



# Dinner at JJ's

*JJ's Restaurant in the Vancouver Community Centre is a hidden gem. It's the first training ground for Vancouver's next Top Chefs. The alumni include some of the city's finest, headed up by Chef David Hawksworth. Join us on May 8th to support the hospitality students as they present a very fine dinner with some specially selected fine wines.*

*The IWFS grants scholarship awards to students in the Hospitality and Culinary Arts Programs and we'd like to share the appreciative letter of thanks from the most recent recipient, Ms. Anh Tran – it is worth reading.*



## RECEPTION

Canapés

*N/V Gruet Blanc de Blancs Sauvage, New Mexico*

## DINNER

Petite Brûlée de Foie Gras

Citrus Marinated Salmon Lox  
Compressed watermelon, candied lemon, Rosemary crisp  
*2016 Château de Sancerre Sancerre, Loire Valley*

Forest Mushrooms Medley, Herb Salad  
Crispy Potato Cake and Chicken Stock Reduction  
*2014 Undurraga TH Pinot Noir, Leyda Valley*

Red Deer Venison  
Roasted Chestnuts, Red Anjou Pear  
Celery Root Gnocchi, Wild Berry Jus  
*2008 Château Reignac, Bordeaux Supérieur*

Lemon Meringue Tart, Basil Sorbet  
*Château Filot, Sauternes*

Regular and decaffeinated coffee  
Selection of fine teas and herbal infusions



WEDNESDAY | 6:30PM  
**MAY 8 2018**

VANCOUVER COMMUNITY COLLEGE  
JJ'S RESTAURANT  
250 W PENDER ST  
VANCOUVER, BC

MEMBER | \$110  
GUEST | \$125

RSVP BY MAY 6

Reserve by:

e-mail | [iwfsvancouver@shaw.ca](mailto:iwfsvancouver@shaw.ca)

Pay by:

e-transfer | [iwfsvancouverpayments@gmail.com](mailto:iwfsvancouverpayments@gmail.com)

Cheque | 1201 - 1169 W Cordova Street  
Vancouver BC V6C 3T1

In response to requests we have received recently to provide the option to make payments for annual dues and events through Interac e-transfer from your account to the IWFS, we have established an "IWFS Vancouver" e-mail address to accommodate this.

[iwfsvancouverpayments@gmail.com](mailto:iwfsvancouverpayments@gmail.com)

Unlike a personal account, our business account cannot be set to automatically deposit incoming e-transfers. When setting up your new contact, notify us by email (not text message) that you are sending funds. You will need to create a question that we, as the recipient, will be required to answer. This can be accomplished most easily by creating your own question "What is the name of our organization and year?" for which the answer will be "IWFS2019" as in the following example.

Question: **What is the name of our organization and year?**

Answer: **IWFS2019** (all upper case, one word with no quotes or spaces)

Once the e-transfer has been accepted, you will receive an e-mail to confirm receipt.



Dinner at JJ's  
May 8 2019

RSVP by May 6 2019  
TO IW&FS  
1201 - 1169 W Cordova St  
Vancouver BC V6C 3T1

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Members | \$110

Phone

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Guests | \$125

Phone

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Any allergies? Please let us know in advance | Cheque payable to "IW&FS Vancouver Branch"

Total enclosed

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Please provide name for Tax Receipt



Dear Vancouver Chapter of the International Wine and Food Society,

My name is Anh Tran. I am writing this letter as my most sincere appreciation to all professionals at the Vancouver Chapter of the International Wine and Food Society. Thank You for encouraging and supporting students with your most valuable gift – your inspiration.

Sincerely and humbly, I want to say thank you for believing and empowering young students to follow their passion and dreams. One year, five years, and forever from now, this award will always be my lighthouse that inspires me to keep going forward and to contribute my values to this beautiful world.

I hope you enjoy reading my “Apron Project” as much as I enjoyed writing it. Congratulations on your achievements and accomplishments. Your words resonate with me: “is to bring together and serve all who believe that a right understanding of good food and wine is an essential part of personal contentment and health, and that an intelligent approach to the pleasures and problems of the table offers far greater rewards than the mere satisfaction of appetite”. I hope to join your events as a volunteer to give and to learn from your wonderful members.

Thank you very much for taking your time to read my letter.

Have a wonderful day.

Sincerely,

Anh Tran

## My Apron Project

Growing up in a small town of Vietnam, I always have a great respect for farmers and people who make food. Cook has never considered as a professional in my country, simply because the majority of people have low income and we cannot afford paying too much for our meals. High-end restaurants, global cuisine or even baked goods are considered for the rich and only available in big cities, not the humble rustic countryside.



My uncle is a farmer: grow and sell these tropical fruits for living.

My Mom and Dad are teachers. Mom and Dad work from 7 am to 9 pm every day to raise me and my sister. Always in my heart, I know that I want to make my Mom and Dad proud, I appreciate the life I have, I treasure the time when family sit down together and enjoy our time. I want to make a change.

So I did.

Three years ago, I came to Vancouver to study a Master degree in Human Resources. My plan after graduation was to achieve the CHRP designation (Certified Human Resources Professional), earn a decent salary and make my family proud of me. Yet, despite all of that effort and time, my inspiration was lost. I remembered how I was bored, and could not stop watching the clock to finish work. Deep down inside, I just realized that a cubicle is NOT where I belong. I asked myself: "What makes me happy? What would wake me up in the morning in excitement?" So I started connecting the dots. I looked back to my three years working as a line cook at Gyu-Kaku to pay my bills. Believe it or not, with my very busy class and homework, my favourite part of the week is not dayoff but my working shifts at the restaurant (especially those fully-booked reservations weekends – Yes!)

The answer came to me: "It is cooking. It is food. It is the expression of every dish that I adore".

On April 2018, I signed up for Professional Cook Program at Vancouver Community College. And I never look back. I want to achieve the Red Seal certification.

I work and study at the same time. I volunteer for any event that I can manage my schedule. I want to learn. I want to show up every single day with my grateful smile and make the most out of it.

This award means a lot to me. It motivates me: Keep going. It is possible for ordinary people (like me) to choose to be extraordinary. One day, I can share my heart and soul, my flavours, my creativity to the world. Thank you very much for reading. It is truly my honour and appreciation to express my dream.