

Annual Report

Calgary Bailliage of the Chaîne des Rotisseurs

2017/2018

Good evening ladies and gentlemen. Welcome to the 2018 Annual General Meeting of the Calgary Chaîne des Rotisseurs. My name is Jan Hansen and I am the Bailli for the Calgary Bailage.

Please allow me to introduce our current council members.

Michael Dekker, Vice-Conseiller Culinaire Away

Linda Robinson, Vice-Echanson Away

Susan Bauerfind, Chargée de Missions

Toni-Marie Ion-Brown, Vice-Chancellor

Jeff Merrin, Chargé de Presse

Mel Miners, Vice-Argentier

Joe Scorgie, Vice-Conseiller Gastronomique

Before I proceed, it is with a heavy heart that I remind the members that we lost three long-standing members this year, Fong Seto, David Miyachi and Priscilla Wilson. At this time, I would like to honor them with a moment of silence. Please rise.

Thank you,

The last twelve months have gone by extremely fast, but time always seems to fly when you are having fun! Coming off a wonderful AGM that was held at the Saddledome hosted by Chef Max Labhardt, we enjoyed an exceptional Diner Amical at the Glencoe Club hosted by Chef Dean Kanuit. The next event was hosted by Kim Iwamoto and Chef Kenneth Titcomb at The Ranchmen's Club, where they recognized

and paid homage to our WW1 vets. The jazz duet played while we sipped on cocktails and Champagne and a wonderful evening was capped off with cigars and cognac on the veranda.

Christmas was back in the mountains and not since 2010 had we stayed and played at the grand castle - The Fairmont Chateau Lake Louise. Both Rudi Heider and Executive Chef JF Fortin made sure both the OM and DA events were nothing but spectacular.

Chef Jenny Chan and her team were the first for 2018 to hold a DA, and having enjoyed a couple of OM's at Vero Bistro, we knew we were in for a real treat and were not disappointed.

In February, Colombian flavors were next. Chef Rogelio Herrera showcased his talents all while making us feel like we were in his home away from home.

In April, we were treated to some spectacular extravagances at The Calgary Golf and Country Club, from Chef Vince Parkinson. A rare Rosé brought back from a trip to Napa Valley, hand rolled gnudi and foie grass torchon were all part of the incredible dinner that Chef Parkinson shared with yet another sold out room. Chef Parkinson has held countless Chaîne events at the Country Club, all a reminder as to why we belong to the Chaîne Des Rotisseurs.

With spring and the May long weekend next, the Swartz family and The Post Hotel welcomed us into their home with open arms and wine glasses ready to fill. To have us both Friday for the OM and Saturday for the DA is something we are truly grateful for. Leaving Sunday morning is never easy and some even stay the extra night.

June 3rd was our last event before our summer break and the team at Foreign Concept proved that a DA without white tablecloths can be as enjoyable as any formal dinner.

In conclusion, it has been a wonderful year with some great new establishments coming on board and the future looks equally enticing.

I would like to thank the entire council for their passion, commitment and wish them continued success moving forward.

This concludes my report for this fiscal year.

Jan Hansen

Bailli Regional



August 23, 2018

Report from Vice-Conseiller Culinaire

First of all I would like to thank you all for the opportunity to sit on council again this year. It has continued to be a pleasure serving with such a passionate group of people. Thank you to my fellow council members for all their continued support and fellowship in this.

Our Regional Jeune Chef competition went very well this year.

We had representation from many restaurants and hotels including –

The Fairmont Banff Springs

Hotel Arts

Ranchman's Club

Teatro

Alloy

The black box I designed this year consisted of the following -

One whole chicken, one whole Euro Bass, 1 lb mussels, ricotta cheese, Barley, Portobello Mushrooms and Kiwi Fruit

The level of competition in our commis cooks was excellent again and resulted in Sean Thornhill from Teatro taking top prize.

I would like to once again take this opportunity to thank all the judges both in the Kitchen and in the tasting room for all their continued support of this competition. I can speak from experience that this competition truly is one of a kind in the world and the development and experience for the young cooks is second to none.

I look forward to serving our members on council throughout this coming year.

Michael Dekker

Vice-Conseiller Culinaire

2018 AGM Report L'Ordre Mondial Calgary

1. Thank you to the entire Council for a great year.

2. The highlight of the year was the execution of the Young Sommelier's Competition this past Spring. We had 6 competitors from across Alberta write the Sommelier exam, followed by a Service Exam. This included table side decanting, technical tasting, and champagne service. Our top three sommeliers received medals and cash prizes. The Council would like to thank the sponsors and judges for the time and support! We will be conducting this competition again in Spring 2019!

The winner was Evan Watson from Bar Clementine in Edmonton.

We have proposed our format of both written and service exams to the National Council. It is currently being discussed for 2019.

Joe Scorgie will be attending the International Competition in Mexico City this September. The Canadian Young Sommelier candidate is from Toronto.

3. 2018 OM Events

- Yalumba Australian Wine Tasting at the Winter Club. 36 guests
- Madiera Tasting and Dinner at the Post Hotel for 24 guests, hosted by Llyn Strelau and Rodney Shaver

4. Upcoming OM Events in 2018!

- October 13 'Cook for the Cause' Kitchen Party Fundraiser at SAIT Tastemarket . Silent and Live Auction!

Please enjoy tonight's Winsport Garden Party!

Sincerely,

Linda Robinson

Vice Echanson

Calgary

Confrérie de la Chaîne des Rôtisseurs

Bailliage de l'Alberta à Calgary

Report from Susan Bauerfind, Vice-charge de Mission

Good Evening,

Thank you, it is a real pleasure to work with everyone and to be part of the Council. I appreciate the hard work and commitment of every one of our volunteer council Members.

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 also responsible for the invoicing of the annual dues for the Chaîne des Rôtisseurs and for l'Ordre Mondial membership.

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

I also record the minutes at our council meetings and at the AGM.

Thank you. I look forward to seeing you at our events this coming year.

With Best Regards,

Susan Bauerfind

August 23, 2018





Report of the Vice-Chancellor

August 23, 2018

Monsieur Baillie, Ladies and Gentleman

I would like to acknowledge Jan Hansen, our Baillie, and Mel Miners, our Vice- Argentier, for their continued unwavering support and assistance as I continue to learn this new role. To the entire council, it is my honour to serve alongside each of you.

As with any membership-based organization, the roster plays a critical role in the continued success of the business. Our Calgary Bailliage continues to monitor our membership base and potential growth.

Our membership numbers historically are:

- 2014- 139 members
- 2015- 128 members
- 2016- 114 members
- 2017- 122 members
- 2018-125 members

To summarize: In 2018- 113 renewed their membership, 10 new members joined, and 2 transferred in.

Respectfully,

Toni-Marie Ion-Brown

Vice- Chancellor



Confrérie de la Chaîne des Rôtisseurs
Bailliage de L'Albeta à Calgary, Presse Report 2017/2018
Jeff Merrin
August 23rd, 2018

Good evening Chaîne Council and Chaîne Members,

It has been an enjoyable year as the Chargé de Presse with many interesting events and fantastic venues. I would also like to thank my fellow council members for their hard work and input over the last year.

This past year has seen many positive changes to our website and social media accounts. On the website, we have updated the establishment tab and added sections concerning the Jeune chefs and sommelier competitions.

From a social media perspective, our Instagram account continues to grow and approximately 290 followers. This account has proven to be a good way of providing the Chaîne with much needed visibility to current and prospective members as well as the gastronomic community at large. Our facebook account is still up and running and it continues to provide the membership with a good platform to highlight and advertise our events.

Finally, this past week, we had a brief interruption of our website services due to some malicious attacks on our website. With the help of Mel Minors and Leslie Miller, we have put up a firewall to prevent future hacks on our site and have been able to restore the site to its most updated version. I would like to thank both Mel and Leslie for their hard work during this period.

Vive la Chaîne!

Jeff Merrin
Vice-Chargé de Presse



AGM 2018

Vice-Conseiller Gastronomique Report

It has been my pleasure to serve as the VCG this past year and I would like to thank our Baille and my fellow council members for all of their continued support.

Highlights:

The first annual Alberta wide young Sommelier completion was held this year and we had an excellent response. We had six competitors and the winner was Evan Watson from Bar Clementine in Edmonton

We will be developing a trophy named after Roger Baekelund to be awarded to future winners
Looking forward:

Over the next 12 months I look forward to standardizing our communication with host venues in order to ensure our high standards for DA's are adhered to. As well I look forward to working with some of our newer member establishments to help guide them through successfully hosting Chaine events.

We had 8 DA's this year and 3 OM's all were well attended.

DA attendance for the past year

Members 236 52%

Escorts 169 37%

Guests 47 10%

Other Baillage 2 1%

Latest Event Numbers - CLL DA

Members 39 48%

Escorts 25 31%

Guests 17 21%

Other Baillage 0 0%

In Conclusion:

All is running smoothly and i hope to see you all at future events.

Respectfully Submitted,
Joe Scorgie

Report of the Calgary Vice-Argentier

2017-08-23

Good Evening Members, Escorts and my Fellow Council Members:

As usual, thanks go to Marion – my accountant who translates engineering economics into proper financial reporting.

As a side note, Beat is the only member to have an almost perfect attendance record this past financial year – missing only the Glencoe event.

Once again, we have depleted our net financial assets, but only by \$170 this year. Should you remember, depletion was a deliberate action that was instituted at the 2015 AGM as we had a bit too much money in the bank for an informal organization.

It was accomplished mainly by the lower and harmonized membership dues that we instituted in 2016.

The net loss of income over expenses of \$5,560 can be accounted for by:

1. the 50% deposit for the plates of \$3,700,
2. the SAIT Scholarship of \$1,000,
3. purchase of the Lapel Insignia pins for members of \$845.

The first two show as an expense to our past year operations. However, funds had been held in trust for those expected expenses. The plate fund was at \$2000. The liability in the prepaid dinners fund decreased by \$1,500. Funds were released from the liability, so although they impacted the operations expense statement, the impact on the net financial assets was minimal.

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

Operations - Income and Expense Statement

8/1/2016 through 7/31/2018 (Canadian Dollars - Cash Basis)

	<u>8/1/2016- 7/31/2017</u>	<u>8/1/2017- 7/31/2018</u>
Income		
AGM	7,125.00	4,500.00
Diner Amical	67,700.00	85,961.00
Ordre Mondial	22,882.00	9,630.00
Membership	42,202.00	44,400.00
TOTAL INCOME	139,909.00	144,491.00

Expenses

- 1 Cost AGM

	5,385.12	4,050.00
2 Cost Diner Amical	68,550.16	87,117.37
3 Cost Ordre Mondial	23,570.35	10,087.86
4 Credit Card Charges	4,373.00	4,629.20
5 Bank Charges	93.84	98.70
6 Scholarship & Donations	1,100.00	1,231.25
7 Jeune Commis Competition	2,509.60	1,758.93
8 Membership Dues	31,155.00	30,890.00
9 Cost Fund Raising Event	-	109.73
10 Council Expenses	2,203.70	1,640.89
11 Office Expenses	1,037.49	1,218.39
12 Web Site	1,160.00	1,672.24
13 Travel Expenses	1,000.00	1,000.00
14 Plate Inventory	-	3,701.38
15 Lapel Insignia pins	-	845.00
TOTAL EXPENSES	142,138.26	150,050.94
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OVERALL TOTAL	(2,229.26)	(5,559.94)

Note 1 - Loss mainly due to execution of Plate deposit & purchase of Lapel Insignia pins

Bank balance at 2018-07-31	\$14,942.48	
Term Deposit	\$10,060.00	
Unrealized income Lapel Insignia pins	\$805.00	
	-\$1,339.45	Prepaid Dinners
	-\$816.00	Scholarship fund
	-\$3,701.38	Uncashed - 50% Plate Deposit
Net Assets - 2018-07-31	\$19,950.65	

Note: Net Cash Assets depleted by only \$170 relative to previous financial year as the plate and Scholarship expenses were set aside in trust funds in previous years.