

# SIZZLE

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Issue 006



## Message from the President, Joe Queen

The World Association of Chefs Societies Bi-Annual Congress, 12-16th May in Dubai brings together 800 chefs from all corners of the world. The Federation of Chefs Scotland were represented by nine delegates and accompanying delegates included in the party were, Scottish Chef of the Year, Pamela Fowles, and Culinary Team member, Gordon McGregor from Murrayshall Hotel, Perthshire. Gordon was selected to compete in the Hans Beuschkens Chefs Challenge, a competition open to chefs from all over the world. Gordon won a Silver medal and placed 4th. This was a tremendous result against some of the finest chefs under 23 years of age from over 16 countries. Pamela also provided great support to Gordon, ensuring he had all the necessary mentoring for the big day. In 2010 the WACS Congress will take place in Santiago, Chile and, just as this year, we will be selecting a young chef to travel to Chile. The vote for the 2012 Congress was won by South Korea therefore, once again, this will open up an opportunity for someone to be part of the Congress. I do believe that this, along with the other support we have provided in the past year where we sent chefs to Malta, Switzerland and the USA, demonstrates how committed we are to the develop-

ment of Scotland's finest and future talent.

I was delighted to return from Dubai to once again attend The Grampian Chef of the Year. The work put into this event by Karen Black, General Manager of Hospitality Training, Aberdeen, is to be commended and it is a pleasure to be part of it. The winner of the Grampian Chef of the Year 2008 was John Chombra of the Inn at Crathie, well done John for a great competition.

The AGM of the FCS was held on Tuesday 17th June, 2008, at Hopetoun House, South Queensferry. A couple of changes were made to the Board, Tony and Maureen Jackson have now stepped down. Tony's current business commitments mean spending a considerable time in Peterhead, thus making it difficult for him to attend meetings. Tony has resigned from the Board after 14 years, 4 of which he was President. Tony and Maureen will be missed, but will hopefully remain involved, particularly when Scot-Hot is being held. Tony Jackson has been a leading culinary figure in WACS for many years and I would wish to congratulate Tony for being awarded Honorary Membership of the World Association of Chefs Societies.

We are delighted to welcome new members to the Board, Robin Austin of Heritage Portfolio and,

Donald McInnes, Group Executive Chef of Malmaison and Hotel du Vin. These two members bring a wealth of experience and fresh ideas to the FCS.

Annual General Meetings are unfortunately never well attended, the assumption we take from this is either complete apathy from the membership or that we are doing a good enough job. Somehow, I suspect neither is completely true, therefore, please let us know what we should do to stimulate more interest and activity. If you would prefer a different format i.e. mixed with a social event, we are open to any suggestions.

The 4 seasons dining club has been a success in providing a fantastic meal and an opportunity for members to get together and socialise every 3 months at venues around Scotland. The next dinner will be held towards the end of the year.

Derek Johnstone, one of my chefs whom I have been mentoring for the last two and a half years, won the BBC 2 Master Chef Professional at the end of September, held in London after four weeks of qualifying rounds. From the 1st October he has won a full time Chef de Partie position at La Gavroche under Michel Roux Jr. ●

## Leading light in hospitality education awarded lifetime achievement award

One of the Scottish hospitality industry's most popular educationalists has been recognised with the Hospitality Industry Trust (HIT) Scotland's coveted lifetime achievement award – The Industry Award.

Neil Thomson, Commercial Development Manager at Motherwell College and Chief Executive of the Federation of Chefs Scotland, was praised for his passionate contribution to the development of the hospitality and tourism industry in Scotland at the 12th annual HIT Scotland Industry Dinner, which was held at the Glasgow Hilton on Thursday 1st May.

David Cochrane, Chief Executive of HIT Scotland explains, "Neil has worked in the industry for the past 45 years. As a lecturer he has made a significant contribution to the tuition and encouragement of hospitality industry students. After working as a chef in many top establishments, he began his career in education as Senior Hospitality Lecturer in the Glasgow College of Food Technology (now Glasgow Metropolitan College). After taking up the role of Head of the Hospitality Department at Motherwell College,

he was promoted to his current position of Commercial Development Manager at the College.

"Neil has devoted a lot of time, energy and expertise to keeping the flag flying for Scottish chefs throughout the world. Indeed, in 1994, he played a major role in the formation of the Federation of Chefs Scotland when a number of key industry influencers moved from the Cookery and Food Association Scottish Division (now the Craft Guild of Chefs). He is now works tirelessly as the non-salaried Chief Executive of this non-profit making organisation which gives Scottish Chefs their own identity and allows them a platform to compete on the international stage both individually and as the Scottish Culinary Team.

"He is also immensely supportive of emerging talent, promoting young chefs to maximise their potential with the Federation of Chefs team man-



agement of the Salon Culinaire and Scottish Culinary Championship at the bi-annual SCOT-HOT in Glasgow's SECC and also inviting teams from over 80 countries to compete in Scotland in the prestigious World Culinary Grand Prix. Altogether, Neil is a very worthy recipient of HIT Scotland's prestigious Industry Award."

The fund-raising Industry Dinner attracted an audience of over 500 guests, who together raised £81,000 for HIT Scotland's university bursary fund and industry scholarship programme. Over £2 million has been raised by HIT Scotland since the Trust's inception in 1994.

Previous winners of the HIT Scotland Industry Award include Ken McCulloch, Peter Taylor, Andrew Fairlie, James Thomson, Tony Jackson, Stewart Cameron, Avril Robertson, David Cochrane, Larbi, Willie Pike and joint winners Eddie Friel and Jack Munro, representing the tourist boards of Glasgow and Edinburgh. ●

## Brian Canale secures his place in Grand Final of Knorr National Chef of the Year 2008

Brian Canale, Head Chef at Heritage Portfolio, Edinburgh, cooked up a storm at the fourth of five regional semi-finals of the KNORR National Chef of the Year 2008, winning a place in the grand final of the UK's premier chef competition.



The biennial competition, run by the Craft Guild of Chefs and sponsored by KNORR, is one of the most highly respected culinary challenges in the industry today with past winners including Eyck Zimmer, Steve Love, Mark Sargeant and Gordon Ramsay.

Brian impressed the judges during the semi-final heat, held at the Food & Drink Expo held in Birmingham on 9th April, with his culinary skill and interpretation of the entry criteria, creating the following delicious menu:



### Cold canapé:

Spiced tuna carpaccio with pickled pak choi and ginger jelly

### Hot canapé:

Griddled apricot bread and rabbit loin with thyme and marmalade glaze

### Main course using regional breed of pork:

Rack of Landrace suckling pig, confit of cheek with orchid apple and celeriac purée, sweet potato and grated nutmeg jus roti, hedgehog mushrooms and Agen prunes

### British themed dessert:

Rose and lemon pudding, peach and crackle ice with lavender and candied ginger

At the time of going to press, Brian will now take part in an exciting live cook-off at the Grand Final being held on 7th October, 2008 at the Restaurant Show in London. The eight finalists will compete over four hours to create a four-course meal from a selection of ingredients provided in a mystery basket. The chef deemed to be the best will secure the coveted title of KNORR National Chef of the Year 2008.

Brian comments: "I'm over the moon with the result, just getting through to the next stage is like winning for me - I am so pleased! Taking part in the semi-finals, against some of my colleagues, was a big step for me. I'm now very much looking forward to the final and will be asking some of my pals who have competed for the KNORR National Chef of the Year title before for their pointers." ●

## Pizza Designer of the Year Award and Pizza of the Year £500 prize for winner!

Sponsored by



This competition aims to encourage new product development in the pizza restaurant/delivery market and comprises a series of four categories where entrants are required to develop a recipe in at least two categories using the sponsors ingredients. Judges will decide winners in each category plus an overall winner as Pizza Designer of the Year. You may enter all four categories if you wish but must enter at least two.

The four winning recipes (and their creators) will be published as the 'Pizza of the Year Collection' as part of National Pizza Week 2008 – thus giving the winners (and their businesses) the opportunity for substantial publicity.

### Tulip Super Tops Pizza of the Year Category

Design and make one pizza using Tulip Super Tops toppings.

### Leathams Roquito Chilli Peppers Pizza of the Year Category

Design and make one pizza to include Leathams Roquito Chilli Peppers in the topping.

### Jarlsberg Cheese Pizza of the Year Category

Design and make one pizza to include Jarlsberg cheese in the topping.

### Whitworth Bros Pizza of the Year Category

Design and make one pizza to include Whitworths pizza flour in the base but any topping of your choice.

Entries will be judged on their creativity as well as commercial viability. All entries must state a selling price plus the market where the pizza would be sold.

The final takes place on the same day as the Awards Dinner in London on the 13th November, 2008 at the Royal Lancaster Hotel. The overall Pizza Designer of the Year Award winner will be announced at the Awards Dinner and will receive a trophy plus a cheque for £500. The winners of the individual categories will also receive trophies. All finalists will receive tickets for the Awards Dinner. ●

For those entering the competition samples of the ingredients mentioned can be obtained from the sponsors by calling Pam Sainsbury on 01291 636341. For further information please telephone Pam on 01291 636341 or visit the PAPA website at [www.papa.org.uk](http://www.papa.org.uk)

## FCS Golf Challenge

Sixty members, sponsors and their guests enjoyed a fantastic day on Wednesday 30th July for the 5th Annual Golf Challenge. This year the event moved to a new venue at the 'Carrick' on the banks of Loch Lomond. The course, part of the complex of the De Vere Cameron House Resort, presented a fine challenge for golfers of all levels. The facilities were excellent and were much appreciated by everyone who braved the elements for the five hours on the course. The degree of difficulty of the course was reflected in the scores returned. Russell Kano, from Buccleuch Foods was the winner with a total of 37 Stableford points. Bringing up the opposite end of the scoreboard was Tony Budde with a magnificent 6 points, only just pipping FCS President Joe Queen for the 'Must Try Harder' prize. Joe even had the luxury of a golf buggy, however, that did not seem to improve his golf so a bit practice is required for next year.

The sponsors of the event were Aramark and Xpress recruitment and together with the fantastic support of the De Vere Cameron House Hotel. They provided a day that will be talked about for some time to come. FCS Board member Ian Macdonald is to be thanked for the organisation of the day and all the work over the months to make this the first year at 'The Carrick' such a success. ●



Kevin Macgillivray and Ian Macdonald with guests Donald McLeod and Bob Keith.



Winner Russell Kano presented with the Challenge Trophy by Joe Queen.

Date for your diary: Next years event will take place at 'The Carrick' on 22nd July, 2009.

sponsors



# Eleventh Annual Skills for Chefs Conference

The University of Sheffield recently hosted the 11th annual Skills for Chefs conference with many well-known faces from the catering world coming together to share their skills and expertise. Every year, high profile figures from the industry are invited to present at the event and this year was no exception with the likes of Claire Clark travelling from California to present her pastry creations from 'The French Laundry', winner of the best restaurant in the world!

The conference opened with Sally Messenger, General Manager of Service Industries at City and Guilds, providing an update on the new chef qualifications for our sector. Staff and students from City College Brighton and Hove led by Patrick Carey and Leroy Clarke presenting a culinary demonstration on the new 7100 City and Guilds Diploma in Professional Cookery. The future certainly looks bright for the talent of tomorrow.

The two hundred strong audience then welcomed John Williams, Executive Chef of The Ritz to the kitchen which was designed specially for the conference and built by Enodis. John created two classical dishes with a modern twist. Canard a la Pressé (pressed duck for the non french speaking amongst us) and Fricassée of Lobster with Morels, Baby Leeks and Lobster Jus.

After a lunch sponsored by Premier Foods the next business session was 'Skills on a World Stage' presented by Peter Joyner from Elixir UK. Peter spoke passionately about the World Skills competitions held in Japan in 2007. Peter gained a lot of support for his desire that the UK would be even more successful at the next World Skills event that will be held in England in 2011.

The next session was delivered by David Hunt, Executive Chef for Sodexo who showcased produce from Mey Selections. Mey Selections tries to source all its



major ingredients from farms and small businesses based within 100 miles of the Castle of Mey. The brand was inspired and is supported by HRH The Prince Charles, Duke of Rothesay, who wanted to help small farmers and producers from the region earn a fair price for their top quality produce. David prepared 'Scrabster Landed Mey Selections Lemon Sole Fillets, Crab and Pickled Ginger with a Citrus Dressing and Asparagus' and 'Mey Selections New Seasons Lamb Loin Salad with award winning Highland Blue Cheese, Roasted Pine Nut and Organic Cider Vinegar Cream'.

The first day of the conference was brought to a close by Paul Gayler who is regarded as the foremost leader of imaginative vegetarian food. One of the several dishes he created was 'Brik of Aubergine and Squash, Green Couscous with Tagine 'Ras al Hanout' Pomegranate Labna'. Paul inspired chefs to create quality food for vegetarians. He claimed that no chef should be satisfied with passing off a dish of vegetables that accompanied a meat main course as the vegetarian option at a function.

In the evening delegates and exhibitors enjoyed a spectacular evening featuring the 'Best of British BBQ Team' featuring British Pork. Following the BBQ delegates enjoyed a performance from The Comedy Club from London.

On the second day the conference started with all the delegates attending smaller 'taste and sensory workshops' on BBQ Skills led by Ben Bartlett, Global Opportunities presented by John Feeney and Spanish Food from Simon Shaw. The workshops held for the first time in the history of the conference received great feedback.

While the workshops were underway, the finalists of the inaugural Skills for Chefs Senior Chefs competition took place in the Octagon Centre. The standard was very high and the eventual winner was Gareth Evans, Chef at the Cwtch Restaurant. Gareth is also a mature student at Pembrokeshire College.

The young chef competition also held during the conference was won by Gordon Macgregor, member of Scottish Culinary Team, from the Murrayshall Hotel in Scotland. The awards being presented by sponsors Nigel Crane, Managing Director of Essential Cuisine and Andy Farren from Cherry Valley. Both competitions had to include a dish featuring 'Leaping Duck' and a product from 'Essential Cuisine'.

After a lunch sponsored by Unilever, delegates then attended plenary sessions on 'Pastry at the French Laundry' presented by Claire Clark. Claire shared with the delegates the magic of working alongside Thomas Keller the multi Michelin starred American Chef. Claire created two of her favourite desserts 'Milk and Malt Chocolate Mousse with Popcorn Sherbet' and 'Mint Delice'.

Nigel Haworth was next to share the secrets when he explained 'The Great British Menu' series on the BBC was created and brought to our screens. Nigel said that filming had taken five weeks out of his schedule. He then created his cod dish that had reached the final of the TV programme and a dish featuring sweetbreads.

The business programme was then brought to a close with a highly entertaining culinary demonstration from Anton Edelmann who was the Executive Chef of the Savoy Hotel for more than twenty years leading a brigade of eighty chefs. Anton created 'Seared Sea Bass on Piperade Marinated Potatoes and Chervil Froth' and 'Ballontine of Quail' followed by a selection of Cheese Petit Fours.

The fitting finale to the whole conference was a spectacular conference dinner created by a team of chefs representing TUCO. The lead chefs were Tracy Carr from The University of Sheffield, Graham Crump from The University of Warwick, Mark Houghton from The University of Birmingham and Peter Walters from Keele University. The chefs and the food service staff got a standing ovation from over 250 people who attended the gala dinner. The menu was:

*Cured Salmon, Tomato Tartare and Kalamata Olive Tapenade  
Consommé of Quail and Wood Pigeon  
Roast Fillet and Braised Shin of Beef  
Madagascan Chocolate Mousse with Praline and Tonka Bean Ice Cream*

For further information visit [www.skillsforchefs.co.uk](http://www.skillsforchefs.co.uk)

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# Taking a healthy attitude to shopping.



What started off as a popular healthy eating drive behind the scenes, in the staff canteen, quickly spread to the second floor coffee shop and Place to Eat restaurant in John Lewis, Glasgow. We noticed more and more customers with an appetite for the healthier snacks and meals on offer.

We increased the range and variety of healthy dishes on the menu in both the staff canteen and in the store. And we made a few changes in the kitchen to ensure that all the food is prepared and cooked in the healthiest way possible. So, whatever you opt for in John Lewis, it's a healthy option.

Now, for example, we sell 30% more of the healthier treats, like carrot cake, in the coffee shop. (And let's face it, everyone deserves a treat during a hard day's shopping in a glamorous store like ours.) In the restaurant, customers have commented on the delicious variety of healthy meals to choose from where in the past they would simply have headed for the salad bar.

Being rewarded with the healthy living award has delighted the kitchen staff. The working environment is better and we're doing what we were trained to do – creating good food that's good for you. And customers know that they can trust John Lewis to offer healthy, delicious food and snacks – along with the odd designer label, or should that be ladle?

Michael Brown  
Head Chef,  
John Lewis, Glasgow



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**For more information, call 0141 226 5261  
or visit [www.healthylivingaward.co.uk](http://www.healthylivingaward.co.uk)**

## Honoured in Queens 2008 birthday List

Willie Pike has been honoured with an MBE for 'Services to the hospitality industry and to charity'

- Head Chef & Training officer for Costley & Costley Hoteliers Ltd
- Former Chef of the Year - Catering in Scotland Excellence Awards 2006
- His passion to improve standards brought Willie the Hospitality Trust Scotland industry Award in April 2007 (HIT) for the individual deemed to have gone beyond what is expected of them in their day to day job.
- A founder member of the award winning Scottish Culinary Team
- Established the Scottish Chefs Conference, an annual event that this year will be held in the Citadel Ayr and is providing 10 free student places to every college in Scotland offering Culinary courses.



Willie says one of his greatest Challenges was cooking for 400 of his peers at the Craft Guild of Chefs Awards in 1997. Recently, his work with charity has included the Teenage Cancer Trust, the Hansel Foundation, and CHAS. On hearing the news Willie said, "It's a great honour for just an ordinary, hard working chef and shows what a long way our industry has come." ●

## St Andrews Night – Beirut, Lebanon

We have received a very unusual request from the British Ambassador in Lebanon via the Foreign Office; this is to provide a chef to prepare a traditional St Andrews Menu in Beirut, also to undertake a Masterclass at the Culinary College in the city. Kevin MacGillivray will represent the FCS, flying out on Sunday 30th November, for a 4-day programme of events. While in Beirut Kevin will be a guest in the residence of the British Ambassador. A full report will be given in a future issue. ●

## MacGillivray's Culinary Consultants

Having worked for over 20 years in the catering industry and having received a number of prestigious and recognised awards, I felt it was time to get away from the stove. Lately, I was Director of 'Visit Scotland's Eat Scotland Scheme' and this experience provided me with the insight into how many businesses require guidance plus a little professional help when setting up or moving their business forward. In my capacity of 'Eat Scotland' Director, I visited a broad spectrum of eating establishments, assessing and advising on standards and how to make improvements across the board. I found this something I loved doing and I wished to take this forward. To that end, 'MacGillivray's Culinary Consultants' was set up.



MacGillivray's Culinary Consultants aims to provide a fresh modern approach to your establishment. We will give honest sound advice relating to your food operation. Whether you are seeking advice on menu construction, hands on training or development of your kitchen team. For smaller operations we can provide 'one to one' tuition.

We can help develop innovative menus for today's market, helping you source produce and suppliers who best suit your needs. We can create a recipe pack for your business with colour photographs to ensure that standards are reached consistently.

We will help you understand the need for getting back to basics; understanding the products and produce used; the raw ingredients; how and when to season; how to taste the composition of dishes and the art of today's modern food presentation.

If you feel your business would benefit from my experience and professional approach or would just like further information, please do not hesitate to call or email for further information. ●

Tel: 07762795097

Email: [Kevin.macgillivray@hotmail.com](mailto:Kevin.macgillivray@hotmail.com)

# Competition Serves up a Winner

Chefs from across the region converged at Aberdeen College on Monday the 26th of May to slice, dice and sauté their way through a grueling 2 hours to win the title of 'Grampian Chef of the Year 2008'.

The 32 finalists competed in four categories, Grampian Chef of the Year, Grampian Contract Chef of the Year, Grampian Young Chef of the Year and Grampian Seafood Chef of the Year.

All the competitors were required to use local produce, in season, to produce a 3 course meal which was judged on a number factors including working methods, skill, hygiene and balance of flavour.

The awards ceremony was held at the Marcliffe Hotel and Spa Hotel, Aberdeen, where around 250 guests gathered to see John Chomba of the Milton Restaurant, Crathes presented with the title of Grampian Chef of the Year 2008.

His winning menu consisted of Trio of Monkfish – Loin, Liver and Cheek, Slow braised shin and cutlet of Grampian lamb, and pearl barley risotto, Egg custard tart, strawberry sorbet, strawberry and ginger compote.

Other winners were Dougie Mitchell of Universal Sodexho who was named Contract Chef of the Year, Orry Shand of Eat on the Green, Young Chef of the Year, and Marcin Wilmowicz of the Banchory Lodge Hotel, Seafood Chef of the Year.

Hospitality Training, the event organiser, created Grampian Chef of the Year in 1994 to encourage and recognise culinary talent. According to Karen Black, General Manager, "The interest in culinary arts has soared in recent years. As a training association we recognised this fact very early on, and by introducing Grampian Chef of the Year, with the support of our sponsors, have been able to play a leading role in the promotion of our local chefs, their skills, and commitment to using the best local produce".

James Knowles of the Grampian Food Forum and guest speaker at the dinner congratulated the winners on their success, "The high standard of dishes produced, was great news for tourism in Grampian". James also explained the importance of the link between chefs and food producers. The Grampian Food Forum is a partnership comprising of senior members of the Food and Drink industry in the North East and a key partner in the Grampian Chef of the Year event.

The judging panel was provided by the Federation of Chefs Scotland, well known throughout the industry. The judges were: Joe Queen, President of the Federation of Chefs Scotland; Kevin MacGillivray, Vice President of the Federation of Chefs Scotland; Ian MacDonald, Braehead Foods; Colin Bussey, Chef Consultant; and George McIvor, The Full Range. Joe Queen, Chairman of the judging panel presented the awards and was delighted to see the standards had improved once again. he said "each year the calibre of the finalists who compete becomes more impressive. The winners distinguished themselves throughout the competition. They were focused and determined, all qualities of the most successful chefs".

In addition to the title John also receives a cash prize, dinner and accommodation at the Darroch Learg Hotel, Ballater, and the opportunity to take part in The Taste of Grampian Event on Saturday the 7th of June 2008. ●



Marcin Wilmowicz, Banchory Lodge Hotel - winner of Grampian Seafood Chef of the Year.



Orry Shand, Eat on the Green - winner of Grampian Young Chef of the Year.



Douglas Mitchell, ESS - winner of Grampian Contract Chef of the Year.



John Chomba, Milton of Crathes - winner of Grampian Chef of the Year.

## Sponsors

Grampian Food Forum, Compass Group, Universal Sodexho, UniLever Food Solutions, Search Recruitment Solutions, The Press and Journal, Marcliffe Hotel and Spa, The Ice Cream Cabin, Aberdeen College, Braehead Foods, Mackies of Scotland, Knowles Food Services, Davidsons Butchers, The Lairhillock Inn, J Barber and Son Butcher, Macphie of Glenberrie, Turrieffs of Montrose, Brakes, Aberdeenshire Larder,

## About Hospitality Training

Hospitality Training are an industry owned Group Training association, formed in 1990 in response to local industry skills shortages. Grampian Chef of the Year is one of the initiatives that Hospitality Training introduced to the area over 10 years ago to heighten the profile of chefs and promote the career opportunities available in Grampian Region.

## For more information contact:

**Karen Black,**  
**Hospitality Training, Suite 6, Westhill**  
**Shopping Centre, Old Skene Rd, Westhill,**  
**AB32 6RL, Tel: 01224 749100.**

## Grampian Chef of the Year 2008

### Results

#### Grampian Contract Chef

1. Douglas Mitchell, Universal Sodexho (silver medal)
2. Yoram Odentz, Universal Sodexho (silver medal)
3. Bruce Lawrence, ESS (bronze medal)

#### Runners Up

Mark Bannerman, ESS (bronze medal)  
Kenneth Thomson, ESS (bronze medal)  
Rikki Pirie, Universal Sodexho (merit)  
Richard Miller, Universal Sodexho (merit)  
Piotr Kluska, Aramark (merit)

#### Grampian Young Chef

1. Orry Shand, Eat on the Green (gold medal)
2. Alan Robertson, Craigellachie Hotel (silver medal)
3. Neil Hudson, The Olive Tree (silver medal)

#### Runners Up

Graham Mitchell, The Marine Hotel, (merit)  
Peter Barnes, Mansfield Hotel (merit)  
Ryan Davidson, Britannia Hotel (merit)  
Mark Ennis, Fennel Restaurant  
Samuel Ritchie, The Cock and Bull

#### Grampian Seafood Chef

1. Marcin Wilmowicz, The Banchory Lodge Hotel (gold medal)
2. Barry Gauld, The Milton Restaurant

#### Runners Up

Ross Cochrane, Carmelite (bronze medal)  
Colin Redman, Soul (merit)  
Rosemary Robertson, The Albyn (merit)  
Sean Hughes, Prime Cuts (merit)  
Willi Zellweger, Mansfield Hotel  
Erminio Giugliano, Pavarottis

#### Grampian Chef of the Year

1. John Chomba, The Milton Restaurant Crathes (gold medal)
2. Lee Bell, Mercure Ardoe House Hotel (silver medal)
3. Addy Daggert, The Craigellachie Hotel (bronze medal)

#### Runners Up

Sandy Cowie, The Lodge on the Loch Aboyne (bronze medal)  
Stuart Aitken, Baxters of Speyside (merit)  
Grant Jackson, The Olive Tree (merit)  
Grant Walker, Meldrum House Hotel (merit)

## Winning Menu

**John Chomba,**  
**The Milton Restaurant, Crathes**

Trio of monkfish – loin, liver and cheek.

Slow braised shin and cutlet of Grampian lamb, pearl barley risotto, wilted wild garlic.

Egg custard tart, strawberry sorbet, and strawberry and ginger compote.

## Honorary Life Membership



The Board of the Federation of Chefs Scotland are pleased to announce the establishment of Honorary Life Membership of the FCS. This will only be awarded in exceptional circumstances and the number of Life Members strictly limited, therefore the recipients must meet a rigid and robust criteria to qualify. The first recipient has just been announced, Brunton Smith, Past President of the FCS 1994-2000. Brunton was the unanimous choice of the Board, being at the forefront of the FCS since its inception in 1994, and instrumental in Scotland obtaining WACS Membership in 1998. Without Brunton's drive and commitment the Scottish Culinary Team could never have received national status, and his contribution at a very difficult period in the history of the FCS should never be underestimated. Brunton and his wife Irene were honoured guests at the Scottish Culinary Team Dinner on Monday 14th April at the City Chambers, Glasgow. It was therefore appropriate he received the silver commemorative salver at this dinner for being the first Honorary Life Member of the Federation of Chefs Scotland. ●

Full details of the criteria for Honorary Membership and Retired Membership are available on the website [www.scottishchefs.com](http://www.scottishchefs.com)

## Dear Chefs

I am delighted to update you on this years Scottish Chefs Conference 2008. The conference is being held at the Citadel Leisure Centre in Ayr. I am extremely grateful to all our Sponsors for their support in establishing our conference as an annual event which is now becoming recognised world wide.

The Conference is unmissable by any serious chef in their quest to acquire further knowledge, skills and techniques, from some of the world's finest. I look forward to welcoming you to this year's conference.

### Trainee chefs attend conference free

In an effort to help develop our next generation of Chefs we are inviting every Hospitality / Catering College in Scotland to bring along 10 trainee chef students free of charge.

The students will attend as day delegates and will hopefully be excited and inspired about their chosen profession. ●

### Demonstrator Chefs this year



John Campbell



Clair Clark



Cyrus Todiwala



Tom Aikens



Garry Watson



### Booking your conference place

We urge you to be quick this year. We want to give away seats to the newer young people in our industry so please help us with the logistics by booking your seat early.

### We have 3 packages

A) Attend as a day delegate – cost £65.00

B) as (A) above with Dinner – cost £125.00

C) as (B) above with overnight accommodation at a Costley & Costley Hotel – cost £225.00

Debate: There will be a topical debate 'The Spiralling Cost of Commodities and how this affects your Business' with delegate interaction – so have your say!

'Presentation' with Demonstration and Tasting – understanding Foie Gras and its use in the Modern Kitchen.

Don't miss the Conference Dinner and of course enjoying the specially selected wines.

To obtain all the details and to download your booking form visit [www.scottishchefsconference.co.uk](http://www.scottishchefsconference.co.uk) or call Kari / Karen on 01292 313343 or myself on 01292 655 043 – Mob 07753578660.

Look forward to seeing you there,  
Willie Pike.

## Care caterers chef of the year

Federation member Alan Innes who works for Fife council social work department returned from the national association of care caterers chef of the year competition having secured a creditable 3rd place. This years competition was held at Birmingham university collage. Alan's menu, which had to cost no more than £1.25 per person was:

**Lemon and dill steamed salmon stir fry of curly kale and ribbon carrots, rosemary and garlic roast baby potatoes.**

**Fife soft fruit drambuie cranachan**

## Scottish Culinary Team

The Scottish Culinary Team to compete at the IKA Culinary Olympics in Erfurt Germany, 19th-22nd October, 2008, has been selected:

Ian Macdonald, Team Manager – Gastro Taverns

George Scott, Team Captain – Forth Valley College

Kevin Macgillivray, Team Consultant – Macgillivray's Culinary Solutions

Robin Thomson, Team Interpreter – Broxburn Academy, West Lothian

Gordon McGregor – Murraysall House Hotel, Perthshire

Robbie Penman – Gastro Taverns

Daniel Gowans – Ballathie House Hotel, Perthshire

Natalie Cairns – Motherwell College

Gavin Stewart – Lochgreen House Hotel, Troon

Claire Borland – Ayr College

Ross Murray – Rossleigh House Hotel, Rhu

A preliminary visit to Erfurt to check kitchen facilities, and hotel accommodation was undertaken in July, the team will depart for Germany on Thursday 16th October and return Thursday 23rd October. ●

### Contact

#### Editorial/Feedback

Lara Smith

Tel: 01683 220003

Fax: 01683 221291

Email: [lara@bucclucharmshotel.com](mailto:lara@bucclucharmshotel.com)

#### Advertising/Subscriptions

Marie-Clare James

Tel: 07968 499990

Email: [marieclare.james@freshrm.co.uk](mailto:marieclare.james@freshrm.co.uk)

Feedback: We want **SIZZLE** to reflect what interests you. We would love to hear about those competitions, festivals and promotions you are involved in as well as those funny little things that happen to you day by day.