

Meet the Board of Governors: Susan Davis

Born in Williams Lake, Susan spent her childhood with her seven siblings in a sawmill camp near 100 Mile House.

In her teens, her family moved to Vanderhoof, where she graduated from high school.

Living in Sidney, BC, after marrying and having two children, fate decided Susan should become a Notary Public. Having a number of years' experience working in law offices and a BC Notary office, she made application to The Society of Notaries Public to take the educational program.

At the time she was studying to become a Notary, Susan was introduced to Laurie Salvador, who would become her long-time business partner. Susan wrote her Statutory Examinations in 1986, achieving the highest marks in the province, which made her the first recipient of the coveted Dr. Bernard Hoeter award.

In June 1986, Susan and Laurie formed a partnership in Sidney. Together they built up a practice that is very respected in the community—and very busy. In 2000, Susan sold her interest in

Now that her children are grown, Susan has become a busy Rotarian and has served on the Board of Directors for Peninsula Community Services.

the partnership to Lisa Ehrlich, who now practises with Laurie. Currently a Roving Notary, Susan is based in her home office.

Susan's community involvement has evolved over the years. When her children were young, she was involved in their pursuits, from taking part in a cooperative preschool to being a Beaver and Cub leader and serving on various committees related to her children's sports activities—as well as volunteering as a timer at swim meets, running a concession at rowing regattas, etc.



Now that her children are grown, Susan has become a busy Rotarian and has served on the Board of Directors for Peninsula Community Services. In addition to being a new member of the Board of Governors of the Notary Foundation, she is a Director of The Society of Notaries Public of BC and Chair of The Society's Education Committee.

Susan and her husband Dan enjoy their two wonderful grandsons, their family and friends, travelling (their destination list is lengthy!), motorcycling, and gardening. ▲

Festive *Tomato* Soup



Ester Chiu

Ingredients

1 can (1.36 litres) pure tomato juice
6 cloves fresh garlic, minced
1 tablespoon margarine or butter
15 whole canned mushrooms, sliced
1/2 cup milk
3 tablespoons sugar
1 bunch fresh parsley or cilantro, diced
Gin (to taste)

Directions

Sauté garlic in margarine or butter.

Add sliced mushrooms.

Pour in tomato juice; simmer to a boil.

Add sugar, milk, and parsley; simmer another 5 minutes or so.

Before serving, add a small amount of gin (depending on your taste).