

Victoria Bailliage Takes Top World Chaîne Day Photo Prizes!

As many of you know, each year the International Chaîne in Paris promotes taking photos during World Chaîne Day events. Members are then asked to post these photos on the World Chaîne Day online page. From the many, many photos posted (hundreds!) a photo contest is held annually and prizes awarded for the top three photos.

Tony Catanese, Bailli Délégué du Canada; the National Executive; and Jane Ruddick, Bailli Provincial Bailliage de la Colombie Britannique are pleased to announce that this year not only was a Canadian photograph selected for the 1st overall prize, we also took the 2nd runner-up spot! Both photos were taken at the Victoria Bailliage World Chaîne Day event.

Congratulations go out to:

- Bailli Gail Gabel and her Committee for organizing such a wonderful and unique event. Please see the April 2022 issue of La Chaîne in Canada, pages 31-33 for full coverage!
- Photographer Kevin Light for capturing the perfect moments and allowed us to all participate through two outstanding photographs.
- Castro Boateng (Maître Rôtisseur, Owner and Executive Chef House of Boateng) and Barry Andruschak (Chevalier) for looking so great!!

Here are the photos and the comments from the International Selection Committee on each one:

Winner – Best Photo – World Chaîne Date 2022 – Victoria BC Canada



This is a brilliant shot, a masterpiece of the moment. A Professional member and a Non-professional - hand on the shoulder - is there a better symbol of what the Chaîne is all about. And again the feeling: the roaring laugh of the Professional clearly happy and with the approving expression of the amateur. You can feel the connection between these two. The photographer had an excellent eye to capture the moment.

Second runner up – Best Photo – World Chaîne Date 2022 – Victoria BC Canada

Very professionally taken photo. Excellent lighting ensures the essential elements are highlighted. Also a small mystery: what are the droplets, where are they coming from? Perfectly-cooked meat cannot look more delicious. What appeared to be a slight effervescence in the air above the steak were actually micro droplets of fat as they hit, and bounced off the heated stone under the beef. Looked really neat and Kevin thought it was his best photo.

