



NEWS RELEASE

June 2008

Bristol's Got Talent - at the chef's theatre

Bristol Food and Wine Fair is pleased to announce the line-up for the chef's theatre. The Fair (11th-13th July, Harbourside) will be a celebration of Bristol and Bath's chefs and restaurants, hosted by Barny Haughton of Bordeaux Quay.

This will prove to be a fantastic opportunity to see the finest chefs from the city in action from experienced hands to some of the new kids on the block.

The weekend will include eleven demonstrations of more than thirty dishes and will showcase the diversity and talent of Bristol and Bath's chefs and restaurants. As well as celebrating food produced in the South West of England alongside a selection of wines from the Fair.

Friday

1. Michael Caines, Abode **12.45pm - 1.45pm**
Exeter is the home of Michael Caines and his restaurant Abode, opposite the city's magnificent Gothic cathedral, combines quality and tradition with contemporary modern design.

It was here that Michael developed his beliefs about hospitality, food and wine, developing the philosophy that good food should be inclusive and available to all. "Every great cuisine is rooted in the local and the regional," says Michael. "I expect all my chefs wherever we are located to create meaningful relationships with farmers, growers, fishermen, food producers and suppliers."

2. Toby Gritten, The Pumphouse **2.45pm - 3.45pm**
Toby Gritten's approach to cooking encompasses the best of British food – old and new. 'Although I try to stick to British culinary tradition, it's hard to shrug off influence from our continental counterparts' he says. He aims to use all the West Country has to offer.

3. Barny Haughton, Bordeaux Quay **6pm - 7pm**

Barney Haughton is the chef-proprietor of Bordeaux Quay restaurant in Bristol, which opened in 2006.

He established his first restaurant, Quartier Vert (then Rocinantes) in 1988 and has been cooking in Bristol ever since. He has spent this time building strong links with a variety of local suppliers including farmers, cheese makers, millers and brewers.

4. Mark Evans, Cafe Maitreya

7.45pm - 8.45pm

Café Maitreya's approach to vegetarian cookery is a simple one; using the best local, seasonal ingredients to produce the highest quality innovative dishes. Award winning flavour combinations and techniques fit comfortably using local and wild produce with a cuisine that is relaxed and accessible.

Saturday

1. Eamonn Fullalove, The Star and Dove

12.45pm - 1.45pm

Eamonn Fullalove is chef-proprietor of the Star and Dove in Totterdown. His glittering culinary career has involved stints in London, Australia and Hong Kong. His most recent and renowned role was as training and development chef at Jamie Oliver's Fifteen restaurant.

2. Barney Haughton, Bordeaux Quay

2.45pm - 3.45pm

Barney Haughton is the chef-proprietor of Bordeaux Quay restaurant in Bristol, which opened in 2006.

He established his first restaurant, Quartier Vert (then Rocinantes) in 1988 and has been cooking in Bristol ever since. He has spent this time building strong links with a variety of local suppliers including farmers, cheese makers, millers and brewers.

3. Stuart Seth, Ocean Café

6pm - 7pm

Stuart Seth trained with Barney Haughton in Bristol for 8 years before travelling and cooking his way around the world for 2 years. He now runs a busy Spanish Tapas restaurant in Clifton called Ocean Cafe.

4. Christopher Wicks, Bells Diner

7.45pm - 8.45pm

Owner Chris Wicks has now established himself as Bristol's premier chef in terms of sheer inventiveness, technique and taste on the plate and this converted grocery store in boho Montpellier must rank right up there as one of the city's finest dining experiences.

Unusually, customers and critics alike are in accord about how good it is and Bells has won countless accolades including being twice voted the Observer Food Monthly magazine best restaurant in the South West.

Sunday

1. Rachel Demuth & Jo Ingleby, Demuths vegetarian restaurant and cookery school **12.45pm - 1.45pm**

Rachel Demuth has been a professional vegetarian chef since the early 80s. In 1987 she opened Demuths restaurant - one of the UK's most successful vegetarian restaurants, which specialises in unpretentious, creative and healthy food. In 2001 she started the Vegetarian Cookery School to teach people how to cook the 'Demuths' style of delicious, uncomplicated and easy to make vegetarian food. She has written three vegetarian cookery books. Jo Ingleby was head chef at Demuths Restaurant for several years before joining the Cookery School as a tutor. Jo spent three years living and working in Spain and as a result is passionate about the simplicity and traditions of Mediterranean cookery as well as teaching in the school and the community.

2. Jonray and Peter Sanchez-Iglesias, Casamia **2.45pm - 3.45pm**

Since 2006, brothers Jonray and Peter Sanchez-Iglesias have run the kitchen at Casamia. Their parents – Susan and Paco - make up the front of house team at Westbury on Trym's most renowned restaurant. Their take on Italian classics is not to be missed.

3. Josh Eggleton, Pony and Trap, Chew Magna **4.45pm - 5.45pm**

Since taking over at the Pony and Trap, Josh Eggleton has transformed a 200- year country pub near Chew Magna, into one of the leading places to eat in the South West.

Passionate about food from a young age, Josh went on to become Gordan Ramsey College Scholar 2003 when he was just 19. Following his success in this coveted competition, Josh travelled extensively, working (often for free) in some of the world's finest restaurants, culminating in a stint at The French Laundry in California's Napa Valley, run by celebrated chef Thomas Keller. Returning to Chew Magna two years ago, he's strived to bring a quality dining experience at affordable prices to the Pony and Trap

Ticket information & Opening times:

Friday 11 July	Day: 12 noon – 4pm	Evening: 5.30pm – 9.30pm
Saturday 12 July	Day: 12 noon – 4pm	Evening: 5.30pm – 9.30pm
Sunday 13 July	Day: 12 noon – 6pm	

Tickets: £5 in advance (via website), £6 on the ferry, £7 on the door.

For media enquiries please contact:

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**Rachel Demuth &
Jo Ingleby**



Barney Haughton



Josh Eggleton

High-res images of all chefs available at <http://www.defacedesign.com/bwff/chefs> or contact info@abc-pr.co.uk for general stock shots

For further information about the event please contact:

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www.bristolwineandfoodfair.co.uk

Notes to Editors: Bristol Wine and Food Fair is organised by Bristol Event Management, an independent local company.

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