



# culinary capers

## STRATFORD CHEFS SCHOOL

## A Grand Gala

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At Toronto's celebrated Scaramouche Restaurant, the Stratford Chefs School held its 18th annual Gala Dinner and Auction on February 17, 2008.

This year's event proved even more successful than last year's, raising more than \$155,000 through ticket sales and auction bids. The funds generated by this event enable Stratford Chefs School to offer the highest level of training and to continue being the school "where the best chefs train."

Thanks to the generosity of Veuve Clicquot Ponsardin – which once again sponsored the champagne reception – sparkling glasses of Veuve Clicquot rosé accompanied a delightful array of hors d'oeuvre prepared by students and instructors.

Bryan Steele, senior cookery instructor, created this year's menu, and Niagara vintners generously donated some their finest wines to enhance each course.



*Gala Co-chair Nancy Lockhart and Nada Ristich: BMO Financial Group*

*Dinner preparations*



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*Val d'Orcia: a classic Tuscan villa (photo by Homes Away)*

The carefully chosen 2006 Tawse Echos bistro white accompanied Bryan's first dish, a risotto with butternut squash, sage, lemon and Monforte Dairy ricotta. A salad of Chefs School smoked salmon, frisée and a warm poached egg married well with 2006 Charles Baker 'Picone Vineyard' riesling.

*Duo of Perth County Lamb  
Gala auction items*



The main course, a duo of Perth County lamb, reached sublime heights with 2005 Chateau des Charmes Equileus, while dessert – a heavenly chocolate-amaretti cake and pistachio gelato – paired beautifully with 2004 Peninsula Ridge Rattafia.

Christopher Blake, auctioneer par excellence, masterminded the live auction at intervals during the evening. Bidding went high on many of the unique items, and the HomesAway lot (above) – offering a week of luxury in a classic Tuscan villa – attracted attentive, strategic bidding.

The entire evening was a triumph of celebrating good food and wine – another success for the students of the Stratford Chefs School. ■

*Gala Photos by Tom Sandler*



*Sean O'Hara, Suzanne O'Hara, Alex Macdonald, Angela Macdonald: Manulife Financial*

The 2008 Stratford Chefs School Gala was made possible with the generous support of the following sponsors:

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*Paul Uys: Loblaw Brands Limited, Nancy Lockhart and Murray Frum: Frum Development Group*

# Homecoming 2008

Pack your bags and come home to Stratford for the first ever Stratford Chefs School alumni homecoming!

*Save the date!*

**Sunday, September 21 and Monday, September 22, 2008**

In honour of Stratford Chefs School's 25th anniversary we would like to invite our graduates and students – and their families – to a celebration weekend.

Invitations and itineraries will arrive in late June, but to aid in our planning please email us beforehand at [admin@stratfordchef.com](mailto:admin@stratfordchef.com) to let us know if you would like to attend. Registration will close July 30, 2008. Tentative plans include a Sunday night pig roast and a Monday morning brunch.

Our homecoming weekend will take place the same weekend as Stratford's first fall culinary festival, hosted by the Stratford Tourism Alliance, so plan to stay for the whole weekend! ■

## New Arrival

After engaging in a strategic and thoughtful process, the Stratford Chefs School board of directors announced the decision to hire Kimberley Payne as executive director. Payne's appointment comes at the end of a six-month nationwide search chaired by Nancy Lockhart and supported by the executive search firm Searchlight Recruitment Inc.

### *Greetings from Kimberley Payne*

*While it has only been a few weeks since my arrival at the School, the warm welcome has already begun to make me feel very comfortable. I have received many calls and emails welcoming me here and have enjoyed meeting the staff and the occasional student. We have been conducting interviews, producing manuals and planning events. I have been immersed in reading files and learning some of the history of the Chefs School, although I believe much of that rich history is unrecorded, remaining in the minds and hearts of alumni, founders and supporters. I love to hear your stories. I am absolutely delighted to be here, and I sincerely look forward to meeting as many of you as possible. Together we can help take the Stratford Chefs School to even greater heights in the culinary world.*

*Kimberley*

### Celebrity Chef in Residence Program

In the upcoming 2008 / 2009 session we look forward to working with:

#### **Jeffrey Hamelman**

*February 2 to 6, 2009*  
Director, Bakery and Baking Education Center at King Arthur Four in Norwich, Vermont, and author of *Bread: A Baker's Book of Techniques and Recipes* (John Wiley & Sons, 2004)

#### **Riccardo Camanini**

January 12 to 16, 2009  
**A return engagement!**  
Executive Chef of Villa Fiordaliso in Gardone Riviera, Italy



*Chef Riccardo Camanini*

#### **Alexandre Gautier**

*February 2 to 6, 2009*  
Executive Chef, La Grenouillere in Montreuil-sur-Mer, France

Plus two more, yet to be confirmed.

## Graduation Ceremonies 2008

**June 1, 2008 at 3 p.m.**

Paul D. Fleck Marquee  
Stratford Shakespeare Festival

#### **Keynote Speaker:**

Heidi Noble ('98)  
Owner of Joie Wines, B.C.

#### **Valedictorian:**

John Flemming  
Photography courtesy of Irene Miller

#### **AWARD DONORS**

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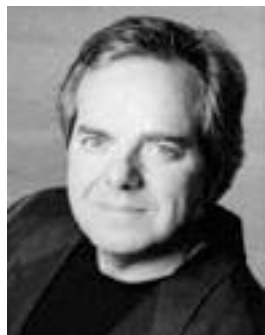
# Joseph Hoare Gastronomic Writer in Residence

The latest addition to the Stratford Chefs School program – the Joseph Hoare Gastronomic Writer in Residence program – proved to be a dynamic new component to the School.

Joseph Hoare, a food editor at *Toronto Life* magazine, was widely loved and a strong supporter of young writers interested in food and gastronomy. SCS's writer-in-residence program was created in Hoare's honour and designed to bring a renowned food writer to the School, meeting one-on-one with students who are interested in food writing, leading workshops, and giving public readings of his or her work.

Richard Mahoney, a relative of Joseph Hoare and a former member of the School's board of directors, and his brother James have been instrumental in founding this program with the support of Hoare's extended family. "This is a unique opportunity for students at the Stratford Chefs School to learn more about Canadian cuisine from one of our country's finest food writers," said Mahoney, "to improve their food writing skills, and to get a more well-rounded culinary education."

**James Chatto** worked as a dishwasher, actor, waiter, bow tie salesman, choreen, bookseller, nanny, tennis coach, lounge singer, KFC truck driver (fired after one day), olive farmer and janitor before moving to Canada in 1987 and becoming a journalist. These days, he writes about food and restaurants for *Toronto Life*, about wine and spirits for *Food & Drink* and edits the menswear magazine, *Harry*. Two of his books are still in print: *A Matter of Taste* (co-written with Lucy Waverman) and *The Greek For Love*, a memoir of Corfu. James is married and has two delightful children. (James Chatto biography from [torontolife.ca](http://torontolife.ca)) Note: His book *The Man Who Ate Toronto* will be reissued in 2008.



## The First Gastronomic Writer in Residence

The first writer to take up this position, for the 2007 / 2008 academic year, was James Chatto, celebrated food columnist and author. His selection was announced on November 4, 2007, by the Stratford Chefs School and the late Joseph Hoare's family. An inaugural luncheon held at grano Restaurant in Toronto was fully subscribed, attended by enthusiastic supporters of the program.

Mr. Chatto has written several books and contributed to others. He visited the School regularly between November and March to meet with students interested in food writing. As he noted in his *Toronto Life* blog ([www.torontolife.com/blogs/chatto/2007/dec/04/fast-broken](http://www.torontolife.com/blogs/chatto/2007/dec/04/fast-broken)), he found conversation with the students stimulating. "Some ... have shared their synopses and insightful commentary on [M.F.K. Fisher's] work with me; others are looking for an opinion of their technical writing. I'm enjoying it immensely."

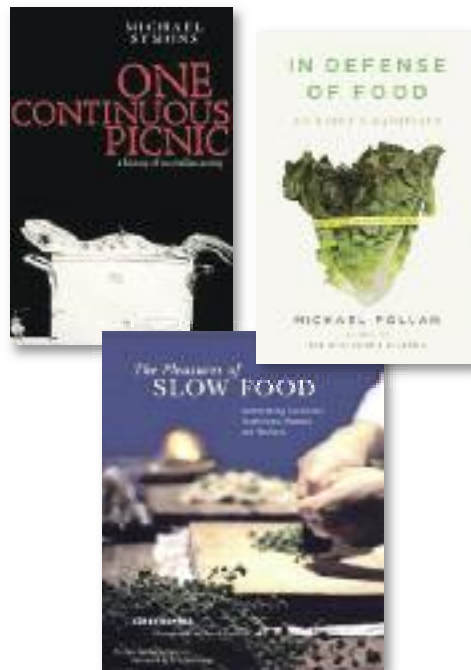
When spending time at the School, Chatto usually ended his days at the dinner table in The Old Prune. "I continue to be most impressed by the senior students' 'dinner lab' efforts," he wrote in his blog, "during which one of them is chef for an evening, preparing a menu drawn from some superstar's oeuvre."

One highlight of Chatto's time in Stratford was a January event that took place at the Studio Theatre. After giving a talk and reading from his book *The Greek for Love* (Vintage Canada, 2006), Chatto was interviewed on stage by Elizabeth Baird, executive editor of *Canadian Living Magazine*. The interview offered an engaging, personal glimpse into Chatto's writing career. He recalled, for instance, the "endless stream" of refusal letters he has received from publishers, one of which begged him to never, ever submit another piece again! Afterwards, Chatto signed books, bubbly and canapés were served, and attendees had the chance to speak with the renowned author.

## The Search is On

After a tremendously successful first year, the Stratford Chefs School's Joseph Hoare Gastronomic Writer in Residence Program is searching for a writer in residence for the upcoming 2008 / 2009 school year. The selection committee, chaired by Elizabeth Baird, has confirmed a short list for the new 2008 / 2009 writer in residence, whose name will be announced at a fall luncheon. The short list includes Michael Symons, Corby Kummer and Michael Pollan.

To reserve now for the October 26, 2008, luncheon, held at Jamie Kennedy at The Gardiner, contact the Stratford Chefs School at [kcosgrove@stratfordchef.com](mailto:kcosgrove@stratfordchef.com). Or if you prefer, phone 519-271-1414 and ask for Kim Cosgrove, executive assistant. Tickets cost \$250 per person, and the donation portion is fully tax receipted. ■



Stratford Chefs School  
Joseph Hoare Gastronomic Writer  
in Residence Lead Donors

Joan and Jerry Lozinski  
Sandra and Jim Pitblado  
Richard Rooney and Laura Dinner  
The Family of Catherine Mahoney  
The Family of Margaret Hoare



## To our loyal Escoffier Circle Members Thank you!

The Stratford Chefs School's Escoffier Circle was established in 2005, and in that first year 26 members donated \$95,000 to the School. In both 2006 and 2007, our circle of loyal members raised the same amount again. These funds are invested, under the guidance of the board of directors, to help ensure that Stratford Chefs School students will one day have a dedicated training centre.

As well as ensuring the future growth of the school, Escoffier Circle members come together for special events such as the annual members' dinner, which was held this year on January 26, 2008, at the home of Nancy Lockhart and Murray Frum. Celebrity Chef in Residence Yvan Lebrun of Initiale in Quebec City created a magical evening with his stunning menu. In the summer, members will have the chance to attend a garden party at the home of Sandra and Jim Pitblado on Sunday, June 22, 2008.

### Escoffier Circle GOLD MEMBERS

George and Elizabeth Baird  
David Daniels and Kate Alexander Daniels  
Ian and Kiki Delaney  
Helen E. Gardiner  
Margaret and Jim Fleck  
Nancy Lockhart and Murray Frum  
Rita and Peter Heydon  
Margaret and Lawrence Marsland  
Kathy and Brad Marsland  
Kelly and Michael Meighen  
Sandra and Jim Pitblado  
Richard Rooney and Laura Dinner  
Gretchen and Donald Ross  
Margot and Gary Stockie  
1 Anonymous

### Escoffier Circle SILVER MEMBERS

Marcia Matsui and Roger Cotton  
Karen Fonn and Dennis Kavelman  
Timothy J. Leonard  
Michael H. McCain (Maple Leaf Foods)  
Timothy and Alexandra MacDonald  
David and Martha Shaw  
Sir Neil and Pixie Shaw  
Rick and Alison Smerchinski  
1 Anonymous

## MEET A GRADUATE

# Heidi Noble CLASS OF 1998

Ten years after graduating from the Stratford Chefs School, Heidi Noble is returning as keynote speaker for the 2008 graduating class. A professionally trained chef and sommelier, Noble is also a self-taught winemaker, farmer and author. With her husband, Michael Dinn, she owns **Joie Wines**, on the beautiful Naramata Bench in the Okanagan Valley of British Columbia.

After graduating top of her class with a B.A. in philosophy from University of Western Ontario, she took the first step in her culinary career by enrolling at the Stratford Chefs School. She then spent time in some of Canada's best restaurants, including Montreal's Tôqué!, before accepting an executive chef's position at Meinhardt's Fine Foods in Vancouver in 1999. Heidi began formal sommelier training with the International Sommelier Guild where she met her future husband, Michael. Upon graduating from the Guild, she worked in the Vancouver wine trade as a buyer and sales agent for a niche import agency. In fall 2002 Michael and Heidi moved to the Okanagan Valley, where they bought a beautiful five-acre farm they named Joie.



Joie began as a guesthouse with an outdoor cooking school held in the orchard. In 2004, Heidi and Michael began making wine and released their first vintage of Joie Wines in 2005. Two years later, they planted their orchard over to grape vines and had a new winery building erected. The story of the cooking school and guesthouse is related in Heidi's book *Menus from an Orchard Table* (Whitecap 2007), recently nominated for a 2008 Gourmand World Cookbook Award.

A local food activist, Heidi was invited to speak at University of British Columbia and at the Cascadia Conference on Whidbey Island, Washington. As well, she has moderated a panel about food security at Cuisine Canada's 2004 Northern Bounty conference and sits as a panelist for *enRoute* magazine's Canada's Best New Restaurant Awards. Heidi was also the associate producer for a food documentary called *Tableland*, released in September 2007.

Heidi is one of the reasons that we are justifiably proud of our talented and successful alumni. ■



*Dana Ewart ('99) and Heidi Noble ('98)*

by *Eleanor Kane*

Wherever I travel, the opportunity to connect with Stratford Chefs School alumni is always part of my planning. This spring I went to Vancouver with Marion Isherwood before driving west to Penticton, home to 1998 graduates Heidi Noble and Dana Ewart.

We began our spectacular drive on the Crowsnest Highway southerly route, which runs along the western edge of the Kootenays, continuing on through the Cascade Mountains and Manning Provincial Park and across the desert-like southern Okanagan Valley. Signs warning of avalanches and of moose and big horn sheep crossings pepper the highway, just to keep it all interesting.

Just south of the Penticton area the road leads to Osoyoos, which is the only desert in Canada, with the lowest rainfall, the highest temperatures and the warmest lakes. Osoyoos wine country is home to one of my favourite B.C. reds – Osoyoos Larose.

Heidi and husband, Michael Dinn, welcomed us to their vineyard, wine operation and home on the Naramata Bench, along the eastern slope of the lake. With the sun shining, we had a perfect day for the al fresco luncheon Heidi prepared, featuring roast chicken with choucroute and mustard seed/ice wine jus, all accompanied with the exquisite Joie wines Heidi and Michael make. The Joie profile receives consistently high praise from the wine press throughout B.C. [www.joie.ca](http://www.joie.ca)

Happy and sated, we journeyed on to Joy Road Catering, owned and operated by Dana Ewart and her husband Cameron Smith. The couple are both

chefs, presenting vineyard dinners on their estate and catering for weddings, gourmet picnics and deluxe barbeques. They also find time to supply bakery items to markets in Naramata and Penticton ([www.joyroadcatering.com](http://www.joyroadcatering.com)). After a quick visit – the busy duo were rushing off to a catering – we left armed with a jar of Dana's blood orange marmalade and a packet of delicious granola.

Later, at a wine bar in Kelowna, we had a surprise reunion with Marcia Davidson ('03) who is working under Chef Mark Filatow at Waterfront Restaurant & Wine Bar. Marcia wishes to be remembered to her classmates and teachers at the School; she remembers her apprenticeship at Scaramouche with great fondness. ([marciamadness@yahoo.ca](mailto:marciamadness@yahoo.ca)).

One more voice from the valley comes from Joe McLean ('86) who is in Kelowna for at least a couple of years. Although I did not catch up with him, Joe is working at a local wine shop and is teaching a fun seminar called In the Mood for Wine and Food, among other courses. Joe met Dana at a recent wine class and worked for the same company Marcia worked for in 2007. He has yet to meet Heidi but loves her wines.

Joe and his wife, Ellie, still own a house in the south of France near Uzès, which they rent out to vacationers in summer and to teachers in winter. If you are interested, have a peek at the following link: <http://www.homeaway.com/vacation-rental/p179376>.

Be sure to visit the Okanagan Valley soon and experience the wonderful work of these stars of the Stratford Chefs School.

## Our third annual March Break Culinary Camp was bigger and better than ever!

Twenty-four students from across southwestern Ontario participated in the one-day camp. From Toronto, Sarnia and Kincardine, this year's campers all had one thing in common – they love to cook! The March Break Culinary Camp, which began in 2006, was developed to help raise the profile of the Stratford Chefs School among high school students considering post-secondary culinary training and to show them what the Stratford Chefs School has to offer.



Due to an increase in demand – the number of campers nearly doubled this year – Stratford Chefs School hosted two separate camps on the same day. One camp included grade 9 and 10 students and the other took grade 11 and 12 students. With help from new graduates Sean Collins and Allison Jones and current Stratford Chefs School students Yva Santini and Heather Shepherd, instructors Jordan Lassaline ('05) and Steve Doyle ('03) introduced the campers to a variety of recipes from the first year cookery manual, including:

- Grilled Pork Tenderloin with Pot au Feu
- Vegetables and Pinto Beans
- Beef Satay with Peanut Sauce
- Beet Tartare with Cumin Crisps
- Rice Pudding with Sour Cream Sorbet
- Crème Brûlée

This year, for the first time ever, parents were invited to join their children at the end of the day for coffee and dessert prepared by the campers themselves. Welcoming the chance to sample their children's culinary efforts, parents also appreciated seeing the inside of a professional kitchen.

We are already in the planning stages for the 2009 camp. If you know someone who may be interested in participating, contact us at [admin@stratfordchef.com](mailto:admin@stratfordchef.com). ■

# To our loyal Dinner Club Members Thank you!

The Stratford Chefs School Dinner Club features four levels of membership that help to develop the talented chefs of tomorrow. In return for their support, members are offered special privileges and thanks at a series of dinners and luncheons prepared and served by the school's apprentices. For more information about becoming a Dinner Club member, please contact the school office at 519-271-1414 or visit our website at [www.stratfordchef.com](http://www.stratfordchef.com) ■

## CHEF DE CUISINE (\$1,500-plus)

Catherine Crackel & Dean Cebulski  
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Sheena McLeod  
– *Kitchen Connaisseur*  
Diana Olsen – *Balzac's Coffee*

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Margaret Wilson  
Robert and Leslie Wood

## Stratford Chefs School Students Support Home for Life Event

Stratford Chefs School Students proudly supported the Jamie Kennedy Kitchens team in preparing and serving a variety of hot and cold canapés at the Home for Life event on May 28, 2008 in Toronto, raising funds for Eva's Initiatives. Eva focuses on homeless and at-risk youth (aged 16 to 24) to get them off the streets permanently. The group operates three shelters in the Greater Toronto Area housing 122 youth each night.



James Gordon of Jamie Kennedy Kitchens, Andrew Kane ('09),  
Adrian Kahle ('08) and Mike Boyd ('09)



**FRONT ROW:**  
 Chef Jordan Lassaline  
**SECOND ROW:**  
 Kendra Brothers, Michael Brennan, Jennifer Orrange, Allison Jones, Kelsey Murray, Matthew Kendrick, Richard Francis, Tim Besserer, David Lingard, Chef Bryan Steele  
**THIRD ROW:**  
 Chef Steve Doyle, Chef Will Gaynor, Nick Febel, Blake Anderson, Sean Collins, Joyce Singh, Derek Scholfield, Ben Sachse, Andrew Coristine, Adrian Kahle, John Flemming  
**Fourth Row:** Matthew Duffy, Michael Guil, Liz Nowatschin, Chef Neil Baxter, Alex Landheer, Jeff Houston, Nancy Campbell, Justin Hill, Shawn Kretz.  
**ABSENT:**  
 Matthew Consiglio

## CHEF SCHOOL

During the 2007 / 2008 school year, the documentary series *Chef School* filmed its second television season. The series follows a group of our students through the challenges and rewards of training at the Stratford Chefs School. Season one, currently in reruns, began airing January 1, 2008, at 10 p.m. on Food Network Canada, notably increasing visibility for the School. From January 1 to May 1 this year the number of applications to the School increased by almost 300 percent over the same period in 2007, a testament to our intensified recruitment efforts – and the impact of the series, as a large majority of applicants noted watching the show. ■



*Season two tentatively begins airing in fall 2008. Stay tuned...*



## STRATFORD CHEFS SCHOOL

Eleanor Kane and James Morris  
*Co-founders and Directors*

Kimberley Payne, *Executive Director*

68 Nile Street, Stratford  
 ON Canada N5A 4C5  
 Tel: 519-271-1414 Fax: 519-271-5679  
 Email: [admin@stratfordchef.com](mailto:admin@stratfordchef.com)  
[www.stratfordchef.com](http://www.stratfordchef.com)

### 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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