

## Gastronomic Leaders to Gather at Glitzy Multimedia Gala

*4<sup>th</sup> Annual BC Restaurant Hall of Fame Gala  
Raises Funds, Recognizes Industry's Best*

*Vancouver, BC* [March 20, 2008] The **BC Restaurant Hall of Fame** is pleased to announce a very special evening. On **Monday, April 7th**, 2008 more than 500 of the most passionate foodies from the British Columbia culinary scene will gather at the **Vancouver Convention & Exhibition Centre** to raise funds and celebrate their finest. At the fourth annual induction gala, Global TV's news anchor Chris Gailus will oversee the interactive Hall of Fame presentations and special industry celebration.

The evening commences with a champagne and sparkling wine reception –where CTV's News at Five anchor Coleen Christie will host the who's who of BC's vibrant and unique restaurant industry. Some of the past and present Restaurant Hall of Fame attendees set to attend include Umberto, Rob Feenie, John Bishop, Harry McWatters, Erwin Doebeli, Rod Butters, and Bruno Marti, plus many, many more.

In addition to live music, on-screen video presentations, raffle and a live auction, the memorable evening will feature a sumptuous five-course dinner prepared by **Chef Blair Rasmussen** and his culinary team, accompanied by British Columbia wines, ports and Icewine.

Fittingly, charitable recipients of the 2008 gala are the BC Hospitality Foundation, which offers financial assistance to people who work in food, beverage and hospitality professions at a critical time of need; and Hope Action Values Ethics Culinary Training Society (H.A.V.E.), a social enterprise on the downtown eastside that is dedicated to developing job and life skills in its students.

The 2008 Inductees are twelve exceptional individuals in varying categories who are truly deserving of a place in the Hall of Fame:

- Pioneers: Diamond Almas, Bert Love, Tommy O'Bryan
- Industry Award, Front of House: John Blakeley and Brent Hayman
- Industry Award, Back of House: Bernard Casavant, David Hawksworth
- Friend of the Industry: Mark Hills, Anthony Gismondi
- Active Restaurateur: Sinclair Philip, Vikram Vij, Michel Jacob

A new addition this year is the special Eat BC! Restaurant of the Year Award, which will be presented to Fresco Restaurant and Lounge in Kelowna. The award is consumer-nominated and is a celebration of BC restaurants that are committed to serving fresh, local and tasty British Columbia food and beverages.

Closing the gala will be the Lifetime Achievement Award, delivered as a tribute to the late James Barber, "the Urban Peasant". Barber's widow Christina Burrige, wine columnist at *Vancouver* magazine, will accept the award, which will be presented by freelance food writer Duncan Holmes.

This highly-anticipated event sells out quickly, and limited tickets are available at \$200.00 (plus GST) per ticket. Order of proceedings: Summerhill Pyramid Winery Brut Reception - 5:00 to 6:00 pm; Gala Dinner and presentation (Black Tie Optional) 6:15 – 10:30 pm. Call 604-628-9547 or visit [www.bcrfa.com](http://www.bcrfa.com) for tickets or more information.

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In 2004 the BC Restaurant Hall of Fame was founded by the BCRFA and directors, Bing Smith and Don Monsour, to celebrate and promote excellence in BC's culinary traditions and pay tribute to the outstanding individuals, past and present, who have shaped this vibrant industry. Inductees were

chosen by a panel of 75 judges comprised of industry leaders from throughout the province. The BC Restaurant Hall of Fame recognizes the inductees at a gala induction dinner held in the spring of each year. Long term, all inductees' names and photos will stand in the permanent home of the BC Restaurant Hall of Fame located at the Centre for Excellence and Innovation in Hospitality; at the Vancouver Community College downtown Vancouver campus. However, the goal of the BC Restaurant Hall of Fame is to embrace our digital and technological society. The virtual Hall of Fame will tell the stories of our inductees, with the goal of mentoring, leading, and inspiring the youth of today, the inductees of tomorrow. [www.bcrhof.com](http://www.bcrhof.com)

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For more information, please contact:

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Notes to media:

- Media is invited to attend the pre-gala reception April 7th from 4:00 pm – 6:00 pm
- Accredited media on assignment can gain access to photograph or capture footage of the gala dinner.
- For more press information or to RSVP email [leeann@ccltd.ca](mailto:leeann@ccltd.ca) or call 604-904-9793
- Bios of inductees, past and present available; images available (including people, archival images and memorabilia); B roll and video interviews available

Contact us to help you with the following additional topics or story ideas:

- The birth of the BC Restaurant Hall of Fame
- Tribute to James Barber
- Hall of Fame Memorabilia
- Love's Cafe
- BC Hospitality Foundation
- H.A.V.E. Culinary Training Society

## **Background Information**

### **About the BC Restaurant Hall of Fame**

Together, Bing Smith and Don Monsour, Executive Directors of BCRFA at the time, took their vision from conception to reality. The BC Restaurant Hall of Fame was conceived in 2004 and the first groups of inductees were honoured in March of 2005. This is the first, and remains the only, Restaurant Hall of Fame in Canada. The BC Restaurant Hall of Fame was established to recognize the individuals in the restaurant industry who have made significant contributions to the BC restaurant scene; making it the finest in Canada.

The inaugural group of sixteen inductees was led by Erwin Doebeli and Umberto Menghi and included legends such as Nat Bailey, Hy Aisenstat, George Tidball, Bruno Marti and Harry McWatters. Our pioneers are being honoured, as they created our industry. Our active inductees are designing our future. Our friends of the industry assist us in making our present time a success and supporting us to our future successes. The incredible changes in the BC dining scene were made possible by the vision, creativity and unbelievable hard work of the individuals recognized through induction into the BC Restaurant Hall of Fame.

**About the 2008 Inductees** (expanded bios at [www.bcrhof.com](http://www.bcrhof.com))

**In four categories** (Active, Industry, Pioneer and Friend of the industry):

#### **ACTIVE (TIE)**

Celebrating exceptional restaurateurs currently active in the BC restaurant industry.

- Michel Jacob, Le Crocodile [www.lecrocodilerestaurant.com](http://www.lecrocodilerestaurant.com)
- Sinclair Philip, Sooke Harbour House [www.sookeharbourhouse.com](http://www.sookeharbourhouse.com)
- Vikram Vij, Vij's and Rangoli [www.vijs.ca](http://www.vijs.ca)

#### **INDUSTRY AWARD**

Individual – retired, deceased or active who is or has been a chef, server, manager or bartender, who has demonstrated exceptional professionalism working in the restaurant industry. These individuals will be recognized for making their restaurant a special experience for customers.

#### **BACK OF HOUSE**

- Bernard Casavant, Chef Bernard's, The Sonora Room [www.bovwine.ca](http://www.bovwine.ca)
- David Hawksworth, Chef/Proprietor, The Restaurant at the Hotel Georgia (Opening 2009)

#### **FRONT OF HOUSE**

- John Blakeley, Pastis, [www.bistropastis.com](http://www.bistropastis.com)
- Brent Hayman, Raincity Grill, [www.raincitygrill.com](http://www.raincitygrill.com)

#### **PIONEER (TIE)**

Pioneers of the BC restaurant industry, either retired or deceased

- Diamond Almas, Seven Seas Floating Seafood Restaurant
- Bert Love, Love's Cafe
- Tommy O'Bryan, O'Doul's/Tommy O's

#### **FRIEND OF THE INDUSTRY**

An individual who has provided exceptional support to the restaurant industry – either a supplier, restaurant reporter, or politician who has consistently supported BC's restaurant industry

- Anthony Gismondi, wine critic, writer, publisher/editor [www.gismondionwine.com](http://www.gismondionwine.com)
- Mark Hills, Hills Foods [www.hillsfoods.com](http://www.hillsfoods.com)

#### **LIFETIME ACHIEVEMENT**

- James Barber, writer, host of TV cooking series, The Urban Peasant [www.james-barber.com](http://www.james-barber.com)

### **EAT BC Restaurant of the Year Award**

Fresco, Kelowna

## **List of the 2008 BC Restaurant Hall of Fame Partners and Sponsors**

Supporting Partners –BC Restaurant and Foodservices Association, BC Hotel Association, and ABLE BC (Alliance of Beverage Licensees)

Presenting Sponsor - Vancouver Convention & Exhibition Centre

Gold Sponsor – The Keg Steakhouse & Bar

Décor Sponsors: Wildstone Properties, Chair Décor, Vancouver Playhouse Wine Festival

Wine Sponsors: Black Sage Vineyards, Gray Monk Estate Winery, Peller Estates, Prospect Winery, Sandhill Winery, Summerhill Pyramid Winery, The Fort Wine Co, and The French Consulate

Beverage Sponsors: Granville Island Brewery, Diageo Canada, Tanqueray, QPRO, Voss Water, Boyds Coffee

Memorabilia Sponsor: Colorific Imaging

Print Sponsors: Mills Basics, Colourtime Printing & Digital Imaging

Media Sponsors: BC Restaurant News, Business in Vancouver, City Food, The Vancouver Sun, Tugboat Media, Visitors Choice, and Urban Diner

Dinner Sponsors: Hills Foods, La Baguette et l'Echalote Bakery, Marketwise Foods

Patrons of Industry: Halo, Neptune Food Services and Sysco Vancouver

## BC Restaurant Hall of Fame Complete list of Inductees

(The year after their name is the year they were inducted)

### **Active Restaurateur Category**

Bud Kanke — Joe Fortes (2006)  
Erwin Doebeli — The William Tell (2005)  
Jack Evrensel — TopTable Group (2007)  
John Bishop — Bishop's (2006)  
Michel Jacob — Le Crocodile (2008)  
Sinclair Philip — Sooke Harbour House (2008)  
The Fuller family — Bus / Stan / Jeff / Stewart (2007)  
Umberto Menghi — Umberto's (2005)  
Vikram Vij — Vij's & Rangoli (2008)

### **Industry Award**

#### **Back of House Category**

Bernard Casavant — Bernards, Sonora Room at Burrowing Owl (2008)  
Bruno Marti — Chef/Owner, La Belle Auberge (2005)  
David Hawksworth — Chef/Proprietor, The Restaurant at the Hotel Georgia, (Opening 2009) (2008)  
Hidekazu Tojo — Tojo's (2006)  
Karen Barnaby — The Fish House (2006)  
Pierre Dubrulle — Dubrulle Culinary School / La Gavroche School (2007)  
Rob Feenie — Lumière (2006)  
Robert Clark — C Restaurant and Nu Restaurant (2007)  
Rod Butters — Fresco Restaurant (2007)

#### **Front of House Category**

Ann Bentley — General Manager, Aqua Riva (2005)  
Bobby Copiak — Il Giardino (2007)  
Brent Hayman — Raincity Grill (2008)  
Francesco Alongi — Don Francesco's (2006)  
Robert "Frenchy" Gagne — Joe Fortes (2007)  
John Blakeley — Pastis (2008)  
Ruy Paes Braga — Four Season Hotel (2006)

#### **Friend of the Industry Award**

Anthony Gismondi — Wine critic, writer, broadcaster and speaker (2008)  
Anthony von Mandl — Mission Hill Winery (2006)  
Don Bellamy — BCRFA and City of Vancouver Councillor (2007)  
Hans Konings — Konings Wholesale (2007)  
Harry McWatters — Sumac Ridge Winery (2005)  
Jurgen Gothe — CBC Radio / Georgia Straight (2006)  
Mark Hills — Hills Food (2008)  
Peter Whittall — Neptune Food Service (2005)

#### **Lifetime Achievement Award**

Bing Smith — Vitality Foodservice Canada Inc. (2007)  
James Barber — Writer, host of TV cooking series, The Urban Peasant (2008)

#### **Pioneer Category**

Bert Love — Love's Café (2008)  
Chick Chamberlain — Tomahawk BBQ (2006)

Diamond Almas — Seven Seas (2008)  
Frank & Eva Iaci — Iaci's (2005)  
Frank Baker — The Attic (2005)  
George Tidball — Keg Restaurants (2005)  
Glenn Anderson — Kettle of Fish (2007)  
Hy Aisenstat — HY's Steakhouse (2005)  
Jean Claude Ramond — Smoking Dog (2006)  
Jeff Mooney — A&W Restaurants (2006)  
Jeffrey & Peter Barnett — Elephant & Castle (2007)  
Joe Troll — Troll's Restaurant (2005)  
Joel Thibault — Joel's Whistler (2006)  
Louis Stervinou — Devonshire Seafood House and Ondines (2005)  
Mario Corsi — Park Royal Hotel and Corsi Trattoria (2005)  
Mike McLaughlin — Old House Restaurant, Comox (2005)  
Nat Bailey — White Spot (2005)  
Peter Szasz — Szasz Restaurant (2005)  
Peter Toigo — White Spot (2006)  
Pulos Family (Andy, Lee, & Peter) — Spaghetti Factory (2007)  
Tommy O'Bryan — O'Doul's/Tommy O's (2008)

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