

Bouquet Garní

“To give life to beauty, the painter uses a whole range of colours, musicians of sounds, the cook of tastes -- and it is indeed remarkable that there are seven colours, seven musical notes and seven tastes.”

*Lucien Téndret (1825-1896)
‘La Table au pays de Brillat-Savarin’.*

June, 2004
Volume 7
Issue 3



BCCASA
cuisine education

British Columbia
Culinary Arts
Specialists' Association

www.bctf.bc.ca/PSAs/BCCASA



BCCASA Executive Board 2003-2005

Bouquet Garni

President : Mr. Al Irving Gulf Island Secondary
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Organization of workshops and attends a variety of meetings and conventions.

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Conference and membership chairperson.

1st Vice President: Mr. Terry Larsen Enver Creek Secondary
tolarsen@uniserve.com Surrey (604) 543-8149
Scholarship chairperson, coordinates all BCCASA Scholarship activities.

2nd Vice President: Mr. Daniel Lesnes Garibaldi Secondary,
lesgau@mac.com Maple Ridge (604) 463-6287
Newsletter Editor and Webmaster.

Treasurer: Mr. Trevor Randle Aldergrove Community Sec-
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Book-keeping and budget planning

Secretary: Mr. David Jones Rick Hanson Secondary
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Minutes, arrangement of up coming meetings.

Chairman of the Board: Mr. Pierre Dubrulle Thomas Haney Secondary,
pdubrulle@sd42.ca Maple Ridge, (604) 463-2001
Past president.



*Al Irving
President,
Chef Instructor
Gulf Island
Secondary*

Hello Everyone;

Our final issue of Bouquet Garni for this school year! We have a tentative schedule for next October's conference in this issue, to be hosted by Sheila Hunter and Pia Carroll of Edward Milne Secondary School in Sooke. Sheila and Pia have put a lot of time and effort into the planning of this conference so far and it promises to be an excellent one.

The past few months have been a busy time for BCCASA members; the 20th annual lard sculpture competition was held April 7th and for the first time since it's inception it wasn't hosted by Frank Hurt Secondary. This year the competition was held at Enver Creek Secondary and will be the new home of the competition as Chef Wolf Von Oelffen will be retiring next year. Thank you to Wolf for all the successful years and hard work that he dedicated to this competition and thank you to Terry Larsen for taking it over. If you haven't already done so, check out the BCCASA website for the picture of this years (and previous years) lard sculpture winners.

The Provincial Skills Canada competition was held on April 14th and this year's gold medal winner for Culinary Arts was from Hatzic Secondary School, congratulations to Ben Weber on a job well done.

BCCASA's Scholarship Awards Brunch was held May 2nd at the Shaughnessy Golf and Country Club with 29 scholarships being handed out this year. Thank you to Terry Larsen and the B.C. Chefs Association for organizing the awards brunch again this year.

Pierre Dubrulle of Thomas Haney Secondary held his 2nd annual Chowder Competition on May 20, 2004.

For those of you who haven't yet checked out our website or haven't been on it in awhile, I strongly recommend that you visit it soon and often! Daniel is doing an incredible job of keeping it updated. He has also created a members only page with updated information on all paid BCCASA members. Daniel has also posted a number of links (under Destinations) which have a lot of valuable and useful information regarding teaching and food related topics. Make sure you check these out! For those of you who haven't yet bookmarked this page or made it you homepage, the site is: bctf.bc.ca/PSAs/BCCASA

I will not be at Gulf Islands Secondary next year; I will off for the whole year being a full time student once again. We're close to choosing who will replace me at the school next year, hopefully within the next week or two. As of June 28th, do not send any e-mail to me at my school address (airving@sd64.bc.ca), please send all correspondence to airving@shaw.ca. It's a real catch 22 for me right now; I'm looking forward to being home and working on my courses yet it's hard to fathom not being in my kitchen with



*Al Irving
President,
Chef Instructor
Gulf Island
Secondary*

*Daniel Lesnes
Chef Instructor
Garibaldi
Secondary*

*For the correct
answer check our
website*

my brigade of students (even though it's like herding cats sometimes!). Our district has now officially gone to a 4 day work week starting next year, so whoever replaces me will have their work cut out for them changing over to the new schedule. We still have no idea what the school day will look like yet as the decision to switch to 4 days was only finalized last week! I still will have some contact with the programme and students next year as I will be in for the 1st week to help with the transition of the new chef and to teach Foodsafe each semester.

I hope you all have a wonderful, relaxing summer and I look forward to seeing you all at the conference in Sooke next October. For those of you who haven't been to our conferences lately or have never been, please try and make this next one on the beautiful West Coast of Vancouver Island. You will not be disappointed! If you have any question regarding the conference please contact Sheila Hunter at (250) 642-5211, ext. 353 or at smhunter52@shaw.ca.

Al Irving

Brain Teaser #7
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.

**B.C.C.A.S.A.****Statement of receipts and disbursements for the Eleven
Months Ending May 31, 2004**

Balance July 1, 2003 \$18,893.22

Receipts

BCTF grant	4,500.00
Membership/subscription fees	1,584.50
Interest	437.35
Advertising	
Other	727.34
Conference grants	

26,142.41

Disbursements

Meeting executive	433.87
Meeting subcommittee	
Meeting TOC costs	
Publication newsletter	589.54
Publication-journal	105.93
Publication-equipment	
Operating	601.13
Scholarships	
Miscellaneous	536.14
Conference operating	961.60
Conference catering	
Conference hold for future	

(2,627.08)

Balance, May 31, 2004 23, 515.33

Notes:

1. This statement reflects only funds held by the BC Teacher's Federation on behalf of the BC Culinary Arts Specialist Association.

*Trevor Randle
Treasurer
Aldergrove
Community
Secondary*



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

20th Annual Lard Sculpture Competition Enver Creek Secondary Wednesday April 7, 2004

Lard comes to Enver Creek. The 20th annual Lard Sculpture was held for the first time at Enver Creek Secondary. Wolf Von Oelffen, acting as Co Chair, has brought the annual competition to Enver in anticipation of his retirement next year. Chef Von Oelffen held this competition at Frank Hurt Secondary where he created it in 1984. Enver Creek is pleased to take over the event and to host it in future years.

On a rain-free day exhibitors arrived from various secondary schools in Surrey and from Thomas Haney Secondary in Maple Ridge. For the first time in the 20 years the contest has been in existence Esquimalt Secondary Cook Training students were not on hand to compete and they were greatly missed as they have always brought many very intricate and superbly designed projects to the competition -- often winning the Top Out of District Award. We hope to see them next year.

This year's competition featured lizards and geckos making the Great Escape from their aquarium, a mysterious gentleman from the Far East, cobras, ships, turtles, towers and temples, Buddhas, angels, nudes, mousse of the chocolate variety, cowboys, alligators, Ogopogo, Pooh Bears, totems, and countless other characters from myth, fantasy and comics.

The students competing this year have equaled and in many ways surpassed their predecessors in tackling and conquering the medium of lard so creatively and skillfully. Designing and creating such sculptures is one thing, but transporting them intact is another difficult task.

Today 113 students from 7 schools took on the task of creation, design, and transport of some very unique and excellent sculptures. The two school districts represented were Surrey and Maple Ridge

Awards for the top five high schools went to Frank Hurt (109 points), Queen Elizabeth (84, Enver Creek (70), North Surrey (42), and Thomas Haney (28). The Top Out of District High School Award was presented to Thomas Haney Secondary.

"Mr. Chow" the mysterious gentleman from the Far East, designed and sculpted by Kevin Rosales of Queen Elizabeth Secondary took Top Male award with a stunning mark of 99.5 points.

From Guildford Park, Amanda Meadow's superbly designed and crafted exhibit called "The Great Escape" (96.5 points) earned the Top Female Entry.

The Top Co-ed entry was won by the team of Jill Bodnar and Dave Steven from Frank Hurt Secondary for their exhibit "Cobra".

Judging this year were: Bob Chadwick (Associate Superintendent and Director of Instruction - Career Programs, District #36 - Surrey), Fernand Houle (Chef/Owner, A&F Catering), Daniel L'Herbe (Chef/Partner, A&F Catering), and Sherri Mohoruk (Assistant Superintendent District #36 - Surrey).

Events of this size and scope do not jump into existence on their own -- they need many people to make them a success. Thanks go to Chef Wolf Von Oelffen (Frank Hurt Secondary) and Chef John Haen (North Surrey Secondary) for their support and advice in this initial year of the Enver Creek Lard Sculpture Competition. Also, thanks to the principal of Enver Creek Secondary, Mrs. Susan Hambleton, for her support for this event and to the staff and students of Enver Creek for welcoming this competition and supporting the Enver Creek Chef Training program in this endeavour. A heart felt thank you goes to the Enver Creek students who acted as officials and data processors for the competition.



Once again, our Secondary Culinary Arts students have shown great talent and skill and done themselves, their Chef Instructors and their schools proud.

Thank you again to Chef Wolf Von Oelffen for his years of service as a Chef Instructor in Surrey and his dedication in creating and holding the Lard Sculpture Competition for the past 19 years. Enver Creek is pleased to take over the event and to continue his work in the future.

Top Out of District High School: Thomas Haney, 28 Points

Top Female Entry Exhibit:

Student(s)	School	Points	Exhibit Name
Amanda Meadows	Guildford Park	96.5	The Great Escape

Top Male Entry Exhibit:

Student(s)	School	Points	Exhibit Name
Kelvin Rosales	Queen Elizabeth	99.5	Mr. Chow

Top Co-Ed Entry Exhibit:

Students	School	Points	Exhibit Name
Jill Bodner	Frank Hurt	95	Cobra
Dave Steven			

Number of exhibits: 54

Number of schools: 7

Number of Students Participating: 113

Number of SD: 2 (Surrey and Maple Ridge)

Judges:

Bob Chadwick Associate Superintendent, District #36 (Surrey)

Fernand Houle Chef/Owner, A & F Catering

Daniel L'Herbe Chef/Partner, A & F Catering

Sherri Mohoruk Assistant Superintendent

Competition Co-ordinators: Co-Chairs:

Chef Terry Larsen, Enver Creek Secondary

Chef Wolf Von Oelffen, Frank Hurt Secondary

Judging Co-ordinator: Chef Wolf Von Oelffen, Frank Hurt Secondary

Principal, Enver Creek Secondary: Susan Hambleton

Enver Creek Secondary Student Volunteers:

Arshad Ibrahim Julie Wallace

Kasie Murley Jasmine Hans

Dale Pereira Chef Training Students of Blocks A & B

Exhibiting Schools Points

Frank Hurt 109

Queen Elizabeth 84

Enver Creek 70

North Surrey 42

Thomas Haney 28

Guildford Park 10

Johnston Heights 10

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



*Renee Thomas
Chef Instructor
Queen Elizabeth
Secondary,
Surrey*

Surrey Chefs, The Passionate Cook and Karen Barnaby at Barbara-Jo's Books to Cooks

Surrey Chefs were caught at Barbara-Jo's Books to Cooks dipping Fresh Warm Asparagus in a Cool Goats Cheese Sabayon prepared by the author of the just released book "The Passionate Cook", Karen Barnaby, Executive Chef of the Fish House.

As the chefs licked their fingers and smacked their lips, Karen proceeded to make the Fish House's ever popular "Coffee Lava Cake". She recommended the use of foil pans heavily buttered and coated with a Cadbury cocoa, her secret source – Serengeti Trading in North Vancouver. The cake easily over cooked; Karen emphasized it could be eaten unbaked and tasted like fudge. Heating the cream to a rolling boil and adding it to the egg yolks very hot the key to her Coffee Crème Anglaise. And just a "quick" Chocolate Sauce added the finishing touch to a chocolate lovers dream.

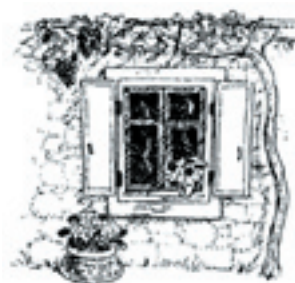
Her secret to the Olive Oil Mashed Potatoes is having them lump free before adding anything else. Add the milk gradually checking the "fluff factor". The potatoes held beautifully over boiling water, but not touching the water, covered with a tea cloth. A "deconstructed Pesto" crusted halibut brought many comments on the flavour experience of "chewing through the Pesto" was paired with Eggplant braised with Tomatoes. It was so good! The Chef's only complaint "the food screamed for wine pairings" and I must confess Barbara-Jo must comply with B.C. liquor laws when the shop is open.

Karen's philosophy "Simple Stuff and Simple Presentation". The garnish, a single basil leaf on the "Halibut with Pine Nut and Parmesan Crust"; a hint of what is to come.

We squeezed lemons the Thai way, learned the definition of a "Brain Fart", Crème Brulée the most popular dessert at the Fish house and they cannot serve fish on the red list, the flavoured teas at T&T inspired her "Tea Scented Fresh Goats Cheese" and there will be a "low carb" cook book released next fall.

The inspired Chefs took away a personalized copy of "The Passionate Cook" and just maybe a few ideas for their Mother's Day Menu and quote "The most interesting Pro D I've attended"-Robin Dickinson.

Barbara Jo's Books to Cooks, a Yaletown Book Store devoted solely to cook books offers classes and cooking demonstrations by the worlds greatest chefs. Check what's cooking @www.bookstocooks.com



2004 Scholarship Awards Brunch



Sunday May 2, 2004 the BC Culinary Arts Specialists Association and the BC Chefs' Association held their annual joint Scholarship Awards Brunch at Shaughnessy Golf and Country Club on Marine Drive in Vancouver, BC.

The sumptuous buffet prepared by Executive Chef Paul Galon and his brigade offered an assortment of cold meats and salads and breakfast and hot items such as Roast Striploin with Peppercorn sauce, Chicken Galantine with Madeira sauce, and Snapper fillet with Lobster Sauce. A delightful array of desserts, fruits and cheeses completed the feast.

A special thanks to the industry suppliers who always come to the fore when asked to supply product for BC Chefs' and BCCASA functions. Suppliers to this year's brunch were: Sysco Food Services, Deluxe Seafood, Trim Pac Meats, and Central Foods. Without the generosity of these companies functions such as this could not be held at such reasonable cost.

Guest speaker for this year's Awards Brunch was Harold Bonkowski, BC Chefs' Association Chef of the Year for 2004. Harold is a Chef Instructor and Assistant Department Head in VCC Culinary Arts Program. Harald is now serving as Acting Department Head of the Program. Harald spoke about his early years training as a cook and his years of training cooks at both BCIT and at VCC. He emphasized the need to be dedicated to constant learning and education in the pursuit of a career as a cook and chef. He noted that "attitude is the key to success." One can go far in this industry if you exhibit the right attitude and determination to succeed.

Harald is a perfect example of his own words. He has always worked enthusiastically for and with young people. He has coached several teams to international standards and success in competitions and the young culinarians he has trained as apprentices are some of the up and coming stars in the hospitality industry in British Columbia today.

This year the BC Chefs' Association awarded fourteen scholarships to secondary and post-secondary Culinary Arts students:

Eleanor Loong	Vancouver Community College
Christina Sine	Frank Hurt Secondary
Dale Pereira	Enver Creek Secondary
Michael Borden	Enver Creek Secondary
Paul Mills	Delta Secondary
Kimberley Howe	Delta Secondary
Jason Yamasaki	Delta Secondary
Michael Holman	North Surrey Secondary
Amanda Grant	Hatzic Secondary
Mike Gonzales	Richmond Secondary
Laura Morrow	Vancouver Community College
Ashley Huggan	Thomas Haney Secondary
Alaina VanderGugten	North Surrey Secondary
John Griffiths	Johnston Heights Secondary

Honoured with scholarships and awards from the British Columbia Culinary Arts Specialists Association were:

Dale Pereira	Enver Creek Secondary
Jason Wheatley	Enver Creek Secondary

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



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

Christina Sine	Frank Hurt Secondary
Joel Pike	Frank Hurt Secondary
Ashley Huggan	Thomas Haney Secondary
Carla Elliott	Thomas Haney Secondary
Crystal Stuparyk	North Surrey Secondary
Derek Avila	North Surrey Secondary
Ben Formo	Aldergrove Community Secondary
Adam Garrison	Aldergrove Community Secondary
Brett Fryer	Walnut Grove Secondary
Gurbakash Bagri	Richmond Secondary
Ishaq Pacha	Richmond Secondary
Melissa Klootwyk	Chilliwack Secondary
Jenelle Benson	Chilliwack Secondary

We wish this year's 29 recipients good luck in their plans to become cooks and chefs and send them off to college and industry for further training.

Terry Larsen
Vice President and Scholarship Chair
BCCASA



Brain Teaser #8 What am I?

*Daniel Lesnes
Chef Instructor
Garibaldi
Secondary*

Lettuce leaf or herb, you decide. It's important to know that I'm not even hurt, but there is so much in a name. I am considered ancient, but this does not make me bitter, however I've been known to be sour.

I am available from early Spring to late Autumn. My leaves are large and green with a broad base. I am known for my high acid content. My main varieties are Wild, Round-leaved, Garden and French. Cooks prefer my French variety, *Rumex scutatus*, because it is less acidic. Ancient Greeks and Romans used me for my acidity as an aid in digestion. I am often found hanging in the herb garden with my buddy lovage but even solo I add tartness to a variety of dishes including green salads sandwiches, cream-based sauces, omelets, soups, quiches, soft cheese, veal, pork, and fish. You could quite possibly find me on a Seder plate as well.

My leaves are very rich in potassium, Vitamin A and Vitamin C. Although I have a potent bite, I can also be used as a tenderizer, especially to meat before stewing and braising. Don't be fooled by my English name, I will not make you high, but I may make you pucker.

*For the correct
answer check our
website*

BCCASA CONFERENCE

October 21, 22, 23, 2004

“ISLAND BOUNTY”



Sanctioned by the BC Culinary Arts Specialists' Association
Hosted by Sheila Hunter, Teacher & Pia Carroll, Chef
Edward Milne Community School, Sooke, BC

TENTATIVE CONFERENCE SCHEDULE

Thursday, October 21

6:30pm Social Time and No-Host dinner at 17 Mile Pub

Friday, October 22

Morning:

8:45am Registration

9:00am Tour: Exploring the Bounty of Southern Vancouver Island and Cobble Hill

Lunch TBA (possibly Merridale Ciderworks)

Afternoon:

1.Culinary Arts Table Topic Discussion

2.Sooke Harbour House:

• Byron Cook, Head Gardener, “The Edible Garden Tour”

• Kitchen Tour

• Fredrique Philip, Owner: “Slow Food Movement; Sooke Harbour House “

Dinner: Sooke Harbour House

Saturday, October 23

8:45-10:30 am Workshop: Pastry demonstration (Vienna Bakery)

10:30-10:45am Coffee Break

10:45-11:30am Workshop: Wild Seafood Purveyor presentation

11:45am - 12:45pm Lunch presented by EMCS Cook Training alumni

1:00-2:30pm Panel Discussion

2:30 - Local Foods: Presentation and Tasting

Dinner: Seafood BBQ at a local Bed & Breakfast (BYOB)

Possible Tours/Presentations include:

- The Aerie Resort
- Tugwell Creek Honey and Meadery
- Galloping Goose Sausage Factory
- Longboats
- Mary Alice Johnson: Organic Farm
- Happy Valley Herbs
- Industry Speakers

To Register: (PLEASE NOTE: THE REGISTRATION FORM WILL BE IN THE FALL “BOUQUET GARNI”)

• Cost of Conference is \$100.00 for BCCASA members and \$TBA for non-members.

To join BCCASA,

go to the BCTF website and follow the links (BCTF...PSA...BCCASA - for an application form)

• For more information contact Sheila Hunter at (250) 642-5211, Ext. 353 or smhunter52@shaw.ca.

Friday Lunch at Merridale Ciderworks

In-Cider Lunch *

Sheila Hunter,
Pia Carroll
Edward Milne
Community
School,
Sooke



Sheila Hunter,
Pia Carroll
Edward Milne
Community
School,
Sooke

Written in their brochure:

“The in-cider lunch pairs a locally inspired appetizer, entrée, and dessert with the perfect cider for each.

This booking includes a guided tour, and a seminar on cider-tasting.”

* This is our preferred choice because the lunch includes “local foods”, and this supports our Conference theme.

Accommodation Ideas

I recommend the following Bed and Breakfasts: (subject to availability). I have looked at these places so you can call me, if you'd like descriptions.

Blackfish B & B (oceanfront)

Email: Blackfishbedandbreakfast@telus.net

Website: www.solutions-4u.com/Blackfish OR www.sookebnb.com

This B & B is a house:

- basement – 3 bedrooms (2 have queen beds, 1 has 2 single beds)
- main floor – 5 bedrooms (2 rooms with a single bed in each, 3 rooms with double beds)
- upstairs (1 bedroom with queen bed)
- 4 bathrooms, big kitchen
- cost is \$300.00 per night for house
- \$7.00 per person extra for breakfast

We suggest a group of people book the Blackfish B & B immediately!

(Tentatively we are having the Saturday evening BBQ at this B & B)

They also have a cabin which may be available:

- 2 bedrooms (each with 1 set of bunk beds and 1 double bed)
- front room has a single bed and a futon that can sleep two people)
- \$125.00 per night

On Manzer Road there are 3 B & B's (price includes breakfast). Manzer Road is near the 17 Mile Pub, in case anyone knows where this pub is!

Cove View Cottage

- master bedroom (queen bed & 3-piece ensuite)
- 2nd bedroom (twin/king bed & ensuite)
- 3rd bedroom (single bed; shares bathroom with master suite)
- loft area (2 comfortable thick foamies)
- hot tub
- \$150.00 per night based on double occupancy + \$10.00 per person extra

email: info@coveviewcottage.com

Website: www.coveviewcottage.com

Phone: toll free: 1-877-642-6632, Peter & Daphne Lee

Blackfish Full



Manzer Lodge (across the road from Cove View Cottage)

- 2 bedrooms (with ensuite bathrooms)
- hot tub
- \$85.00 per night

email: info@manzerlodge.bc.ca

Website: www.manzerlodge.bc.ca

Phone: toll free: 1-877-642-6632, Peter & Daphne Lee

Arbutus Cove Guesthouse and Cottage (a very nice place J ; modern, right on the ocean)

- 4 rooms (each with 2 double beds & ensuite)
- \$100.00 per room

email: info@arbutuscoveguesthouse.com

Website: www.arbutuscoveguesthouse.com

Phone: 250-642-6310

- ☐ Need another B & B? try: www.sookebnb.com
- ☐ Try to get something near Edward Milne Community School.

Cheers, Sheila Hunter

Sheila Hunter,
Pia Carroll
Edward Milne
Community
School,
Sooke



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- Waring Commercial Blenders, Waring Commercial by Cuisinart Food processors, Dishwashers
- Mandolins, Le Rouet
- COMBI ovens bake, roast, steam

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

Fax: 604 939-7598 Email: belcar@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:

- 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
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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, Half page \$50.00, Full Page \$100.00 (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.