

RECYCLE OR ELSE
Pitt Meadows considers fines for residents who don't separate recyclables from trash » A4

THAI TROOPS MOVE ON PROTESTERS
4 killed, more than 50 hurt » B1

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WEDNESDAY, MAY 19, 2010 | FINAL EDITION

MOUNT ST. HELENS TODAY: A BLAST FROM THE PAST



The bones of a shattered tree at Johnston Ridge frame a snowy Mount St. Helens in Washington recently as clouds parted and allowed a view of the crater. The volcano erupted on May 18, 1980, triggering the largest landslide in recorded history. » Stories, B3

Basi, Virk got \$50,000 from BC Rail bidder: Crown

Ministers' aides given NFL tickets, trips and meals, prosecutor says

BY NEAL HALL AND LORI CULBERT
VANCOUVER SUN

Two top ministerial assistants pocketed roughly \$50,000 in cash, free dinners and airfares to fly with their wives to Colorado to watch a Denver Broncos football game paid for by one of the bidders for BC Rail in 2003, the Crown alleged Tuesday during the opening address to the jury at a political corruption trial.

Special prosecutor Bill Berardino also alleged that Dave Basi and Bob Virk, in exchange for receiving about \$25,000 cash, \$20,000 worth of free dinners, leaked confidential information about the BC Rail bidding process to Pilothouse Public Affairs, a lobbying firm representing Denver-based OmniTRAX, one of the bidders for BC Rail. The Crown alleges that Pilothouse had obtained the exact bid amounts three days before

the government committee that was to evaluate the bids.

Berardino told a B.C. Supreme Court jury that Virk, one of three government aides on trial on charges of fraud and breach of trust in relation to the controversial \$1-billion privatization sale of BC Rail in 2004, attended confidential meetings of the evaluation committee while it was trying to assess the bids for BC Rail and make a recommendation to cabinet.

Virk was not a member of the evaluation committee but attended meetings in order to brief then transportation minister Judith Reid, who was responsible for the sale, the prosecutor said.

At the time, Virk was the ministerial assistant to Reid and Basi was the ministerial assistant to finance minister Gary Collins.

CONTINUED ON A2

TEACHERS' COLLEGE

Ex-civil-servant to probe complaint of excessive influence by BCTF

BY JANET STEFFENHAGEN
VANCOUVER SUN

A former deputy minister will investigate allegations that the B.C. Teachers' Federation exerts so much influence over the body that regulates the teaching profession that it is unable to act in the best interests of children.

Education Minister Margaret MacDiarmid announced the appointment Tuesday of lawyer Don Avison as a fact-finder to determine if the B.C. College of Teachers is doing

its job in setting and enforcing professional standards and responding to complaints about conduct and competence, including investigations, discipline and public reporting.

The announcement was welcomed by both parties, but for different reasons.

Richard Walker, the chairman of the college's governing council who has been calling for an investigation, said Avison's appointment was an excellent move. "[It] gives me hope that at the end of this process we will see established an independent College of

Teachers that places the public interest and the welfare of children in the forefront."

BCTF vice-president Jim Iker said he was also satisfied because he hopes the inquiry will put an end to a "manufactured crisis" created by Walker and 10 other college councillors who petitioned MacDiarmid last month to call an inquiry because they said the college had become dysfunctional.

"There is no crisis out there," Iker said. "The college is fulfilling its mandate."

The college's 20-member

governing council has been almost paralyzed in recent months by a sharp split between the 11 members who say the union exerts too much influence over college business and the nine members — all union activists — who insist that's not true.

The activists maintain they are professionals who are quite capable of separating their interests as trade unionists from their responsibilities as college councillors.

CONTINUED ON A8

Gateway to great food
Meet five of Vancouver's top young chefs » E1
Their favourite recipes » E2-3

How a criminal gang from Latvia scammed \$2 million in 2010 Olympics tickets » A4

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Turning a spotlight on Vancouver's chefs

» WILLIAM TSE OF GOLDFISH

I was born in Middlesborough, England and immigrated to Canada when I was seven years old. My dad is from Hong Kong and my mom is from China.

Growing up in a Chinese household, I was accustomed to the strong distinct flavours of Chinese food. Both my parents worked in the industry and my dad was a well-versed chef in both Asian and western cuisine. I love the flavour combinations, the cooking techniques, the balances of textures, and the symmetry of a dish. It's like following the philosophy of ying and yang.

I was always curious about European and western cooking, and landed my first western cooking job at the Delta Resort and Conference Centre. It was a great learning experience.

One day, I started to combine some of the lessons I learned from a Chinese restaurant with that of the European-run hotel kitchen.

I started to realize subtle flavour nuances from both the Chinese world and the European world worked very well together. It was all in how you harmonized the food together.

It was a revelation for me — being Chinese and then falling in love with European cooking. I realized I did not have to choose if I combined the two.

I love to eat Chinese food, and we usually go out to a restaurant for this. For instance, if I go out to eat with my family (there's four of us) we usually get five to six dishes to share, rice and soup.

At home I like to cook a variety of baked items, sautes and barbecues. For example a soy, thyme and garlic marinated rib-eye steak (bone in of course), ginger-scented scallop potatoes, simple steamed rice, caramelized onion jus and garlic soy braised whole mushrooms. Other dishes include Thai barbecue baked chicken and two types



Chef William Tse of Goldfish restaurant, with his Halibut Wellington: "Flavour nuances from both the Chinese world and the European world."

of prawns — Thai chili with a hint of soy, and traditional garlic, onion and chardonnay.

So for me, this is family-style eating, just with a more European and

Western menu with hints of the Orient.

» SEE WILLIAM TSE'S RECIPE FOR HALIBUT WELLINGTON AT VANCOUVER.SUN.COM

» Lea and Justin Ault of Hapa Izakaya

Lea and I are both Japanese-Canadian (fourth generation on each of our mother's side). Lea grew up eating Japanese food (other than sushi) such as udon, yakisoba, oyako-donburi and sukiyaki. Our kids love these too. I grew up in Port Alberni and we didn't have a lot of access to authentic Japanese ingredients. While rice was almost always a staple with dinner, I was raised on a more North American diet. Compared to 30 years ago in Vancouver, one is now able to shop for almost any Japanese ingredient desired. When our Japanese staff complain about not being able to find something, I tell them they've got it good compared to our great-grandparents 100 years ago in Vancouver!

We were inspired to open Hapa early on in our relationship, when I was living in Tokyo and Lea came for a visit. Having lived in Japan for nearly 10 years, I was excited to share Izakaya, my favourite style of dining, with Lea. Lea had also lived in Asia, travelled extensively and experienced a wide range of cuisines. She, too, was struck by the harmonious blend of design, cuisine and ambience, not to mention the value for money that Izakaya offered. Both of us were keen foodies and interested in going into business for ourselves. We wanted to create an upscale Izakaya in Vancouver and knew there would be a great niche for it.

Today, we work very hard at all three Hapa restaurants to present an authentic Japanese Izakaya experience. It's no accident that nearly all of our kitchen staff are originally from Japan. We believe in order to produce genuine Izakaya recipes. Having chefs and cooks who grow up with the food is critical.

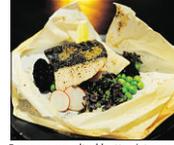
First-time guests at Hapa often ask if we're a fusion restaurant, I think since we are a Japanese restaurant they are

expecting a typical sushi joint. I tell our guests that what you see at Hapa is pretty much what you'd see at any Izakaya in Tokyo.

A lot of what we cook at home is influenced by our two young daughters. Some family favourites are steak with ponzu sauce, kimchee fried rice, butter chicken and won ton soup. Our all-time favourite is gyoza.

CONTINUED ON NEXT PAGE

Halibut en papillote



5 ounces unsalted butter (at room temp)

1/2 ounce Bonito flakes

2 tablespoons Japanese soy sauce

1 tablespoon salt

4 125-gram portions halibut

16 to 20 pea pods (4 to 5 pods per portion, fresh English peas

shucked

16 to 20 morels, cleaned and halved lengthwise (5-6 per portion)

4 lemon slices

4 10-inch x10-inch sheets of parchment paper

3/4 cup sake

Mix butter, bonito flakes, soy and salt to make a compound butter and roll into a log using plastic wrap. Let cool in the fridge. Preheat oven to 400 F. Lightly season fish with salt and pepper and let sit for 5 minutes. Lay parchment on counter and add peas and morels and a slice of lemon. Lay the fish on top of the lemon slice and top with a slice of the bonito butter and about 3 tablespoons of sake over everything.

Brush the outside rim of the parchment paper with egg white and wrap very tightly folding from one side to the other.

Place packages on a sheet pan and place in oven for 10 minutes. Take the packages out of the oven and let steam for additional 2 minutes. Open and serve.

Serves 4

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