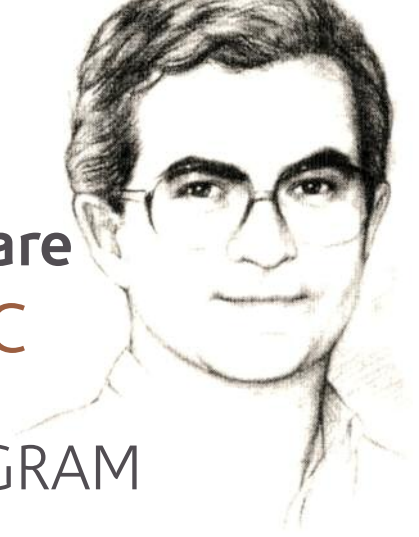




STRATFORD
CHEFS
SCHOOL

Joseph Hoare Gastronomic Writer in Residence PROGRAM



Who is Joseph Hoare? The eccentric and widely loved Joseph Hoare, former food editor of Toronto Life magazine, was immensely supportive of young writers interested in food and gastronomy, writers such as James Chatto and John Allemang. . Mr. Hoare died in 1997. To honour his lifelong passion for food and food writing, his family generously established the innovative position of writer in residence at Stratford Chefs School.

Gifts to the Joseph Hoare Gastronomic Writer in Residence fund are an investment in the future of this dynamic program, ensuring that it continues to attract national and international writers of the highest credentials. A strong fund will provide stable financial support to generations of students to come. Consider making a donation to ensure the long-term future of this program.

PROGRAM MISSION STATEMENT

To help people experience, enjoy and understand the gastronomy of our time, so that a distinctive Canadian food culture may continue to develop.

FUNDRAISING GOAL

A fund of \$300,000 is required to support the program in perpetuity to cover the annual salary and expenses of a writer in residence. To date, \$137,000 has been committed to the program.

THE ROLE OF THE WRITER IN RESIDENCE

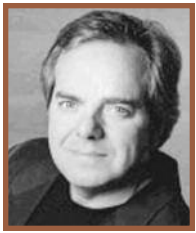
Leads workshops about food writing; conducts one-one-one consultations with students who are interested in food writing; presents readings of his or her work to both students and the public.

BENEFITS OF THE WRITER IN RESIDENCE FOR THE SCHOOL

The writer in residence will benefit the Stratford Chefs School and the wider culinary community in these ways:

- 1 | He or she will contribute to a more well rounded education for students, a primary objective of the School. The writer in residence will do this by helping students to produce well written documents and to understand how important these are for succeeding in the culinary industry.
- 2 | By executing a range of culinary / literary activities within the Stratford Chefs School and the broader community, the writer in residence will advance food writing as an important source of knowledge about food culture.
- 3 | By organizing and hosting public readings, he or she will help engage the public to experience, enjoy and understand the gastronomy of our time. ■





**2007-2008
James Chatto**

When James Chatto moved to Toronto in 1987 he immediately joined *Toronto Life* magazine as its restaurant columnist,

and soon after became *enRoute* magazine's wine columnist for four years. Currently Mr. Chatto is editor of *Harry* magazine and writes regular columns for the LCBO publication *Food and Drink*, where he is creative consultant and senior editor.

In addition to his many awards for food and travel writing, Mr. Chatto has been nominated three times for James Beard Foundation Awards, and for World Food Media Awards, most recently in the category of World's Best Restaurant Critic.

He has published short fiction and three books about food, co-authored two more, and contributed to seven others. In *The Man Who Ate Toronto, Memoirs of a Restaurant Lover*, Mr. Chatto chronicles the development of Toronto's restaurant industry. *A Matter of Taste* is a national bestseller and winner of Cuisine Canada's gold award as best cookery book of 2005. The award-winning *The Greek for Love, a Memoir of Corfu* revisits the four years he and his wife lived for four years raising children, farming olives and making wine.

Mr. Chatto is National Culinary Advisor for Gold Medal Plates, Canada's Olympic and Paralympics athletes' fundraising initiative. Born in London, England, Mr. Chatto attended New College, Oxford University. ■



**2008-2009
Corby Kummer**

Educated at Yale, Mr. Kummer began writing at *The Atlantic Monthly* in 1981. There, his work established him

as one of the most widely read, authoritative and creative food writers in the United States. In 1995 and 1996 he was restaurant critic at **New York Magazine**, and since 1997 he has served as the restaurant critic for *Boston Magazine*. Mr. Kummer is also well known as a regular food commentator on television and radio, and appeared recently on the reality TV show, "The Chopping Block." His books include *The Joy of Coffee* (Houghton Mifflin, 1995), which is based on his series published in *The Atlantic Monthly*, and *The Pleasures of Slow Food* (Chronicle Books, 2002), which celebrates artisans who cultivate, raise and prepare regional foods with the passion and expertise earned by generations of stewardship.

He acted as consultant with Pamela Cuthbert, Jamie Kennedy and Roberto Martella, founders of Slow Food Toronto—the local chapter of an organization dedicated to protecting the pleasures of the table from the homogenization of modern fast food and life—and attended the much-publicized launch in February 2003.

Corby Kummer is the recipient of three James Beard Journalism Awards, including the M.F.K. Fisher Award, and is currently a senior editor at *The Atlantic*. ■



**2009-2010
Michael Symons**

Michael Symons emerged as a food writer in 1982 with *One Continuous Picnic: A history of eating in Australia*.

Now considered a classic, a "magnificent culinary history of a nation" (*Sydney Morning Herald*), it was republished in 2007 in an expanded, 25th-anniversary edition.

The Pudding that Took a Thousand Cooks (1998) examines the role of cooks in history. Re-published as *A History of Cooks and Cooking in the U.S., the U.K. and Korea*, it has been called "learned, compendious and obsessive ... a ripe peach of a book..." (*Chicago Tribune*). Michael Symons started his working life as a journalist on the *Sydney Morning Herald*. He was a radio producer for the Australian Broadcasting Commission for two years, and has written numerous restaurant reviews and feature articles on food. In 1982, he gained a Ph.D. in the 'sociology of cuisine' at Flinders University.

As well as having been awarded two Australia Council literary fellowships, Mr. Symons was Harold White Fellow at the National Library of Australia in 2000, researching a history of dining out in that country. He lived for two and a half years in Tuscany, where he and three other Australians launched the *Cantina di Toia* restaurant outside Florence in 1979.

Dr. Symons now lives in Sydney. ■



**STRATFORD
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MISSION

The Stratford Chefs School is devoted to developing in young Canadian chefs a thorough grounding in the theory and practice of classical cuisines in today's market, and an appreciation of the challenge of operating a successful restaurant. Noted for its unique, industry-driven program, graduates have a 100 percent employment record and are in high demand in leading restaurants throughout Canada and abroad.

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