list

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To send a message to all psa-bccasa list members, use a message with the following form (the e-mail address is case insensitive): For example:

From: Susan Leswal <sleswal@sd35.bc.ca>

To: psa-bccasa@bctf.ca

Subject: Press release from the PSA

Here is the text of the most recent press release.

NOTE: Replying to any message from the list will automatically go to the sender of that message. If you want the reply to go to the list, change the reply-to address, or send a copy to the list.

Leaving the list

=====

To stop receiving messages from psa-bccasa@bctf.ca you will need to send a message to the list manager called "list@bctf.ca" with a command to remove you from the list. The list manager controls who belongs to the list. For example:

From: Susan Leswal <sleswal@sd35.bc.ca>

To: list@bctf.ca

Subject: <not needed>

leave psa-bccasa

To get a list of the members of the list

=====

The LIST command will return a list of the members of the list. There are three methods of ordering the list of members: in the unsorted order, in alphabetical order, (if order method is ALPHA) or by the domain name (if



order-method is DOMAIN). For example:

From: Susan Leswal <sleswal@sd35.bc.ca>

To: list@bctf.ca

Subject: <not needed>

list psa-bccasa alpha

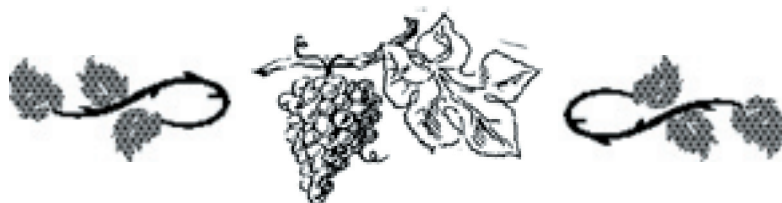
Where to report problems
=====

Should you have any problems or questions, please e-mail Pierre Dubrulle pdubrulle@sd42.ca, or Daniel Lesnes lesgau@mac.com or listsupport@bctf.ca, who will be happy to help.

=====

You can also go to the BCTF site:

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



Brain Teaser

What am I?

No strings on my head, but I do have a frond. When my coiled frond pokes through the soil it is a solid indication of SPRING! A foragers dream, they have not figured out (or bothered to) how to cultivate me. Introduced to French settlers by Malacite Indians in 1783, the French developed our culinary capabilities. I am only available to harvest for about two weeks before I unfurl into graceful greenery of inedible plumes. The eastern United States is my prime terrain, but I have a darker, grayer variety harvested in the Pacific Northwest that you will see a month before me. My taste is a cross between asparagus, green beans, and artichokes, with a very appealing chewy texture. I am an excellent source of vitamin A and a reasonably good source of vitamin C and fiber. I can be steamed, simmered, braised, sautéed, or boiled. I am excellent as a side dish with hollandaise, maitaise or butter sauces. I can also be drizzled with any vinaigrette, or added to salads, raw. If you want me, you had better move quickly, as I am gone in the blink of an eye.

Daniel Lesnes
2nd vice President,
Chef Instructor
Garibaldi
Secondary

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Secondary

For the correct answer
check our website



Pacific Institute of Culinary Arts Annual Professional Development Course For High School Teachers

Date: June 23-27, 2003

Time: Monday to Friday, 8:00AM to 3:00PM

Cost: \$595.00 plus GST = \$636.65

Location: Pacific Institute of Culinary Arts
1505 West 2nd Avenue, Vancouver, BC V6H 3Y4
(at the entrance to Granville Island)
Telephone: 604-734-4488
Fax: 604-734-4408
Email: info@picachef.com

For the fourth year, in June Pacific Institute of Culinary Arts will be offering a one week professional development course for high school teachers. The course outline is as follows:

Monday, June 23 Cooking (preparing Appetizer/Entree/Dessert)

Tuesday, June 24 Baking Arts (breads)

Wednesday, June 25 Cooking (preparing Appetizer/Entree/Dessert)

Thursday, June 26 Cooking (preparing Appetizer/Entree/Dessert)

Friday, June 27 Pastry Arts (a la carte desserts)

A daily lunch will be provided. There will be a maximum of 12 students. Remember to bring your Chef jacket, apron, towels and knife set and be prepared to enjoy a fun week of hands-on learning!

Please send your completed registration form with a cheque for your payment, directly to Pacific Institute of Culinary Arts. Registration will be on a first-come, first-served basis.

REGISTRATION FORM

Name: _____

School: _____

Address: _____

Email: _____

Fax: _____ Telephone: _____

Payment Amount Enclosed: _____



Below is the list of the (65) members on the psa-bccasa 'listserve' as of November 10 2002. Everyone listed below receives a copy of a message sent by the listserve.

1 abarmstrong@hotmail.com	34 joyce_brown@richmond.sd38.b
2 achapman@bctf.ca	c.ca
3 ads.jones@shaw.ca	35 keith_d@fc.sd36.bc.ca
4 ajirving@telus.net	36 kimleakirk@hotmail.com
5 albesd06@rockies.net	37 krjohnson@uniserve.com
6 andreas@radiant.net	38 longboard47@hotmail.com
7 arobinso@sd23.bc.ca	39 lstonehouse@nvds44.bc.ca
8 avarga@sass.sd83.bc.ca	40 lzemp@vcc.bc.ca
9 b_roodenrys@mailcity.com	41 margot_allison@sd63.bc.ca
10 bahbars@shaw.ca	42 marronfewer@shaw.ca
11 bchandler@sd68.bc.ca	43 maustin@sd47.bc.ca
12 ben.weber@sd75.mission.bc.ca	44 MBORYS@central.sd41.bc.ca
13 bette4949@aol.com	45 pbrine@sd42.ca
14 bgibson@sd43.bc.ca	46 pdubrulle@sd42.ca
15 carolynpf@telus.net	47 peter.bucher@sd75.mission.bc
16 david_snider@telus.net	.ca
17 derelic2001@yahoo.ca	48 pitches@uniserve.com
18 dickinson_r@fc.sd36.bc.ca	49 president@foredbc.org
19 dlesnes@sd42.ca	50 rdsantos@sd22.bc.ca
20 dmufford@uniserve.com	51 rob_pottinger@hotmail.com
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29 grees@chill.org	61 trandle@sd35.bc.ca
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dent,
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listserve





Daniel Lesnes
2nd vice President,
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Garibaldi
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At time of printing I have not received stories from the "Organic Mountain Experience conference" or from the Chocolate Festival event held in Port Coquitlam in September and prepared by students of Coquitlam and Maple Ridge Pitt Meadows Culinary Arts Students. I will post them on the website when they arrive along with pictures. Don't be shy to send any article for the next Bouquet Garni scheduled for February 2003, including recipe(s) you would like to share.

Please send me any change of address for the up-coming new roster.

Daniel Lesnes



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- Stainless Pots & Pans with lifetime warranty
 - Sanelli Professional kitchen knives
 - Best Mfg. Professional kitchen whisks
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 - Mandolins, Le Rouet
- COMBI ovens bake, roast, steam



Manufacturers Rep: Peter C. Mah Phone: (604) 939-6382

Fax: (604) 939-7598 Email: peterc_mah@telus.net



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:

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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

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