

CHEF DEMONSTRATION

Once a month we offer an interactive Chef Demo with our Executive Chef, Rob Cleland. The residents enjoyed the informative demonstration that included proper knife selection, cutting techniques and food handling.

Rob started off by making some fresh pasta dough and rolling it out thinly to make a 'bowtie' style pasta. The Chef Assistant for the day, Lawrence Au, got to learn first hand how to sculpt the noodles. Rob cut up some fresh, organic market vegetables and added that in with some fish broth. Next, the black cod and wild BC salmon were added to the mix. The final touch was a slice of Grano Padano cheese. Our Maitre d', Guillaume Biset paired the meal with Qwam Qwat, Chardonnay which really brought out the flavors of the Farfalle!

Our food critics all gave Rob a 5-star review and left with a full stomach. Be sure to check out the monthly calendar of events for the next demonstration.



Clockwise from left: Executive Chef, Rob Cleland, Residents Vera Nixon, Larry Boxer, Hazel Stevens, Erika Becker & Lawrence Au in our Creative Arts Centre



Executive Chef,
Rob Cleland

From the age of 12 years old, Rob has found himself drawn to the culinary world. Rob did his schooling at Malaspina University in Nanaimo, where he completed a practicum at the Pan Pacific Hotel, which later turned into employment. Rob went on to work at the critically acclaimed 'The Mahle House' in Nanaimo for seasonal work. Throughout his years of experience he has worked at the Rim Rock Resort, Tapastree, Delta Vancouver Suite Hotel, The Fairmont and has provided consulting in troubled kitchens. One of Rob's greatest successes was beating out 30 other Chef's for the position at The Empress Room. Rob managed to attain the coveted 5 Diamond award leading the kitchen at the Empress Room. We are extremely fortunate to have such a diverse Executive Chef at Legacy taking charge of our kitchen!



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LEGACY OPEN DOORS

Our Legacy Open Doors was held on Sunday, September 21st and we had a tremendous turnout. We decided to showcase how multicultural Legacy is. Guests, residents and friends were treated to a multicultural food festival which included an array of countries and freshly cooked food, all made and prepared in-house by our incredible Executive Chef, Rob Cleland and his talented kitchen staff. Presentations were held by Annette Wertman for 'Yoga with Chair' and with Rosemary Moritz for 'PERK Activities- Brain Fitness'. Everyone was invited to tour the residence, eat as much as they wanted and enjoy the musical entertainment by Annette Wertman and Camille Fournier.



Clockwise from right corner: Dining Room Server: Giorgio Castiglioni, Harpist: Camille Fournier, Resident: Susan Chan & Family, Resident: Erika Becker, Sous Chef, Randy Gill, Dining Room Server, Jackielyn Jabien.



General Manager
Walter Downey

"Legacy has been bustling with energy since the Opening. We have had wonderful residents move in, great entertainment and large events!"

All of our residents have been keeping active with our daily programming and we are seeing a lot of friendships forming.

Our plush furniture has arrived in our library and dining room areas, which really enhances the beauty of the building.

We are all excited to see everything fall into place so nicely and look forward to the future."

- Walter Downey

Legacy Senior Living - The Leo Wertman Residence, 611 W 41st Avenue