

# HOSPITALITY MATTERS . . . EVEN IN THE MIDDLE OF NOWHERE

Ask Vern Sampson about his culinary career working in the minerals and mining sector and you can't help but smile. Vern began his career on the Galore Creek Project; today, he's the head chef and first aid attendant at Seabridge Gold's KSM Project camp, where he's worked for the past three years. He's employed by Spatsizi Remote Services Corporation (SRSC), a wholly owned subsidiary of the Tahltan Nation Development Corporation (TNDC) that provides catering and camp operation services at remote industrial sites. SRSC is a TNDC joint venture with Sodexo, an international food and facilities management company.

"I've been cooking in camps for six years now, and intend to continue until someday down the road I open my own restaurant in Hazelton, where I was born and raised," says Vern. "I enjoy this work because I get satisfaction from seeing others enjoy my food. No matter how hard my day is, it makes it all worthwhile to hear the crew say thank you for the good meal."

Vern completed two years of culinary training at Northwest Community College in Terrace in 2007 and in 2010, became Red Seal-certified. A typical day for Vern at the KSM Camp begins early with the daily baking. He then prepares lunch for the people working in camp – including the maintenance guys, core cutters, pilots, engineers and office staff – and starts preparing for the evening meal. When he's not cooking or baking, he's organizing weekly menus and grocery orders. "I have to be careful not to forget anything because we're in the middle of nowhere and it's extremely difficult and expensive to fly our food in."

Edward Van Mierlo is the Chief Operating Officer of SRSC. "Communication skills, a great attitude, a willingness to learn, and commitment are skills and attributes we look for in SRSC employees," says Edward. "When we hire for smaller exploration and

development camps, like Seabridge's KSM Camp, we're looking for versatile individuals with expertise in many different areas. We also look for people with the potential to grow."

Edward knows a thing or two about career growth. He used to be a camp chef at the now-closed Eskay Creek Mine, before accepting a job with TNDC in 2005 to manage SRSC. He also understands what it takes to be successful.

"Partnerships are critical in this business. Our joint venture with Sodexo enables us to develop our people and access the capacity we need to keep our clients satisfied. And we value the work we do with exploration and development projects because it allows us to begin building strong, long-term relationships. We've worked with Seabridge for four seasons now, and have developed mutual trust and understanding about what is required for us to be successful together. That's invaluable in a true partnership."

"In addition to developing great working relationships with industry, what I enjoy most about the work I do is finding employment for members of the Tahltan Nation and other local First Nations," Edward continues. "Over the past few years, year-round employment has been limited in our region, and so seeing people succeed and develop careers in the hospitality industry is really motivating."

Seabridge has spent more than \$125 million in exploration, engineering and development work to move the proposed KSM Project towards production. Approximately 80 percent of this spending has been in local communities, where Seabridge is committed to creating economic opportunities, developing local people and building partnerships with local businesses.

Read Vern's story in full on the **KSM Project website: [www.ksmproject.com](http://www.ksmproject.com)**



*Vern Sampson, making dinner at KSM Camp.*



**Learn more about the KSM Project**

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