



# Chaîne des Rôtisseurs

*Hawaii/Pacific Islands*

*Regional Newsletter*

*Volume 3, Number 2*

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*November 2003*



**Dr. Robert Lee, Jr.**  
Bailli Provincial  
Consul l'Ordre Mondial  
[rleyechaine@yahoo.com](mailto:rleyechaine@yahoo.com)

Regional Assemblage meetings of our five chapters first started in 1993 at the Ilikai Hotel. Each chapter has since alternately hosted the Assemblage with the 2003 meeting held at the Hilton Waikoloa Resort on Oct. 3 and 4. The Honolulu chapter will be the next host in October 2004 at a hotel to be selected.

Bailli Délégué Honoraire Burt Hobson and National Echanson Dan Gulbranson were special guests as well as several local chapter officers and chapter members.

Various reports and topics were discussed from the National Council Meeting held this past June in Philadelphia. Reports were made from the five Provincial officers and the four Baillis (Guam chapter is inactive). Memo reference bulletins including scheduling of induction dates, professional rank programs, expenses of the national board members, the Bailli Provincials, and inducting officers were discussed. Bulletins also were sent on special recognition ranks, wearing of ribbons and Chaîne Foundation funds and local fund raising.

The Regional website of the Hawaii/Pacific Island Bailliage is one of four Regional websites available for information [www.chaineus.org/hawaii](http://www.chaineus.org/hawaii). Bailli Bruce Liebert of the Kauai/Oahu chapter, the grand master has been appointed to serve on the National website committee. Honolulu is one of 30 cities, each with their own website: [www.chaineus.org/honolulu](http://www.chaineus.org/honolulu). Visit the National website [www.chaineus.org](http://www.chaineus.org) for any information you may wish to know about Chaîne des Rôtisseurs.

An informational booklet about the Chaîne and the history of the Honolulu chapter, which traditionally has been given to all Honolulu Bailliage's new members, was exhibited.

Dame de la Chaîne Bertie Lee just returned from a trip to Denver, Colorado after winning a blue ribbon and the national Puckett Award for her entry in the Garden Club of America's Zone XII Judges Workshop & Flower Show. Dames de la Chaîne Roberta Lee, Patricia Schnack, and Anna Lise Vogel won blue ribbon awards in the past Garden Club of America shows held in New Orleans, Louisiana and Houston, Texas. Congratulations are in order for these ladies of the Chaîne des Rôtisseurs.

Congratulations to Bailli Provincial Honoraire Fred Honda who was awarded the title of Conseil d' Honneur to keep him active on the national level. As a Conseil d' Honneur, he will be called upon to advise the National Chaîne des Rôtisseurs on business matters and policies, based on his expertise after serving on the National Board. Only 22 of the total national membership have been awarded this honor.

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## **Summary of the Oct. 4 and 29 Meetings and Other Topics**

Bailli Provincial Honoraire Fred Honda hosted a luncheon for the regional officers at the Halekulani on October 29, 2003. Present were all regional officers including Bailli Elect Albert Jeyte of the Big Island. Mitch Kysar of the Maui Bailliage was unable to attend.

All Regional officers should attend an Assemblage unless he or she has important business commitments here or on the mainland. The Assemblage that was originally scheduled for late September was changed to October 3 and 4.

Chapter functions should be open to all Chaîne members, mainland visitors as well as local members of other chapters, on a space available basis.

A member may invite a potential member as his guest to a chapter function at the price charged. The Bailli should be consulted first as guest attendance depends on space availability. Should the same guest be invited again to another Chaîne function, it was suggested that a 10% guest charge should be administered. Usually, after the first function, the member should know whether his guest is interested in becoming a member of the Chaîne.

Events should be planned a year in advance with notification of

the dates to the Bailli Provincial before sending it to the webmaster Bruce Liebert for the calendar. This is to avoid conflict of dates as has occurred this year. Kauai/Oahu had already scheduled their date for December 5, 2003 when the Honolulu Bailliage selected the same date, and the Big Island and Maui both scheduled their event for December 6, 2003.

As per national reference bulletins, the national office will pay transportation costs to the islands for the inducting officer and spouse. The national office also will pay for a light breakfast and simple lunch for the regional officers.

The local chapter pays for the hotel and dinner for the inducting officer and spouse. For such an expense, the local chapter may include the cost by charging \$5 or more for the function.

There should always be a pin given when a chapter hosts a Regional Assemblage. There are several pin makers who have been used. There is a reasonably priced company in Singapore. Cost of pins may again be pro rated in the cost of the Gala or for other chapter functions.

A Regional pin for our Hawaii/Pacific Bailliage is in the planning stage. The design being considered depicts the eight islands with the Chaîne logo. The designs of hula girls, surfboards, Diamond Head background, coconut trees, island flowers, and a pineapple have been over used. Using the island chain would be more appropriate for a regional pin. The pin may be given to members who are visiting the islands or those you may meet in other parts of the world. Exchanging pins is a common practice among the Chaîne members, and Hawaii members have not been able to reciprocate when given pins from other regions. Hopefully, our members will have something to give to others as a souvenir.

A letter was sent to all local members to join the Brillat-Savarin as a regular member or a Pilier category. The fee for regular members includes a \$50 initiation fee plus \$25 annual dues. For the Pilier category, the fees are \$500 plus. A member's fee would be designated to the culinary department of the community college on his/her island. We have thus far received several applications for membership. A question was asked whether a regular member would receive a pin for his ribbon and be included in the two tours planned for the Fondateur members each year on the mainland or to a foreign country.

A suggestion was made to have a Regional or Baillis' meeting once or twice a year before an Assemblage.

It was requested that the minutes of the past Assemblage meeting be sent to all of the Regional Officers and Baillis ahead of time so that the minutes could be reviewed prior to the Regional board meeting.

The booklet of information given to the Regional officers was first given in 1995 when Bailli Provincial Honoraire Fred Honda asked that I compose this booklet for the officers. This has been continued and is given to the Regional officers who attend the meeting as well as to any and all of the National Officers who are guests of the event.

The Jeune Commis and Sommelier competitions will be held on March 20, 2004 at the Culinary Institute of the Pacific, Kapiolani

Community College. Chairpersons are Culinaire Provinciale Kusuma Cooray and Sommelier Chairman Echanson Provincial John Doty. The announcement dinner will also be held on March 20, at a place to be announced. There are strict national guidelines for the judges and the competitors.

A Chaîne history booklet that includes its sub organizations, such as the Chaîne Foundation, L'Ordre Mondial, Jeune Commis, and Brillat-Savarin was exhibited. Included is the history of the Honolulu chapter and its membership list, past functions, former members, and past officers since 1973. This informational brochure has been given to all Honolulu members who have been inducted since 2002, and plans are to provide it as an informational booklet for all new Honolulu members.

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**Laurence Vogel**  
Chambellan Provincial  
[denmarkhi@usa.net](mailto:denmarkhi@usa.net)

A recent visit to Maui with Bailli Provincial Bob Lee to attend a Bailliage de Maui Wine Dinner, once again highlighted for me the enormous benefit of being a Chaîne member here in Hawaii. Bailli Mitch Kysar orchestrated an evening of superb food matched to perfection with great wines at Cafe Sauvage, which appropriately describes itself as follows: 'Passionate Food in a Courtyard Setting.'

Close enough to get to with ease, but far enough away to be an integral part of a unique mini vacation, neighbor island events provide major opportunities for fun and outstanding culinary experiences. No matter which of our Hawaii/Pacific Chapters you belong to, please make it a practice to visit our informative website ([www.chaineus.org/hawaii/](http://www.chaineus.org/hawaii/)), and plan to be at one or more of the wonderful events that will be taking place at other chapters in the months ahead. I know that you will enjoy the fellowship of our nearby Chaîne members.

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**John Doty**  
Echanson Provincial  
[john.doty@jmdbev.com](mailto:john.doty@jmdbev.com)

As I complete my second year as the Echanson Provincial I am happy to report the following. We began this year with our second Young Sommelier competition held in March on the

island of Maui in their new culinary arts center. The event was held in conjunction with the Jeune Commis competition. Chris Linn, the General Manager of Roy's Poipu Grill and Bar on Kauai was the eventual winner and he went on to compete at the National competition in Miami, Florida. The event will be held next year in Honolulu on March 20, 2004 at the Kapiolani Community College Culinary Arts School.

As was discussed at the regional assemblage on the Big Island in October with Echanson National Dan Gulbranson, next year the Court of Master Sommelier's will be administering and judging the competition. We will again be looking for three local contestants from the region and the eligibility criteria is as follows: you must be between the age of 23 and 33 the day of the competition and you must be in the wine service or retail industry. More information can be found on the Chaîne website at [www.chaineus.org](http://www.chaineus.org) under the heading of Young Sommelier. We do ask all Chapters to submit names of anyone who you might feel fit these criteria and would like to compete. They must have a fairly complete working knowledge of wine and spirits already. We will cover the competitor's expenses if selected to compete if coming from a neighbor island. Please email me at [john.doty@jmdbev.com](mailto:john.doty@jmdbev.com) if you have anyone interested.

There have been a couple of chapter specific Mondial events this year and I thank the Vice Echansons for their work in putting them together. We completed a regional Mondial event on November 12, 2003 at the JMD Educational Center for Wine and Food in Halawa Valley. The event theme was called Bubbles and

Brandy and featured Champagne, domestic sparklers, Cognacs and domestic brandies. It was an educational event of food and wine pairings for the holidays put on by David Gochros, Vice Echanson Honolulu Chapter and myself.

Next year we do not have anything specific planned yet for Regional Mondial events, but we will keep you posted. We will try to take advantage of visiting supplier principles and wine makers.

Thanks you for your support this year.

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*Please Pay Your National and Regional Dues!*

*You will be billed separately from the National Office and from your local Bailliage.*

*You should have received your National statement for the dues. The local dues statement will be coming soon.*

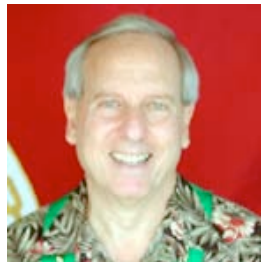
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## OFFICERS of HAWAII/PACIFIC ISLANDS



**Dr. Robert Lee, Jr.**  
Bailli Provincial &  
Consul l'Ordre Mondial  
[rlyechaine@yahoo.com](mailto:rlyechaine@yahoo.com)



**Laurence Vogel**  
Chambellan Provincial  
[denmarkhi@usa.net](mailto:denmarkhi@usa.net)



**Julie Honda**  
Chargée de Presse  
Provinciale  
[JulieHonda@aol.com](mailto:JulieHonda@aol.com)



**John Doty**  
Echanson Provincial  
[john.doty@jmdbev.com](mailto:john.doty@jmdbev.com)



**Kusuma Cooray**  
Conseiller Culinaire  
Provinciale  
[kusuma@hawaii.edu](mailto:kusuma@hawaii.edu)

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## BAILLIAGES of HAWAII/PACIFIC ISLANDS

### Honolulu Bailliage

[SunandC@hawaii.rr.com](mailto:SunandC@hawaii.rr.com)



**Fred Hellekes**  
Bailli

With the "Salute to the Navy" dinner on September 27, we completed the tradition of acknowledging the Armed Forces. We had our "Salute to the Navy" dinner at Quarters A, the home of Admiral and Mrs. Thomas Fargo. Quarters A and all its history presented itself just like a movie set, from the valet parking, the red carpet, the receiving line, the beautiful garden setting, and the Royal Hawaiian Band. The Chaîne honored 67 of our nation's finest, headed by Admiral and Mrs. Thomas Fargo, Commander United States Pacific Command. Bailli Délégué Brooks

Firestone, who flew in just for a few hours, presented to Admiral Thomas Fargo the Chevalier D'Honneur, to Micheal Eugene Jochim the Maitre d'Honneur, and to Fred Honda the Conseil d'Honneur. Also recognized were Garrett Saikley, who was elevated to Vice Chancelier-Argentier, and Evan Dobelle, who was inducted as Chevalier. Bailli Délégué Brooks Firestone gave a toast and paid respect to the men and women of the Pacific Command who have served with honor, courage, and devotion in the defense of our Nation. Admiral Thomas Fargo, in his reciprocal remark, thanked the Chaîne for a memorable evening and for recognizing the part played in our country by our Armed Forces. At the end of the evening, truly, 185 guests walked away and felt like they had been to the movies! Pictures of the event are on the Honolulu Bailliage's website, [www.chaineus.org/honolulu](http://www.chaineus.org/honolulu).

On December 5, the Halekulani Hotel's "La Mer Restaurant" will host this year's annual Induction and Christmas Gala. Bailli Provincial Honoraire Fred Honda, General Manager of the Halekulani Hotel, and Maitre de Table Hotelier Sabine Glissman are promising us an evening of classic French food, wine, and flawless service.

2004 appears to be an exciting year for us. With the assistance of your officers, plans are in motion. In February, a romantic dinner is planned for La Bistro. We are the hosts for the Jeune Commis/Sommelier Competition and dinner on March 20. Another function will be in June but the exact location is pending approval. In September our Bailliage is hosting the Hawaii/Pacific Islands' Regional Assemblage and tentatively we hope to have it at the Ihilani Resort. In December we will have our Christmas event, the final function for the year. It will be at the elegant and historical Royal Hawaiian Hotel.

Check our website for the schedule of events and other information concerning our Bailliage. Photos of past events are there for your review

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## Maui Bailliage



**Mitch Kysar**  
Bailli  
[mitchk@mitchkysar.com](mailto:mitchk@mitchkysar.com)

The Maui Chapter looks forward to the annual holiday event December 6 to be held at Vino in Kapalua. Members, Maitre Rôtisseur DK Kodama, with Chef Rôtisseur Tom Selman, promise an exciting contemporary Italian feast complete with exciting wine selections by Master Sommelier Chuck Furuya. Dress will be Tropical Evening Chic.

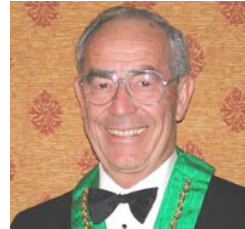
Our membership has climbed to 59. In December a total of six new members will be inducted: Sherry Gabriele, Jon Gersonde, Karen Marshall, Michel Roy, Fotis Tassopoulos, and Lynn

Woods.

Thank you to everyone for participating; active enjoyment of the events makes meeting the standards to which we strive possible.

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## Big Island Bailliage



**Gordon Bartsch**  
Bailli  
[Dawnchimo@aol.com](mailto:Dawnchimo@aol.com)

As another year comes to a close, we look forward to our Christmas Bells event on December 6, at the Mauna Kea Beach Hotel, Garden Room -- you are all invited!

In early October, the Big Island chapter was host to the other Island Chapters for the Regional Assemblage two-day event. From all responses, everyone enjoyed the two evening functions.

In January, Chief Rôtisseur Albert Jeyte will wear the Green Ribbon as Bailli of the Big Island Chapter. I enjoyed my two years as Bailli and now it is time to move along. Dawn and I have moved to Sisters, Oregon with plans of becoming 'snow birds' for two to three months each winter.

Our Chapter is growing, healthy and with 26 years of wonderful memories. I know we can look to 2004 with assurance.

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## Kauai/Oahu Bailliage



**Bruce Liebert**  
Bailli  
[Forensics@hawaii.rr.com](mailto:Forensics@hawaii.rr.com)

Since the last newsletter, the Kauai/Oahu chapter has enjoyed several wonderful events and has many more in the works. In August, Bailli Honoraire Carole Brooks organized a special in-port luncheon for us on the Norwegian Star. We felt as though we had been treated to a luxurious mini-vacation.

On October 27 we enjoyed a sumptuous Argentine dinner, inspired by Dame Nora Meijide, at the Outrigger Canoe Club. A centerpiece of the meal was a "Gauchó" style barbeque with tango dancers, and Nora made sure that the food and the décor was

authentic. She even managed to clothe the wait-staff Gaucho style.

For our grand finale, we plan to honor the Chaîne's roots by orchestrating a fabulous medieval feast at the Hyatt Regency Waikiki on December 5, 2003. This one should be especially fun. Many of the members will be wearing medieval costumes, and the Society for Creative Anachronism will lead us back to the Middle Ages with singing, dancing, and sword fighting.

We also have a Mondial event planned for January 2004 where we will feature vertical tastings of cabernets and Bordeaux. We will celebrate Chinese New Year at Indigo's, and look forward to a members-only dinner meeting in March at Donato's, a return to the Hyatt Regency Kauai, a flambé-dinner at The Bistro at Century Center, a Mondial event at Marbella, and Christmas at the Prince.

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*It is against Chaîne policy for members to bring their own wines and beverages to Chaîne functions. Please show your courtesy to the establishments that have allowed the Chaîne to have our functions at their establishments.*

*Dr. Robert Lee, Jr.  
Bailli Provincial*

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## "Julie's Corner"



**Julie Honda**  
Chargée de Presse Provinciale  
[JulieHonda@aol.com](mailto:JulieHonda@aol.com)

As I reflect on my past eight years, I count my blessings for the many friends I have made along the Chaîne's highway.

It was the exuberant, effervescent Sandra Krajcher's idea that I replace her as the second Hawaii/Pacific Island Regional Chargée de Presse. This was a newly created position for each region initially set up to assist the National Chargée de Presse. A year later Sandra and her husband, Bailli James Krajcher of Kauai/Oahu Bailliage relocated to Arizona. It took convincing on Sandy's and the then Bailli Delegate Joe Girard to make the then Bailli Provincial Fred Honda to make the appointment. I then met Editor in Chief Jeannette Boucher and the present Editor in Chief Ellen Hughes at a National meeting in Carmel Valley. I remember being impressed with Ellen's presentation and enthusiasm, which I still am today. I asked Ellen if she could be my mentor.

The *Gastronome* magazine has slowly grown to its present stellar quality publication under the expertise and guidance of Bailli Délégué Honoraire Burton Hobson, who was at that time the publisher of Sterling Publishing Company. Jeannette Boucher served as National Chambellan continuing to oversee the *Gastronome* with Ede Weiner who followed in her footsteps, and Ellen Hughes, the current Editor in Chief

Bailli Délégué Honoraire Burton Hobson introduced a new look, style, and vision to benefit everyone. Each had his/her own style, and we went with the criteria of the present administration. Bailli

Délégué Brooks Firestone liked the idea of having a newsletter, now called Chaîne's Links. It is the same concept as our regional newsletter, which was developed to informally inform our membership on chapter and national current news, totally independent of *Gastronome*,

Website <http://www.cbaineus.org/gastro/sample.htm> is another avenue National offers information, which is always updated. Recent issues of *Gastronome* can be helpful in putting together your report. The quality of pictures is an on going challenge, and to date, Kauai/Oahu Chapter's resident photographer, Dame Nora Meijide scores highly in this category.

Bailli Provincial Dr. Robert Lee purchased his first computer after being appointed a year ago. Now it's his best method of communication, and he is very competent. Vice Chargé de Missions Thomas H. Sakoda was forced to learn to use the computer two years ago while helping me with the first issue of the newsletter. Now he is very proficient and continues to experiment with different software. He helped set the foundation of this newsletter, and is a great Chaîne supporter and friend, Vice Chargée de Presse, Judith Kellogg, an English professor for over twenty-five years at the University of Hawaii, offered her expertise as proofreader for the newsletter.

Many of the best things we can do for each other are little things that bring a smile, and lift our spirits as we go through each day together, The "Live Aloha" program extended the meaning of Aloha in terms of caring, affection, and courtesy.

"Do good for its own sake. Do good because of who you are, part of your quality of life. The good you do will be a source of personal meaning for you, even if nobody knows or those who know forget. Do Good Anyway", excerpt (Kent M. Keith, author *Paradoxical Commandment*)

Thank you for enhancing my life. Happy Thanksgiving everyone!

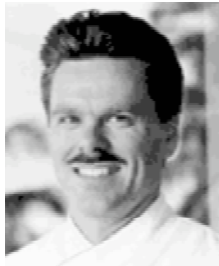
**"BUBBLES & BRANDY"**

**Thomas H. Sakoda**  
Vice Chargé de Missions

“Bubbles and Brandy” was a Hawaii/Pacific Islands Regional Mondial event that was held at the JMD Educational Center for Wine and Food on November 12, 2003. It began in a two-story wine cellar stocked with vintage wines. Foie gras hors d'oeuvre accompanied by a Prosecco, an Italian “bubbly,” was the start of a wonderful evening enjoyed by all in the outstanding wine cellar. Then followed the serious and educational portion of the event in the educational hall. There were lectures by Vice Echanson David Gochros and Echanson Provincial John Doty. The course material included eight Champagnes and domestic carbonated wines to begin the lecture. Dinner followed, and the session ended with four domestic brandies and Cognacs. All who attended passed the course with flying colors. There were some who wished that they did not pass the course for they would not object to taking the course again. However, there will be subsequent courses to be presented by Echanson Provincial John Doty, and it is recommended that all attend to experience an educational evening.

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**“JULIE INTRODUCES”**  
**Julie Honda**  
Chargée de Presse Provinciale



**Göran Streng**  
Vice Conseiller Culinaire

"I found my inner peace on the Big Island. I became totally centered," says Honolulu Chapter's Vice Culinaire Göran Streng, Hawaii Prince Executive Chef, of his 1991 experience at the reopening of Ritz Carlton. It's a very powerful statement and admission for anyone, and especially someone from another country and culture.

I felt his mana (power) as we talked, and I liked what I felt.

His professionalism and gentle ways impressed Sarah Fargo when he and his culinary staff first entered the family's kitchen to checkout its facilities for the September 26, Chaîne's Salute to Admiral Thomas Fargo, Commander of the Pacific, Mrs. Fargo, and the Navy.

He was born near a naval base outside of Helsinki Oct. 12, 1958 of parents with generations of seamen and carpenters genes. During middle school years, he received awards in Home Economics, a subject he had a natural ability for cooking. He knew he wanted to become a ship's cook when he was thirteen years of age. A friend, who had the same desire inspired him.

He entered a two-year basic boarding culinary school near Helsinki soon after his seventeenth birthday. His first job after graduation was at a small restaurant that once served as the stable to the original National Log Castle converted into a hotel. The restaurant was a popular dining spot for government officials, residents, and tourists alike. It was only a thirty-minute drive to the restaurant overlooking the picturesque Hitträsk (White Lake). He remained there, honing his culinary skills until his mandatory naval orders arrived. After completing his military obligation, he went to Yugoslavia and became the personal Chef of a single Lady Ambassador. He was responsible for the preparation of all of her dinner parties, and on the nights she was being entertained, he was free to pursue his dream of traveling.

Geographical maps always intrigued him. He was a geographical buff, looking over maps, planning his destiny. At the end of this exciting life, he returned to advanced culinary school to learn more of his craft. It was here he entered a student exchange Foreign Affairs Program, and purely by chance, found himself at Hyatt Palo Alto in 1980.

He moved to Hawaii in 1984, the turning point of his life. His first job in Hawaii was as a cook at the Third Floor of the Regent Hotel.

It was a perfect Waikiki pau-hana afternoon, out for a ride on his motorcycle. Carefree and unattached, he was unaware that two lanes away, a hapa haole longhaired beauty was giving a "don't I know you from some where look." Next morning, a uniformed hapa haole waitress, hair primly groomed approached the serious Streng who was busy at his work covered in his non-designer uniform. Mona remembered! One year later, Streng the cook and Mona the waitress were married. A beautiful love story!

In 1987 he moved on to Halekulani's French Restaurant La Mer as Sous Chef working first for Executive Chef Phillippe Padovani, and later for Executive Chef George Mavro.

In 1990 Ritz Carlton was opening a hotel on the Big Island and he became part of the original pre-opening kitchen staff. It was here he found his "inner space." "It was here he became totally centered." He loved the people, people relating to people, its culture, music and dance.

In 1991 he traveled to Singapore as part of the Raffles Hotel pre-opening kitchen team. His popularity as Chef was overwhelming; never before had he experienced such media hype, and never since. He smiles and blushes as he shares this piece of information with me.

In 1993, Maui called Mona and Göran Streng to the Kapalua Bay Hotel. He was their Executive Chef for two years before returning to the Big Island in 1995, for Mauna Kea Beach Hotel's reopening. In 1999 to present day, he is the Executive Chef of the Prince Hotel.

As Honolulu Chapter's Vice Conseiller Culinaire, he is assisting Culinaire Provinciale Kusuma Cooray with the upcoming Regional Jeune Commis Competition.

He and Mona reside in their Nuuanu dream home with her mother, their son Nicklas who is age 12 (Iolani School), and their daughter Annika who is age 7 (Ma'ema'e Elementary

School). He designed their home drawing on his own personal Scandinavian remembrances. Every space and inch of their home was designed to the needs of three generations in residence. He calls it functionality; not a showy showplace. The great room is the Heart of the Home.

This past June, Finland's government approved dual citizenship for all Finnish citizens living abroad. His application is in and that will be the "frosting on the cake". It will be a time to celebrate his upcoming twentieth wedding anniversary and twenty years living in Hawaii.

Visit the Chaîne website (<http://www.chaineus.org/>)  
for information, including how to wear  
the Chaîne ribbon and pins

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## EDITORS

*Julie Honda*  
*Chargée de Presse Pouvinciale*

*Thomas H. Sakoda*  
*Vice Chargé de Missions*

## ASSISTANT

*Judith Kellogg*  
*Vice Chargée de Presse*

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*Julie:* Tom, if the original Pilgrims who celebrated the first Thanksgiving were still here today, what would be their claim to fame?

*Tom:* Well, would it be for eating turkey?

*Julie:* Tom, you men are all alike! You do not know a thing! Judith, what do you have to say?

*Judith:* They would be the oldest people on this earth today.

*Julie:* Judith, that is correct! Tom, you just keep eating your Turkey.

*Julie, Judith, & Tom:* HAPPY THANKSGIVING TO YOU ALL!

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*HAPPY THANKSGIVING*

*TO YOU ALL*

## Bailliage Officers and their Duties\*\*\*

### **The Bailli**

The Bailli, who is elected by the membership, is in charge of all activities of the Bailliage, working with a Board of Directors he or she appoints. Membership development and event planning are the two main areas of concentration.

The Bailli should possess integrity, maturity, natural curiosity and superior judgment and should be powerfully motivated to succeed. Business and organizational acumen, people skills and the ability to delegate well are also necessary attributes.

As a voting member of the National Council of the Bailliage des Etats-Unis, it is expected that each Bailli will participate in the future planning and growth of the National Society by attending National Council meetings. Participation is also expected at Regional Assemblages, which promote the exchange of ideas and information with other Baillis and officers.

While it is true that it is the Bailli who is responsible for being sure that the Bailliage thrives, the most successful Baillis delegate a good share of the responsibility to bailliage officers they are authorized to select. The exact duties of each officer are at the discretion of the Bailli.

Baillis are charged with recognizing the work that individuals and establishments contribute by awarding certificates and certain medals. They are rewarded themselves with the satisfaction of seeing a successful program unfold, by the attaining of special standing in their communities, and by respect within the Bailliage and the larger Chaîne world.

### **The Vice Chancelier-Argentier**

There are two parts of this office. As Vice Chancelier, this officer is second in command, the one who represents the Bailli in his or her absence. As Argentier, or Treasurer, this person is responsible for keeping track of the bailliage's finances. It is this person who, along with the Bailli, must make sure that the Bailliage follows National requirements, is run in a businesslike manner, and is a proper steward of Bailliage funds.

### **The Vice Conseiller Gastronomique**

This officer, a non-professional, is responsible for seeking out potential venues, developing menus, selecting wines, and generally seeing that events run smoothly. This officer often chairs or co-chairs a Dinner Committee, naming committee members and calling on the assistance of other officers according to their talents. When food and/or wine commentary are desired, it is this officer's responsibility to assign someone this responsibility.

### **The Vice Conseiller Culinaire**

This officer, who must be a professional member, works as a liaison with other professionals, sometimes helping with professional member recruitment as well as identifying possible candidates for competitions. This person usually is asked to serve on event committees. In this capacity, he or she often is asked for ideas for events and menus and is invited to pre-event dinners.

### **The Vice Chargé(e) de Missions**

This person may be asked to take on any special tasks but is generally the officer responsible for membership development. As such, this person may be asked to maintain the membership database, liaise with the membership secretary at the National Office to ensure accuracy, publish a member directory, ensure the completion of all required paperwork for new members, and take responsibility for the logistics at induction ceremonies.

### **Vice Chargé(e) de Presse**

This officer is in charge of public relations and communications, is responsible for local press releases regarding Bailliage activities, and provides reports of the Bailliage's activities, with photographs, as requested, for National publications. To ensure accurate and effective reporting, it is suggested this officer be invited to pre-event dinners.

### **Vice Echanson**

This officer is in charge of activities, functions, and administration relating to L'Ordre Mondial. He sometimes assists in the selection of wines (and seeks out sources of supply) for Bailliage functions and is generally responsible for the maintenance of a Bailliage wine cellar, if one exists.

\*\*\*This information and others can be obtained from the National Chaîne des Rôtisseurs' website. Please refer to the website often for information concerning the Chaîne des Rôtisseurs, its rules, and its regulations.

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