

Western Dispatch



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Wayne Sopp, beloved husband and father, passed away February 14, 2010 at the age of 56 after a courageous battle with cancer. He was surrounded by many of his loving family. Wayne will be sadly missed by his devoted wife of 37 years, Colleen, his adoring daughter, Stormy, and his recently-welcomed son-in-law Jeffrey Strank. He will also be lovingly remembered by his brother Dave Sopp, his sisters (Joyce Reid, Jeannie (Floyd) Neilon, Sandy (Jack) Chapman, and his sister-in-law, Joanne Sopp. Wayne will be just as dearly missed by his mother-in-law Freda Mallory, his brothers and sisters-in-law, Carolyn (Robert) Dumesne, Michael Mallory, Jay Mallory and Cindy (Lorne) Peters. Wayne was predeceased by his parents, Irene and Harry Sopp, his brother Howard Sopp, his brother-in-law Alex Reid, and his mentor and father-in-law Wilfrid Mallory. Wayne also had a wonderful extended family of nieces, nephews and friends who will miss him dearly. Wayne was born in Brandon, Manitoba on October 18, 1953 and eventually settled in Edmonton, Alberta to raise a family. He was a successful businessman, an avid golfer, an accomplished chef, but most importantly, a family man. Wayne lived his life in the moment and celebrated every day; he did everything with a sense of determination but more importantly, with a sense of humour. Wayne's word was his bond, and his soft heart was evident in everything he did.

Should friends and family wish, in lieu of flowers, donations can be made to the NAIT School of Culinary Arts: The Wayne Sopp Memorial Fund. Cheques can be made payable to: Department of Advancement, NAIT, Attention: Sabrina Giordano (780) 491-1339 Sabrina@nait.ca





Always having fun



Wayne and Colleen



Wayne and Mikey
More than family...best friends



Wayne and Menno

"One might say that one of Wayne's legacies is the success of Western, and I would say that is partially correct. The true legacy of Wayne is the culture that exists in Western. A culture of family. No matter how many employees we have they are all treated like family. For Wayne, Colleen and Stormy were the most important things in his life. Wayne instilled this belief in Western, he always stressed to everyone that family should be the most important thing in one's life. He encouraged everyone not to let their job, the company or the industry take precedent over one's family. That legacy will live on as it is a cornerstone of Western."

Camp Closures

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Sadly, it's that time of year again when camps are closing. Many of you know how to properly shut everything down, but for our new personnel who have never done a complete shutdown, here are the basics.

Cooks;

It is your responsibility to oversee entire shutdown as well as

- All fridges and freezers emptied and cleaned. Crumple up newspaper and leave in fridges/freezers. This adsorbs odor.
- Insure ovens are cleaned.
- Empty deep fryer of old oil, clean thoroughly, wipe dry.
- Clean grill, empty grease tray and wipe clean. DO NOT put oil, plastic etc. on grill. Leave dry.
- Clean steam table
- Clean Canopy
- Butcher block tables. Use a combination of bleach and vinegar, scrub down tables. Rinse thoroughly with clean water. Air dry.
- Storerooms– After packing, wipe down shelves to get rid of all crumbs, spilled syrup, juices etc. This invites mice during shutdown if not cleaned thoroughly.
- Make sure you have all paperwork, including signed meal sheets
- Assist in loading truck.

Cook's Helper;

Assist cook in above duties, as well as;

- Wrap all dishes in saran wrap. Discard any dishes that are chipped or cracked.
- Thoroughly clean all equipment. Take juice machines apart, clean and reassemble.
- All table supplies that are open, and can be reused, put in separate box for warehouse. We donate these to worthy charities. Others discard. Milk will sour so discard.
- Wash all tables, chairs, counter tops.
- All equipment that is breakable must be wrapped thoroughly. Use blankets for padding.
- Wipe all stainless steel so it is clean and shiny.
- Insure everything in dining room, kitchen and storeroom are clean.
- Assist in loading truck.



Camp Attendant;

- Put blankets and pillows in black garbage bags. Five per bag
- Sheets in bags or boxes. Mark quantity down on each bag/box. Separate if different sizes and mark down.
- Thoroughly clean each room. Check in all closets and under beds for garbage or Western's items.
- Lock all closet doors if applicable.
- Vacuum each room.
- Washrooms thoroughly clean. Includes all toilets, showers etc.
- Take all toilet paper off holders. They will unravel during move.
- Put all towels in bags and mark down quantities.
- Check in all cupboards for items.
- Clean and empty washers and dryers. Empty lint traps.
- Put all garbage in proper receptacles outside.
- Insure all cardboard is discarded. Mice will make homes in cardboard, then the mattresses.
- Assist in loading truck.

Many shutdowns happen quickly so now is the time to get prepared. Inventories are a necessity. The above are guidelines only. Use common sense and how you would like to see things if you worked in the warehouse. Thanks to everyone, Chef Richard



SAFETY AT WORK



Why are emergency showers or eyewash stations important?

The first 10 to 15 seconds after exposure to a hazardous substance, especially a corrosive substance, are critical. Delaying treatment, even for a few seconds, may cause serious injury.

Eyewash stations provide on-the-spot decontamination. They allow workers to flush away hazardous substances that can cause injury.

Accidental chemical exposures can still occur even with good engineering controls and safety precautions. As a result, it is essential to look beyond the use of goggles, face shields, and procedures for using personal protective equipment. Eyewash stations are a necessary backup to minimize the effects of accident exposure to chemicals.

What is considered to be a 'flushing fluid'?

The ANSI standard defines "flushing fluid" as any of potable (drinking) water, preserved water, preserved buffered saline solution or other medically acceptable solutions. This document will use the term "water" to mean any of these acceptable flushing fluids unless otherwise specified.



References recommend a minimum 20-minute flushing period if the nature of the contaminant is not known. The flushing or rinsing time can be modified if the identity and properties of the chemical are known. For example:

- ◆ a minimum 5-minute flushing time is recommended for mildly irritating chemicals,
- ◆ at least 20 minutes for moderate-to-severe irritants,
- ◆ 20 minutes for non-penetrating corrosives, and
- ◆ at least 60 minutes for penetrating corrosives.

STAR PERFORMERS

Western Camp Services would like to say a GREAT BIG THANK YOU to the following people in Camp 25/Shell!!

Shaun Y, Chef
Lorraine R, Baker
Chad C, 2nd
Billy R, 2nd
Linda G, Western's everything gal!
Allan C, combo
Brenda P, CA
Judy H, CA

The Three Amigo's at Camp 60!!



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