



LA CHAÎNE

IN CANADA • VOLUME SEVEN • ISSUE ONE

www.chainecanada.org

Join Us in Spectacular Québec City!

Bailliage du Canada – Chapitre du Canada 2008 (October 30 – November 2, 2008)



Aerial view of Old Québec. Photo courtesy of J-F Bergeron, Enviro Foto.



Petit-Champlain at night. Photo courtesy of Claudel Huot.



Fireworks over Place Royale. Photo courtesy of Claudel Huot.



Place de la FAO in Old Port. Photo courtesy of R. Greffant, Ville du Québec.



Horse-drawn calèche winds down the streets. Photo courtesy of Yves Tessier, Tessima.

Some destinations just seize the imagination. Their beauty is breathtaking. They evoke wonder and excitement. They're vibrant and alive. They're warm and welcoming. But few do it all as effortlessly and as naturally as Québec, the unique walled city on the St. Lawrence River. No other destination in the world offers Québec's compelling mix of features and attractions.

Come discover its rich heritage, bustling neighbourhoods, winding streets, quaint town squares, vibrant street life, and thriving cultural scene. The very name Québec conjures up images of easy living, World Heritage treasures, and incomparable appeal. It is on *Money* magazine's list of North America's top ten tourist destinations, a distinction the CNN publication attributes above all to the French experience, the rendezvous with history the city offers, and the extraordinary beauty of its setting.

Québec City's topology is one of a kind. Centred in an area where the St. Lawrence River narrows before opening into an estuary, the city's rocky high point, Cape Diamond, towers 103 meters above the river, adding to the unique flavour of the area. One of the oldest cities in North America (founded in 1608), the Old Town (Vieux-Québec) is the only North American fortified city north of Mexico whose walls still exist. It was declared a World Heritage Site

Note from the Bailli Délégué



David R. Tétrault,
Bailli Délégué du Canada
Membre du Conseil
d'Administration (Paris)

At the General Assembly, held on June 16, 2007, representatives of all 66 member countries, under the direction of our President, Mr. Yam Atallah, agreed to a number of exciting new initiatives for the Chaîne des Rôtisseurs.

Foremost, members agreed to rededicate themselves to the principles of the Chaîne by continuing their encouragement of young chefs and young sommeliers in the finest traditions of the culinary arts. The Chaîne will renew its support for the Concours International des Jeunes Commis Rôtisseurs and the newly formed Concours International des Jeunes Sommeliers.

Additionally, the many Bailliages around the world are working together to improve the consistent application of the Règlement Intérieur, the rules governing the Chaîne. The Canadian Bailliage will fully participate in this rededication, especially in the area of inductions and grades.

All member countries also agreed to work diligently to increase membership. In Canada, we have a low membership in proportion to our population, so we will work to expand our membership list as well as to establish new Bailliages. We are very pleased to announce the founding of the new Bailliage du Quebec, by Bailli Provincial du Quebec Jean-Claude Phisel. This will be the location of our Chapitre du Canada in 2008. Our Chancelier, Vincent Parkinson, will be leading the initiative to increase membership.

The creation of a new charitable organization, the Association Caritative de la Chaîne des Rôtisseurs (The Chaîne Foundation), will contribute to the worldwide fight against hunger by collecting donations from members.

The Bailliage of Canada is also making changes and improvements at home. We are pleased to support the development of the culinary arts with scholarships to culinary institutions and high school culinary programs. Our Conseiller Gastronomique, Susan Green, will be leading this initiative.

We will also be making exciting changes to our website to make it more readable and up to date.

With our renewed focus, nationally and internationally, the Chaîne will continue to secure its future as an important international culinary organization. I feel these are exciting changes and I look for your support of these ambitious initiatives.

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La Chaîne in Canada magazine is Going On-line!

Effective with the next issue of *la Chaîne in Canada*, our magazine will now be published only on-line. Available in Adobe Acrobat .pdf format, the layout will be the same as you are used to in the printed version, but you will be enjoying the magazine on your computer screen.

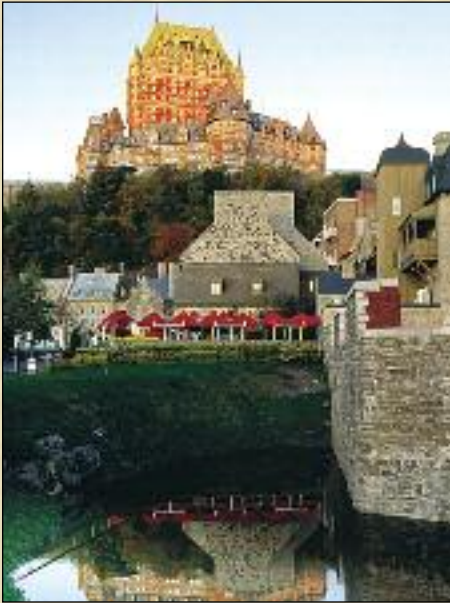


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Reflection at Place Royale. Photo courtesy of Luc-Antoine Couturier.



Sunset in the Old City.

by UNESCO in 1985 as the “Historic District of Old Québec”. The old city is divided into two distinct parts — one perched high on the promontory overlooking the river, the other down by the shoreline where the first settlement was built.

Celebrate 400 Years of History!

In 2008, the entire city has come alive with the large-scale events planned for its four hundredth anniversary. Overlooking the Bassin Louise, Espace 400e is the main venue of the celebrations. In an atmosphere of relaxed hospitality, visitors are able to participate in daily events in a newly renovated theme pavilion and its surroundings. Indoor performances and encounters are held in the intimacy of the covered square, and outdoor activities on the wharfs. At the heart-beat of life in the harbour, right beside the river where Québec’s story began, visitors can also take a stroll and enjoy the unique gardens laid out by various landscape artists, the pride of the newly renovated area.

A Uniquely North American Heritage Experience

Both the cradle of French civilization in North America and a major economic centre, Québec City is a living historical illustration of a people unique to this continent, strong and proud of their Aboriginal, French,

and British ancestry. History is woven into the very fabric of the city, a region of unequalled historical and cultural heritage interest, with its architecture, pedestrian streets and fortifications unique in North America. A visit to the Plains of Abraham and Vieux-Québec (Old Québec) will provide you with an incredible opportunity for historical discovery. Take a walking tour of Vieux-Québec and discover the museums and heritage homes, the Parliament buildings and the Citadel, the fortifications, the Musée de la civilisation and the Musée national des beaux arts du Québec.

Québec’s founding religious community held tremendous influence over the region’s development. Their contributions have lived on in an incredible wealth of religious diversity and in the area’s more than one hundred churches, twenty chapels, two cathedrals, and one basilica, along with large-scale religious sites. From yesteryear’s sacred treasures to

the faithful manifestations beheld to this very day, the religious heritage found here continues to inspire contemplation and reflection. Discover first-hand the magnificent tableaux and relics, along with a host of other works brought together in various churches and exhibitions. The legacy of exceptional beauty is sure to fascinate art enthusiasts, history buffs, and visitors.

The most popular of these sites remains the Sainte-Anne-de-Beaupré Shrine. The Shrine, which celebrates its 350th anniversary in 2008, is a pilgrimage site that attracts over one and a half million visitors each year. Rebuilt in 1923, this cross-shaped basilica of vast proportions was designed by architects Maxime Roisin from Paris and Louis-N. Audet from Sherbrooke. It houses 240 superb Neo-Roman stained glass windows. The Way of the Cross, on the nearby hillside, is lined with life-sized bronze statues.

The parish of Notre-Dame de Québec Basilica-Cathedral is the oldest in North America. Built on this site since 1647, the Cathedral was destroyed twice by fire throughout the centuries. The cathedral has impressive works of art: the baldachin, the canopy, the episcopal throne dais, stained glass windows, paintings, and a chancel lamp (gift from Louis XIV). Four governors of New France and the bishops of



The cliffs of Québec. Photo courtesy of Yves Tessier, Tessima.

Québec are buried in the crypt. François de Laval, Québec's first bishop, is buried in the cathedral.

Other points of interest: the Memorial Chapel and the Scala Santa (houses a stairway commemorating the one Christ ascended to face Pontius Pilate before his condemnation). The Saint Anne Museum, next to the basilica, houses many treasures, including a tabernacle (circa 1700) and the altar from the third church (work of Thomas Baillargé, 1827), bringing 350 years of pilgrimage to Saint-Anne-de-Beaupré to life.

A Unique Dining Experience

Québec is particularly noted as a gourmet destination. No other city its size boasts such a selection of fine restaurants and bistros. Whether visitors prefer fine French cuisine served in an eighteenth-century ambiance, a simple "steak frites" on a sun-drenched patio, the flavourful and innovative offerings of Québec's new generation of gourmet chefs, or the hearty stews and meat pies of Québec country cooking, Québec City is a veritable gourmet route!

Shopping

Strolling through the streets of Vieux-Québec, you will be unable to resist handicraft stands, renowned fashion designer boutiques, art galleries and gourmet food stores ... a real treasure trove! Boutiques and cafés line the streets, horse-drawn calèches clip-clop past stately heritage homes, musicians serenade passers-by, and strollers stop for a view of the river from the cliffside boardwalk.

Rue Petit-Champlain, tucked quaintly at the foot of the cliff beneath the city's landmark Château Frontenac, is North America's oldest shopping street. It is great for unearthing Amerindian crafts, local designer fashions, jewellery, decorative objects and much more. Nearby rue Saint-Paul is brimming with antique shops — the ideal place for whiling the day away. Visitors can also stop by one of the city's many art galleries to pick out a work by an up-and-coming Québec artist or a stunning piece of Inuit sculpture.



Sainte-Anne-de-Beaupré Sanctuary. Photo courtesy of Yves Tessier, Tessima.



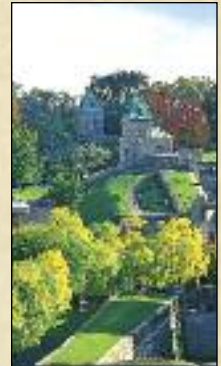
Batterie Royale. Photo courtesy of Luc-Antoine Couturier.



New France celebrations. Photo courtesy of Yves Tessier, Tessima.



A glimpse at the architecture. Photo courtesy of Yves Tessier, Tessima.



The gates to the old city. Photo courtesy of Brigitte Ostiguy.



Chateau Frontenac and the fortifications. Photo courtesy of Luc-Antoine Couturier.



Québécois Fresco. Photo courtesy of Yves Tessier, Tessima.



Saint-Louis Street. Photo courtesy of Brigitte Ostiguy.



Saint-Louis Street at night. Photo courtesy of Luc-Antoine Couturier.



Artists on du Trésor Street. Photo courtesy of Yves Tessier, Tessima.



Petit-Champlain Street. Photo courtesy of G. Lemieux, Enviro Foto.

Your Host Hotel

Fairmont

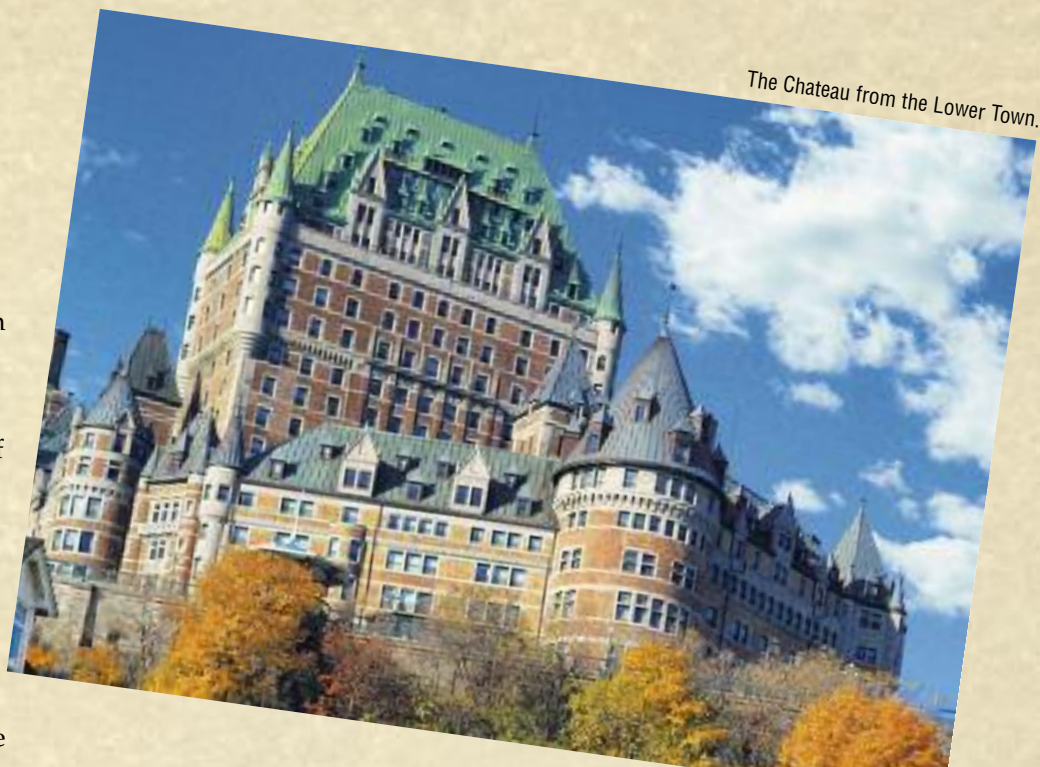
LE CHÂTEAU FRONTENAC

Experience the timeless, refined hospitality that comes with staying in a landmark château. For more than a century, the Fairmont Le Château Frontenac, with its architecture and turrets, has been the true-life castle of many people's dreams. Standing high on a bluff overlooking the mighty St. Lawrence River, the CAA/AAA Four Diamond Fairmont Le Château Frontenac is not merely a hotel located in the heart of Old Québec — it *is* the heart of Old Québec. Offering exquisite dining opportunities by renowned Executive Chef Jean Soulard, superior meeting facilities and a distinctive European charm, this newly restored, stately heritage hotel stands above one of the most beautiful cities in the world. It is within easy walking access to all of the wonderful sites and experiences that Old Québec has to offer.

In the late 19th century, William Van Horne, General Manager of Canadian Pacific (CP) Railway, began building the hotel to provide the ideal stopover for CP travellers. Van Horne retained the services of New York architect Bruce Price (father of Emily Post), who had already designed Montreal's Windsor Station. Drawing on the architectural styles of the Middle Ages and the Renaissance, Price immortalized the history of the two great powers that had occupied Quebec City's highest promontory.

Fairmont Le Château Frontenac owes its name to a flamboyant French governor named Louis de Buade, Count of Frontenac, who guided the destiny of New France from 1672 to 1698. Frontenac's coat of arms can be seen on the outside wall of the entry arch and many other areas within the hotel. History casts a long architectural line: a three-hundred-year-old stone bearing the Cross of Malta emblem is among the interior stones of the hotel's vaulted lobby.

Countless personalities have graced Fairmont Le Château



The Chateau from the Lower Town.



The Montcalm Annex.



Truly opulent surroundings.



The Ballroom.

Frontenac with their presence, including King George VI and Queen Elizabeth, Princess Grace of Monaco, Chiang-Kai-Shek, Charles de Gaulle, Ronald Reagan, François Mitterrand, Prince Andrew, Lady Sarah Ferguson, Charles Lindberg, Alfred Hitchcock and Montgomery Clift. In 1944, Fairmont Le Château Frontenac became the action centre of the Quebec Conferences of World War II, which involved U.S. President Franklin D. Roosevelt, British Prime Minister Winston Churchill and Canadian Prime Minister William Lyon Mackenzie King.

The years leading up to 1993 saw

many expansion projects to fashion the hotel into what it is today, including the Citadelle construction in 1899, Mont-Carmel construction in 1908, and the Saint-Louis and Tour Centrale in 1920 and 1924. A new expansion phase was completed in June 1993 with the inauguration of the Claude-Pratte Wing, which offers guests a superb indoor pool, a physical fitness centre and a magnificent outdoor terrace.

Today, Fairmont Le Château Frontenac stands even taller over Cap Diamant, ready as always to welcome friends from around the world to its elegant and pleasant surroundings.

People and Places

Congratulations to Mission Hill Family Estate's Terrace Restaurant!

Named One of Top Five Winery Restaurants in the World

In its February 2008 issue, *Travel + Leisure* magazine named Mission Hill Family Estate's Terrace Restaurant one of the top five winery restaurants in the world. In an article titled "Top Winery Restaurants" the industry-leading publication refers to Mission Hill Family Estate as "the centerpiece of the Canadian wine tourism industry" and the Terrace as "one of the most glorious dining experiences around."

Under the direction of Winery Executive Chef Michael Allemeier, Vice-Conseiller Culinare, Chef Matt Batey, Rôtisseur, has developed a signature cuisine de terroir

which highlights the palette of flavours and ingredients unique to the Okanagan. To this end Chef Allemeier has developed relationships with local growers and suppliers and has cultivated an on-site herb garden to ensure that seasonings used in the cuisine are of optimal freshness. The result is cuisine of the highest calibre. Guests at the Terrace enjoy culinary creations *al fresco* with breathtaking views of the winery's courtyard and vineyards and the spectacular Okanagan Lake.

Congratulations to Michael and Matt for this outstanding achievement!



Executive Chef Michael Allemeier, Vice-Conseiller Culinare. *Photography by James O'Mara/O'Mara & Ryan.*



Mission Hill Family Estate Winery. *Photography by James O'Mara/O'Mara & Ryan.*



Outdoor dining terrace.



The sweeping entrance to the winery grounds.



View of the valley from the winery.

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La Chaîne des Rôtisseurs

*M. Yam Atallah, Président
and/et*

Le Comité des Jeunes Commis Rôtisseurs

*M. David Tétraut, Président du Comité et du Concours
Bailli Délégué du Canada*

announce/annoncent

Le Concours International des Jeunes Commis Rôtisseurs 2009

will be hosted by/sera accueilli par

Le Bailliage des États-Unis

M. Joe Teague Caruso, Bailli Délégué

at/au

The Culinary Institute of America Hyde Park, NY

Concours 02 octobre 2009

Chapître 01-04 octobre 2009



The International Jeunes Commis Rôtisseurs Competition 2008



Imagine entering a room and being presented with a mystery basket containing seasonal ingredients. You are then asked to compose and execute a three-course menu (first

course, main course, and dessert) for four people using all of these ingredients, as well as drawing on a variety of staples from a pantry. Your written menu must be completed within the first half-hour, and then three hours are allowed for preparation, after which the finished dishes are presented to be judged in fifteen-minute intervals.

On 19 September 2008, young chefs from around the world will gather at le Cordon Bleu in Paris to meet that challenge at the Concours International des Jeunes Commis Rôtisseurs.



Paris – “City of Contradictions”

Probably best known as a romantic city, the true allure of Paris is its culture and historical significance. Imagine yourself embarking on a tour deep underground, walking through sprawling catacombs. Moments later, you may find yourself browsing through the sprawling designer outlets topside or visiting the Eiffel Tower, one of the most recognizable monuments in the entire world. This is the magic of Paris. One minute you can be silently appreciating a historically significant work of art and the next, you can be shopping for the latest fashions — dazzling jewellery, the hottest handbags, and the sexiest shoes.

Paris is a mecca for artists, writers and everyday individuals looking to spark their creative side. Many come to this city to be inspired by its artisans, architecture, and romance. Most, if not all, of the attractions in Paris have their fingers directly on the pulse of creativity and spirituality. From the city’s countless museums and art galleries to the Gothic cemeteries where the ancient tombstones themselves count as photographic opportunities, Paris is one of the most stimulating cities in the world.

When you’re not shopping the flea markets of Porte de Vanves and Porte de Montreuil, experience the grand spectacle of the Notre Dame Cathedral or the Eternal Flame at the Arc de Triomphe. For a true feel of the Gothic grandeur of Paris, visit the artistic tombstones of Père Lachaise Cemetery, the final resting place of some of Europe’s most famous and notorious people. If you’re an artist wanting to learn from the masters, visit the Picasso Museum or the Rodin Museum for some inspiration. Or visit the Louvre, perhaps the most famous museum in the world and home to Leonardo da Vinci’s *Mona Lisa*. With so many museums and art galleries in Paris, it is no wonder artists from all over the world visit to be inspired by those who came before them.



The roofs of Paris.



Champs de Mars.



Notre-Dame Cathedral.



Inner Courtyard (Cour Napoléon) at the Louvre.



The Champs-Élysées and Arc de Triomphe.



Le Trocadéro, Palais de Chaillot, La Défense.



Dinner on the River Seine.



Canada's Own Michael Dekker

Michael was born in St. Catharines, Ontario, and grew up in the neighbouring community of Smithville, moving to Calgary at the age of fourteen. His first experience in the hospitality industry was as a dishwasher at Earl's Restaurant (at the tender age of fourteen), later spending eighteen months at La Dolce Vita. After graduating from the Southern Alberta Institute of Technology (SAIT) in 2000, Michael apprenticed under George Windisch and Simon Dunn at their catering company. He then joined Executive Chef Vincent Parkinson at the Calgary Golf & Country Club, one of Canada's most exclusive private clubs, as Saucier and in his current position as Sous-Chef. It was during this time that he was a member of the Calgary Chef Association gold-medal winning team.

Michael won the Canadian Jeunes Commis Rôtisseurs competition and will now go on to represent Canada at the Concours International des Jeunes Commis Rôtisseurs next September in Paris, France.

Professional Spotlight

Vincent Parkinson CCC, Chancelier *Executive Chef, Calgary Golf & Country Club*

Vincent was born and raised in the small seaside town of Skegness, England, and began his career as an apprentice pastry chef onboard the cruise ships of the P & O Shipping Line, providing him with the opportunity to travel the world and capture glimpses into a wide variety of ethnic cuisines. These experiences would influence his career and instill in him an earnest respect for the cultures to which he was exposed.

Since arriving in Canada, Vincent has received several culinary commendations. His expertise in patisserie was evident when he won the 1980 Wiser's Deluxe Culinary Classic in the dessert category. During his six and a half years as Executive Chef at the Delta Bow Valley Hotel in Calgary, his unpretentious approach to cuisine and high standards were credited for earning the DiRoNa Award and the coveted AAA Four Diamond Award for the hotel's Conservatory Dining Room. Vincent always notes that these awards are also a reflection of the talented kitchen brigade under his direction at the time. While he has won numerous medals in culinary salons across Canada, his proudest accomplishment was receiving the prestigious *Medaille de Vermeil* from the *Confrérie de la Chaîne des Rôtisseurs* in 1992. While working as chef to the Lieutenant Governor of British Columbia, he was selected as Victoria's Chef of the Year. In addition, the Calgary Academy of Chefs voted him the 1995 Chef of the Year in recognition of his dedication and commitment to the culinary profession.

Being a proud promoter of Canada's distinctive products made him a natural choice to be the featured chef in Canadian food festivals in Kuala Lumpur, Malaysia, Taipei, Taiwan and Nagoya, Japan. He is a member of the Canadian Federation of Chefs and Cooks, serving terms as president in both the Victoria and Calgary branches.

Vincent was a member of Culinary Team Alberta from 1990 and Team Captain from 1992. In that capacity, he won gold medals at the 1990 and 1994 Culinary World Cup in Luxembourg and the 1992 and 1996 World Culinary Olympics in Berlin. In 1997, he was captain of Team Canada, winning the World Championship at the Culinary Grand Prix in Glasgow.

In 1996, Vincent accepted the position of Executive Chef at the Calgary Golf & Country Club, one of Canada's most exclusive private clubs. His no-nonsense style and creative menus promoting fresh local ingredients are a credit to this hundred-year-old club and a reflection of his reputation for excellence.

In 2001 he embarked on a new venture, collaborating with the very popular "Best of Bridge" on a seasonally inspired cookbook *A Year of the Best*, which received

Chef Vince Parkinson.



critical acclaim and became a national bestseller, selling over 90,000 copies.

In 2007 Vincent was appointed Chef de Missions of Team Canada for the *Bocuse d'Or*, and is currently engaged in managing and mentoring the Canadian entrant, culinary instructor Chef David Wong of The Art Institute of Vancouver.

Currently Vincent is Chancelier of *la Confrérie de la Chaîne des Rôtisseurs*, *Bailliage du Canada*, after having served terms as *Vice-Conseiller Culinaire* and *Bailli Régional* of the Calgary branch. He has guided his apprentices to eight wins in the *Chaîne de Rôtisseurs Jeunes Commis Rôtisseurs* regional competitions, three of whom went on to represent Canada at the international level, where one placed third.

He lives with wife and best friend Grace and children Andrew and Kira; his eldest son, Aaron, is foodservices manager for a hospital group in Fort Wayne, Indiana.

In addition to all of his varied culinary activities, Vincent also finds the time to regularly and enthusiastically lend his talents to organizations such as UNICEF, the Alberta Adolescent Recovery Centre, the Special Olympics and the Alberta Children's Hospital, where his involvement has resulted in raising over \$300,000. He also finds time to race go-karts and enjoys photography.

La Chaîne – Coast to Coast – Coast to Coast – Coast

Bailliage de la Nouvelle Ecosse

On October 27, 2007, we had our black tie dinner at Fleur de Sel Restaurant in Lunenburg, NS, hosted by Martin Ruiz Salvador, Rôtisseur, chef and co-owner, with his wife Sylvie. Chef Martin graduated from the two-year Le Cordon Bleu program at the Scottsdale Culinary Institute in Arizona. His culinary creations were a reflection of his world of experience, having worked in various establishments in Nova Scotia and Europe, including a Michelin one-star restaurant in Dublin, Ireland and a Michelin two-star restaurant in Lyon, France. Fleur de Sel was named by *enRoute* magazine as one of the top ten new restaurants in Canada. Chef Martin won the gold medal at the Nova Scotia Olympic Competition, the Culinary Championship, Gold Plate Event for 2008, and represented Nova Scotia at the Canadian Culinary Championship in Toronto, winning fourth place. He is also the youngest professional member of our Bailliage.

On November 28, 2007, we had our annual gala dinner at Windows Restaurant, World Trade and Convention Centre, Halifax. This event was orchestrated by Chef Christophe Luzeux, Maître Rôtisseur, the Executive Chef of WTCC and also a fellow Chaîne member. Chef Christophe, who has been a member of the Canadian National Culinary Team, has won several gold and silver medals in international culinary competitions, including the World Culinary Olympics in Luxemburg (2002) and in Erhurt, Germany (2004), Gold Olympic Culinary Plate (2006) and Silver Olympic Culinary Plate (2007) in Halifax. He has cooked for Queen Elizabeth's escort, Prince Philip, and for the seven leaders of the industrialized nations of the world (G7). His current professional objective is to spoil, indulge, and delight those who come to eat at Windows Restaurant and WTCC!

Our annual general meeting was held January 29, 2008, at the Anatolia restaurant in Halifax, with twenty-nine members attending. The meeting was followed by authentic cuisine from Turkey, prepared by Erdal, chef and owner of Anatolia, which was thoroughly enjoyed by all.



(left to right) Marilyn Girouard; Dr. J. Gajewski; Josie Richard, Bailli; Bobby Jones; and Dr. Mike Salzyn.



(clockwise) Necia Amys; Phil Amys; Stephen Leahey; Beth Boudreau; Justice LeBlanc; Dennice Leahey; Justice Allan Boudreau; Fedora Deveau; and Louis Deveau.



(left to right) Josie Richard, Bailli; Bobby Jones; and Florence Irwin.



Chef Martin Ruiz Salvador presents the winning gold dish at the gold plate event, Culinary Championship NS.

Bailliage du Québec

In the last issue of *la Chaîne in Canada*, we recognized the new Bailliage du Québec with an announcement regarding their inaugural Chapître held at Fairmont le Chateau Frontenac on September 15, 2007. Dr. Pierre Charbonnier, Membre Honoraire du Conseil Magistral, raised the sword over the induction of new members for the Bailliage, assisted by Samir Hanna, Membre Honoraire du Conseil Magistral, and Jean-Claude Phisel, Bailli Provincial de Quebec. Here are a number of photos from that event obtained after the publication of our last issue.



Gerald Drolet, Bailli Régional for the Bailliage de Quebec, intronized by Dr. Pierre Charbonnier, Membre Honoraire du Conseil Magistral.

to Coast to Coast – Coast to Coast – Coast to Coast – C



Confreres, new Conseil members and dignitaries at Chapître.



Christophe Le Chatton intronized.



Chef Jean Souland addresses the attendees.

Bailliage de l'Outaouais (Ottawa)

Gala de Noël du Baccara au Casino du Lac Leamy

Le Mardi 4 décembre 2007, à Gatineau, le gala de Noël fut célébré dans le milieu enchanteur du Baccara au Casino du Lac Leamy.

En présence de Jean Claude Phisel, Bailli provincial du Québec, de Pierre Charbonnier, Bailli de l'Outaouais, et de Marie-Madeleine Legendre, Vice-Chancelier Argentier, la soirée s'est déroulée en parfaite harmonie. La complicité des sommeliers et de Maître Pierre Delage attisait la curiosité des membres et invités dans la présentation de ce menu spectaculaire.

Nous remercions Philippe Chantal, directeur de la restauration; Denis Girard, chef exécutif; Serge Rourre, chef de cuisine; Éric Gagnon, chef pâtissier; Marc Wolfe, Gérant des salles à manger et banquets; Sylvain Sabourin, gérant adjoint; et de la brigade.

Crémant de Limoux, Cuvée Expression, 2005, Antech

Amuse-bouche
Pressé de perdrix au foie gras de canard

Minute de hamachi et croustillant de langoustine à la coriandre, tomate confite et sauce miso
Alsace, 2004, Marcel Deiss

Filet de loup de la Méditerranée saisi, céleri et courge rôtis, prosciutto, vinaigrette au jus de viande et vieux balsamique
Saint-Romain, 2005, Alain Gras

Velouté de topinambours aux truffes et escalope de foie gras poêlée
Coteaux du Layon, 1992, Moulin Touchais

Granité à la poire William

Carré d'agneau du Kamouraska à la fleur de sel, cannelloni de jarret aux morilles, maetake et pesto de roquette
Rosso di Montalcino, 2004, Casanova di Neri

Marbré au Ciel de Charlevoix et mascarpone, croquant aux noisettes et coing rôti
Maury, 2003, La Préceptorie de Centernach

Millefeuille chocolat, orange et marrons
Maury, 2003, La Préceptorie de Centernach

Mignardises
Café, thé, infusion

Restaurant Les Fougères

Apéritif « Les Fougères »

Quenelles de crevettes, morue charbonnière et julienne de légumes dans un fumet dashi
Riesling Réserve 2005 Alsace, Léon Beyer

Pétoncle des Grands Bacs poêlé, servi sur brandade de morue avec un filet d'huile à la truffe blanche
Pinot Gris 2006, Vignerons de Pfaffenheim

Foie gras de canard du Québec servi poêlé avec raisins frais et verjus en provenance des vignobles du Niagara
Late Harvest Riesling 2004 Niagara Peninsula, Château des Charmes

Sorbet au Pineau des Charentes

Entrecôte de bison grillé, servi sur une tombée de radicchio avec salsa verte à la menthe et à l'estragon
La Bandina 2001 Valpolicella Superiore, Tenuta Sant'Antonio

Fromage Pied de Ventet sa marmelade de figues
Warre's 10 Year Old Tawny Port

Délice aux bleuets et au sirop d'érable de la région
La Part des Anges 1998, L'Orpailleur, Québec

Café & Mignardises

Bailliage de Toronto

On November 20, the Bailliage de Toronto held its Chapître Dinner at the Park Hyatt Toronto. The evening commenced with the intronization of new members by

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Bailliage de Toronto *continued*

Samir Hanna, Membre Honoraire du Conseil Magistral, followed by a cocktail reception and sumptuous repast prepared by Park Hyatt Executive Chef Joan Monfaredi and her brigade.

Chapître de Toronto Park Hyatt Toronto

Reception

Hors d'oeuvres
William Deutz, Grand Cru, Brut

Dinner

Sesame Seared Kona Kampachi
Radish Daikon Slaw
Peanut Lime Sauce, Cilantro
2004 Cloudy Bay, Chardonnay, Marlborough

Duck Confit and Spinach Ravioli
Saskatoon Berry Gastrique, Beurre Blanc
2005 Sherwood Estate Wines, Pinot Noir, Marlborough

Pepper-Thyme Roasted Venison Loin
Matsutake Mushroom Sauce
Acorn Squash and Double-Smoked Bacon Hash
Sauteed Swiss Chard
1999 Rocca Delle Macie, Roccato, IGT

A Taste of Ciel de Charlevoix

Two to Tempt
Date and Walnut Crepe Cake Wedge
Cinnamon Crème Anglaise, Candied Walnuts and
Dark Chocolate Cranberry Terrine
Whipped Cream, Dark Chocolate Sauce
Pfeifer Rutherglen, Muscat

Demi Tasse



G. Douglas Hall, Argentier, and Rita Neal.



Park Hyatt General Manager and Grand Chapître host Paul Verciglio and Klaus Tenter, Bailli Provincial de l'Ontario.



(left to right) Guest Raymond Szeto, new inductees Tony Fong and Peter Cooper.



(left to right) Guest, John Cordeaux, Vice-Conseiller Culinaire, Annie Kwok, and Lorna Cordeaux.



Bailli Herling presents a Chaîne plate to Park Hyatt Executive Chef Joan Monfaredi.



Chef Monfaredi with her kitchen team.



New members intronized accompanied by Samir S. Hanna, Membre Honoraire du Conseil Magistral, and H. Ekkehard Herling, Bailli Régional.



Linda and Geoffrey Johnson chatting with James and Wanda Chrusciel.



Jane and Bloyce Beck with Peter Peroff.



(left to right) Connie Gelber, new inductee Chef Daniel Beauregard, Carol Ann Goering, and Carol Herling.

Bailliage du Manitoba

The Manitoba Bailliage enjoyed a great year in 2007. We enjoyed a busy Dîner Amical schedule, a Red River College Culinary Arts Scholarship presentation, a successful Jeunes Commis Rôtisseurs competition, the first year of l'Ordre Mondial events, a summer penthouse rooftop barbecue and the induction of new professionals, chevaliers and l'Ordre Mondial members at the Chapître Dinner in November.

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The year ended on a sumptuous note as the Manitoba Bailliage hosted a stunning Chapître Dinner at The Fairmont Winnipeg Hotel. The outstanding cuisine of Nicholas Beaumont, Chef Rôtisseur, was highlighted, assisted by his top-notch brigade. The intronization ceremony was officiated by David Tétrault, Bailli Délégué. New l'Ordre Mondial members were intronized at this time as well.

Those inducted were: Chevaliers — Bruce Robinson, Mark Mancini, Tony Catanese, Joe Moskal and Roy Fondse; Chef Rôtisseur — Don Pattie; Maître Rôtisseur — John Smook; and Chef de Table — John Reimers. Inducted into l'Ordre Mondial were Denise Friesen, Vice-Conseiller Gastronomique, and Joe Moska, Chevalier.

The Manitoba Bailliage is proud to sponsor two individual scholarships of \$1,000, presented to students enrolled in the Culinary Arts Program at Red River College. The students host a Dîner Amical annually for the Bailliage at which time the scholarships are presented. Denise Friesen, Vice-Conseiller Gastronomique, and Clayton Lawrence, Vice-Conseiller Gastronomique Honoraire, have taken on the responsibility of coordinating this event, which showcases the efforts of the Chaîne to the young culinarians. The students work under the close supervision of Tom Pitt, Chef Rôtisseur and culinary arts instructor, in the creation of the dinner, which is a milestone in their culinary education.

Annually, the Bailliage hosts a Jeunes Commis Rôtisseurs competition under the supervision of Bernard Mirlycourtois, Vice-Conseiller Culinaire. This past year, five young cooks participated, with Melissa Hryb from Mirlycourtois emerging as the local winner. Melissa went on to place third in the national competition in Calgary.

This year began with an ethnic Thai dinner at "One Night in Bangkok," where attendees were treated to traditional Thai cuisine. A stunningly costumed Thai dance troupe provided the evening's surprise entertainment along with a demonstration of traditional Thai food

and vegetable carving. In late February, Manitoba's first-ever "Luxe" Dinner was hosted by Takashi Murakami CM, Conseiller Culinaire, at St. Charles Country Club, where groundbreaking cuisine, spectacular wines, white-glove service, and a magnificent setting combined for an unforgettable evening.

The calendar of events for 2008 promises a very active and exciting year for the Manitoba Bailliage. We look forward to Dîners Amicaux, Ordre Mondial events, a garden party barbecue and the enhancement of the Red River College Culinary Arts Scholarship program, along with the important Jeunes Commis Rôtisseurs competition.



Clayton Lawrence (right) Vice-Conseiller Gastronomique Honoraire, and Jim Jaworski (left), Bailli Régional, present two scholarships from the Manitoba Bailliage to winning students enrolled in the Red River College Culinary Arts and Hospitality programs at a Dîner Amical hosted by the students at the college.



Chevaliers Tim Chimuk, Carl Collister and Tony Catanese enjoy time during the Chapître reception.



Melissa Hryb, Rôtisseur, winner of the Manitoba Bailliage Jeunes Commis Rôtisseurs competition, places third at the national competition in Calgary.



Bailliage du Manitoba inductees and officiating members (left to right) Bruce Robinson, Jim Jaworski, Bailli Régional, Mark Mancini, Joe Moskal, Tony Catanese, David Tétrault, Bailli Délégué, Roy Fondse, Don Pattie, John Smook and John Reimers.



Spectacular ice carving at Breezy Bend Country Club's Dîner Amical hosted by Klaus Leiendecker, Rôtisseur.

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Bailliage du Manitoba *continued*



Bailliage members and guests enjoying a reception on the patio of “Tavern in the Park” prior to the Dîner Amical.



Enjoying the reception at a Dîner Amical (left to right) Bernard Mirlycourtois, Vice-Conseiller Culinaire, Carole Masullo, Brandi Field and Jim Jaworski, Bailli Régional.



Traditional Thai dancers at January 2008 Thai dinner.



Entertainment at the summer penthouse rooftop barbecue. Note the keyboard player — Jim Jaworski, Bailli Régional, sits in for a few numbers!

Jasper Park Lodge at the same time. Susan Green, Bailli Honoraire of Edmonton, and incoming Calgary Bailli Cynthia Findlay took on the responsibility of organizing the weekend.

On Friday evening both groups held separate functions, with the Calgary group meeting at the Outlook Cabin at Jasper Park Lodge for a reception and dinner. The Edmonton Chaîne members were escorted to a secret site for a champagne reception by George Andrews, a long-time resident of Jasper and one of our professional hosts that evening. The dinner was at Papa George’s Restaurant at the historic Astoria Hotel in Jasper. The spectacular view from the original ski hill (The Whistlers) overlooking Jasper was enhanced by a special 1999 S. Anderson Blanc de Noir with an assortment of hors d’oeuvres that included elements of the foods available at the time when Jasper National Park was first founded. We later discovered that this “cowboy cuisine” theme was to be carried through the rest of the evening as owner George Andrew, Maître Hotelier, Patrice Fortin and Chef Jason Munn worked diligently together to design, prepare and present a menu that was creative and well matched with the wines chosen by Wade Brintnell, Vice- Chargé de Presse. Their campfire theme was maintained throughout the evening with courses such as cured lake trout on a grilled vegetable salad, complemented by a 2003 Chateau du Coing Muscadet, and franks and beans (perfectly grilled duck sausage on a Tuscan bean salad with a Dijon glazed balsamic onion relish), matched with a beautiful 2001 Bodegas Roda II Reserva. The main course of elk rib-eye with a roasted tomato relish, smoky corn succotash and potato mushroom onion packets was served with a fine red from Pahlmeyer, his 2004 Jason. The final course was a variation on the old western favourite s’mores, which was a combination of marshmallow meringue, wafer and chocolate sauce to go with the late harvest 2003 Recioto from Monte Tabor. This was wonderful evening of fine food, service and wines. We seriously doubt that cowboys ever ate this well!

The following morning a number of Chaîne members from both Calgary and Edmonton got together for a friendly game of golf on the famous Stanley Thompson designed course. Fong Seto, Vice- Chargé de Presse Honoraire, from the Calgary Chaîne organized the outing, including some fabulous prizes. An outstanding game of golf on a perfect autumn day!

The Saturday evening dinner was hosted by Susan Green, Conseiller Gastronomique, of Edmonton and the professional hosts from The Fairmont Jasper Park Lodge: Rens Breur, Maître de Table, Director of Food and Beverage, and Executive Chef Patrick Turcot, Maître Rôtisseur. The wines, selected by Wade Brintnell, were superbly matched to the dinner.

The evening started on the patio outside the Edith Cavell room overlooking the lake with a champagne

Bailliage de l’Alberta Nord – Edmonton

Chaîne Weekend at Jasper National Park

September 14 was officially the one hundredth anniversary of Jasper National Park. Calgary and Edmonton Chaîne members gathered for the first time to enjoy a spectacular weekend of food, wine and golf. Both Calgary and Edmonton Chaînes have been regular visitors to Jasper over the years, and this was the first formal opportunity for members of both groups to visit and enjoy a perfect weekend in the Rockies at the renowned Fairmont

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reception featuring a vintage 1997 Gold Label Brut champagne from Lanson. The first scheduled course was a showstopper: chilled fresh organic yellow and red tomato soup served with a red tomato foam in a martini glass. The Pinot Gris from Elk Cove matched this stunning dish every step of the way. This was followed with an incredible lobster and lemon grass broth adorned with lobster and caviar on a classic scallop rouille. The wine selected to match this dish was a 2004 Puligny Montrachet 1^{er} Cru La Garenne from Mischief and Mayhem. The third course was a mouth-watering bison sausage accompanied by a 2001 Barbera d'Alba from Rocche dei Manzoni.

To cleanse our palates, we were served a very refreshing watermelon shooter on an intricately carved ice plate. The main course was a beautiful piece of veal tenderloin served with an array of four different coloured carrots and a blue potato pudding. The matching wine was a well-balanced and most enjoyable 2000 Griotte Chambertin Grand Cru from Rene LeClerc. The main course was followed with a goat cheese fritter salad. We then enjoyed two unique and beautifully presented desserts: white chocolate goat cheese parfait served with a white port from Taylor Fladgate and pumpkin clafoutis, paired with a cane cut 2006 Semillon from Two Hands. The petit fours and coffee capped a thoroughly enjoyable evening that was enhanced by the impeccable wait staff of the Fairmont Jasper Park Lodge.

Accolades were effusive from both Calgary and Edmonton Baillies Beat Hegnauer and Peter Graham. The setting and the view in the Edith Cavell room was an



Our Friday night host, George Andrews at his secret location.



Member Dr. Walter Yakimets and his wife Kay.

Edmonton Bailli Peter Graham presenting the Edmonton plate to Food and Beverage Manager Rens Breur.



Paul Mastalir, Membre du Conseil d'Honneur, from Calgary.



Calgary Bailli Beat Hegnauer presenting the Calgary plate to Chef Patrick Turcot.

added bonus to the extraordinary service and presentation of a creative and outstanding dinner. Kudos to Chef Patrick Turcot, Rens Breur and the staff at The Fairmont Jasper Park Lodge.

Annual General Meeting at the Edmonton Fairmont Hotel Macdonald

The Edmonton members held their annual general meeting on February 2, 2008, at The Fairmont Hotel Macdonald. Following the meeting, the members and guests enjoyed a wonderful meal presented by Sous-Chef Jason Harris, and hosted by Amolak Grewal, Chevalier. Wade Britnell, Vice- Chargé de Presse, addressed the wine selections for the evening. Hors d'oeuvres, along with Louis Roedere Brut champagne, were served prior to the dinner. Once seated, a roasted pheasant and thyme consommé, which included wild mushroom and apple ravioli, braised wild boar, cipollini onion and a port reduction, was served with 1999 Trapet Gevrey Chambertin. That was followed by a tuna and foie gras terrine with candied radishes, toasted brioche and red wine gastric. A 1997 Kalin Cellars Livermore Valley Semillon was poured with the tuna dish.

A duo composed of butter-poached elk tenderloin and braised elk shoulder rilette, complemented with Yukon Gold potato and truffle pave, roasted squash puree, asparagus, double-smoked bacon and natural reduction, provided for a truly delicious main course. This was accompanied by a 1994 Soldera Casse Basse Brunello di Montalcino Riserva. The next dish included a manchago, le marechal, pave vecchio with quince, toasted walnuts praline and grape Riesling terrine. A 2001 Finca Villacreces was served with this dish. A spectacular conclusion to the magnificent evening was a vanilla and citrus soufflé with chai anglaise, complemented by a 2000 Chateau Guiraud.

In the course of the dinner two awards were presented. Peter Graham presented the Bronze Medal to Hans Kuhnle, Bailli Régional Honoraire, for his many years of dedication to the Bailliage. Also, the 2007 Best Dish Award was announced. This was presented to professional David

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Bailliage de l'Alberta Nord – Edmonton *continued*

Eayrs, Maître Rôtisseur, from the Royal Mayfair Golf Club, for his unsurpassable lamb dish. Quite an accomplishment, as this was his first hosted event for the Baillage.



2007 Best Dish to David Eayrs, Royal Mayfair Golf Club.



Poached elk tenderloin and braised elk shoulder rilette.



Bronze Medallion presented to Hans Kuhnel by Peter Graham, Bailli.



Vanilla and Citrus Souffle with Chai Anglais.

new facilities at the Banff Centre set the background for a culinary event of the highest order. Christmas trees, candles, beautiful music and an outstanding service framed dish after dish of festive and delicious creations. The beautiful pictures presented here, taken by Shelley Vandervelde, give us only a small glimpse of the Christmas magic that Chef Hegnauer and his brigade allowed us to enjoy. Thank you Chef Hegnauer both for your long service to the Chaîne and for providing us with this evening of delight and wonder.



Joan Tétrault and David Tétrault, Bailli Délégué, Membre du Conseil d'Administration.



Cynthia Findlay, Bailli Régional, congratulates Beat Hegnauer, Bailli Régional Honoraire.



Jackie Painsi, Dame de la Chaîne and Fritz Painsi, Bailli Provincial des Prairies.



Kerry Wilson, Dame de la Chaîne, and Mark Wilson, Vice-Chancelier Argentier.

Bailliage de l'Alberta à Calgary

Calgary has a new Bailli

Cynthia Findlay, long-time member and formerly Vice-Conseiller Culinaire of the Calgary Bailliage, has assumed the role of Bailli Régional. We look forward to her term in office and wish her much success. She follows Beat Hegnauer, who after several terms as Bailli has decided to take a little time out from Council duties and enjoy the splendors of the Rocky Mountains in his role as Executive Chef of The Banff Centre.

Chaîne Christmas Dinner at the Banff Centre, December 9, 2007

As Beat Hegnauer bid a fond goodbye to his duties as Bailli of the Calgary Bailliage, he not only arranged to bring us into the grandeur of the Canadian Rockies, but also provided a Christmas event that will be in our memories for a long time to come. The ambience of the



Paul Mastalir, Membre du Conseil d'Honneur.



One of the many delicacies presented during the evening.

NOTE: More photos are available on the Calgary Bailliage website at www.chainecalgary.ca.

Bailliage de Victoria

The Christmas event for the Bailliage de Victoria, held on December 2, 2007, was truly memorable. David Tétrault, Bailli Délégué, assisted by Bert Phillips, Bailli Provincial de la Colombie-Britannique, raised the sword over the induction of twelve new members beginning with Council members and followed by new confreres. As well, Dr. Jack Littlepage, now on the National Council as Chargé de Missions, was presented with the Silver Star of Canada. Dr. Littlepage joined as a Chevalier in 1986, became the Vice-Chargé de Press in 1991, Vice-Chargé de Missions in 2002 and Chargé de Missions in 2007. We were all very proud and pleased that Jack's many years of service was recognized. We welcomed members from the neighbouring Bailliage de Nanaimo who joined us for this celebration.

Takashi Ito, Vice-Conseiller Culinaire of our Bailliage, is also the executive chef at the Fairmont Empress. He and his Executive Sous-Chef, Ken Nakano, presented us with a spectacular and sumptuous dinner. The theme for the dinner was the celebration of "real food" and the one hundredth anniversary of the Empress. It began with organic cultured butter and bread followed by butter-poached lobster from Nova Scotia sitting on scallops and vegetable terrine and topped with sherry Newburg sauce (matched with Chateau de Beauregard Pouilly-Fuisse Les Menetrieres Joseph Burrier 2005). The second course was spinach salad with poached pear tossed with light champagne vinaigrette, Poplar Grove tiger blue cheese mouseline and almond tuile millefeuille (matched with Lustau Olorose Sherry). The granité of champagne and orange was served with a champagne shooter and was consumed with great curiosity, as it was served that fateful evening on the Titanic. The main course was Canada prime tenderloin with goose foie gras and black truffle with a rich Madeira sauce (matched with Black Hills "Note Bene" 2002). The cheese selection was equally outstanding: Chevalier triple cream from Agropur, Quebec; extra aged Gouda from Sylvan Star, Sylvan Lake, Alberta (and winner of the Artisan farmhouse cheese category in the 2006 Canadian Cheese Grand Prix); and la Sauvagine,

from la Fromagerie de Alexis de Portneuf, Quebec (Grand Champion of 2006 Canadian Cheese Grand Prix).

Following dinner, we were escorted to the adjoining Harbour Room where we were presented with the creations of D'oyen Christie, Pastry Chef, who worked at The Fairmont Jasper Park Lodge as well as the Delta Lodge at Kananaskis before arriving at the Empress. He created a wonderful world of enticing delights and provided the opportunity to converse with our guests and new members.

Good company and sumptuous food, beautifully executed and served by an attentive serving brigade in elegant surroundings — we can only look forward the next event in this wonderful hotel.



Members inducted at the Bailliage de Victoria 2007 and distinguished guests.



David Tétrault, Bailli Délégué, enticed by desserts.



Members enjoying D'oyen Christie's creations.



Members of the Bailliage de Victoria with members inducted; Dr. Jack Littlepage, recipient of the Silver Star of Canada; and distinguished guests.



(left to right) David Tétrault, Bailli Délégué; Dr. Jack Littlepage, Chargé de Missions; Colin Mantell, Bailli Régional.

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Bailliage de Nanaimo

The produce of Vancouver Island was featured with an autumn outing to Merridale Estate Cidery in Cobble Hill, BC. It was established more than fifteen years ago, with an orchard of European cider apple varieties. It has recently changed ownership and expanded to include a bistro restaurant and a brandihouse. The Bailliage enjoyed a tour, tasting and dinner presented by owner Rick Pipes, featuring many of Merridale's products in the food preparations and as matching beverages. It was an outstanding event and enjoyed by all.

Merridale represents just one of the countless food and beverage purveyors that contribute to the regional cuisine of Vancouver Island, creating the excellent dining opportunities that our Bailliage enjoys.

A formal event at the Wesley Street concluded our 2007 program. The Wesley Street has been a Nanaimo culinary favourite for many years and always impresses in food, wine, and service. Our evening began with Cremant de Limoux Brut served with hors d'oeuvres, one of which

was a delicious smoked trout. First course was seared Qualicum Bay scallop with passionfruit sabayon matched with Cru Mont Gras Monsang 2006, which made for an excellent pairing. Next course was butter-poached lobster served with Sirius Semillon Sauvignon Blanc 2005. A taste of France followed with tender and nicely herbed braised veal cheeks, wild mushroom risotto and Madeira jus. This was paired with a rich Pentage Pinot Noir 2005. The main course was a flavourful oven roast venison rack, spatzle and sour cherry port reduction served with Chateau D'Argadens 2003. It was a beautifully presented dinner full of rich and decadent flavours with superbly matched wines.

Upcoming 2008 dinners will be at the new Basque Restaurant and the award-winning and Bailliage-favourite Mahle House. We invite all Chaîne members visiting Vancouver Island to join us at our intimate events.



Rick Pipes, owner Merridale Estate Cider and Distillery, explains the process during the tour.

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New Solid Brass Chaîne Plaques Now Available!

Effective immediately, our new Chaîne solid brass plaque will replace the coloured metal plaque, which we have been distributing for quite a few years. Three years in the making, the first of these plaques has just been placed and displayed in the Hôtel Plaza Athénée Paris (Executive Chef Alain Ducasse).

This plaque is available at no charge to all active professional Maître members of la Chaîne des Rôtisseurs in good standing. There is a limit of one plaque per establishment, and the plaque will be sent to you directly from our Paris headquarters. Stickers for the current coloured metal plaques will no longer be distributed.

To receive the plaque, your profile on the international website (www.chaine-des-rotisseurs.net) must be completed as follows:

1. To access the members' area of the site and to view your profile, select



your language of preference to enter the site.

2. In the top left hand corner of the next page, you will see a "members log-in" box.
3. Enter the last 5 digits of your membership number (which appears on your membership card) in the top blank provided.
4. The blank below this is for your password (If you haven't entered your password yet, click on "help"

beside the box for instructions on what to do). Then hit "enter".

5. The selections in the members' login box will change to "check your profile," "update your profile" and "log out".
6. Select "update your profile." Step-by-step instructions are provided.
7. Once your profile has been updated, the Paris headquarters will be notified, and the plaque will be shipped to you.

You are encouraged to update your profile not only to receive the plaque, but also to enable the Chaîne website search engine to find your establishment. This is an invaluable marketing tool, assisting our national and international members to locate and visit your establishment when they are travelling.

If you have any questions, contact David R. Tétrault, Bailli Délégué du Canada, at dtetrault@chaineCanada.org

Report of the Chancellor – Chef Vincent Parkinson

Currently I am working on the installation of a Chaîne branch in Saskatoon. The prospect of having a branch there has been discussed for several years, but finally we are making some positive steps and anticipate that there will be a Bailliage and an induction dinner in the fall of 2008. Knowing the individuals involved as I do and the famous Saskatchewan pride, I am certain this will be a vibrant and enthusiastic regional bailliage.

An information meeting for this new branch is planned in Saskatoon for May, which will provide an opportunity to introduce prospective members to the organization.

It would be very helpful to our confreres in Saskatchewan if you could inform me of any friends or colleagues who might be interested in joining that Bailliage. I will make sure that they receive the relevant notice of the meeting.

In addition, the subject of a membership development strategy is very important for me and other members of the national council, as there are real opportunities to move forward on the growth of the Chaîne in Canada. There are one or two Bailliages in the country that are not in a position to accept new members, but by and large, all branches could grow to some degree. There seems to be a demand for younger members. Edmonton has shown excellent leadership in this area and of course, the establishment of our new Bailliage du Québec is good news. We need to be

cognizant and measure our success in this area by the quality of our members and not by the volume.

As individuals we choose to belong to the Chaîne for many reasons, both personal and business related, and we get involved to varying degrees, but I think it is fair to say belonging to the Chaîne, as with any other organization, comes with responsibilities. For me that means, among other things, having a dialogue about the growth of membership with my colleagues on the National Council and with the Regional Baillis. It also means introducing exceptional individuals who care about and enjoy food in its many forms and meanings to the Chaîne. Some of our smaller branches could use help and it is incumbent on all of us who have friends with a keen interest in food to introduce them to our organization. Again, I would be happy to help and be a conduit for your friends who demonstrate an interest in becoming members, especially in the smaller Bailliages.

On the national council we continue to explore options to provide help to all branches of the Chaîne and make our organization accessible and important to our membership. We are working on plans to eliminate the challenges of losing contact with members who relocate, which has been a bit of a problem. There will also be initiatives to make it easier to update relevant contact information.

Vancouver Bailliage in Review

Induction Dinner at The Fairmont Waterfront Hotel
October 13, 2007



(Back row, left to right) Dr. Jane Ruddick, Bailli Régional; Robert Charlton, Vice-Conseiller Gastronomique; Dr. Gerald Korn, Bailli Régional Honoraire, David Tétraut, Bailli Délégué; Bert Phillips, Bailli Provincial; Susan Meister, Vice-Chargée de Missions; Roland Milaire, Vice-Chargé de Presse (Front row, left to right) Dr. Bill Weaver, Philip Meyers, Shannon Wrightson, Cameron Greaves, Michael Kaile, Neil Simmons, Dr. Stephen Tredwell, Andrew Court.



Mumms Champagne house representative Agnes la Planche receiving a gift of flowers from David Tétraut, Bailli Délégué.



Chef Shannon Wrightson at the Waterfront received a gift from David Tétraut, Bailli Délégué, in recognition of an excellent dinner.

Visit www.chainerotisseurs.org
for interesting information about the Chaîne locally, nationally and internationally

Le Crocodile Restaurant, Vancouver, December 3, 2007



Officier Commandeur presentations were made to Ron Gamble, Moira Fitzpatrick, Irving Glassner and Dr. Gerald Korn.



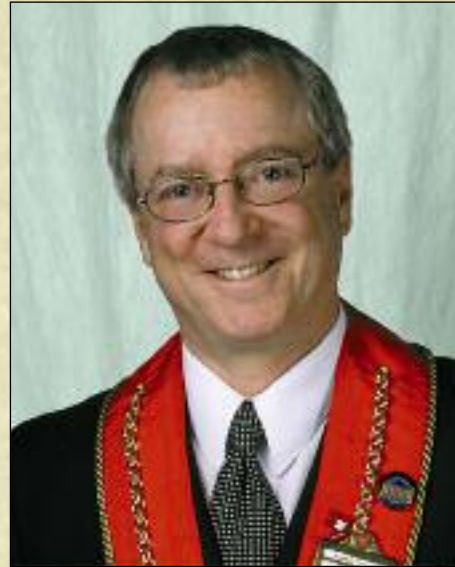
Dr. Jane Ruddick, Bailli, presents Chef Michel Jacob, Maître Rôtisseur, with a Chaîne gift in recognition of an outstanding dinner.

The Five Sails Restaurant in the Pan Pacific Hotel, February 4, 2008



The first dinner of 2008 was held at the Five Sails Restaurant, recently acquired by long-time Chaîne member Ernst Dorfler and his wife Gerry Sayers. Chef Dorfler was presented with the Chaîne plaque by Dr. Gerald Korn and Mr. Bert Phillips.

Confrérie de la Chaîne des Rôtisseurs



David R. Tétrault
Bailli Délégué

Membre du Conseil d'Administration, Commandeur

Conseil National



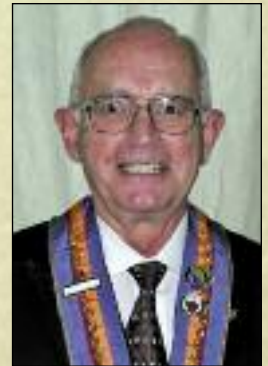
Vincent Parkinson, CCC
Chancelier



Valli Arlette
Argentier



Takashi Murakami, C.M.
Conseiller Culinaire



Roger Baekeland
Echanson
Commandeur



Susan Green
Conseiller
Gastronomique



Dr. Jack Littlepage
Chargé de Missions



Eric Jones
Chargé de Presse

Baillis Provinciaux



Bert Phillips
Bailli Provincial de la
Colombie-Britannique
Officier Commandeur



Klaus Tenter
Bailli Provincial de
l'Ontario
Commandeur



Fritz Painsi
Bailli Provincial des
Prairies
Commandeur



Jean-Claude Phisel
Bailli Provincial de
Quebec
Commandeur

Baillis Régionaux



Bailliage de Victoria
Colin Mantell, Bailli



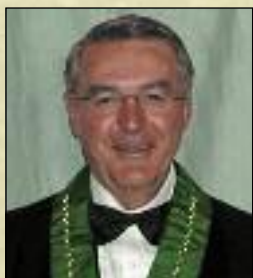
Bailliage de Vancouver
Dr. Jane Ruddick, Bailli



Bailliage du Val
d'Okanagan
Helene Scott, Bailli



Bailliage de Nanaimo
Stephen Burchert, Bailli



Bailliage de l'Alberta
nord (Edmonton)
Peter Graham, Bailli



Bailliage de l'Alberta à
Calgary
Cynthia Findlay, Bailli



Bailliage du Manitoba
(Winnipeg)
Jim Jaworski, Bailli



Bailliage de l'Outaouais
(Ottawa)
*Dr. Pierre Charbonnier, Bailli
Grand Commandeur*



Bailliage de Toronto
H. Ekkehard Herling, Bailli



Bailliage du Montreal
*Michel Busch, Bailli
Conseiller Honoraire des
Professionnels
Commandeur*



Bailliage du Québec
Gerald Drolet, Bailli



Bailliage de la
Nouvelle Ecosse
(Halifax)
Josie Richard, Bailli

Upcoming Events

CANADA

A=AGM; AA=AGM & Auction; GC=Grand Chapitre; CC=Cooking Competition; GP=Garden Party; BBQ=Barbeque; DA=Dîner Amical; OM=Ordre Mondial; C=Chapître Dinner

Date	Bailliage	Type	Location
2008			
May 3-4	Calgary	DA	Fairmont Chateau Lake Louise
May 4	Victoria	CC	Jeunes Commis Rôtisseurs Competition
May 24	Nanaimo	DA	Kingfisher Oceanside Resort & Spa
May 24-25	Manitoba	DA	Mise
May 25	Vancouver	DA	The Fish House
May 31	Nova Scotia	CC	Jeunes Commis Rôtisseurs Competition, Akerly Campus
June TBA	Calgary	OM	Buchanan's
June 6	Edmonton	DA	NAIT
June 8	Victoria	DA	Laurel Point Inn
June 8	Okanagan	BBQ	BBQ/Smoke Event – Allemeier Residence
June 14	Nova Scotia	DA	Tempest Restaurant, Wolfville
June 21	Nanaimo	DA	Longwood Brew Pub
July 4	Calgary	DA	Canadian Mountain Holidays
July 7	Vancouver	DA	The Royal Vancouver Yacht Club
July 27	Victoria	GP	Markus' Wharfside Restaurant
Aug 17	Edmonton	BBQ	Edmonton Petroleum Club
Aug 17	Manitoba	BBQ	Mancini Residence
Aug 23	Nova Scotia	BBQ	Lamb on a Spit, Gibson Residence
Sept 7	Calgary	DA	Rouge Restaurant
Sept 7	Victoria	GP	Champagne Extravaganza – Chez Kemble
Sept 8	Vancouver	DA	Vancouver Community College
Sept 12-13	Edmonton	DA	Astoria Hotel and The Fairmont Jasper Park Lodge
Sept 14	Okanagan	DA	Bogner's, Penticton
Sept 20	Nanaimo	DA	The Masthead
Sept 28	Manitoba	DA	Yujiro
Oct 11	Nova Scotia	DA	Fleur de Sel Restaurant, Lunenburg
Oct 25	Nanaimo	DA	Drift Restaurant
Oct 25	Okanagan	C	Mission Hill Estate Winery
Oct 26	Victoria	DA	Delta Ocean Pointe Hotel
Oct 30-Nov 2	Québec	GC	<i>Chapître du Canada 2008</i>
Oct 31	Québec		National Jeunes Commis Rotisseurs Competition

INTERNATIONAL EVENTS

Date	City	Country	Event
2008			
Sept 19	Paris	France	Concours International des Jeunes Commis Rôtisseurs
Sept 20	Paris	France	Assemblée Générale
2009			
Oct 2	New York	USA	Concours International des Jeunes Commis Rôtisseurs