

IN THE NEWS

Canadian Bailliage Sponsors Canadian Society of Club Managers National Food & Beverage Conference Luncheon!



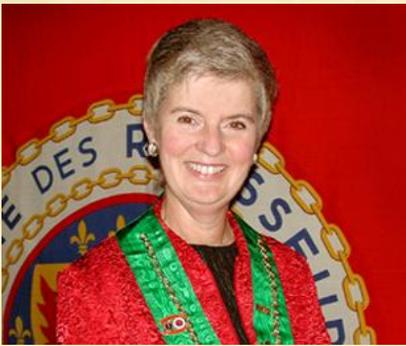
(left to right) David Houghton; Kimberley Iwamoto; Michael Grimes; Takashi Murakami; Graham Davis; Tony Catanese; Cameron Gray.

The National Bailliage was pleased to sponsor the February 29 luncheon at the Canadian Society of Club Managers National Food & Beverage conference in

Winnipeg from February 27 - March 1. The luncheon was held at the Fort Garry Hotel under the direction of Executive Chef Joseph Wojakowski, Maître Rôtisseur and Owner Rick Bel, Maître Hotelier.

Over 120 attendees (club managers, food and beverage managers, chefs and senior culinary staff from private clubs across Canada) were given a well-received presentation on la Chaîne des Rôtisseurs locally, nationally and internationally as part of the luncheon program. The local and national Bailliages were well-represented by David Houghton, Kimberley Iwamoto, and Graham Davis. Attending and representing la Chaîne Canada were Cameron Gray, Bailli Régional Bailliage du Manitoba; Tony Catanese, Argentier; Takashi Murakami, Conseiller Culinaire; and Michael Grimes, Echanson.

CONGRATULATIONS TO OUR NEWEST REGIONAL OFFICIER AND BAILLI



Dr. Jane Ruddick BSc. MSc. PhD
Bailli Provinciale de la Colombie-Britannique
Commandeur

A food service professional with diverse and in-depth knowledge of all aspects of large scale catering, foods and food technology, Dr. Jane Ruddick served as Bailli of the Vancouver Bailliage from 2003 until 2011 and as Vancouver Bailli Honoraire from 2011 until accepting the appointment as Bailli Provinciale de la Colombie-Britannique.

After obtaining Bachelor, Master's and Doctoral degrees in Food and Management Science, Food Technology and Nutrition at the universities of London and British Columbia, she entered the food service industry as Food

Science Specialist, working jointly with CP Hotels and CP Air. Responsibilities included the development and implementation of quality control and sanitation programs for use by management and staff throughout the world. From 1984 until 1990, she was promoted to Manager of Catering for Canadian Airlines International, responsible for in-flight foodservice around the world.

In 1990, she established J. R. Food Consultants Ltd. a company based in Vancouver specializing in food safety, sanitation, quality control and crisis management for the food service industry. The company is also the head office for the British Columbia Culinary Arts Foundation (the fundraising arm for all of the chefs' associations in British Columbia); the Canadian Culinary Federation (the professional association for all Canadian chefs); and Bocuse d'Or Canada. Through these organizations, she is very involved in the administration, sponsorship and fundraising activities for Canada's culinary teams who compete in many prestigious culinary competitions around the world. Dr. Ruddick is a professional member of the Institute of Food Technologists, the Canadian Institute of Food Science and Technology, the Canadian Food Service Executives Association, and Les Dames d'Escoffier. She has been a member of the B.C. Science Council Food and Agriculture Committee.



Ron Ryland
Bailli Regional
Alberta Nord (Edmonton)

A Graduate of the University of Alberta in 1975 with a B.Sc. in Electrical Engineering, Ronald Ryland obtained his professional engineering status four years later and then started his own electrical consulting firm in 1983. As Ron puts it, "My career is as far away from culinary as one could get, yet partaking of fine food, wine and dining has been and still is my enjoyment - an enjoyment that has been amplified with my becoming a member of the La Chaîne des Rôtisseurs - Alberta Nord." Ron has been a member of the Edmonton Petroleum Club for 39 years, on its board of governors since 2003 and has served as its president for two terms. In 2007, Ron joined La Chaîne des Rôtisseurs - Alberta Nord and became the Bailli in 2015, assuming the reins from Bill Pechtcl.

Jeunes Sommeliers 2016 Competition To Be Held in Liechtenstein

The 2016 Jeunes Sommeliers Competition will be held Thursday, August 25 and Friday August 26 in Vaduz, Liechtenstein. The competition is being held as part of Liechtenstein's Grand Chapitre programme from August 25-28.

The fourth-smallest state in Europe (and the sixth-smallest country in the world) lies in the centre of the Alps, between Switzerland and Austria. Citizens speak an Alemannic dialect. As Liechtenstein is small, everyone really does know each other. Clubs play a major role in everyday life, with over 600 of them spread across the eleven municipalities.

The name 'Liechtenstein' was given to the region by the Princes of Liechtenstein, who purchased the County of Vaduz (1712) and the lands of Schellenberg (1699) and united them to form the Principality of Liechtenstein in 1719. The name of the eponymous princely house can be traced back to a castle in the town of Maria Enzensdorf in Upper Austria. Built by Hugo von Petronell-Liechtenstein around 1130, this castle is said to stand on a rock known as the light ('Licht') stone ('Stein').

The national dish is 'Ribel', which is made using cornmeal or wheat semolina. 'Käsknöpfle', a type of doughy pasta covered in melted cheese, is also popular. Fine-dining enthusiasts will find no fewer than four restaurants highly rated by Gault et Millau. In years gone by, cider and wine were the main drinks, while a brewery also produced beer. Today, Liechtenstein's wine has an excellent reputation thanks to the innovative approach used by the region's vineyards.

Liechtenstein is a business centre with proven financial expertise, but there is more to the country than just financial services. Thirty large companies employ around 8000, while a further 30,000 people work in foreign branches of companies based in Liechtenstein. The official currency is the Swiss franc, though euros and dollars are also accepted.



Looking from Switzerland towards Liechtenstein.



Vaduz.



Vaduz Castle.



Vaduz town centre.

