

Vancouver and Conseil National Honour Bert Phillips

On Sunday May 25 — perhaps the only sunny day of our soggy Vancouver summer — over fifty of Vancouver’s Chaîne members met for brunch at the beautiful Fish House Restaurant in Stanley Park to celebrate the accomplishments and service to la Chaîne of Bert Phillips and his lovely wife, Janet.

An educator, masterbaker–pastry chef and artist–sculptor, Bert began his career in his hometown near Vienna. His apprenticeship was soon interrupted by the Second World War and his subsequent draft into the Navy. Only one day before World War II ended, Bert narrowly avoiding drowning after his ship sank. Rescued from the waters and interned, he quickly escaped from imprisonment and made his way back to Vienna. There he was able to complete his apprenticeship and, supplementing this with extra night school courses, Bert obtained his Master’s Degree in pastry work. At this time, he created a sugar replica of the renowned St. Stephen’s Cathedral in Vienna.

Emigrating to Canada in 1953, the young professional found employment almost immediately at the famed Bon Ton Patisserie in



(Left to right) David Tetrault, Bailli Délégué, and Jane Ruddick, Vancouver Bailli Régional, congratulate Bert on his Silver Star of Canada.



Janet and Bert Phillips at an earlier Chaîne event.

Vancouver, working 56 hours a week for the grand sum of \$38. Eventually, Bert put this experience to good use, acquiring his own bakery and eventually expanding to three outlets.

A major event occurred in his life when he met Janet. Deciding to cut down on his workload, the next four years were spent in Hawaii working at a Danish/Japanese bakery, along with prestigious hotels in Honolulu. Bert also found the time to collect three gold and three silver medals at international culinary competitions and to publish two books on pastry-making techniques. Returning to Canada in 1966, he obtained his teaching certificate and joined the British Columbia Institute of Technology (known at that time as the Burnaby Vocational School). During his tenure as an educator, Bert’s pastry expertise was sought out around the world as he worked in various capacities in Granada, South Korea, Burma (now Myanmar), Fiji and Singapore.

Bert was invited to join la Chaîne des Rôtisseurs in 1971 and was

instrumental in the creation of the Vancouver Bailliage, serving as its Bailli for twenty-five years. In 1973, he opened the Bailliage of Victoria and assisted in the reorganization of the Nanaimo Bailliage. Then in 1999, he opened the Bailliage du Val d’Okanagan in Kelowna.

Throughout his Chaîne career, Bert has worked tirelessly for the organization, and Janet has always been by his side on precisely the same mission!

After a Champagne reception on the sun deck, Bert, Janet and guests were welcomed by Dr. Jane Ruddick, Vancouver Bailli. A letter of congratulations from long-time member Moira Fitzpatrick was read, followed by a short congratulatory speech by Gerald Korn,

Bailli Régional Honoraire. Bruno Marti, Grand Maître Rôtisseur, recounted some amusing anecdotes of Bert’s experiences.

David Tetrault, Bailli Délégué, who had flown in from Calgary for the event, delighted everyone by presenting Janet with the Bronze Star of Canada and Bert with the Silver Star of Canada, as well as the international Silver Medal.

Glasses were raised to toast these great members and then it was on to a spectacular brunch served by Karen Barnaby, Maître Rôtisseur and Executive Chef of the Fish House. It was a delightful day for a great couple who truly epitomize our motto “Vive La Chaîne!”



Bert and Janet are flanked by Louise and Roland Milaire.