



**Annual General Meeting**  
**Monday, August 29, 2016**  
**The Calgary Zoo**

Council Members Present: Mark Wilson, Juergen Bahr, Mel Miners, Beat Hegnauer, Joe Scorgie, Toni-Marie Ion-Brown.

Call to order at 6:15 by Mark Wilson, seconded by Rosemary Bacovsky.

Council Reports were made by members present and read out by the Bailli for the absent Vice-Conseiller Culinaire and Vice-Charge de Mission.

Mark Wilson, Bailli, announced the next four events at La Chaumière (Judgement of Paris), The Winter Club, SAIT and Hyatt Hotel.

Also announced are the changes to Council that will happen at the end of this calendar year: Jan Hansen will become Bailli of Calgary; Mark Wilson will be Bailli Honoraire. Toni-Marie Ion-Brown will become Vice-Chancelier. Beat Hegnauer is stepping down. Michael Dekker will become the new Vice-Conseiller Gastronomique. These promotions will be honored at the Christmas Dinner at the Hyatt in December.

The floor was opened for questions:

1-Cindy Findlay thanked Council for all their hard work.

2-Fong Seto asked why the Diner Amical income is less than the DA expense. Mel Miners noted that the DA income is after credit card and Zone 4 charges and not the gross DA income.

Meeting was adjourned at 6:45, motion by Beat Hegnauer, seconded by Bill Trefanenko.

The Council Reports are attached.

**Susan J. Bauerfind**  
Vice-Chargée de Missions  
Chaîne des Rôtisseurs  
Tel 403-231-3354  
susan.bauerfind@cibc.ca  
www.chainecalgary.ca

Annual Report  
Calgary Bailliage of the Chaîne des Rotisseurs

August 29<sup>th</sup>, 2016

Welcome to our 2016 AGM, year ending July 31<sup>st</sup>, 2016

Reflections on 2015/2016

The fall of 2015 we kicked off our new fiscal year with dinner at Chef's Table at the Kensington Riverside Inn, thanks again, a great team effort.

Azuridge Hotel hosted us for the first time in November, our members were set up with a private coach and a butler to endure the grueling 40 minute ride to Priddis, of course with the support of to go bottles of Champagne, the effort was tremendous, many thanks to Chef Yoshi.

The year ended at the Banff Springs Hotel, hosted in the traditional Mount Stephen Hall on long tables. It was another memorable festive season event that saw very good support of our membership.

We had a tremendous start to the year with Hotel Arts hosting the kickoff event of the year, it was particularly rewarding for us as it was Chef Jan Hansen's first Diner Amical and I had the pleasure of working with him to coordinate the details.

In March we were at Rouge, as we had a number the last couple of dinners in the tent in the garden it was a change up as dinner was hosted on the second floor of their restaurant, thanks to Paul and Olivier.

The best surprise and unanticipated event of the year in my opinion was the Diner Amical we had in April at the Saddledome, hosted by our member Max Labhardt. His team went above and beyond to exceed everyone's expectations on food, wine and service, thanks Max great memories.

We continued our annual tradition of the Post Hotel long weekend for the Calgary Bailliage. We continue to have an excellent relationship with George and Andre Schwarz. Our weekend was just tremendous again this year and unless there are objections from our membership we will continue to carry that tradition into 2016. Support continues to be strong for this dinner.

As is posted on our website we will look forward to a busy fall season with Dinner Amical's at the Winter Club & SAIT and our Chapitre dinner will be hosted by the Hyatt Regency Calgary.

There are going to be some significant changes to our Calgary council as my tenure on our Calgary council winds down at the end of 2016. My ten years on council and the last 4 years as Bailli continue to be rewarding. To my fellow council members and past Bailli's that have helped mentor and support our Bailliage and myself I can't thank you enough, I am privileged to call all of you lifelong friends.

In collaboration with our past Bailli's I am pleased to announce that Mr. Jan Hansen who is currently Vice Culinaire has accepted the role of Bailli Regional for the Calgary region. With that change sets other changes in motion. Mr. Beat Hegnauer will be relinquishing the Vice Chancillier position and Ms. Toni Marie Ion Brown will be assuming that role. Beat I cannot thank you enough for all your dedication and generous support through my tenure on council and your second tour of duty (there is a lesson there –

never say never). Toni, we look forward to seeing you in your new role. Upon this transition Toni will assume both roles until her successor is named. With Jan's departure I am pleased to announce the addition of Mr. Michael Dekker to the Calgary council to the position of Vice Culinaire. Michael's Chaine competition experience, passion and dedication will serve the Calgary Bailliage well.

In partnership with the national Bailliage, the Calgary Bailliage is pleased to once again make a \$2250 scholarship available to a second year student who is studying at the School of Hospitality and Tourism at SAIT.

**Membership:**

Ending 2014: 139 members

Ending 2015: 128 members

Ending 2016: 114 members

It is our intention to add membership this year, we will be planning to intronize 6 – 7 new members in December at the Chapitre dinner.

This concludes my report for this fiscal year.

Report of the Calgary Vice-Argentier  
2016-08-29

Good Evening Members, Escorts and Members of Council:

My first order of business is to thank my wife, Marion for preparing the financial statement.

Next, the statement itself. Possibly, the first thing to notice is that we lost approximately \$4,000 in the past year. This was a deliberate action as we felt that there was a bit too much money in our back account for a non-profit organization.

The depletion was caused primarily by lowering of la Chaîne membership fees and harmonizing some ranks to make the fees equal across the membership. Also, we sponsored the bus for the Azuridge event, purchased a gobo to enable the Chaîne logo to be projected at the Banff Chapitre and also at the Hotel Arts DA. Finally, we purchased 12 old style plates from Lonnie Rogers.

**Other explanations:**

Membership income was down by almost \$6,000 as we lost 14 members and lowered some membership fees.

Diner Amical revenue was down as the Whistler event was cancelled.

In summary, we remain in a very healthy financial position and we look forward to our upcoming year.

## Income and Expense Statement

	<u>08/01/2014 - 07/31/2015</u>	<u>08/01/2015 - 07/31/2016</u>
<b>Income</b>		
Membership	47,189.00	41,422.00
Diner Amical	72,752.50	66,242.00
Ordre Mondial	9,645.00	8,900.00
<b>Total Income</b>	<b>129,586.50</b>	<b>116,564.00</b>
<b>Expenses</b>		
Bank Charge	81.04	94.02
Cost Diner Amical	73,680.54	67,337.01
Cost Ordre Mondial	7,457.50	9,900.05
Council Meeting	1,817.38	1,173.64
Credit Card Charges	3,862.00	3,810.00
Scholarship & Donations	1,350.00	1,000.00
Jeune Commis Competition	2,821.56	2,247.39
Membership Dues	32,382.04	29,642.00
Miscellaneous	585.25	1,746.82
National Chapitre	3,116.08	-
Web Site	1,715.88	1,935.88
Other Office Expenses	690.08	384.64
Travel Expenses	-	1,194.33
<b>Total Expenses</b>	<b>129,559.35</b>	<b>120,465.78</b>
<b>Overall Total</b>	<b>27.15</b>	<b>(3,901.78)</b>

## Statement of Financial Position

Bank Balance as of 2016-07-31	29,578.49	
less	2,817.00	Scholarship
less	2,000.00	Plate Fund
less	1,097.00	Prepaid Dinners
less	548.19	Outstanding cheques
<b>Net Assets</b>	<b>23,116.30</b>	



August 25, 2016

Report from Vice-Conseiller Culinaire

2016 began with a bang! On February 28<sup>th</sup> Hotel Arts held the year's first Diner Amical. With the help of some extremely talented chefs from the hotel, we created our very own Chef's collaboration dinner. It was well received.

Our next event was held at Rouge. As expected, the dinner did not disappoint.

Chef Max Labhardt and the team from the Scotiabank Saddledome hosted the April event in style. Chef and his team did an amazing job of taking his guests around the world for an amazing culinary tour. Chef Labhardt left a lasting impression with all his guests.

In May we were treated to what has become a long standing tradition - a weekend in the Canadian 'Alps'. The Post Hotel at Lake Louise wined and dined their guests from the time they arrived on Friday, with an incredible Pinot Noir tasting followed by a dinner that I won't soon forget. Saturday evening's Diner Amical is one of many reasons why the Post Hotel is recognized worldwide, with an amazing menu that treated guests to locally inspired Swiss Canadian cuisine, accompanied by wine from one of the world's best wine cellars, a weekend at the Post Hotel is impossible to beat.

Last but not least, the event that's closest to my heart is the annual Jeunes Chefs Rotisseurs Competition. On Friday June 17<sup>th</sup> with help from the team at SAIT and many amazing volunteers, we held another great competition. Seven young talented Chefs from local establishments came out to not only cook like they have never cooked before, but they proudly represented their Chaine Chefs and establishments. With this year's winner from the Nash moving on to Vancouver, I'm confident that Landon Schwarz has what it takes to make Calgary proud. Thanks for a great 2016 and I look forward to an exciting 2017.

Jan Hansen

Vice-Conseiller Culinaire

# **Annual Report of the Vice-Conseiller Gastronomique, Conf rie de la Cha ne des R tisseuses, Baillage de l' Alberta   Calgary**

**August 29, 2016**

Monsier Baillie, Ladies and Gentleman

I would like to thank Mark Wilson, Baillie of our Baillage, and the entire council for their tireless and patient support. I would also thank the extended council for the support and guidance. It is appreciated.

The Calgary Baillage had a very busy 2015- 2016 season. The Calgary Baillage organized the twelve fabulous Diner Amical's, five L'Ordre Mondial events, and the Jeunes Chef R tisseurs Competition in June 2016.

## **Diner Amical :**

### **2015**

January	Calgary Glencoe Club
February	SAIT
April	Calgary Petroleum Club
May	Post Hotel
June	La Chaumiere
September	Kensington Riverside Inn
November	Azuridge
December	Banff Springs Hotel

### **2016**

February	Hotel Arts
March	Rouge
April	Scotiabank Saddledome
May	Post Hotel

**L'Ordre Mondial :**

**2015**

March	Vero Bistro Moderne
May	Post Hotel
August	Big Rock Brewery
October	ChefBar

**2016**

May	Post Hotel
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Thank you to the Calgary Zoo for hosting this evening Annual Meeting and the L'Ordre Mondial event to follow.

The Baillage is happy to have the following events to look forward to:

September 24	La Chaumiere - l'Ordre Mondial
October 23	Calgary Winter Club
November 24	SAIT
December 18	Hyatt Regency

It has been very rewarding joining the Council. I have enjoyed every moment of it, and I give thanks for the opportunity to continue.

Warmest Regards,  
Toni-Marie Ion-Brown





## Echanson Report AGM 2016

It has been my pleasure to serve as Vice Echanson over the past 12 months. I have received a tremendous amount of support from council and our Bailli and I would like to thank them all. Thank you Council.

### Highlights:

We have seen two Calgary Bailliage Young Sommeliers compete on the international stage.

Peter Smolarz from Willow Park Wines was our first competitor on the international stage and this year from the Chateau Lake Louise Seamus Dooley.

Two fantastic events since our last AGM:

October 24, 2016 - Chef Bar - Make Cocktails like a pro!

May 20, 2017 - Post hotel - Pinot Noir of the world

The success of the events in the 2015/2016 season has been due to the tremendous passion of our host establishments and I would like to take the opportunity to thank:

George & Andre Schwartz of the Post Hotel and Shaun Desaulniers of Chef Bar.

### Guiding Principles for L'Ordre Mondial in 2016 / 2017

- 1) Provide a schedule of events with a variety of topics
- 2) Balance the timing of events through the year
- 3) Ensure an educational component is included in all events

Our next event is on September 24 Judgment of Paris, this is a premier event featuring a re-creation of the famous California vs. France tasting held in 1976. This has been a collaboration between Willow park Wines, La Chaumiere and Pacific Wine and Spirits and has been over a year in the planning.

### Looking Forward

During the 2016 / 2017 season I believe we will have the opportunity to visit several establishments new to the Mondial promising unique experiences.

We are already recruiting young sommeliers from the Calgary Bailliage to compete internationally next year, which puts us well ahead of the rest of Canada.

The challenge for the Mondial will be to find the right balance of events and scheduling to complement and already busy schedule of Dinner Amicals without overwhelming the membership.



The L'ordre Mondial calendar for 2016 / 2017 is in the planning stages right now and I hope to have the year mapped out and confirmed by December.

Respectfully Submitted;

Joe Scorgie - Vice Echanson.

# Confrérie de la Chaîne des Rôtisseurs

Bailliage de l'Alberta à Calgary

## Report from Susan Bauerfind, Vice-charge de Mission

Good Evening,

Thank you for the opportunity to work on this council. It is a real pleasure to work with everyone and to be part of the Council.

My role is communication and record keeping. I collect member information, including business and home addresses, phone numbers, email address, Chaîne titles, etc. I appreciate it when you notify me of any changes.

I am responsible for the invoicing of the annual dues for the Chaîne des Rôtisseurs and for l'Ordre Mondial membership. Invoicing is done via a personal email notice with an internet link to a secure method of payment by credit card. This Zone 4 system is very convenient and is also used very successfully for registration and payment for Diners Amical and OM events.

I create and send out the invitations to these events. I also forward information about Culinary Events not associated with the Chaîne. For this, information is directed through the Bailli and then sent out via email to those members interested in this service.

I also record the minutes at our council meetings.

Thank you. I look forward to seeing you at this next season of events.

With Best Regards,

*Susan Bauerfind*

August 29, 2016



## Annual Report of the Charge de Presse 2016

I can report with a great deal of satisfaction that we experienced a year without issues and emergencies. The web page is functioning as it should, we are receiving a healthy number of visits and feedback appears to be positive. All events except one are posted and available. The exception of course, as it is an annual tradition, is the Jeunes Commis competition. Reasons are absence for the summer of required personnel and the inability of the Charge de Presse to gather the required information. However this will be attended to and all will be well.

Perhaps you have noticed, we now have a Facebook page. It is still in its initial stage but should be fully functional next week. You can reach it through the Facebook link on the web page. Please befriend us; it will give you quicker information than the web page. However again, it is only as fast as the person in charge of it. It should be a good addition to the Chaine information pipeline.

However, as this is the last year that I will fulfill the position of Charge de Presse, I will let the next master or mistress of information worry about this. I thank you for the honour of serving you in various positions; I will continue and always be a confrere of the Chaine.

Thank you and Vive La Chaine,

Juergen Bahr

Vice Chancilier Argentier Honoraire