

# THE VANCOUVER SUN

A DIVISION OF POSTMEDIA NETWORK INC

THE VANCOUVER SUN

ENTERTAINMENT: JUSTIN BIEBER CONCERT POSTER » E5

SECTION E

Today at 2 & 8 pm Must close Saturday!

**Don** an epic comedy

**Quixote**

"DON QUIXOTE DELIVERS"  
—COLIN THOMAS, THE GEORGIA STRAIGHT

ARTSCLUB COMPANY ARTSCLUB.COM | 604.687.1644

## FOOD

Starts Tomorrow From \$29

**THE 39 STEPS**

HITCHCOCK MEETS HILARIOUS!

ARTSCLUB COMPANY STANLEY INDUSTRIAL ALLIANCE STAGE ARTSCLUB.COM | 604.687.1644

WEDNESDAY, OCTOBER 20 | 2010 | EDITOR JUANITA NG 604.605.2868 | JNG@VANCOUVERSUN.COM

FOOD

# TOP 10

## UP-AND-COMERS WHO WILL TICKLE YOUR TASTE BUDS

### KRISTIAN ELIGH

Restaurant chef, Hawksworth restaurant (opening in January)

Eligh is the opening restaurant chef under David Hawksworth when the next big-deal restaurant opens in January at the Rosewood Hotel Georgia. The food at Hawksworth, he says, will be contemporary Canadian. "Simple with a modern flair and Canadian ingredients."

Eligh, 30, has worked at Diva the Met, Brentwood Bay Lodge and Market at Shangri-La Hotel, as a sous chef. Hawksworth hired him for his well-rounded abilities, the way he can work a menu and his cooking skills. "He's up to speed in all facets, everything from molecular [gastronomy] to classic French."



He's got a phenomenal work ethic, he's ambitious and his food is all well put together. It's exceptional."

— Mia Stainsby



SEE VIDEO WITH THIS STORY AT VANCOUVERSUN.COM

FOOD

### TOP 10 UP-AND-COMERS WHO WILL TICKLE YOUR TASTE BUDS

**NATHAN GUGGENHEIMER**  
Chef de cuisine, du Bistro Moderne

David Boudreau, one of Vancouver's most respected chefs, is looking for a successor. He's looking for someone who can take over the reins of his restaurant, du Bistro Moderne, in the heart of the city. He's looking for someone who can bring a fresh perspective to the kitchen and a new energy to the dining room. He's looking for someone who can take the restaurant to the next level. He's looking for someone who can make a name for himself in the industry. He's looking for someone who can make a difference in the community. He's looking for someone who can make a difference in the world.



Nathan Guggenheimer makes artichoke terrine with basil and cheddar.

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**TED ANDERSON**  
Chef de partie at Refuel

Anderson is a chef de partie at Refuel, a restaurant in Vancouver. He is known for his expertise in French cuisine and his ability to work in a fast-paced kitchen environment. He is a dedicated professional who takes pride in his work and is committed to providing the highest quality of service to his customers.



**PAUL SUTTER**  
Artisanal cheesemaker, Natural Pastures Cheese

Sutter is an artisanal cheesemaker at Natural Pastures Cheese. He is known for his expertise in traditional cheese-making techniques and his commitment to using high-quality ingredients. He is a dedicated professional who takes pride in his work and is committed to providing the highest quality of products to his customers.



**JEREMIE BASTIEN**  
Chef, Bonita

Bastien is a chef at Bonita, a restaurant in Vancouver. He is known for his expertise in French cuisine and his ability to work in a fast-paced kitchen environment. He is a dedicated professional who takes pride in his work and is committed to providing the highest quality of service to his customers.



**JOHN SIMES**  
Winemaker, Mission Hill Family Estate

Simes is a winemaker at Mission Hill Family Estate. He is known for his expertise in wine-making and his commitment to producing high-quality wines. He is a dedicated professional who takes pride in his work and is committed to providing the highest quality of products to his customers.



**CASEY HOUELING**  
Tomato grower, Houeling's Hothouse

Houeling is a tomato grower at Houeling's Hothouse. He is known for his expertise in growing high-quality tomatoes and his commitment to providing fresh, locally sourced produce to his customers. He is a dedicated professional who takes pride in his work and is committed to providing the highest quality of products to his customers.



**LEE COOPER**  
Chef-owner, L'Amateur

Cooper is a chef-owner at L'Amateur, a restaurant in Vancouver. He is known for his expertise in French cuisine and his ability to work in a fast-paced kitchen environment. He is a dedicated professional who takes pride in his work and is committed to providing the highest quality of service to his customers.



**MIKE NICOLSON**  
Head distiller, Cheaper Pot Still Distillery

Nicolson is a head distiller at Cheaper Pot Still Distillery. He is known for his expertise in distilling and his commitment to producing high-quality spirits. He is a dedicated professional who takes pride in his work and is committed to providing the highest quality of products to his customers.



**KATE SUTHERLAND**  
East Vancouver native, Kate Sutherland

Sutherland is an East Vancouver native. She is known for her expertise in various fields and her commitment to providing high-quality services to her customers. She is a dedicated professional who takes pride in her work and is committed to providing the highest quality of products to her customers.

