



THE UNIVERSITY OF BRITISH COLUMBIA

University of British Columbia Okanagan Campus

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Chefs About Town video fonds

Compiled by Ariel Nicolaides and Paige Hohmann (2024)

OSC ARC 38

University of British Columbia, Okanagan Campus Library

Okanagan Special Collections – Archives

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Fonds description

Chefs About Town video fonds. – 1988-1994.

34 UMatric cassettes

1 wine label

Administrative history / Producer biographical sketch

Gary Faessler is a winery sales and marketing representative, chef, food and wine writer, stylist, and photographer. He currently lives in Duncan, on Vancouver Island.

Chefs About Town was a community access television program that aired on Shaw and Rogers cable as well as the Knowledge Network from 1988 to 1994. *Chefs* was created, produced, and hosted by Gary Faessler, who traveled British Columbia to visit and interview chefs and winemakers. *Chefs About Town*, while recorded using rented Shaw and/or Rogers equipment and facilities, was wholly under the artistic and financial control of Gary Faessler.

Custodial history

The fonds was donated to the Okanagan Special Collections and Archives in 2023 by the creator and producer of the television program, Gary Faessler.

Scope and content

Fonds consists recordings of or materials relating to *Chefs About Town* 1998-1994. The programs promo touts it as “a cookery program that focuses on the foods and wines of [the] Pacific West Coast.” Each week, the host is joined by some of BC’s most talented food and wine professionals. The series explores diverse locations around BC, including air ballooning over Okanagan Valley vineyards and Canada’s only Champagne cave in Summerland. The program contains video footage of many Okanagan wineries and vineyards captured on location at places such as Gray Monk, Summerhill, Cedar Creek, Calona, Sumac Ridge, and many others.

Notes

Finding aids

Item list available.

Accruals

Accruals are expected.



Series descriptions

OSC ARC 38.1: *Chefs About Town* episodes. – 1988-1994.

34 UMatric cassettes

Scope and content

Series consists of 39 discrete video recordings of the series *Chefs About Town*.

Notes

Finding aids

Item list available.

OSC ARC 38.2: *Chefs About Town* promotional materials. – 1990.

1 wine label

Scope and content

Series consists of one laminated *Chefs About Town* novelty wine label, produced in association with Quails' Gate Estate Winery.

Notes

Finding aids

Item list available.



Item list

Labels

Control no. and Title	Location(s)	Series	Extent
OSC ARC 38.2/L001 Chef's about Town. - 1990.	Wine Label Box 1	PROMOTIONAL	1 wine label

Moving Pictures

Control no. and Title	Location(s)	Series	Extent
OSC ARC 38.1/MP001	Umatic Box 1	EPISODES	1 Umatic cassette

Host Gary Faessler and Lars Jorgensen - head chef of William Tell restaurant in Vancouver share a recipe for salmon medallions. - 1989.

OSC ARC 38.1/MP002	Umatic Box 1	EPISODES	1 Umatic cassette
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Host Gary Faessler and Pia Carrol - chef at Sooke Harbour House share two recipes, one for skate wing and another for rockfish. - 1989.

OSC ARC 38.1/MP003	Umatic Box 1	EPISODES	1 Umatic cassette
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Host Gary Faessler and John Bishop prepare Dungeon crab cakes. - 1988.

OSC ARC 38.1/MP004	Umatic Box 1	EPISODES	1 Umatic cassette
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Host Gary Faessler, Sinclair Phillip and Gordon Cowen - chefs at Sooke Harbour House prepare wolf fish. - 1988.

OSC ARC 38.1/MP005	Umatic Box 1	EPISODES	1 Umatic cassette
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Host Gary Faessler, Sinclair Phillip and Gordon Cowen - chefs at Sooke Harnbour House prepare geoduck and an abelone dish. Faessler, Phillip, and Cowen join Les Tulloch diving for geoduck and abelone. - 1988.

OSC ARC 38.1/MP006.1	Umatic Box 1	EPISODES	1 Umatic cassette
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Host Gary Faessler and John Bishop - owner of Bishop's Restaurant prepare stuffed grape leafs. Faessler goes on a hot air balloon over vineyards in the Okanagan and interviews Ross Fitzpatrick - owner of Cedar Creek Winery. - 1990.



OSC ARC 38.1/MP006.2	Umatic Box 1	EPISODES	1 Umatic cassette
Host Gary Faessler and Bruno Marti - president of BC Chefs Association, and owner/chef of La Belle Auberge prepare lamb. Faessler visits Marti at his home in Richmond. - 1990.			
OSC ARC 38.1/MP007.1	Umatic Box 1	EPISODES	1 Umatic cassette
Host Gary Faessler, Sinclair Phillip and Ron Cherry from Sooke Harbour House prepare sea urchins and an abalone. Faessler and Phillip go scuba diving and collect sea urchins. - 1990.			
OSC ARC 38.1/MP007.2	Umatic Box 1	EPISODES	1 Umatic cassette
Host Gary Faessler and Wolfgang Von Weiser - executive chef at the Four Seasons Hotel Vancouver prepare liver and cherry soup. Faessler visits Richard McGuiggen (sp?) at Pippin Ridge Orchard. - 1990.			
OSC ARC 38.1/MP008.1	Umatic Box 1	EPISODES	1 Umatic cassette
Host Gary Faessler and Bruno Marti - chef and owner of La Belle Auberge prepare a Ladner fish pot. Faessler visits Gary Strachan at the Agricultural Research Center in Summerland. - 1990.			
OSC ARC 38.1/MP008.2	Umatic Box 1	EPISODES	1 Umatic cassette
Host Gary Faessler and Lars Trolle Jorgensen - head chef at William Tell Restaurant prepare pheasant. Faessler visits Harry McWaters at Sumac Ridge Estate Winery's champagne cave. - 1990.			
OSC ARC 38.1/MP009.1	Umatic Box 1	EPISODES	1 Umatic cassette
Host Gary Faessler and Rebecca Dawson - head chef at the Raintree Restaurant prepare spring salmon with sea urchin sauce. Faessler visits April Point and prepares some traditional Indigenous cuisine. - 1990.			
OSC ARC 38.1/MP009.2	Umatic Box 1	EPISODES	1 Umatic cassette
Host Gary Faessler and Gordon Cowen - chef at Liasons Restaurant prepare pea-top salad and braised silky. - 1990.			



OSC ARC 38.1/MP010.1	Umatic Box 2	EPISODES	1 Umatic cassette
Host Gary Faessler and Bruce Milligan - chef at Café Venetolle (sp.?) prepare lamb. Faessler visits Ross McCloud's lamb farm. - 1990.			
OSC ARC 38.1/MP010.2	Umatic Box 2	EPISODES	1 Umatic cassette
Host Gary Faessler, Ron Cherry and Sinclair Phillip from Sooke Harbour House prepare rock scallop and sea cucumber. Faessler and Phillip go scuba diving and catch scallops. - 1990.			
OSC ARC 38.1/MP011	Umatic Box 2	EPISODES	1 Umatic cassette
Host Gary Faessler and Soren Falkstorp - executive chef at Seasons in the Park restaurant in Vancouver prepare oyster stew and Alaska scallops. Trudy Heiss from Gray Monk Winery presents a bottle of wine. - 1991.			
OSC ARC 38.1/MP012	Umatic Box 2	EPISODES	1 Umatic cassette
Host Gary Faessler and Bruno Marti prepare Guineafowl. - 1991.			
OSC ARC 38.1/MP013	Umatic Box 2	EPISODES	1 Umatic cassette
Host Gary Faessler and Oliver Andreini prepare salmon. Faessler visits Alex Nichol, co-owner of Nichol Vineyard winery in Naramata. - 1993.			
OSC ARC 38.1/MP014	Umatic Box 2	EPISODES	1 Umatic cassette
Host Gary Faessler and Michel Jacob - owner of Le Crocodile prepare sweetbread. Rhonda Biani makes a milk chocolate and pear Charlotte cake. - 1991.			
OSC ARC 38.1/MP015	Umatic Box 2	EPISODES	1 Umatic cassette
Host Gary Faessler and Bruno Marti - chef and owner of La Belle Auberge prepare duck. - 1991.			
OSC ARC 38.1/MP016	Umatic Box 2	EPISODES	1 Umatic cassette
Host Gary Faessler and Wolfgang Von Weiser - executive chef at the Four Seasons Hotel Vancouver prepare Venison, spaetzle and burned cabbage. Faessler visits Paula Bucholz's venison farm on Vancouver Island. - 1991.			



OSC ARC 38.1/MP017	Umatic Box 2	EPISODES	1 Umatic cassette
Host Gary Faessler and Soren Falkstorp - executive chef at Seasons in the Park restaurant in Vancouver prepare porkchop. Buko von Krosigk from Okanagan Spring Brewery presents beer. - 1991.			
OSC ARC 38.1/MP018	Umatic Box 2	EPISODES	1 Umatic cassette
Host Gary Faessler and Kerry Sear - executive chef at Four Seasons Hotel make pumpkin soup and a salad. - 1991.			
OSC ARC 38.1/MP019	Umatic Box 3	EPISODES	1 Umatic cassette
Host Gary Faessler, David Feyz, and Sinclair Philip - Executive chef at Sooke Harbour House prepare shellfish soup. Faessler and Philip go to Sooke Harbour and catch some crab. - 1992.			
OSC ARC 38.1/MP020	Umatic Box 3	EPISODES	1 Umatic cassette
Host Gary Faessler and Bruno Born prepare a rabbit dish with Summerhill Winery's Eric von Krosiek. Faessler attends Summerhill Winery's opening wine tasting event. - 1994.			
OSC ARC 38.1/MP021	Umatic Box 3	EPISODES	1 Umatic cassette
Host Gary Faessler and Olivier Chaleil - chef at Sutton Place Hotel prepare scallops. Faessler visits Pyramid Cellars winery in the Okanagan valley. - 1992.			
OSC ARC 38.1/MP022	Umatic Box 3	EPISODES	1 Umatic cassette
Host Gary Faessler and Ren Haudenschild - owner of Williams Inn prepare quail. Faessler interviews Danielle, owner of Mission Hill Winery in Kelowna. - 1992.			
OSC ARC 38.1/MP023	Umatic Box 3	EPISODES	1 Umatic cassette
Host Gary Faessler and Michel Jacob - owner of Le Crocodile prepare onion pie. Faessler visits Claude and Inga Violet - owners of Chaberton winery. - 1992.			
OSC ARC 38.1/MP024	Umatic Box 3	EPISODES	1 Umatic cassette
Host Gary Faessler and Olivier Chaleil - chef at Sutton Place Hotel prepare free-range chicken. Faessler visits Vera at Hillside Cellars vineyard. - 1992.			



OSC ARC 38.1/MP025	Umatic Box 3	EPISODES	1 Umatic cassette
Host Gary Faessler, Hidekazu Tojo, and Natsu Ochi (sp?) prepare Japanese fish dish. Wine merchant Richard Carras presents special Gray Monk wine bottles. - 1992.			
OSC ARC 38.1/MP026	Umatic Box 3	EPISODES	1 Umatic cassette
Host Gary Faessler and Rodney Butter prepare venison. Faessler interviews Anne Spirling (sp?) from Cedar Creek Winery. - 1993.			
OSC ARC 38.1/MP027	Umatic Box 3	EPISODES	1 Umatic cassette
Host Gary Faessler, Gregory Walsh and Harry Kambolis (from Rain City grill) and Howard Soone from Calona Wines prepare duck. Faessler competes in Calona Wine's grape stomping competition. - 1993.			
OSC ARC 38.1/MP028	Umatic Box 4	EPISODES	1 Umatic cassette
Host Gary Faessler and Grant Du Montreuil- chef at the Hotel Eldorado prepare wild boar. Faessler visits Fred Went at the Surprise Ranch - a wild boar farm and interviews Tillman Honey while attending a library wine tasting event. - 1993.			
OSC ARC 38.1/MP029	Umatic Box 4	EPISODES	1 Umatic cassette
Host Gary Faessler and Karen Barnaby - executive chef of Raintree Restaurant and the Harvest Moon Cafe prepare skate fish. Faessler visits Gunther Lang at his winery in Naramata. - 1994.			
OSC ARC 38.1/MP030	Umatic Box 4	EPISODES	1 Umatic cassette
Host Gary Faessler, Hidekazu Tojo and Natsu Ochi (sp?) - chefs at Tojo prepare a tofu dish, an eggplant dish and an oyster dish. Faessler visits Eric von Kroseik at Summerhill Winery. Monica Seers from Summerhill Winery presents wine. - 1994.			
OSC ARC 38.1/MP031	Umatic Box 4	EPISODES	1 Umatic cassette
Host Gary Faessler, Peter Zambri, and Sinclair Phillip - chef and owner at Sooke Harbour House prepare mussels, and Kevin Kennedy from the Captain Whitney Inn prepares a mussel dish. Faessler and Craig attend an event at Quailgate Winery. - 1994.			



OSC ARC 38.1/MP032	Umatic Box 4	EPISODES	1 Umatic cassette
Host Gary Faessler and Adam Busby - chef at Star Anise restaurant prepare a chorizo sausage and seafood dish. Faessler visits George Heiss at Gray Monk Winery in Winfield. - 1994.			
OSC ARC 38.1/MP033	Umatic Box 4	EPISODES	1 Umatic cassette
Host Gary Faessler and Markus Wieland - owner of The Alabaster prepare Italian food. Faessler visits a winery in Oliver. - 1994.			
OSC ARC 38.1/MP034	Umatic Box 4	EPISODES	1 Umatic cassette
Host Gary Faessler and Roland Pfaff - chef at Val d'Iser restaurant in Whistler prepare a souffle. Small segment during the middle of the program in Whistler with local chefs. - 1994.			

BIBLIOGRAPHIC MATERIAL

Townsin, Troy and Cheryl-Lynn Townsin. *Cooking with BC wine: a guide to the wineries of British Columbia*. Victoria, BC: Polyglot Pub., 2005. [TX726 .T69 2005](#)



Catalogue record

Title: Chefs About Town video fonds

Author/Creator: Faessler, Gary

Published/Created: 1988-1994

Permalink: <http://resolve.library.ubc.ca/cgi-bin/catsearch?bid=13333874>

Location: OKANAGAN SPECIAL COLLECTIONS archives

Call Number: OSC-ARC-38

Number of Items: 1

Status: Available

Description: 34 video cassettes
1 wine label

Summary: Fonds consists recordings of or materials relating to Chefs About Town 1988-1994. The programs promote it as "a cookery program that focuses on the foods and wines of [the] Pacific West Coast." Each week, the host is joined by some of BC's most talented food and wine professionals. The series explores diverse locations around BC, including air ballooning over Okanagan Valley vineyards and Canada's only Champagne cave in Summerland. The program contains video footage of many Okanagan wineries and vineyards captured on location at places such as Gray Monk, Summerhill, Cedar Creek, Calona, Sumac Ridge, and many others.

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Indexes and finding aids: Online inventory available.
File and item list available.

Notes: Title based on the content of the fonds and on the information supplied by the donor/creator.



Document control

Date	Revision	Issued for
[2024-04-02]	A	1 st Draft. (AN)
2024-06-10	B	Reviewed. Ready for item lists. (PH)
2024-06-14	C	Added item lists. (LC)
2024-06-19	0	Use. (PH)

