



AGRICULTURAL WINTER FAIR



Possibility grows here.

The Royal Agricultural Winter Fair's "Friends of the Greenbelt" Wine Competition 2009 Judging Panel



Mark Cutura (Chef - Cowbell Restaurant)

Cooking and music are two of Mark's greatest passions. He studied music at the Cawthra School for the Arts in Mississauga and is an accomplished guitar and banjo player. In 1996 Mark went to the Stratford Chefs School to learn as much as he could about the culinary arts. After graduating from Chefs School, Cutura worked with some of Toronto's best chefs including Jamie Kennedy of JK ROM and JK Kitchens, Eugene Shewchuck of Messis, and Rocco Agostino of Silver Spoon. Under the mentorship of these chefs Mark learned to respect food and where it comes from. In 2006 Mark helped businessman Ed Ho create Globe Bistro. Globe Bistro's food philosophy offers patrons a global menu made from fresh, local ingredients. Cutura left Globe in 2007 to work at the Healthy Butcher on Queen Street West. In July 2007 Cutura and his wife, Karin Culliton opened Cowbell Restaurant, a 30-seat fine-dining establishment in Parkdale. Cowbell, inspired by small turn-of-the-century French bistros, features an ever-changing chalkboard menu created with local, naturally-raised, organic meats and produce.



Brad Long (Chef - Veritas Restaurant)

Chef Long has run the hospitality gauntlet, preparing meals for some of the world's most discriminating diners - Canada's corporate elite, political heavyweights, international celebrities and professional athletes. Now owner of Veritas, a Toronto restaurant dedicated to sustainably produced local ingredients, Long has also delved into producing a documentary guide to understanding where food comes from and how to navigate the mysterious aisles of your grocery store. Balancing work and family is vital to Long. When he isn't providing culinary leadership, creating menus, tasting sauces, speaking with farmers and foragers or checking the freshness of new produce, he shares quality time with his wife Sheryl (also an experienced chef) and his five young children.



Jonathan Gonsenhausner (Sommelier - Air Canada Centre)

Jonathan received his Sommelier Certification in 2006 and he is currently working towards attaining his Master Sommelier. Jonathan was distinguished in early 2008 by the Ontario Hospitality Association; they selected him as one of their Top 30 under 30, an annual award that honours the most promising young performers in the Ontario hospitality industry. You can find Jonathan Gonsenhausner at the ACC Platinum Club restaurant where he currently works as the sommelier and supervisor.



Mark Moffat (Sommelier - Wine n' Dine)

Mark Moffat started in the Food and Wine Industry over 15 years ago in Jasper, with Canadian Pacific Hotels and Resorts, (now Fairmont). It was there that he developed a palate for great wine, food and service, three things he wants to bring to you daily. After leaving Fairmont, he embarked on becoming a Sommelier, completing his WSET Level 4, and then completing the Sommelier Diploma Program through the International Sommelier Guild. Since that time, he has overseen the Wine lists at notable restaurants across the country, including Buffalo Mountain Lodge, Calgary Chamber of Commerce, reds wine country bistro in Toronto, and most recently at Chez Victor at Hotel Le Germain. His commitment to the Canadian Wine Industry is well known throughout Ontario. One of his goals is to open up each person he encounters to the beauty that is the Canadian Wine Industry, including Niagara, Prince Edward County, the Okanagan and Nova Scotia. When he is not talking wine and service, he is writing about it, most recently with Restaurant news, rest assured you will see more in the future. Today he brings you Dine N Vines, Toronto's newest Sommelier Service and Corporate entertainment company.



Lorie O'Sullivan (Sommelier - Air Canada Canada)

Lorie is the Assistant Sommelier in the Platinum Club restaurant, located in the Air Canada Centre in Toronto, Canada. She is also a rotating Sommelier at the HSBC Wine Lounge, located in the Rogers Centre in Toronto. Lorie received her Sommelier diploma through the Canadian Association of Professional Sommeliers in 2006, where she attended classes at both Niagara and George Brown Colleges. She has also completed Wine fundamentals I & II through the International Sommelier Guild and has earned the Wine and Spirit Education Trust Intermediate and Advanced diplomas. Lorie passed the Court of Master Sommeliers certified exam in Columbus, Ohio in June, 2008 and is now studying for her Advanced level diploma. Prior to becoming a Sommelier, Lorie has worked at a number of top Toronto restaurants such as Rain, Luce and Didier.



Norman Hardie (Winemaker - Norman Hardie Wines)

Norman has traveled to the heart of the old wine world, and studied wine at the University of Dijon, apprenticed with the legendary wine masters in Burgundy, and worked nights at a world-class restaurant. As sommelier and restaurant manager at the Four Seasons Hotels, Norman gained the perspective of food and wine connoisseurs - something he views as an invaluable experience. But no wine education is complete without an appreciation of new world wines. So his journey led him to the most innovative Pinot Noir vineyards of California, Oregon, South Africa and New Zealand...working with winemakers who push the edge to produce sensational wines. Norman now makes wines in Prince Edward County.



Peter Boyd (Sommelier - Scaramouche)

Peter Boyd was first bitten by the wine bug in 1979 and has never looked back. In the 80s, he followed the bug to France where he traveled extensively, in pursuit of the wine, before settling down to live in the Southern Rhône for a year. Since his return, he has worked with almost every chef of note in Toronto: Michael Stadlander, Chris McDonald, Susur Lee, Greg Couillard, Massimo Capra, Paul Boehmer, and Keith Froggett at Scaramouche, where he has been employed as Sommelier/Wine Director since 1991. Peter has just finished teaching the ISG Sommelier Diploma course in Toronto, the highest level of instruction for the International Sommelier Guild. He also plays jazz/blues guitar in clubs, and raises teenagers for fun and profit.



Matt Galloway (Presenter - CBC)

Matt Galloway has been working at CBC Radio for almost 10 years. He has hosted the CBC Radio programs The Current, Sounds Like Canada, Metro Morning, The Arts Today, Global Village, Music and Company, OnStage and many others. Since 2004, he has been the host of Here & Now, the drive-home program on CBC Radio One 99.1 FM in Toronto, moving from interviews with mayors, Premiers and other newsmakers of the day to arts, sports, culture and food. Matt lives in the west end of Toronto with his partner and their two daughters and is sits on the Board of the Stop Community Food Centre.



Taylor Thompson (Sommelier - Reds)

Starting off his career as Ottawa's youngest Sommelier, Taylor brought his boundless passion and impressive knowledge to Toronto where he acted as a wine steward at Jamie Kennedy Wine Bar for a year before coming to reds Bistro to revolutionize the wine program. His limitless energy and enthusiasm for wine spread like wildfire to his staff and subsequently to the guests at reds who come back again and again for the ever evolving wine list that yields some of the most unique and sought after bottles. Having completed the six components of the WSET diploma program, Taylor has dedicated himself to continuing education and has begun his pursuit of his Master Sommelier. Extending beyond his home base at reds, his contributions include having written the wine list at Four restaurant and Far Niente (Toronto's only all-California wine list) and most recently, The Ritz Carlton. Taylor has a keen interest in the evolving technology of wine as well as an interest in experiencing viticulture up close. He travelled this past year to Australia and will continue his travels when he joins the California Wine Institute in January to experience first hand the offerings of the west coast. This year, Taylor was named the Grand Prize Winner of the Wine Tasting Challenge, putting him in among the highest echelon of wine connoisseurs in the country and around the world.



Malcolm Jolley (Good Food Media)

Malcolm Jolley is the editor of Good Food Revelation www.goodfoodrev.ca Ontario's weekly food and wine online magazine. Malcolm is the Ingredients columnist for the National Post newspaper, a Member of Cuisine Canada and a Fellow of the Ontario Hospitality Institute. Malcolm sits on the steering committee of the Terroir Hospitality Symposium and is a contributor to Gourmet.com. He lives near a cheese shop in Toronto with his wife and three sons.



Zoltan Szabo (Sommelier - Eight Wine Bar)

He has done more to raise the profile of the sommelier profession than busloads of stiff, tastevin-toting wine stewards, bringing a fresh, appealing, wholly inclusive approach to sharing his enthusiasm for wine. Zoltan has been recognized repeatedly by his colleagues, has appeared in dozens of publications and interviews and has become the poster boy of the modern sommelier: fun, confident, highly knowledgeable and down to earth. Featured on Toronto's Citytv with numerous occasions, Fairchild Television and The Food Network, he has also appeared in CBC's highly successful documentary, "Wine Confidential" along with wine personality Robert M. Parker Jr., actor-winery proprietor Dan Aykroyd and others of some stature. Professionally, Zoltan has created and oversees many award winning wine programs for some of the finest restaurants in Toronto and abroad, garnering him accolades from the local and international media. A member of the Wine Writers' Circle of Canada, he contributes with articles and tasting notes to a variety of prominent publications and organizations. In 2008 Wine Business International Magazine has made a reference about Zoltan Szabo as being one of the most influential Sommelier and wine professional in Canada in "Who's who in Canada" article. Today, Zoltan consults with restaurants, judges nationally and internationally and speaks at wine-soaked events.



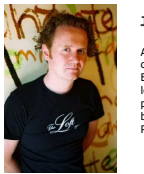
April Kilpatrick (Sommelier at large)

April has been working as a sommelier in Toronto restaurants for the last 15 years. In November 2004, April won Ontario's Best Sommelier through the Canadian Association of Professional Sommeliers. In 2006 April competed in the Best Sommelier of Canada in Montreal. She is considered to be one of the best Sommeliers in Canada and was featured in Wine Business International in January 2008 as best Sommelier in Toronto. Kilpatrick has been a Guest Speaker at the World's 1st Sommelier Congress in Delphi, Greece through the ASI (Association Sommeliers International) in 2006. She has also been a Guest Speaker at the Inauguration of the 1st World Gathering of Sommeliers from around the World in Jerez de la Frontera, Spain in 2008. April has been a judge of the Ontario Wine Awards.



Anton Potvin (Sommelier/Owner - Niagara Street Café)

A well-known and much respected figure on the Toronto food and wine scene for almost twenty years, Potvin has worked in many of the city's very best establishments including Bluffs, Canoe, and Eau. In 2004 Potvin opened his incarnation of the Niagara Street Café, a restaurant that has gone from strength to strength year after year, with universal critical acclaim. Anton spends much of his time traveling and tasting wine and has been ranked highly in consecutive years of the International Wine Challenge.



Jamie Drummond (Wine Competition Manager/Sommelier)

After a fledgling journalistic career, Jamie Drummond made the decision to change directions and follow another of his passions. From 1991 to 1997, Jamie worked as Sommelier for the Michelin recognized Atrium Restaurant in Edinburgh, Scotland. Over this period Jamie studied with the Wine and Spirits Education Trust up to Diploma level. Arriving in Canada in early 1997, he moved into the position of Sommelier at Toronto's Granite Club, purchasing both wines and spirits for North America's largest private club. In the Summer of 2004, Jamie D brought his knowledge and experience to Jamie Kennedy Wine Bar and oversaw the Jamie Kennedy Wine Program for almost 6 years.



Tawfik Shehata (Chef - Vertical Restaurant)

Born in Egypt and raised in Canada, Shehata's interest in a culinary career began with his mother's passion for food. He began his education at the Cordon Bleu in Ottawa and then undertook an apprenticeship at Scaramouche in Toronto while completing the Chef Apprentice Programme at George Brown College.

Following graduation, he studied at Café Asia under the guidance of Andrew Chase, followed by a stint at Auberge du Pommier and later a Sous Chef position at the five-star Cambridge Beaches Resort in the Caribbean. Returning to Canada, Shehata furthered his culinary journey at some of Toronto's finest establishments including Winston's, The Rosewater Supper Club, and Bobs. In 2002, he became the Executive Chef at Eau Restaurant and was voted as one of the "Top Ten Chefs in Canada" by enRoute Magazine. Shehata joined the team at Vertical Restaurant in March of 2006.



John Maxwell (Proprietor - Alien's on the Danforth)

John was born in New York City and educated there at Collegiate School. He emigrated to Canada from England in 1979 and has owned and operated the restaurants Alien's, Joe Allen, Orso, The Trillium at Ontario Place and Winston's, and is a partner in The Irish Pub Group, which operates Dora Keogh and which built and operated P. J. O'Brien.

He served for 10 years on the Board of Directors of the Canadian Restaurant and Foodservice Association. He currently serves on the Board of Directors of the Conservation Halton Foundation. He received the Hospitality Award of the Ontario Imported Wine, Spirit and Beer Association and was named Restaurateur of the Year, 2004, by the Ontario Hospitality Institute.



Bernard Stramwasser (Owner/Sommelier - Le Sommelier Agency)

Bernard Stramwasser is the President and co-owner of Le Sommelier Inc., Exclusive Wine Agents, an Ontario-based wine import agency specializing in premium wines from all over the world. After receiving his Sommelier Diploma from the International Sommelier Guild in 2006, Bernard has lead several wine tastings and wine education seminars for corporate and private clients. His casual, fun and down-to-earth style is complimented by his vast wine knowledge and experience, gained mainly from his extensive travels throughout the world's wine regions. He has worked the last three seasons as one of the rotating Sommeliers at the Rogers Centre's HSBC Wine Lounge in Toronto, and was the Judge for Sarnia's 2007 Amateur Wine Maker's Competition, as well as part of the judging panel for the Fairmont Royal York's 2007 Great Canadian VQA Search.



John Lee (Proprietor - Chippy's)

A consummate hospitality professional, John Lee's career spans 20 years. From his grandmother's and mother's kitchens to the lofty environments of Lotus, Susur and Centro, Mr. Lee has worked extensively in both Asia and Europe. A self described perfectionist and over achiever, Mr. Lee keeps a frenetic pace as owner of Chippy's Fish and Chips Inc., catering chef for Centro, a freelance writer for Dining Out magazine, City Bites and as a consultant to independent restaurants, films and television. With a strong focus on delivering a complete food and beverage experience, Mr. Lee's continuing goal is to showcase the ever-evolving nature of hospitality and its origins.



Dick Snyder (Editor - City Bites Magazine)

Since 2005, Dick Snyder has published and edited City Bites magazine, covering Toronto's food and drink scene with taste, humour and bite. He also writes about tasty treats for enRoute, Zoomer, Fashion and Good Food Revelation (goodfoodrev.com).