



**Ocean Wise**

**CHOWDER CHOWDOWN  
VANCOUVER 2010  
COMPETING CHEF PROFILES**



**Ocean Wise**  
A Vancouver Aquarium Conservation Program



# Ocean Wise™ Chowder Chowdown

November 24, 2010, 7:00 – 10:00 p.m.  
Vancouver Aquarium, Vancouver, British Columbia

The 3<sup>rd</sup> annual Ocean Wise Chowder Chowdown is taking place at the Vancouver Aquarium on November 24, 2010. Featuring 12 of BC's top Ocean Wise chefs, the Chowdown will host each chef's latest chowder as they compete for the title of *Best Sustainable Seafood Chowder* on the West Coast.

Uniquely paired with 12 top BC craft brewers, these chowders are guaranteed to go down well.

Popular food reviewer Jamie Maw, celebrity chef David Hawksworth and famous blogger Miss604 will just be some of the familiar faces on the celebrity panel who will choose the 2010 winner on site.

## Vancouver Chowder Chowdown Competing Chefs:

- **Ryan Maule**, Aqua Riva
- **Dennis Peckham**, COAST
- **Matt Blondin**, Codfather's Market
- **Ben Berwick**, Hapa Izakaya
- **Chris Whittaker**, O'Doul's Restaurant & Bar
- **Leah Huyghe**, Pacific Institute of Culinary Arts
- **Michael William Traquair**, Ramada Plaza and Conference Centre Abbotsford
- **Kunal Ghose**, Redfish Bluefish
- **Doug Hawrish**, Rocky Mountain Flatbread
- **Taryn Wa**, Savoury Chef
- **Jamie Drew**, Vancouver Aquarium
- **Todd Bright**, Wild Rice Restaurant

You do not want to miss out on this amazing evening of delicious food and innovative local beers. Be there and taste the winning seafood chowder for yourself!



## Ryan Maule – Aqua Riva



**Chef Ryan Maule**, Aqua Riva's Senior Sous Chef, learned at an early age – 14 years old to be exact – to work hands on in a White Rock bakery working the graveyard shift while still going to school. At the tender age of 16 he then went on to work for four years for a caterer in White Rock while still going to school. Chef Maule's family could not cook and he decided he had to learn to cook for himself rather than dine on Kraft Dinner and toast. Chef Maule decided the restaurant life was for him and graduated from Vancouver Community College in 2003. Chef Maule started with Aqua Riva in 2004, apprenticing under Executive Chef Mario Fortin, working his way through the ranks until being promoted to Senior Sous Chef. Chef Maule achieved his Red Seal in the spring of 2010.



## Matt Blondin – Codfather’s Market

Born in 1983, **Chef Matt Blondin** has worked in the restaurant industry since the age of 17. When he was 19 he enrolled in the Chef Apprenticeship program at the Cambrian College of Applied Arts and Technology in Sudbury, Ontario. From there, Chef Blondin completed a two year apprenticeship at Bryston’s on the Park in Copper Cliff, Ontario and in only a short period of time became a culinary force in the city’s growing restaurant industry.



In 2005 Chef Blondin left Sudbury for Toronto when he took a position working with culinary wizard Guy Rubino at Rain. Working his way up to Junior Sous Chef in only one year, Chef Blondin eventually joined the Luce team on a part time basis, and was a key factor in both restaurants’ daily operations. In late 2006, after a few consulting gigs, he joined Claudio Aprile at Senses – from there Aprile opened Colborne Lane, regarded as one of Canada’s best restaurants, and Chef Blondin followed as the restaurant’s Sous Chef, and finally Chef de Cuisine in 2008. After countless stages in some of North America’s most sought-after kitchens, Chef Blondin was cordially invited to participate in the eclectic anti-restaurant Charlie Burger – an underground supper club in the downtown Toronto area.

In 2010, Chef Blondin left Colborne Lane and found his way to the Okanagan region to enhance his wine and terroir cuisine knowledge. It was there he met Jon Crofts, a master fish monger who owns and operates Codfather’s Seafood Market in Kelowna, BC. Working closely with Jon for five months, Chef Blondin learned the ins and outs of a fish market, as well as an incredible amount of knowledge on the ever popular west coast fish industry.

In September 2010, Chef Blondin left Kelowna for Whistler and plans on residing in the Village for the winter months. He will be returning to Toronto in 2011 to open his own truly unique project.



## Ben Berwick – Hapa Izakaya (Kitsilano)



**Chef Ben Berwick** was born in Vancouver in 1981 but spent his childhood in Japan. It was there, in his mother's native country, that he was first exposed to the culture and cuisine of Japan. When he moved back to Canada at the age of nine, this experience stayed with Chef Berwick and shaped who he is today. Chef Berwick loved food growing up and when he realized that he could make people happy with his own cooking he decided to choose a life in the kitchen as his career.

Chef Berwick is a graduate of the Vancouver Community College culinary arts program and has trained in various restaurants in Vancouver. Through his cooking Chef Berwick feels he can teach people about the importance of quality ingredients and also how what people choose to eat can affect the environment we live in. By being a part of Ocean Wise, Chef Berwick believes he can reach out to the public and teach them about sustainable seafood through the seafood choices they make. He has been with Hapa Izakaya in Kitsilano since 2007.



## Chris Whittaker – O’Doul’s Restaurant & Bar

O’DOUL’S  
RESTAURANT & BAR



**Chef Chris Whittaker** has been an integral player in some of Vancouver’s most interesting kitchens. Since his arrival at O’Doul’s in 2007, Chef Whittaker has garnered praise for his eclectic cooking style and for his passion for local products and ethically sound ingredients.

Chef Whittaker has been the driving force behind the restaurant’s participation in the Ocean Wise program and the Green Table Network while introducing new menus focusing on sustainable prepared New Classics.



## Leah Huyghe – Pacific Institute of Culinary Arts (PICA)



**Chef Leah Huyghe's** hospitality interest developed into culinary ambition after a couple of stints in private social club kitchens and a backpacking trip through New Zealand. In spring of 2010 she registered at Vancouver's Pacific Institute of Culinary Arts where she is currently completing her diploma program in the Culinary Arts. Chef Huyghe is inspired daily by BC's abundance of local produce and sustainable seafood options.

Pacific Institute of Culinary Arts offers two diploma-granting professional programs in the Culinary Arts and the Baking & Pastry Arts. Additionally, this culinary centre offers programs for both the casual home-chef and hospitality professionals including cooking classes and industry-recognized wine certification.



## Michael William Traquair – Ramada Plaza and Conference Centre Abbotsford



**Chef Michael William Traquair** – General Manager, Executive Chef of Ramada Plaza and Conference Centre Abbotsford – is passionate about the sharing of knowledge. The Ramada Plaza’s Chefs Apprenticeship Program teaches the next generation of chefs more than just cooking good food. The program fosters and nurtures a positive team culture committed to continual growth and improvement.

Chef Traquair has also been the driving force behind the Ramada Plaza’s Green Program. In 2009, the hotel was awarded 3 Green Keys from the Hotel Association of Canada in recognition of their accomplishments in environmental management.

One of Chef Traquair’s many career highlights includes being selected to cook and serve for Her Majesty Queen Elizabeth II, His Royal Highness Prince Charles, Prince William, and Prince Harry, as well as former President of the United States Bill Clinton, and former Prime Minister Jean Cr tien. Chef Traquair is a member of the CCFCC and the British Columbia Chefs Association. He is also actively involved in the community and was a member of the inaugural Heat Foundation Golf Tournament committee in support of grassroots, philanthropic and educational causes that focus on the children of the Fraser Valley.



## Kunal Ghose – Redfish Bluefish

redfish  bluefish



**Chef Kunal Ghose**, co-owner/chef of Redfish Bluefish (Victoria's beautiful inner harbour) and creator of the popular tacones, sleeps well at night knowing that his success came via sustainable practices.

After 20 plus years of running restaurants for others – not so sustainably – Chef Ghose jumped when the opportunity came up to do it right in Victoria. The Ocean Wise program enabled him to create a 100 per cent sustainable menu. Redfish Bluefish also composts and recycles nearly all of the waste created. He also loves making chowder.



## Doug Hawrish – Rocky Mountain Flatbread



**Chef Doug Hawrish** has a real tie to the ocean having grown up in Halifax, Nova Scotia. When asked the question, “Why do you choose to champion Ocean Wise?” his answer was simple: “It is the only thing that makes sense. As chefs and restaurants we have a responsibility to serve people nutritious, healthy foods which are farmed in sustainable ways – and this includes the seafood we catch in our oceans.”



Chef Hawrish mentored several chefs from the Montreal and Toronto area who championed the local food concept and in 2001 he accepted a challenge to operate a café, with a 100 mile menu, from a truck called *The Gravy Train*.

Chef Hawrish then moved to the West Coast for love and the ocean. After working at several caterers and Kits bistros he chose his favorite restaurant to work at: Rocky Mountain Flatbread. What makes Chef Hawrish proud to work at Rocky Mountain is his unwavering commitment to the company’s mission statement to “change the world one pizza at a time,” the use of local produce and its community atmosphere. Chef Hawrish is the Field Chef at Rocky Mountain, hunting down the freshest local produce and integrating it into their seasonal menu specials.



## Taryn Wa – Savoury Chef



The roots of **Chef Taryn Wa's** passion for cooking can be easily traced as she grew up around two amazing cooks: her mother and grandmother. This instilled an early love of food within Chef Wa. It came as little surprise that Chef Wa decided to forge a career path out of her love of cooking. A graduate of the Northwest Culinary Academy of Vancouver, Chef Wa received classical training in both the Culinary and Pastry Programs before receiving a scholarship from the renowned organization Les Dames D'Escoffier. Chef Wa represented her school at the 2005 British Columbia Chef's Association *Hot! Competition Live* where she earned a gold medal.

Personal chef work piqued Chef Wa's interest while working at the multi-award winning *Bistro Pastis*. After a stint in entertainment as the Sous Chef for the second season of the Channel M multicultural cooking show, *Fusion Fare*, Chef Wa focused her full attention on simply elegant entertaining and catering.

Chef Wa loves discovering new flavours and techniques from all over the world, and travels both internationally and within the multicultural city of Vancouver for inspiration. Chef Wa also recognizes the importance of using fresh local ingredients in her cooking and has incorporated this value into her entire business model.



## Jamie Drew – Vancouver Aquarium



**Chef Jamie Drew** graduated from George Brown's culinary management program where he was trained in classical French cuisine. He was working at Toronto's CN Tower's famous 360 Restaurant when he was accepted to the prestigious culinary arts Italian program. In Italy, Chef Drew trained amongst the elite at ALMA (La Scuola Internazionale Di Cucina Italiana).

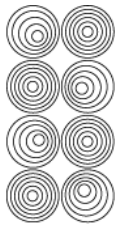


In Italy he worked under famous chef Parma Fabio Uggetti at his Michelin star rated Al Gallo Pappa Ristorante located in the heart of Italy's famous wine producing Chianti region.

He returned to Toronto and assisted with the opening of an Italian restaurant before heading out to Australia where he worked under a brilliant chef by the name of Salvatore Siragusa. After spending a year in Australia, Chef Drew returned home for the 2010 Olympic winter games. Chef Drew is a proud Vancouver Aquarium team member buoyed by the institutions' commitment to sustainability in all its practices and programs.



## Todd Bright – Wild Rice Restaurant



**wild rice**  
modern chinese cuisine



**Chef Todd Bright** began his career at age 17 in Australia as an apprentice at Ming Jade Restaurant under Cantonese chef Kevin Lowe. He then commenced his extensive travels in Europe at age 22 before settling into the position of sous chef at a high end gastropub south of Oxford, England. Upon returning to Australia, his valuable experience overseas led to a position at Vinos, the largest fine dining and multi award winning restaurant in Queensland, Australia. In the winter of 2007 he ventured to Vancouver. His talents were immediately discovered by Wild Rice where after one year he became executive chef. He took six months off in summer 2009 to broaden his appreciation for wine and traveled to the Okanagan where he learned winemaking. Chef Bright's menu reflects his passionate commitment to working sustainably with local ingredients while never compromising on quality or flavour.



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