

The Bulletin

August/September 2009

Baking Association of Canada Newsletter



Taking Stalk of the First Half of '09

With more than six months gone of '09 now it's time to take stalk of BAC's activities on member's behalf. BAC continues to receive strong industry support via membership and through Chapter and other events. Congress '09 held in Vancouver at the end of April was a great example of industry support. Congress '09 had 50% more exhibitors and +20% attendance than the last time the event was held in BC. BAC's Chapter events including golf tournaments always are industry favourites and that trend continues throughout '09.

Hey - Alberta Members! We are pleased to be able to announce a revitalization of the Alberta Chapter. The Chapter is currently sourcing volunteers for the new Chapter Committee and is planning a re-launch event in October. Details regarding the October event will be distributed separately. Those wishing more information in the interim should contact Gillian Blakey at the BAC office.

In addition to the wide variety of events offered so far this year, BAC has launched a number of new initiatives and added value to existing programs. These include:

New – E-Bulletin Email News Service: Designed to keep members current on time sensitive issues affecting the industry and the association!

New - Natural Gas and Electricity Discount Program: Providing members (where allowed) to potentially save thousands of \$\$ in energy costs. (QC, ON and BC only)

New – Job Board and Classified ad Postings on BAC Website: Free to all members – post ads for new positions or old equipment.

New - Group Liability Insurance Program for Bakers: Currently being test marketed in ON this

program has specifically designed coverage to save bakers \$\$\$.

New - In-store baker/cake decorator training program: BAC in partnership with the Canadian Food Industry Council is developing two new distance learning training programs specially to meet the needs of in-store bakers and cake decorators. Program is targeted for completion by the end of '09.

Bakery Showcase 2010: Big changes are planned for next year's event! New location, new Cake Decorator Competition, enhanced Decorative Bread Competition, new education format and much more!.

BAC is also the industry's voice to government and continues to be a strong advocate on issues effecting bakers. These include

- Whole Grain and Folic Acid Health Claims
- Expansion of the ON Apprenticeship Tax Credit to Bakers
- Food Processing Environment Strategy
- New Mycotoxin Guidelines for Wheat/Flour
- Acrylamide in Bakery Products
- Trans Fats: New BC regulations and National Monitoring Program
- National Sodium Working Group
- ON Toxic Reporting and Reduction Initiatives
- Allergen Labelling
- Enzyme Labelling
- Potential Name Change to Whole Wheat Bread Category

For more information on BAC's advocacy efforts on any of these issues contact Paul Hetherington at the BAC office.

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E-mail and
Contact Info
General enquiries:
info@baking.ca
Website:

www.bakingassocanada.com

7895 Tranmere Drive, Suite 202
Mississauga, Ontario L5S 1V9

1-888-674-2253
Tel: (905) 405-0288
Fax: (905) 405-0993

TOASTED ALMOND MERINGUE CLOUD

Yield

15-18 clouds

Active time: 10 minutes

Start to finish time: 2 hours 10 minutes

Ingredients:

1 1/4 (300 mL) cups sliced almonds

1 cup (250 mL) egg whites

1 cup (250 mL) sugar

1 cup (250 mL) confectioners' sugar

1/2 (2 mL) teaspoon salt

Directions:

Preheat oven to 200°F (98°C). Line a sheet pan with parchment paper and set aside. Place almonds in a single layer in a dry skillet, and turn heat to medium. Toast, stirring occasionally, until almonds are fragrant (about 2 minutes). Remove from heat and set aside to cool. Using a stand mixer fitted with a whisk attachment, whip egg whites on medium speed to soft peaks, about 1 to 2 minutes. With the mixer running, add granulated sugar in three parts, waiting 20 seconds between additions. Using a rubber spatula, fold in confectioners' sugar and salt. Fold in 1 cup (250 mL) of toasted almonds. Using a slotted spoon, scoop out large oval-shaped mounds of meringue and place on the lined sheet pan. Sprinkle meringue clouds with remaining toasted almonds. Bake for two hours. Turn off oven. Leave clouds to dry overnight in the oven. Remove clouds from the tray and store in an airtight container for up to three days.



Source: Joanne Chang, pastry chef/owner, Flour Bakery + Café Boston, MA, for the Almond Board of California

Per serving for 18 servings:

| | | | |
|-----------------|-----------|-------------|--------|
| Calories | 112 kcals | Cholesterol | 0 mg |
| Total fat | 3.0 g | Fibre | 1.0 g |
| Saturated | 0 g | Calcium | 20 mg |
| Monounsaturated | 2.0 g | Magnesium | 19 mg |
| Polyunsaturated | 1.0 g | Sodium | 90 mg |
| Carb | 19 g | Potassium | 68 mg |
| Protein | 3 g | Vitamin E | 1.6 mg |



**Baking Association of Canada – B.C. Chapter, Island Committee
& Vancouver Island University
Present**

An Evening of Celebration of VIU's Brick Oven

Friday October 23, 2009

Join us for this inaugural event! Celebrate the completion of our beautiful brick oven and enjoy a complimentary brick oven dinner from 4-8 PM on Friday.

Two Days of Brick Oven Workshops

Saturday, October 24 & Sunday October 25, 2009

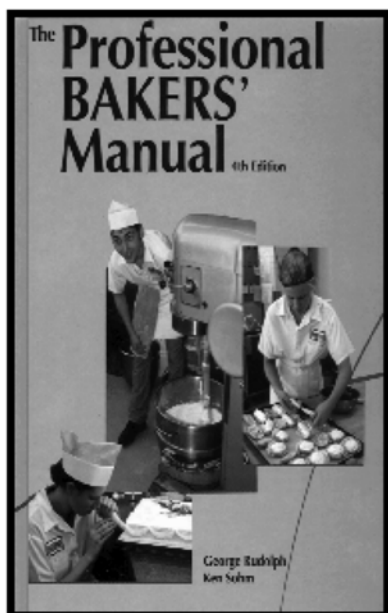
Come back on Saturday and Sunday from 8AM-4PM for workshops on using brick ovens, baking artisan breads and other products in brick ovens, milling and grains and much more. Presenting artisans including Tracey Muzzolini of Team Canada; Richard Miscovich of the Bread Bakers Guild of America and Instructor at Johnson and Wales University, Nick Versteeg of DV Cuisine; Paul McEwen from Slow Rise Bakery; John MacKenzie of Anita's Organics, with presentations by VCC and VIU Pastry & Baking Departments. Lunch included in reg fees.

Event & Workshop Location: Vancouver Island University, Malaspina Campus, Building 185, 900 5th Street, Nanaimo

| REGISTRATION DETAILS: | | | | |
|--|--|-----------------------------|-----------------------------|--------------|
| Registrant Name: | | Phone: | | |
| Company/Bakery/School: | | | | |
| Address: | | Email: | | |
| Please Check: | Event: | Registration Fee: | *Student Reg Fee: | Total |
| | Friday Oct 23rd Evening Brick Oven Celebration - <i>RSVP only</i> | N/C | N/C | |
| | Saturday Oct 24th & Sunday Oct 25th Two Day Brick Oven Workshops | \$200 (GST incl) | \$100 (GST incl) | |
| | One Day Brick Oven Workshop <i>Please select which day:</i> <input type="checkbox"/> Saturday Oct 24 th OR <input type="checkbox"/> Sunday Oct 25 th | \$100 (GST incl) | \$50 (GST incl) | |
| *Student registration fee is only for students currently enrolled in a baking culinary program | | | | |
| Please Mail or Fax with Payment info to: Baking Association of Canada, 7895 Tranmere Dr, Suite 202 Mississauga ON L5S 1V9 Phone 888-674-2253 Fax 905-405-0993 www.baking.ca Please make cheque payable to Baking Association of Canada Or for Credit Card Payments please check: <input type="checkbox"/> Visa <input type="checkbox"/> Mastercard <input type="checkbox"/> AMEX | | | | |
| Name on Card: | | Card #: | | |
| Exp. Date: | | Signature: | | |

For registration & payment information contact Gillian Blakey, BAC, gblakey@baking.ca or call 1-888-674-2253, ext. 21 (Note: A confirmation and receipt will be sent to all registrants via email)
For program information contact VIU: Martin Barnett, martin.barnett@viu.ca or Rita Gower, rita.gower@viu.ca

Space Is Limited – Register Early!



Professional Baker's Manual 4th Edition

**Special
Sale
\$35.00**

A savings of more than 60%!

Available only from the Baking Association of Canada

The BAC is discontinuing our relationship with the Manual so we are offering this special sale price to liquidate our remaining inventory.

TOTAL COST: \$35.00 plus GST \$1.75 plus Shipping/Handling Charge \$12.50

| Order Information | |
|---|------------|
| Name | |
| Title | |
| Company | |
| Address | |
| City/Prov | |
| Postal Code | E-mail: |
| Tel: | Fax: |
| Payment Information | |
| Visa _____ Mastercard _____ Amex _____ Cheque _____ | |
| Card #: | Exp. Date: |
| Cardholder Name: | |
| Signature: | |
| <p><i>Please make cheques payable to: Baking Association of Canada</i></p> <p><i>7895 Tranmere Dr., Ste: 202, Mississauga, ON L5S 1V9</i></p> <p><i>Tel: 905-405-0288 Toll Free: 888-674-2253 Fax: 905-405-0993 E-mail: info@baking.ca</i></p> <p>www.baking.ca</p> | |



BAC ATLANTIC CHAPTER 2009 GOLF TOURNAMENT

Monday, September 14, 2009
Magnetic Hill Golf Club
Moncton, New Brunswick

11:00 a.m. Registration & Meet Your Team
12:00 p.m. First Group is off! Modified Best Ball Format
6:30 p.m. Steak dinner

*Please fill in the registration form below and return it by **September 4, 2009**. In the event of a "sell-out" registrations will be accepted on first come first served basis. Disclaimer - golfers and their guests agree to indemnify and hold the Baking Association of Canada harmless from any and all liability or claim for damages or injuries which may arise as a result of participation in this event.*

| | | | | |
|---|---|--|---------------------|--|
| Name: | | | | |
| Company: | | | | |
| Address: | | | | |
| Phone/Fax: | | | | |
| E-mail: | | | | |
| Quantity: | | Early Bird prior to Aug 28th x \$140.00 | Total: | |
| | BAC Members – Golf, Cart, Dinner & prize table | | | |
| | BAC Members – Golf, Cart, Dinner & prize table | Late registration \$150.00 | Total: | |
| | BAC Members – Dinner Only | x \$40.00 ea | Total: | |
| | Non Members – Golf, Cart, Dinner & prize table | Early Bird prior to Aug 28th x \$150.00 ea | Total: | |
| | Non Members – Golf, Cart, Dinner & prize table | Late registration \$165.00 | Total: | |
| | Non-Members – Dinner Only | x \$50.00 ea | Total: | |
| | Golf Hole Sponsorship | x \$125.00 ea | Total: | |
| HST @ 13% | | | Tax: | |
| Please enclose cheque or Money Order Payable to Baking Association of Canada | | | Grand Total: | |

Visa, Mastercard and American Express orders please complete the following:

Visa Mastercard AMEX Card #: _____ Exp. Date: _____

Name on Card: _____ Signature: _____

To help us to ensure the teams are even please check the appropriate box below.

Average Score _____ **Handicap** _____ **1st Time**

Please mail or fax to: Gillian Blakey, Baking Association of Canada
 7895 Tranmere Drive, Ste. 202, Mississauga ON L5S 1V9
 Tel (888) 674-2253 x21 Fax (905) 405-0993 Email gblakey@baking.ca



ONTARIO CHAPTER
BAKING ASSOCIATION OF CANADA
ANNUAL FALL GOLF TOURNAMENT
Tuesday, September 22, 2009
GLEN EAGLE GOLF CLUB
BOLTON, ONTARIO

SHOT GUN START! TEE OFF TIME AT 10:00 AM SHARP

REGISTRATION WILL BEGIN AT 9:00 AM
WE REQUEST PAYMENT ACCOMPANY YOUR APPLICATION
(FOURSOMES WILL NOT BE RESERVED BY PHONE)
NO REFUNDS ON CANCELLATIONS OR NO SHOWS!!!!



DINNER APPROXIMATELY 5:00 PM

As we are guests of Glen Eagle Golf Club,
Players must abide by the club rules and dress codes.

GOLF CHAIRMAN
Dan Peroff



ONTARIO CHAPTER

13th ANNUAL FALL GOLF TOURNAMENT

Tuesday, September 22, 2009

GLEN EAGLE GOLF CLUB

BOLTON, ONTARIO

REGISTRATION FORM

Registrant Contact Name: _____ **Company:** _____
Phone: _____ **Fax:** _____ **Email:** _____

| PLAYERS | |
|-----------------|--|
| 1 | |
| 2 | |
| 3 | |
| 4 | |
| SECOND FOURSOME | |
| 1 | |
| 2 | |
| 3 | |
| 4 | |
| | |

TICKETS AND TOURNAMENT INSTRUCTIONS GIVEN AT TIME OF CHECK IN
SPONSOR A-HOLE

PLEASE RESERVE _____ x \$50.00 HOLE SPONSORSHIP (S)

COMPANY NAME (for sign) _____
PLEASE PRINT

| | | | | |
|---|--|------------|--------------------|--|
| # | Members-Golf, Cart, Lunch & Dinner | x \$160.00 | Total | |
| # | Members - Dinner Only | x \$ 60.00 | Total | |
| # | Non-Members - Golf, Cart, Lunch & Dinner | x \$170.00 | Total | |
| # | Non-Members - Dinner Only | x \$ 65.00 | Total | |
| # | Sponsor-A-Hole | x \$ 50.00 | Total | |
| | | | GST 5% | |
| Please enclose cheque or money order payable to Baking Association of Canada | | | Grand Total | |
| **Please note: Baking Association of Canada only accepts - _____ VISA _____ MasterCard _____ AMEX | | | | |
| Card# | | Exp. Date | | |
| Name on Card: | | Signature: | | |

Disclaimer - golfers and their guests agree to indemnify and hold the Baking Association of Canada harmless from any and all liability or claim for damages or injuries which may arise as a result of participation in this event.

Mail to: **Olympic Wholesale 75 Green Court, Ajax ON L1S 6W9/FAX 905-426-3210**
(IF RECEIPT IS NECESSARY PLEASE USE PHOTO COPY OF APPLICATION.
AN EMAIL CONFIRMATION WILL BE SENT TO THE REGISTRANT CONTACT NAME.)

A Warm Welcome to Our Newest Members

Ruth Bleijervald

Nicole Gallace,
The 500 Staffing Inc

Mahmood Kahara,
S & A Canada

Karine Langevin,
Desserts First

Dejan Lazic
OMG Baked Goodness Ltd

Vlado Milanovic
Bun King Bakery



We offer:

- Bakery Technology I (Overview)
- Bakery Technology II (Bread Making Technology)
- Bakery Technology III (Cake Making Technology)
- Food Hazard Control: Implementing An Effective Sanitation Program
- Occupational Health & Safety
- Operating A Successful Bakery

For more information, or to receive a course application, please contact Gillian Blakey in the BAC office @ 1-888-674-2253 ext. 21 or visit our website: www.bakingassoccanada.com

Congratulations To Our Most Recent Correspondence Course Grads!

Bozena Bladek
Bakery Technology Unit III

Terry Gibson
Bakery Technology Unit I

Wei He
Bakery Technology Unit I

Fares Ibrahim
Bakery Technology Unit I

Sharleen Lambert
Operating A Successful Bakery

Kumaresan Mahendra
Operating A Successful Bakery

Melanie Patey
Bakery Technology Unit I

Deborah Patterson
Bakery Technology Unit III

William P Smith
Occupational Health & Safety

Peter Storm
Food Hazard Control: Sanitation

Anthony Borgo
Certified Bakery Specialist
Diploma (CBS)

Mark Campbell
Certified Bakery Specialist
Diploma (CBS)

Sharleen Lambert
Certified Bakery Specialist
Diploma (CBS)

For information on correspondence courses for baking industry employees and the Certified Bakery Specialist (CBS) program, please contact ext. 21 at the BAC office or check out our website at www.baking.ca.



Baking Association of Canada

Upcoming Events



Ontario Chapter

Sept 22
Fall Golf Tournament
Glen Eagle Golf Club
Bolton, ON

BC Chapter – Island Committee

Oct 23 - 25
Brick Oven Celebration &
Workshops
Vancouver Island University,
Malaspina Campus
Nanaimo, BC

Atlantic Chapter

September 14
Annual Golf Tournament
Magnetic Hills Golf Club
Moncton, NB