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## *Bulletin des Archambault d'Amérique* *n° 99, December 2015*



*In Québec, the kitchen was once the center of family life, but modernity has changed everything.*

*In this issue, we present you Archambault Chefs who make their mark in the culinary environment.*

*Enjoy reading*

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## **Annual General Meeting of the Archambault d'Amérique President's Report**

My wishes presented in the January 2015 bulletin could provide a frame for today's report. Then, I expressed our gratitude to Richard who has been president during 14 years. He took over from Robert who previously was president for eight years. I also thanked my fellow Board members and other members who contribute in various ways to the smooth running of the Association. I had also described the great need for members ready to take over new responsibilities as Board members or as volunteers and I invited you to participate and provide suggestions and texts for the bulletin.

Today, I will repeat some of those comments. First, my thanks go to my fellow Board members who actively support me and make possible the publication of a high quality bulletin, every time, and the holding of activities to allow us to get together for fellowship and talks about genealogy.

Richard, who takes a break from presidency, but fortunately for us to a very limited extent, continues to be very active: website management, communications, participation in the preparation of the bulletin and other documents, genealogy, translation, etc. His wife Diane participates to and supports him in his work and realizes the bulletin's layout. This is not an easy task.

Michel P. is our legal consultant and first vice president. André A., as 2<sup>nd</sup> vice president, is very active in genealogical research and is responding to information requests, like Richard. He also works on translation and recruitment and is preparing articles for the bulletin.

Jocelyne is our devoted secretary and she also takes care of advertising. Her spouse, Donia, is responsible for editing the bulletin, an important and essential work, I beg you to believe me. In addition, he takes care of public relations. He needs articles from you, on you, on your families.

As you will see shortly during this meeting, Nicole is very active in many ways: she is our treasurer, does the registrar and mails the bulletins and other documents to members. In addition, she accommodates the Board members at her home to hold our regular meetings.

Léandre is responsible for the organization of activities. He organized this one today in a very dedicated fashion, as usual. Bravo for your dedication! Thank you also to cousins and friends from Saint-Jean-de-Matha, Québec, especially Yvonnique who has supported you in organizing today's reunion.

Monique deals with genealogical research and also translation when her business obligations permit.

André G., founding member of the Association, like his brother Jacques and Madeleine who is participating today, took care of sending bulletins and advises us on different matters based on his long experience in the Association development and activities.

Thanks go to all of you, dear colleagues acting on the Board, but also to members of the Association who intensely collaborate with us, even if they are not on the Board.

\* Michel, Richard's son, registers documents and news on the website of the Archambault family.

- \* Aline, from Petite-Rivière-Saint-François and my daughter Christine are involved in translation to prepare the English versions of the bulletins. We need additional contributors in this respect as in other areas.
- \* Roger and Pierre Spérano are responsible for the internal auditing.
- \* We must also mention the participation of our volunteer photographer, Jean Tourigny, that of Marjolaine, Léandre's spouse, in genealogical research, as well as the active role of Pierre from Granby in this area of activities. He also provides suggestions for various actions and family activities that deserve our appreciation.

Thank you to those volunteers and again, to Diane, whose term is ending soon. So, we need to find a person to replace her in preparing the bulletin layout as mentioned in the message published in the last bulletin. Please help us find a new resource in this area.

Thank to all of you for participating in today's meeting. The Association exists for you and through you. The slogans to keep in mind are pride and participation.

### **Little reminder**

Following a special meeting of the Board in Saint-Donat, on November 9 and 10, 2002, the report prepared by the Secretary Roch indicated that the objectives of the Association are:

- ◇ Gather the Archambault (family reunion);
- ◇ Keeping alive the achievements of our ancestors; that's what we do today for François;
- ◇ Disseminate the outstanding roles and achievements by the Archambault;
- ◇ Identify lines (descendants); make information concerning the Archambault accessible; Dictionaries and other documents have been published. Others to come, including a monograph on François, prepared by Jacques, together with Pierre, will serve this purpose.

The event, which was held in 2014, was really targeted at the dissemination of outstanding achievements by an Archambault still alive, very much alive. It was to honor the poster artist and resident of Montréal Jazz Festival, Yves Archambault (member of our association) and to highlight his work.

Those who attended enjoyed themselves and Yves was generous with his time and his explanations and he donated three of his works. Unfortunately, the Jazz theme and the high costs this day in downtown Montréal commanded did not attract a large audience. Consequently, the planned Annual General Meeting could not be held. It was a missed opportunity for many.

In the future, we will try to organize meetings that are not too expensive, but you will recognize that it is not always easy to do well, inexpensively.

Furthermore, to strengthen the Association and to attract new members, we plan to organize a bigger event, much in the style of the first major reunion of the Archambault in 1983. This activity could fall within part of the celebrations for the 375<sup>th</sup> anniversary of the founding of Montréal that will take place in 2017. We will need volunteers, otherwise...?

### **Challenges for the future:**

At the Annual General Meeting in Saint-Hyacinthe, on October 31, 2010, Richard has already, at that time, expressed a great need for succession and candidates interested in taking over responsibilities in our Association, from aging members, and his concerns in this regard.

The needs in this respect are even greater today. Please encourage your children and grandchildren to become interested in the work (undertaking) of the Archambault and participate in various ways.

It is important that the Archambault, 40 to 55 years old or younger, get involved.

Because the Archambault are concentrated in the greater Montréal area, ideally, new Board members and volunteers should preferentially come from this area.

The tasks handled by the small number of Board members being heavy, some relief had to be granted to them. Therefore, with regret, the Board decided at the last regular meeting to publish only two bulletins a year, until an appropriate succession is in place to do more.

Thank you for your kind attention and I apologize for my comments a bit lengthy. My report should be shorter in the future.



### *The Archambault Head Chefs*

#### **Éric Archambault**



Photo : cuisineduquebec.com

Son of Roch Archambault and Lily Lévesque, Éric was born on November 10<sup>th</sup> 1974. His father, Roch, was secretary for the Archambault d'Amérique Association for many years.

The famed Éric Archambault is a graduate of *l'École hôtelière de Laval* (cuisine and establishment food service), of the *Pavillon-de-l'Avenir* (modern cuisine) professional training center and of the *Université du Québec à Rimouski* (professional education). He also studied, in 1998, at Southern Alberta Institute of Technology in Calgary Canada.

Éric has had an impressive career. He has worked successively at the Fairmont, at the Richelieu Manor, at the residence of the Quebec Delegate-General to Paris, at the *La Tanière* restaurant in Quebec City, at *l'Hôtel Universel* in Rivière-du-Loup, at *l'Auberge du Portage* in Notre-Dame-du-Portage, in seven restaurants of the *Château du Lac Louise* and Whisler, B.C, at *Château Montebello* in 1996, he was executive chef of the kitchens of *l'Hôtel de la Plage* of Notre-Dame-du-Portage, at the *Parc Mont-Saint-Mathieu* ski resort during Winter 2009 and on November 19<sup>th</sup> 2010, the chef of the Lac-Leamy Casino offered him a Sous-Chef position. It was an invitation he could not refuse. He also worked in Alberta at the start of his career.

He is a founding member of the environmental committee at the Manoir Richelieu and was chairman of this committee from 1999 to 2003. The environment remains today a cause close to his heart. (Source: cuisineduquebec.com)

His wife Annie Couture was the restaurant manager at *l'Hôtel Universel* in Rivière-du-Loup and a teacher at *l'École d'hôtellerie* also in Rivière-du-Loup up to January 2010 of wine servicing and restaurant management.

## Frédéric Archambault



Born in Val d'Or, Frédéric Archambault began cuisine at the age of 14 and his first job was at *brasserie Le Pub* in his hometown. He is the son of René Archambault and Irène Girard.

He worked at *Château Montebello* for four years. Then, in a few establishments in the Outaouais Region, among them the Baccara restaurant of the Lac-Leamy Casino for four years. Finally, he worked at the Lac-Leamy Hilton as Sous-Chef at *l'Arôme*, near the casino.

*L'Arôme* specializes in grill and seafood. He was received the Award of Excellence, in 2007 by the Wine Spectator magazine.

He is now chef at Casino du Lac-Leamy, one of the top ten tourist attractions of Québec.



Frédéric and Pierre,  
researcher of the Association

## Sébastien Archambault

Chef at RH Restaurant at Andaz West Hollywood - a Hyatt Hotel in Los Angeles, CA.

Sébastien, challenging all culinary fashions, became outstanding in Los Angeles. When he left Corsia and his renowned restaurant, his aim was to seduce the Americans with his love for the rural flavour of the traditional cuisine. In Los Angeles, among many others, his restaurant is unique for he has successfully introduced the Americans to the 'market to table food' fused with French inspiration from South-West.

The young Sébastien Archambault spent his childhood in the kitchens at his parents' restaurant « *Trois Fontaines* » in Bugue.

Now, his father teaches cooking at CET in Rocher de Guyenne, near Mareuil-sur-Belle. Following a Bachelor's degree, Sébastien went first teaching Biology in Poitiers, at the level of the DEUG (Diplôme d'études universitaires générales - General Academic Studies Degree); but soon, he realized that teaching was not much of an interest for him. He went then to Paris to learn cookery at the School Ferrandi – the highest school of French cuisine. This is where he met Martine, who became his spouse. For the next few years, he worked in various restaurants in Dordogne.



« Then, said Sébastien, *I was ready to return to Paris. I worked with Chefs such as Alain Ducasse, Guy Savoy and, the most appreciated, Jean-François Rouquette at « Cantine des Gourmets », (Catering for Gourmets); he introduced me to Gastronomy* ».

A few years later, this same Chef, Jean-François Rouquette, suggested to the couple, then well established in Corsio, to move to United States to live a new adventure.

So, in October 2009, Sébastien, Martine and their young son Esteba made the choice to move to Los Angeles, a city of many ramifications. Since then, they live near the RH Restaurant - Andaz West Hollywood where Sébastien is the Executive Chef and in charge of 17 persons.

Sébastien is the son of Michel Archambault and Alexandrine Henriette; he is born in 1975 in Texas where his parents lived for many years. Sébastien was only 6 months old when the family moved to France.

### ***Jean-François Archambault***

Jean-François, is the son of Jean-Pierre Archambault and grandson of Pierre and Aimée Desjardins. In 1997, after his studies in Hotel Management at ITHQ (Institut de tourisme et d'hôtellerie du Québec – Institute for Tourism and Hotel Management in Québec), Jean-François Archambault started his career as a sale representative at major hotels. Later, he became Director of sales for numerous major hotels in the metropolitan area. Among those, were Fairmont Hôtels & Resorts, Marriott Hôtels Brand and Urgo Hôtels.



Jean-François is the founder of *La Tablee des chefs* – The Chef Table. This organization operates a program of food recovery from Hotels' restaurants and Caterers and redistributes this food to help others who cannot feed their everyday hunger. It was in 2002, in front of the leaders in the culinary, food and hotel sector, that he presented his idea for food recuperation. Soon after, this innovative idea became reality. Jean-François is now the Executive Director of « La tablee des chefs ».

This non-profit organization distributes over 100,000 portions of food per year with employee volunteers. It serves as liaison between the organizers of major events and food banks.

*La Tablee des chefs* has an impressive number of partners: the Bell Centre, the Caisses Desjardins, Le Fairmount, the Manoir Richelieu, Tourisme Laval, the SAQ, IGA, Québec en forme, Business, Norampac, the Foundation La Capitale, the Marcelle and Jean Coutu Foundation, the J. Armand Bombardier Foundation, the Saint Hubert Foundation, Provigo, the National Bank, Olymel and many others.

I invite you to visit their website to get an idea of this humanitarian work, and perhaps one day collaborate. Here is their website: [tableedeschefs.org](http://tableedeschefs.org)

He also founded the *Camp Culinaire Taillevent* – Taillevent Culinary Camp. This camp hosts free of charge 180 young prize-winners of a contest organized every year in schools from underprivileged areas.

In 2007, Jean-François was proclaimed « *Personality of the Week - La Presse* »; also, he was given the mention « *Fellow* » from ASHOKA, which is a global organization who reunites leaders from social entrepreneurs worldwide. Jean-François was honored at the provincial contest *Arista 2008*, who recognized the success of young professional entrepreneurs in Québec. Jean-François inspired and still is at the heart of this project.

## ***Danielle Archambault and her son Dominique Lamothe***

Mother and son in the kitchen at Délices/Traiteurs

This shop located in Mont-Tremblant in the Laurentians, was opened in 2001 by Danielle Archambault, daughter of Roland Archambault and Claire Juneau, and her son Dominique Lamothe.

This business aims in accommodating vacationers by offering them cooked meals to take out. Délices/Traiteurs offers its services for business meetings, receptions at home, weddings, luncheon conferences, gourmet dining or cocktails.

Danielle Archambault is a cheerful and dynamic businesswoman; she has always had a touch for good food. Over the years, her curiosity and great cooking experience allowed her to reach the top goals in terms of gastronomy.

Her son Dominique studied at the Institut de tourisme et d'hôtellerie du Québec (ITHQ) to improve his abilities as a Cordon Bleu. He has been working in the field of catering and hospitality for more than 15 years.

## ***Louis Archambault***



Photo from his LinkedIn's profile

Louis Archambault is the son of Normand Archambault and Josiane Rochon and nephew of Monique, member of the board of directors.

It is in 2003, a little by chance, that Louis, at age 21, begins in the culinary arts field: his second course selection, his first choice being full. Throughout his studies, his interest in the culinary arts, already present in him, strengthens even more. A one-month stay in France, in a family restaurant, confirms that his future is definitely in this field.

Upon his return, he begins his career in Montreal, at the *Mediterraneo* Restaurant as Chef Garde Manger; he will be there for two years. He then continues to refine his techniques at the *Primadonna*. Then, it is as Sous Chef that he works for 3 years at the *Globe*, before moving to the *Montréal Gourmet* Group, which owns several restaurants.

His specialty: the inspiration of the moment! Whether fruits or vegetables, meats, poultry or seafood products, everything inspires him to create tasty dishes.

Ten years after his debut, Louis' career is full of projects. Moreover, in September 2013, Louis was officially appointed Executive Chef at the *Otto's* chic WHotel restaurant in Montréal.

A year and a half later, it is in France that Louis continues to offer his talents as Head Chef at Hôtel La Verrerie, located in Gaillac, in the beautiful area of the Tarn. Why in France? Love! In June 2015, Louis married Camille Désert, who is French. They live close to the hotel where Louis is working.

A young man with a promising future!

Par Monique Archambault.



## *Café-terrasse Chez Catherine*



Photo : tourisme-montreal.org

Richard is the son of Gaétan and Alpha Henri and her mother, Paulette, is the daughter of Joseph-Pierre and Colette Roch.

Catherine and her brothers, Samuel and Justin, are the founders of The Beers and Discoveries Festival, created in 2006 in Mascouche and better known today as the Oktoberfest of Quebecers.

## *Érica Archambault*

Érica Archambault, born July 1, 1989 at the Jewish General Hospital in Montréal. Daughter of Pierre Archambault and Kathleen Burman.

After completing secondary school at Collège Bourget in Rigaud and CEGEP Gérard-Godin in Montréal, she decided to embark on culinary studies at the ITHQ (Institute de Tourisme et d'Hôtellerie du Québec) in Montréal and obtained a diploma in Advanced Culinary Arts in 2010.

After having worked in Montréal for just over a year, in April 2012, she traveled to Paris in order to improve her culinary talents. She started working at the restaurant *Septime* in the 11<sup>th</sup> district of Paris. Under the tutorship of Chef Bertrand Grébaut, she rapidly moved up the ranks. In November 2013, the Septime Group opened a second restaurant for seafood two doors away called *Clamato* and offered Érica the position of Chef.

Since her start in restaurants, her vision has always been on the concept of the menu of the market, using the finest quality local produce. At *Clamato*, she introduced several Québec and family recipes, notably, the maple syrup pie.

Starting in September 2015, she becomes manager of the 3 restaurants, *Septime*, *Clamato* and, *la Cave*.



Photo Pierre Archambault

## Alexis Archambault tells



Alexis was born in Sainte-Foy, Québec on June 6, 1976. He studied in Lévis and Limoilou. He is the son of Claude Archambault and Marie-Luce Tessier. He is the nephew of Jocelyne, secretary of the *Association des Archambault d'Amérique*.

At the end of his DEC (college level in Québec), he began working as a cook without really enjoying the job, only to pay his expenses, gradually assimilating the basics of cooking, as he said. This experience lasted about five years. He liked. Then the trigger for the job occurs when a day, friends of a friend were looking for a chef to open a restaurant on Saint-Jean Street in Québec, the *Blu Bar and Grill*.

"The audition for the job, he said, it was a dinner that I had to prepare for the couple promoters. Success! We enjoyed, we liked. The adventure lasted a year. After this nice experience I decided to continue that kind of 'trip'; what I do every time an opportunity arises! I am an autodidact, a hopeless monotony breaker and I think too many restaurant owners are content with

little, provided they have their daily earnings. "

"For most cooks and chefs, he says, the work is often exhausting and redundant... a stressful routine, the less glamour face of the trade. It is this aspect of the job that leads some of the most talented of us to abandon the profession. For my part, I like to organize a cuisine and menu to the most desirable customers for the establishment that engages me. I always take pleasure to convey what I know to others, as well as to share their knowledge. I'm addicted to adrenaline of "gunshots" (time of restoration service)."

His experience, in his region, is already varied to his young age. Before the *Blu Bar & Grill*, he worked as second chef at *Cosmos Coffee* in Québec city. Subsequently, he was executive chef at *Delight Restaurant Lounge* in Lévis where he did much more management, planning and creation than most of his other chef positions, chef at *Café du marché* (Lévis) and chef manager at *Yuzu Restaurant* ((fusion of Japanese cuisine and terroir québécois) This will be a great step in his career: the *Yuzu* allowed me, he said, to acquire top of the range notions in kitchen I didn't have yet and finally chef at the caterer *Pomme Grenade* in Lévis.

We wish him good luck!



*A word from the Editor.*

*For the benefit of our readers, here is a brief description of the responsibilities to be assumed by the Chef de partie where it exists (words you have read above and me be you did not understand, because you have never made these kinds of studies).*

## **The Chefs de partie**

The Chef de partie is a cook who is specialized in a particular discipline. This person must have experience in that field to be at this level. He or she works under the Chef de cuisine's responsibility. Very often, this Chef de partie is responsible for a small team, especially in large restaurants. Here are these specialties:

### **Le saucier (sauté chef)**

This leader is the most important person of the team after the Chef de cuisine. This is the second Chef par excellence.

He or she is responsible of all sauces or dishes with sauce. He or she must have an excellent knowledge of the products he or she prepares (poultry, beef, fish) and a mastery of the preparation sauce base and sauces accompanying dishes.

### **Le rôtiisseur (roast chef)**

He or she is responsible for the preparation of roasted meats, grilled meat and fish. He or she must know the time and cooking methods and seasoning the dishes. He or she must also master cutting and boning.

### **Le poissonnier (fish chef)**

As the name suggests, he or she is the one who prepares and cooks all types of fish.

### **Le garde-manger (pantry chef)**

He or she is responsible for delivering the goods to the other parties ready to preparation or cooking. Moreover, he or she ensures the cold culinary dishes.

### **L'entremétier (vegetable chef)**

This is the person responsible for the preparation and cooking pastas, vegetables, rice, potages and soups, eggs, white sauces, etc.

### **Le pâtissier (pastry chef)**

He or she is in charge of the rolls, pastries and desserts.

### **Le boulanger (baker)**

He or she is responsible to prepare all kinds of bread and pastries.



## *The General Meeting of June 2015*

It's still by a beautiful sunny day that Archambault gathered to hold their general meeting in a beautiful corner of Québec, Saint-Jean-de-Matha, Québec located in the Lanaudière region. We are always lucky with the weather and temperature when we have this kind of activities.

The day began as usual, with a warm welcome with juice and coffee. Obviously, people were happy to be so many, 64 members. Around 10:30 am, all were invited to go to church to join the parishioners to attend the mass. Richard then explained why we were so many to invade their church. He told them the Archambault Association General Meeting will be held in the church at noon, after the mass.



It is a beautiful church built by an Archambault (see Bulletin No. 98). Built on a promontory, it dominates the municipality. Inside, wood is everywhere. The white and blue dominate. It is part of the Québec Heritage of the Ministry of Culture. It is bare and beautiful. We feel well in its walls. If you go in this region one day, don't miss to make a visit. I invite you to search on the Internet the church of Saint-Jean-de-Matha: you can see inside the building.

At noon, our president, Raynald, opened the meeting. He recalled that the General Assembly did not take place last year because the quorum was not reached and this year we must accept the minutes from 2013 and the financial statements of 2013 and 2014. He then thanked all those involved in the life of the Association: Members of the Board, translators, those working for the publication of the magazine, particularly Diane making the layout, Richard who coordinates everything and Donia who is the editor, our photographer and our auditors.





He also announced that from now on, we will publish only two newsletters per year: one for the activity in June (May issue) and the other for the Holidays (December issue). All regret this choice, but the next generation is not involved right now. And those now responsible are graying increasingly. Our president hopes the youngest will get involved in the Association in the near future. It is a great wish.

After the word of the President, Nicole, our treasurer, gave the financial report for the two years. The Association is healthy.

Then the meeting agreed to amend Article 15 of the rules reducing the number of Board members to eight to a maximum of 12. It was becoming increasingly difficult to find members who wanted to get involved at this level.

At the election is item, Nicole generously agreed a new three-year term. She did an excellent job since its first election as Treasurer. Congratulations!



After lunch, in a restaurant of the place, all participants were invited to visit the Louis Cyr museum located near the village church. A guide then introduced us to the history of that strong man from Québec. I invite you to take a detour to see this museum, which is part of Québec's history.

And at the end of the afternoon, everyone left this beautiful region happy under the sun.



*Editor's note: This is a biography of our president Raynald Archambault. We hope that this note will give you the occasion of knowing him better.*



Raynald was born August 2, 1941 in Henryville, province of Québec. He is the eldest son of Conrad and Diane Girard and the godson of his grandfather Théodore and his grandmother Marie-Louise, who owned a farm and a wonderful maple forest, a place where great family sugar tasting parties were held, in Valcourt. His father grew up in the middle of a big family because Raynald grandmother gave birth to 20 children.

In Conrad's and Diane's family, three brothers and two sisters followed Raynald: Michel (deceased), Bernard, Agathe, Lucie and Daniel, all members of des Archambault d'Amérique. Conrad his father was a carpenter and he participated, as foreman or superintendent, in the construction or renovation of a large number of buildings in the Montérégie region and even up to Berthierville, including Saint-Firmin Church in Farnham. Raynald grew up in a very joyful family, like all the other ones forming the descendants of Théodore who has been choirmaster at the Valcourt church for 40 years.

After his primary education at the school of the Sacred Heart of Henryville (Marist Brothers), he continued his studies at the seminary of Saint-Jean-sur-Richelieu and then entered in a science programme in Iberville. Then, he enrolled in engineering at École Polytechnique de Montréal where he obtained two degrees, Engineer from Polytechnique and Bachelor of Applied Sciences in Chemical Engineering (B.A.Sc) in 1964. To pay for his schooling, Raynald worked during the summer holidays in a mine in Abitibi (two summers) and in 1962, 1963 and 1964 in a Montréal-East refinery as process units operator. It was an invaluable experience for later in his career.

After Polytechnique, he decided to do a Master degree at McMaster University in Hamilton, Ontario. He obtained his Master degree in Chemical Engineering in the spring of 1966. Then, followed a mandate in operational research for a petroleum company at Toronto and Montréal and a series of technical training programmes in France as a grant-holder from the French government. Back in Québec in the summer of 1967. He then began a long career in the oil and refining industry, career that still continues.

Raynald met his future wife Huguette Martel in 1964 at a party where his classmate Roger had invited him. He became his brother-in-law thereafter. They married in 1970 and lived at first in Toronto. At the very end of 1971, they moved to Québec City where Raynald took a new position. Their daughter Christine was born in Toronto, and two sons, Louis and Denis followed. Louis died accidentally in 1998 to the dismay of his parents. But there was much happiness for Raynald and Huguette when they became grandparents, Jasmine, Denis' spouse, gave birth to the beautiful Chloé in January 2013.

Raynald has played tennis in the past, but he is generally not very sportive. On the other hand, he enjoys gardening and is interested in concerts, theatre, reading and wine tasting

### **Work experience and participation in community life.**

Raynald has to his credit a long and distinguished career behind him, during which he acquired an impressive background of technical and administrative knowledge in the field of the petroleum industry. Just to highlight, Raynald has progressively held the following positions: Junior Engineer in simulation and systems at the British American Oil Company; Process Engineer for Shell Canada; at Ultramar, Production Controller, Principal Process Engineer, Director of Supply, Transport and Logistics, and then General Manager of Québec Refinery and finally, Senior Director of Government and Environment Affairs at the Head Office in Montréal.

Manager of Québec Refinery and finally, Senior Director of Government and Environment Affairs at the Head Office in Montréal.

From 1991 on, Raynald continued his career first as a consultant in incineration technology and management of the operating team of the South-Shore Sewage Centre in Longueuil, and then on the restarting of the refinery in Come-by-Chance, Newfoundland Labrador. At the end of this mandate in 1997, he tackled the last leg of his career as Advisor Emeritus in the downstream sector of the petroleum industry (refining, distribution and marketing) at the Québec Ministry of Energy and Natural Resources, in Supply and Biofuels Department. In this position he continued to participate in and contribute to standardization work of the petroleum committees of the Canadian General Standards Board (CGSB). He represents Québec. For his contribution to the development of Canadian petroleum products standards for over 30 years, Raynald has received a certificate of merit from this organization in 2011 and thereafter, a second certificate from the authorities of his ministry for his achievements.

During his career, he has been active in several charitable, professional and business organizations. He is still a member of the Québec Order of Engineers, the Canadian Society for Chemical Engineering, the Council of the Québec section of the Polytechnique Alumni Association, Vice-President of the Society of the Seven Wardens (the engineers' ring) Inc., Section 10 Québec, and in addition, since September 2014, President des Archambault d'Amérique.

## *Family tree of Raynald Archambault*

*Jacques France around the year 1629 Françoise Tourault*

*Laurent Notre-Dame, Montréal 01/07/1660 Catherine Marchand*

*Jean Notre-Dame, Montréal 06/04/1708 Cécile Lefebvre*

*Joseph Pointe-aux-Trembles 01/29/1748 Agathe Beaudry*

*Jean-Baptiste Pointe-aux-Trembles 04/04/1785 Dorothee Debles*

*Jean-Baptiste Marierville 01/22/1816 Marie Anne Desnoyers dit Desmarais*

*Maxime Notre-Dame, Stanbridge 01/23/1855 Julie Dural*

*Théodore Sainte-Anne, Stukely 10/17/1898 Marie Louise Blanchard*

*Conrad Pike River 09/26/1939 Diane Girard*

*Raynald L'Assomption 09/26/1970 Huguette Martel*

## What the bulletin published...

*Editor's note. We will publish in each coming issue an article already published in these pages to recall memories. We hope you will enjoy.*

### Ten years ago...

#### ***Hydro-Québec honoured the engineer Jean-Jacques Archambault***

Since Jean-Jacques passed away, the Archambault d'Amérique hoped that the memory of the former Secretary of our Association during many years be honoured. Along with our Board, Denis, one of our very active members, maintained close contacts with Hydro-Québec, the power company Jean-Jacques worked for.

We were thus very happy to hear that Hydro-Québec wanted to recognize in a very special and formal way the exceptional contribution of Jean-Jacques in finding and developing a technology of high voltage power transit which propelled the Québec national power Company to new summits of efficiency.

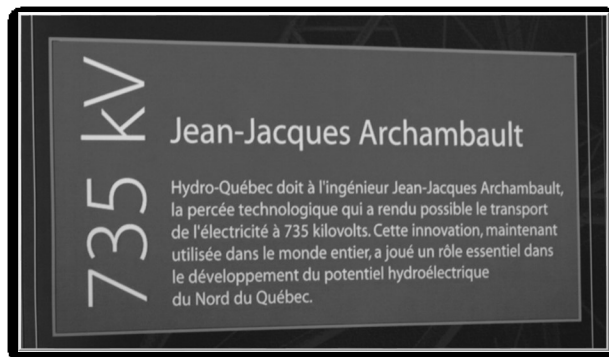
On December 13, 2005, Mrs Denyse Guay Archambault (Jean-Jacques's widow), the whole family of Jean-Jacques, the Minister of Natural Resources and Fauna of Québec, Mr. Pierre Corbeil, the Board of Hydro-Québec, former colleagues of Jean-Jacques, Hydro-Québec TransÉnergie engineers as well as members of your Archambault d'Amérique Association, gathered at the Chief office of Hydro-Québec in Montréal to pay their respects to Jean-Jacques and to attend the unveiling of a commemorative plaque and the naming of the Chief office amphitheatre "Jean-Jacques Archambault Amphitheatre".



The Jean-Jacques' scientific and technological contribution is absolutely exceptional: his 735 kV technology revolutionized the power field. More than 40 years after the studies of Jean-Jacques Archambault, the 735 kV is still recognized today – everywhere in the world – as the electrical tension for transporting power giving the best performance possible.

The amphitheatre will stand to remind future generations of the works of a great pioneer. The Archambault d'Amérique Association is certainly proud of Jean-Jacques and thankful to Hydro-Québec.

Raynald Archambault







## Obituary

### Lucille Archambault 1927-2015



Paisiblement, à son domicile de St-Jean-sur-Richelieu, le 14 août 2015, à l'âge de 88 ans, est décédée Lucille Archambault, épouse de feu Camille Poirier, résident de Pike-River.

Elle laisse dans le deuil ses enfants : (feu Michel), Jacqueline, Louise, Jean-Pierre, François (Lise), Myriam (Michel), Sylvain (Pascale) et Stéphane (Claudia), ses 14 petits-enfants, ses 5 arrière-petits-enfants, ses frères et sœurs, beaux-frères et belles-sœurs, neveux et nièces, cousins cousines, ainsi que plusieurs autres parents et amis.

Elle était de la famille de Raynald, président de l'association.

### Luc Archambault 1950-2015

À Montréal, le 9 juillet 2015, à l'âge de 65 ans, est décédé monsieur Luc Archambault, conjoint de madame Antoinette Latour. Outre sa conjointe, il laisse dans le deuil ses enfants Eric (Annie), Patrice (Sophie), ses petits-enfants Maxime, Michael, Yan-Eric, Fanny, Gabrielle, Antoine, ainsi que ses frères et sœurs, beaux-frères et belles-sœurs, neveux et nièces, parents et amis.



Il était de la famille de Raynald, président de l'association.

### Thérèse Charland 1924-2015



La famille de Thérèse Charland a le regret d'annoncer son décès survenu le mardi 3 février 2015 à Montréal à l'âge de 90 ans. Elle était l'épouse de Gabriel Dalcourt.

Elle était la mère de France, épouse de Daniel Archambault, tous deux membres du conseil pendant plusieurs années.

### Yvonne Gosselin 1933-2015

À Montréal, le dimanche 19 avril 2015 est décédée, à l'âge de 81 ans, Yvonne Gosselin. Elle laisse dans le deuil ses fils Daniel (France Dalcourt) et Réal (Louise), ses petits-enfants Eloise, Danya et Sandy, ses arrière-petits-enfants Christopher William, Océane et Alexis, ainsi que plusieurs autres parents et amis.



### Gérald Roger 1945-2015



À Laval, le 24 juillet 2015, à l'âge de 70 ans, est décédé M. Gérald Roger, époux de Mme Gisèle Joly.

Outre son épouse, il laisse dans le deuil ses fils Frédéric, Patrick, son petit-fils Philippe, ainsi que plusieurs parents et amis.

Nous transmettons nos sincères condoléances à Gisèle, membre de notre association, et à toute sa famille. Gérald était le cousin de Richard et de Léandre, membres du conseil.

*To all afflicted families, the deepest sympathy from Les Archambault d'Amérique.*

*Welcome to new members*



Jean-Marie Desroches	Saint-Jean-de-Matha, Qc
Michel Archambault	Saint-Jean-de-Matha, Qc
Renaud Desroches	Saint-Jean-de-Matha, Qc
Ginette Archambault	Saint-Jean-de-Matha, Qc
Steven Archambeau	Macedon, New York

*Board of Directors 2015-2016 of Les Archambault d'Amérique*

Raynald, Chairperson and Elections; Michel P., 1<sup>st</sup> Vice-Chairperson and Legal Advisor; André, 2<sup>nd</sup> Vice-Chairperson, Genealogy and Recruiting; Jocelyne, Secretary and Publicity; Donia Loignon, Chief editor and Public relations; Léandre, Organizing Committee; Richard, Collaborator to the Newsletter and Web Site; Nicole, Treasurer, Registrar and Recruiting; Monique, Director; André G. Director.



**M<sup>e</sup> Denise Archambault**

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Télécopieur (514) 722-1093

## *Greetings from the President*

I reach you, dear cousins, in this period of joy and celebrations. This allows me to share with you and members of your families the spirit of the Holiday Season. I hope that the year 2015 was good for you and that health was at the “rendez-vous”.

The year 2015 has been one of upheavals in the world. These include the wars in the Middle East, the migration crisis, the evolution of crude oils prices, the turmoil in the stock market and the elections in Canada. On the other hand, the Association des Archambault d'Amérique has evolved more quietly, less dramatically, but with determination in the continuity of her mission. Real achievements have resulted. Bulletins have continued to inform and to establish links between Archambault. The full day of activities in Saint-Jean-de-Matha has been eventful and interesting. It was a good success. Together, we were able to honor the memory and work of François Archambault, builder of churches. It also allowed holding the Annual General Meeting and approving new rules with respect to the number of members on the Board of Directors, either a minimum of eight (8) members or a maximum of twelve (12) members.

I should also highlight the fact that genealogical research and documentation work continued, that replies to requests for information have been provided and that initial steps have been undertaken to prepare interesting family reunions in 2016 and to develop projects for 2017 to celebrate and publicize the contribution of our common ancestor Jacques to the founding of Montréal. Your suggestions in this regard would be welcome.

Let me praise the dynamism of our cousin from the United States, James Archambault, who organized an outdoors Saturday reunion in a park in Colchester, Vermont, with the help of a few collaborators. They used Internet to gather the Archambault. Congratulations! Invitations to join our association have been transmitted to them. In the same vein, I call on all our members to encourage their relatives, especially their children, to become members, or to offer their services as volunteers to help our group to become stronger and more dynamic.

You will find in this issue the text of the report I delivered at the Annual General Meeting. It will allow you to know the roles of each member of the Board of Directors and those of our dedicated collaborators as well as their achievements. You will find that they are important and they fully deserve our gratitude. I wish to express my appreciation for their collaboration and the valuable services rendered by participating in different ways to support the life of our association and her achievements.

We are always looking for new voluntary candidates willing to come on board and help the team that serves you. For example, we are still looking for someone to take over from Diane who provides the bulletin layout. There is also a shortage of translators. Generate and attract a new generation of Archambault remain our main objective in 2016.

I thank the members who participate actively by attending reunions and all of you who are renewing your membership to the Archambault d'Amérique, year after year. We count on you and I hope we will meet again at the 2016 activities.

As is the tradition, I would like to wish you and yours Beautiful and Happy Holidays and a Happy New Year 2016 with the realization of your deepest wishes, healthy to enjoy it deeply.

Sincerely,

Raynald Archambault ing.

President, on behalf of the members of the Board of the Association des Archambault d'Amérique.

# Gilles Archambault

agent certifié , responsable des groupes



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**GILLES ARCHAMBAULT**

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