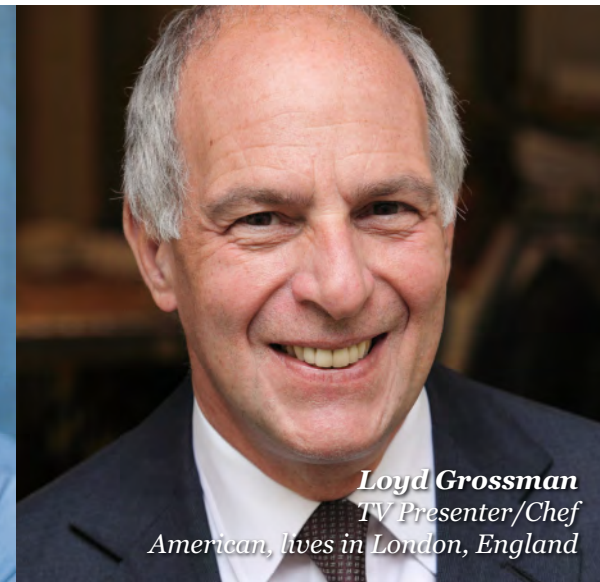




**Raymond Blanc**  
Chef Patron of Le Manoir aux Quat'Saisons  
French, lives in Oxfordshire, England



**Bill Granger**  
Food Writer/Restaurateur  
Australian, lives in London, England



**Loyd Grossman**  
TV Presenter/Chef  
American, lives in London, England

# FACES OF ENGLAND INTERVIEW OPPORTUNITIES



**Gina Mackey**  
Harpist and Vocalist  
Irish, lives in London, England



**Phil Vickery MBE**  
Rugby Legend  
English, lives in Gloucestershire, England



**Emma Bridgewater**  
Business Owner  
English, lives in Stoke-on-Trent, England



# INTRODUCTION

VisitEngland is delighted to welcome you to England for the Rugby World Cup 2015.

Nothing beats a good interview, and Faces of England will introduce you to some exceptional people who want to shout about why they love England.

This guide has all the information you need to arrange interviews with men and women from all corners of the country who have fascinating stories to tell, knowledge to share and enthusiasm in abundance for their particular interests, and of course, England.

This selection of characters includes those who were born here as well as those who were born overseas but have chosen to make England their home. There are people available to interview from Argentina, Australia, Canada, France, Ireland, Italy, Japan, New Zealand, South Africa and the USA who can all bring an international flavour and their particular cultural perspective.

From chefs to curators, TV presenters to artistic directors, milliners to brewers, gardeners, sportspeople and story-tellers galore - there are many personalities to discover and stories to uncover in this easy to use guide. Organised alphabetically by country, each entry provides contact details to meet these characters and will be an essential resource during your time in England.

For further information, please contact:

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# ENGLAND

## Ade Andrews

### Robin Hood Impersonator and Tour Guide

Ade Andrews is the 'Official Outlaw'. An actor, writer and performance artist, he is dedicated to making Robin Hood relevant for the 21st century with a cultural and environmental message.

As an artist, he works with the communities of Sherwood Forest to initiate sustainable annual customs. These he sees as manifestations of the community spirit that created Robin Hood over the centuries. He is currently hitting the streets with his new educational and entertaining 'Hood's Town' tour.

Ade is passionate about the legend of Robin Hood and can effectively bring it to life. He loves to show media around the historic haunts of Robin Hood and his Merry Men - both in the city of Nottingham and at the Major Oak in Sherwood Forest.

#### Topic of interest

Culture and history.

Appearance fee may apply.



Nottinghamshire

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# ENGLAND

## 'Beefeaters'

### Yeoman Warders, Tower of London

For almost 1,000 years the Tower of London has dominated the City of London and is still one of the capital's most prominent landmarks. Today, London's great Royal fortress is home to some of the most potent symbols of British history: the ravens, Crown Jewels and Yeoman Warders.

The Tower of London is the UK's most visited historic attraction with around 2.5 million visitors a year, and the Yeoman Warder tours are one of the most popular attractions for visitors to the Tower, with their tales of intrigue, imprisonment, execution, torture and more.

A detachment of the Yeomen of the Guard, the Yeoman Warders, have been part of the Royal Bodyguard since at least 1509 and their origins stretch back as far as the reign of Edward IV (1461-83).

Also known as Beefeaters, they have long been symbols of London and Britain. It is thought their nickname is derived from their position in the Royal Bodyguard, which permitted them to eat as much beef as they wanted from the king's table.

Today, Yeoman Warders, or Beefeaters, are required to have served in the armed forces with an honourable record for at least 22 years. The current contingent of warders have experienced serving in Northern Ireland, the Falklands War, Bosnia, the first and second Gulf conflicts and in Afghanistan.

Appearance fee may apply.



London

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# ENGLAND



London

## Tom Bird

Executive Producer, Shakespeare's Globe

Shakespeare's Globe is one of the most popular visitor destinations in the UK, at the heart of the regeneration of London's Bankside. Together the Globe Theatre, Globe Education, Globe Exhibition and Tour offer a unique setting to explore Shakespeare in performance. The Globe has always been an international story, the vision of an American, which welcomes international audiences into its oak embrace. It has also sought to take the Globe's work back out into the world

through international touring and education programmes.

Tom Bird has worked for the Globe since 2007 and directed the Globe to Globe Festival from 21 April to 9 June 2012. The most ambitious multi-lingual festival yet - it welcomed 37 international theatre companies to the Globe to stage and perform all of Shakespeare's 37 plays in a different language. In producing the festival, Tom travelled the world from Armenia to Zanzibar in search of Shakespeare.

Tom's previous employment includes work for the ground-breaking physical theatre festival Aurora Nova at Edinburgh and for a number of music groups, most notably the Northern Sinfonia. Tom's roots are in the north-east, and as a playwright he is a regular contributor to Live Theatre's Short Cuts events in Newcastle. His short play Kaz and the Coots was recorded for the BBC Radio 3 Free Thinking Festival in 2009. He was educated at the universities of Edinburgh and Copenhagen.

Other languages: Danish.

Appearance fee may apply.

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# ENGLAND

## Emma Bridgewater Ceramics Manufacturer

Emma Bridgewater founded her business in 1985 and it has become one of the most successful and iconic companies on the British ceramics scene. Famed for their Polka Dot earthenware Emma Bridgewater and her husband, Matthew Rice, design every piece of pottery themselves – inspired by their home, their children and even their chickens.

All their pottery is made by hand in a delightful Victorian factory in Stoke-on-Trent, keeping the area's traditional skills alive and ensuring that each piece has a real integrity. Every mug, bowl, plate and jug has its own, very English, personality – full of charm and cheerfulness.

Emma grew up in Oxford, where her mother's welcoming kitchen was dominated by a scrubbed pine kitchen table and a big dresser covered in colourful, mismatched china including big Victorian meat plates, pretty cups and saucers and generous jugs big enough for a bunch of flowers from the garden. It was to prove the inspiration for what is today a £14 million international business.

Emma Bridgewater makes all of its pottery in England – proudly contributing to Staffordshire's heritage. It remains a family business and employs more than 200 people in Stoke-on-Trent.

The factory has become a tourist attraction in its own right – welcoming thousands of visitors every year to take tours, have a go at decorating their own ware, visit its charming shop and factory outlet, wander around the walled garden and linger a while in the kitchen café.

Appearance fee may apply.



*Stoke-on-Trent*

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# ENGLAND

## Jan Constantine Designer

Jan Constantine is the founder and Creative Director of Jan Constantine Ltd, a British international home textile company. Known for her bold, distinct and original collection of home textiles and range of home interior products, according to Laurence Llewellyn-Bowen, Jan Constantine has “turned felt and blanket stitch into the new rock-and-roll”.

Happy enough to laugh-off such accolades, one thing Jan is nevertheless extremely proud of is the way in which, almost seven years ago, she started the process of ‘reclaiming’ the Union flag – and being one of the first to turn it into the high-fashion design icon that it is today.

Her collection includes original, hand-embroidered designs that feature on exquisite textiles and home accessories that stand alone as unique speciality products in the interiors market. Embellished with Jan's trademark heart, the word ‘love’ and her distinctive initials – all of which are intrinsic to all of her designs – her collection has become recognised the world over.

Appearance fee may apply.



*Staffordshire*

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# ENGLAND



London/Stratford-upon-Avon

## Gregory Doran

Artistic Director of the Royal Shakespeare Company

Gregory joined the Royal Shakespeare Company in 1987 initially as an actor in *The Merchant of Venice*, *Julius Caesar*, *The Jew Of Malta* and *The New Inn*, before becoming Assistant Director the following season. He directed his first RSC production in 1992, took on the role of Associate Director from 1996 to 2012, and succeeded Michael Boyd as Artistic Director the same year.

Gregory has directed over half the canon of Shakespeare's plays for the RSC including *Twelfth Night*, *Hamlet*, *A Midsummer Night's Dream*, *Love's*

*Labour's Lost*, *Macbeth*, *Antony and Cleopatra*, *Coriolanus*, *All's Well That Ends Well*, *The Taming of the Shrew* (and *The Tamer Tamed*), *Much Ado About Nothing*, *The Winter's Tale*, *Othello*, *Merry Wives The Musical*, *The Merchant of Venice*, *As You Like It*, *King John*, *Timon of Athens*, *Henry VIII* and *Venus and Adonis* (in collaboration with *The Little Angel Theatre*).

As well as Rostand's *Cyrano de Bergerac*, Oronoko by Biyi Bandele (after Aphra Behn), *The Odyssey* adapted by Derek Walcott, *Jubilee* by Peter Barnes, and *The Canterbury Tales* in an adaptation by Mike Poulton, Greg also led a season of five seldom performed Jacobean and Elizabethan plays and directed *The Island Princess* by John Fletcher. This project enjoyed both a sell-out season at the Swan Theatre in 2002, and a run at the Gielgud Theatre in London's West End. Greg and the Jacobean Company received an Olivier Award for Special Achievement for the season.

In 2005 he headed up another season of neglected Jacobean plays in the Swan Theatre that formed the Gunpowder season, one of which, Ben Jonson's *Sejanus*, he directed. In 2009 his production of *Hamlet*, with David Tennant in the title role, won The Whatsonstage Best Regional production for its run at The Courtyard Theatre, and Theatre Event of the Year.

Elsewhere, his productions include: *Anjin: The English Samurai* by Mike Poulton and Shochiro Kawaii (Tokyo 2009) *The Merchant of Venice* (Tokyo 2007) *York Millennium Mystery Plays* (York Minster), *Black Comedy* and *The Real Inspector Hound* (Donmar Warehouse Productions - Comedy Theatre), *The Giant* by Antony Sher (Hampstead Theatre), *Mahler's Conversion* by Ronald Harwood (Aldwych Theatre), *Titus Andronicus* (Market Theatre Johannesburg and RNT Studio - TMA Award for Best Production), *Twelfth Night*, *Ulysses* (in Dermot Bolger's adaptation, Philadelphia), *A Midsummer Night's Dream* (NY State University), *The Joker of Seville* (Walcott/McDermott musical, Boston/Trinidad), *Edward Bond's September* (Canterbury Cathedral), *Someone to Watch Over Me* (Theatr Clwyd), *Two Dogs and Freedom* (Sadlers Wells and Channel 4), *Artistic Director of Century Theatre: The Importance of Being Earnest*, *Bedroom Farce*, *An Inspector Calls*, *Private Lives*, *Associate Director of Nottingham Playhouse: Long Day's Journey Into Night*, *Waiting For Godot*, *The Norman Conquests*, *Hester*, *The Rose* and *The Ring*.

His filmed version of *Hamlet* (BBC2/Illuminations) was broadcast in the UK on Boxing Day, 2009. His other film work includes: *Macbeth* (Channel 4 / Illuminations) and *A Midsummer Night's Dreaming* (BBC4 documentary based on research for his 2005 production of the play); and he assisted Michael Wood by directing extracts from various Shakespeare plays for his BBC series, *In Search of Shakespeare*.

Greg has compiled two highly successful double CDs with the British Library, of extracts from live recordings of great performances from Stratford since the late fifties: *Essential Shakespeare LIVE!*, and *Essential Shakespeare ENCORE!* He co-authored *Woza Shakespeare!* with Antony Sher, about their production of *Titus Andronicus* in South Africa in 1995. Greg also published *The Shakespeare Almanac* in 2009.

**Appearance fee may apply.**

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# ENGLAND

## Vivienne Endecott

World Expert in Enid Blyton

The world's fifth most translated author, Enid Blyton wrote over 700 books including her most notable series - The Famous Five, Secret Seven, Malory Towers, Noddy, and Enchanted Wood.

As Enid Blyton loved holidaying in Dorset and visited three times a year for over 20 years, she set some of her books there, notably The Famous Five series. For many people across the world their vision of the English countryside comes from reading these books.

World expert on the famous author, Vivienne Endecott published 'The Dorset Days of Enid Blyton' in 2002 and then opened the Ginger Pop shops in Poole and Corfe Castle which sell books, souvenirs, memorabilia, lashings of ginger beer and many other items dedicated to Enid Blyton and her era. Viv also conducts tours of the sites possibly used in her stories and in 2009, opened Eileen Soper's Illustrated Worlds, devoted to the artist who illustrated 150 books for Blyton including The Famous Five.

Every year Enid Blyton's birthday is celebrated on 11 August at Corfe Castle - the inspiration for the real Kirrin Castle. It is possible to arrange a pre-party for press if requested.

**Appearance fee may apply.**



*Dorset*

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# ENGLAND

## Rob Rees

Proprietor, The Cotswolds Chef

Rob Rees aka The Cotswold Chef, is one of the UK's leading chefs and consultants dedicated to creating a better food culture for Britain. He balances his work as a social entrepreneur with his time as a campaigner, demonstrator, food columnist, writer, consultant and chef.

As an ambassador for UK tourism, Rob has an unusual range. While many chefs are able to talk about local food, Rob is able to talk about the shift in English food culture, tackle technical issues such as food safety and, most importantly, keep it light when needed. Although based in one of England's most attractive rural destinations (The Cotswolds), Rob can speak with authority on other regions as he has travelled the world in support of Cotswolds tourism, and can often relate UK tourism and food concepts to overseas media.

His media experience covers food demonstrations, policy debates and location interviews.

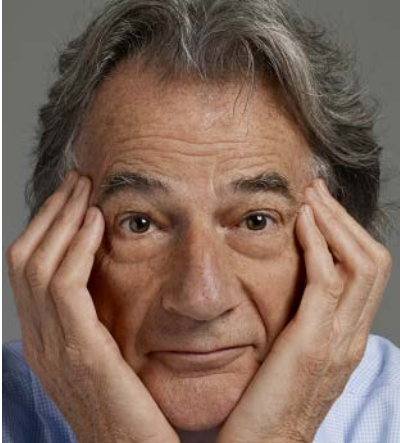
**Appearance fee may apply.**



*Cotswolds*

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# ENGLAND



Nottinghamshire

## Sir Paul Smith

Fashion Designer and Founder of Fashion Label Paul Smith

Born in Nottingham in 1947, Paul Smith always wanted to become a professional bicycle racer, but an accident prevented him from pursuing this career further. In 1969, he met Pauline Denyer who was studying fashion design at the Royal College of Art and became the driving force behind his career in fashion. After opening a tiny clothing shop in 1970, he has worked hard to establish himself as a unique fashion designer for classic menswear with a twisted appeal.

Paul Smith surprised the fashion business, offering classic British cuts, but combining them in an unusual manner or using striking colours to make them stand out. Grey business suits worn with colourful flower-decorated shirts honoured traditional British tailoring but took it a step further into young and progressive fashion. When Smith discovered that 15 percent of his clothes were bought by women who were attracted to the classic materials with a modern approach, he introduced a women's collection in 1993, after already serving his youngest clients with a kids' collection in 1990. In 1995, the London-based Design Museum opened a retrospective of Smith's 25 years of work in the fashion business called True Brit, marking the first time this renowned museum has devoted an entire exhibition to a single fashion designer.

Although he is an internationally celebrated fashion artist nowadays, Smith is known to have remained very much down to earth, frequently visiting his shops and talking to customers to learn about their needs. Willoughby House is Paul Smith's flagship store in Nottingham.

Appearance fee may apply.

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*Paul Smith handbag  
Selfridges, London*

# ENGLAND

## Phil Vickery MBE

Rugby Legend, Cook, Entrepreneur,  
Farmer, TV Pundit, Keynote Speaker

Phil Vickery MBE is one of rugby union's greatest players. Capped 73 times by England and five times by the British & Irish Lions, Phil enjoyed a memorable career at club and international level, highlights of which included winning the World Cup with England in 2003 and then captaining his country to the final in 2007.

A neck injury sustained when captaining London Wasps against his former club Gloucester in September 2010 forced his retirement from the game.

Since hanging up his boots Phil continues to give up his time for a number of charities - including The Pied Piper Appeal and Wooden Spoon. In addition, Phil is an official ambassador to both the Prince's Countryside Fund and 6 Nations title sponsor RBS, including the banking group's RugbyForce scheme.

Phil was part of ITV Sport's team for their exclusive coverage of the 2011 Rugby World Cup in New Zealand, and in October 2011 he was crowned BBC Celebrity MasterChef champion after beating journalist Kirsty Wark and actor Nick Pickard in the final.

In May 2012 Phil took up his first coaching role in rugby at Premiership level when he was appointed Assistant Forwards Coach by Worcester Warriors for the 2012/13 season. Phil lives in Gloucestershire with his wife Kate and children Megan and Harry, and he maintains a strong interest in rural issues and farming, as well as being founder of the successful sportswear company Raging Bull.

Appearance fee may apply.



*London*

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# ENGLAND

## Claire Wilcox

Senior Fashion Curator at the  
Victoria and Albert Museum

Claire Wilcox is the V&A's senior fashion curator and a leading expert on 20th century fashion. She has curated a number of highly successful V&A exhibitions including The Golden Age of Couture: Paris and London 1947-1957 (2007); Vivienne Westwood (2004) which has been seen by more the 800,000 people at 11 venues on four continents during its international tour; Versace at the V&A (2002) and Radical Fashion (2001).

Claire devised the V&A's popular Fashion in Motion series which has been running at the Museum since 1999.

Claire has written and edited various publications including The Golden Age of Couture: Paris and London 1947-1957 (2007); Vivienne Westwood (2004); The Art and Craft of Gianni Versace (2002); Radical Fashion (2001); and Bags (1999). She co-authored Modern Fashion in Detail with Valerie Mendes (1998).

Claire has completely re-curated the display of fashion from the V&A's collections for the newly re-opened fashion gallery, one of the most popular galleries in the Museum. Around 100 outfits are arranged chronologically to reflect the quality and breadth of the V&A's collections. It includes many outstanding items, from a magnificent mantua from the 1760s, a man's frock coat from the 1790s, to an 1850s wedding dress with veil and shoes and a splendid magenta silk crinoline by Monsieur Vignon from the 1860s.

Appearance fee may apply.



*London*

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# ENGLAND



London

## Lucy Worsley

Chief Curator of Historic Royal Palaces

Lucy Worsley is an English historian, curator, author, television presenter on history and ambassador for UK tourism and heritage. In her capacity as Chief Curator of Historic Royal Palaces, she looks after some of the most important royal palaces in Britain including the Tower of London, Hampton Court Palace, Kensington Palace State Apartments, the Banqueting House in Whitehall, and Kew Palace in Kew Gardens.

Lucy was born in Reading, studied Ancient and Modern History at New College, Oxford, and has a PhD in art history from the University of Sussex. Her first job after leaving college was at an historic house called Milton Manor in Oxfordshire where she gave guided tours, before moving to the Society for the Protection of Ancient Buildings to take on the role of administrator of the Wind and Watermills Section. She departed for English Heritage in 1997, first as an Assistant Inspector and then as an Inspector of Ancient Monuments and Historic Buildings; Bolsover Castle, Hardwick Old Hall, and Kirby Hall were her favourite properties there. In 2002 she made a brief excursion to Glasgow Museums before coming down to London as Chief Curator of Historic Royal Palaces in 2003.

She also presents history films on television, her most recent being two series for BBC Four - A Very British Murder, which is also available as a book, and Dancing Cheek to Cheek: An Intimate History of Dance.

Appearance fee may apply.

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# ARGENTINA



London

## Adrian Cocco

Head Chef at La Patagonia Restaurant in Camden

Adrian Cocco was born and grew up in the exciting Argentine city of Cordoba, which was awarded the Cultural Capital of the Americas in 2006.

He first became interested in food around the age of 12 and his earliest cooking influences were from his mother, who used to love cooking for her family. At the age of 16 he had his first job in the kitchen of a traditional restaurant in Cordoba, where he enjoyed learning the skills needed to become a professional chef.

He then went on to train at El Casino de la Fuerza Aerea in Cordoba, Casino in Mar de la Plata and the High International School Hotel in Buenos Aires. The excellent training he received at these establishments meant that by the age of 18 he became the Head Chef of hotels in Argentina and then later in Spain.

He is now the Head Chef at La Patagonia Restaurant in Camden, where he has created an extremely popular menu of traditional Argentine dishes with his own unique style. The restaurant has won numerous awards including the Latin-UK Awards 2014 (The LUKAS), TripAdvisor 2014 WINNER Certificate of Excellence and Toptable Winner diner's choice 2014.

Appearance fee may apply.

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# ARGENTINA

## Javier Fioramonti

Musician, Composer, Producer and Guitar Teacher

Javier was born in Argentina and after completing his degrees at the National School of Music in Rosario, he moved to London in 1991.

He is classically trained on the electric, Spanish and bass guitar, and has over 25 years' experience of playing and teaching various genres including tango, jazz, Brazilian, classical, Latin American, rock and pop. He teaches both privately and in group workshops, and is currently working as a lecturer for the London College of Music at UWL (University of west London).

He also works as a composer and producer for DeWolfe music and has several music production albums already on their catalogue. He has also written music for the BBC and Channel 5 among others, and his music was used in Dustin Hoffman's directorial debut film QUARTET in 2013.

In addition to his work as a teacher, composer and producer, he has travelled all over the UK working for the government funded Live music Now project for more than two years, which focuses on providing live music for children with disabilities.

Appearance fee may apply.



*London*

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# ARGENTINA

## Mariano Galarza

Rugby Player, Gloucester Rugby

Mariano joined Gloucester Rugby as lock ahead of the 2014-15 season, following an impressive debut season for Worcester Warriors. At 6ft 8in tall, he provides a quality line out option and vital strength in depth in the Gloucester engine room.

Previously, Mariano represented Pampas XV in his native Argentina, a club that prides itself as the stepping-stone to help talented Argentine players towards a professional career in Europe.

He debuted for the Argentine national team in 2010 and participated in the 2011 Rugby World Cup. He will, injury and form permitting, feature in the 2015 Rugby World Cup including a game at Kingsholm, Gloucester.

Appearance fee may apply.



*Gloucester*

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# ARGENTINA

## Diego Jacquet

Founder of Malevo Group,  
Argentine restaurant group  
comprising Casa Malevo, Zoilo  
and Abasto

Diego Jacquet founded London-based Malevo Group when he established Zoilo Catering in 2007, with the aim to showcase the best of Argentine food and wine in the UK. With his business partner Alberto Abbate, Diego then opened his first London restaurant, Casa Malevo, in 2010, Zoilo in 2012 and Abasto in 2014. Prior to founding Malevo Group, Jacquet began his career in Buenos Aires in 1993 before working at a string of world-renowned restaurants including elBulli in Spain and Aquavit in New York and finally ending in London.

Born in Buenos Aires and raised in Patagonia, Diego chose to showcase his native cuisine in London with multiple restaurants. Casa Malevo serves more traditional Argentine cuisine, with Zoilo embracing the cultural diversity of Argentina, serving contemporary Argentine tapas. Having grown up in Argentina and finally settling in London, Diego will serve to be an excellent mouthpiece for both countries.

Appearance fee may apply.



*London*

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# ARGENTINA

## John P Rattagan

Director and Chef of Buen Ayre  
Restaurant

John is an Irish-Argentine who played rugby in his native Buenos Aires at Olivos Rugby Club as a child and has always loved the game. He has now lived in London since 1990, where he graduated in Fine Arts at St. Martin's and worked for the Guinness Book of Records for a number of years.

John opened Buen Ayre, the first traditional charcoal grill in the UK, in 2004 on Broadway Market in Hackney. He is well-known in the London based Argentine community.

Appearance fee may apply.



*London*

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# AUSTRALIA

## Alesha Gooderham

Executive Director/Owner at Snape Maltings

Originally one of the largest flat floor maltings in the country, Snape Maltings was bought by George Gooderham in 1965, after 120 years of barley malting ceased. The Victorian buildings then began to be gradually converted into the retail concept seen today.

The Craft Shop opened in 1971 bringing together a variety of locally made art and crafts, and over the past 50 years Snape Maltings has developed a range of offerings such as shops, restaurants, art galleries, a world-class Concert Hall and numerous holiday apartments, revitalising the old granaries into a leading destination on the Suffolk Heritage Coast.

Living on the coast in Suffolk just an hour from the world's most exciting city, London, Alesha is able to enjoy the mixture of history, culture and landscape within each county. She works with artists and producers to find English made products such as stationery, textiles, pottery and food.

She has four children, two born in England and two born in Australia, so feels very fortunate to be able to mix both nationalities into her family and work life.

**Appearance fee may apply.**



*Suffolk*

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# AUSTRALIA

## Bill Granger

Food Writer and Restaurateur

A self-taught cook, food writer and restaurateur, Australian Bill Granger opened his first restaurant, bills, in 1993 in the inner-Sydney suburb of Darlinghurst, at just 22 years old.

In more recent years, Bill and his family relocated to London and his first London restaurant, Granger & Co opened in 2011 on Westbourne Grove. This was followed by his second London restaurant and eighth restaurant in total, in Clerkenwell, which opened earlier this year.

Bill also has four restaurants in Japan, one in Hawaii and another in Seoul. His ten cookbooks have become international bestsellers and have been translated into several languages. Bill also works regularly with various gourmet magazines all over the world and his four TV series have been viewed in over 30 countries.

**Appearance fee may apply.**



*London*

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# AUSTRALIA



London

## Scott Hallsworth

Creator of Kurobuta restaurant in Chelsea and Marble Arch

Having completed his apprenticeship at the Sheraton, Hyatt Regency and Lord Forrester hotels in Perth, Australian chef Scott Hallsworth began his culinary career proper in 1996 as Chef de Partie at Perth's No.44 King St Brasserie, before being taken on in the equivalent role at Australia's Hayman Island Resort. It is here that Scott's love affair with Asian, and specifically Japanese, cuisine and culture really began when he was asked to promote the Hayman Resorts in Singapore and Taiwan.

Having discovered what was to be his speciality, over the next few years Scott fine-tuned his skills, launching a number of ground-breaking Pan Asian restaurants in Chamonix (Restaurant Goophy), Toronto (SENSES) and Zermatt (Into the Hotel).

In 2001 Scott moved to London and within a week he had landed a job at Nobu, where he spent the next six years working his way up from Chef de Partie to Head Chef, and was responsible for creating and implementing the 'osusume' menu ('new creations'), some of which have been featured in the NOBU West book. He even found time to write a book of his own, The Japanese Foie Gras Project, which explored foie gras as the perfect marriage of Japanese and European cuisine, illustrating the way in which Scott's cooking was becoming increasingly influenced by how local ingredients could give his Japanese fare a European twist.

As Head Chef, he also had the responsibility for organising a number of high-profile events, including a special dinner in Madrid for the Beckhams, back-stage catering for Michael Jackson and seasonal catering for Roma Abramovich's private box at the Chelsea Football Club, to name but a few.

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In 2007 Scott moved back to Australia when he was handpicked by Nobu Matsuhisa himself to launch Nobu Melbourne, where he oversaw every aspect of the new opening. He has also worked at Nobu in St Mortiz and Mykonos.

Prior to arriving back in the UK, Scott took over as Executive Chef at the Mirai Restaurant Group in Dubai and Bahrain, where he implemented the new opening menu and travelled to Japan to source authentic equipment. Under Scott's supervision, Mirai received excellent reviews, including the accolade of Best Japanese Hot Food in Dubai by UAE newspaper. Scott was also Guest Chef at various foie gras promotional dinners in Tokyo and Mauritius.

Back in London, Scott spotted an opening in an apparently saturated market - there was no casual, mid-range venue offering fabulous Japanese cuisine to the masses in a relaxed setting. Kurobuta, a contemporary version of the traditional Japanese izakaya - a relaxed, social setting similar to a pub where guests linger over a drink with tapas-style food, began its life as a pop-up on the Kings Road and is now a permanent site. This stripped-back, 'rock'n'roll' concept serving exemplary Japanese food, with Scott's signature East-meets-West twist, proved a huge success with the public, and Kurobuta has now opened as second permanent site on Kendal Street near Marble Arch, with further expansion planned, both in London and worldwide.

**Appearance fee may apply.**





# AUSTRALIA



*London*

## Alex Jones

Landscape Gardener and Designer

Alex designs and builds gardens for top London hotels and private properties in some of London's best known postcodes, from roof terraces in Belgravia to hotel gardens frequented by showbiz and royalty alike.

He really enjoys living in London as the city has so much to offer; north, east, south and west. London has been here for so long and he finds being amongst that history amazing. Wherever

you go there is something exciting to do and still so much more to discover... and England's capital is also easy distance from the rest of Europe for a weekend trip.

Alex is also a fan of the old time manners and etiquette, be it getting 'a round in' at the pub, holding open doors, thank you notes in the mail, or something as simple as saying 'good morning'.

Alex's daily commute takes him past Big Ben, the Houses of Parliament, Buckingham Palace and places from the Monopoly board, which, after 15 years, still give him a buzz. He goes to the flower market very early and relishes being a part of the traditional hustle and bustle with all the characters that go with it. As he starts work and sees London wake up he enjoys the busyness, the palpable excitement and the unpredictability of the city.

There is a genuine enthusiasm and interest for gardening in London and all kinds of people stop and chat with him while he works.

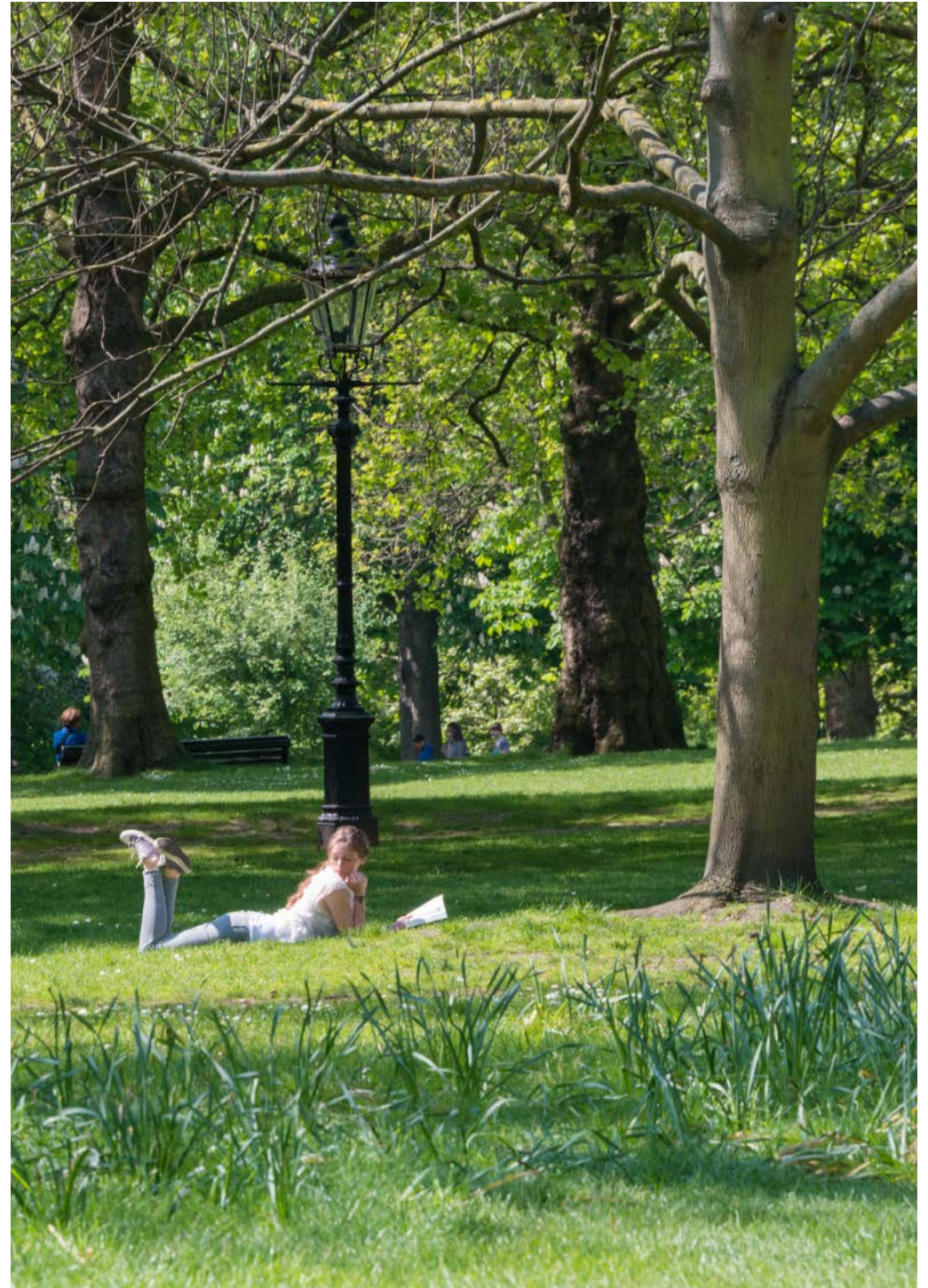
**Appearance fee may apply.**

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# AUSTRALIA



## Mardi Roberts

Sales and Marketing Manager, RidgeView Estate

Established in 1994, Ridgeview was the vision of Mike and Christine Roberts who set out to produce the highest-quality sparkling wine from traditional champagne grape varieties and methods, as the combination of chalk and clay in the Downland area of South East England bears an uncanny similarity to the Champagne region.

A purpose-built underground cellar was created on site to emulate the ideal conditions for long, slow bottle fermentation. All wines are hand harvested with the ultimate care, pressed in their specialist

Coquard sparkling wine press and bottled on site before being placed in the cellar for ageing. Just 1½ miles north of the highest point on the Sussex Downs, Ditchling Beacon, the whole estate runs to 12 hectares with a further 2½ hectares leased. RidgeView also has new clients who have recently planted or about to plant, under its direction, some 20 hectares of vines of the 'classic Champagne' varieties along the Sussex and Kent areas bordering the English Channel.

Mike and Christine's vision has carried onto the second generation of the Roberts family with their son Simon who is joint winemaker with his father, daughter Tamara is General Manager, Australian born daughter-in-law Mardi is in charge of Sales and Marketing and the recent addition of their son-in-law as IT and Operations Manager.

Ridgeview produces a range of core signature blends created from the classic sparkling grapes Chardonnay, Pinot Noir and Pinot Meunier. Bloomsbury is Chardonnay dominant, Cavendish pinot dominant, Fitzrovia the rosé, Grosvenor 100% Chardonnay and Knightsbridge 100% Pinot. The company also creates various own-label sparkling wines for leading wine resellers. In just 10 years of sales RidgeView has won more than 160 medals and

trophies including English Wine of the Year four times, numerous medals and trophies in international competitions and a recent award beating off the likes of Charles Heidsieck and Tattinger. The estate's wines have been highly praised by all the leading industry wine reviewers, including Jancis Robinson who recently commented that one of its wines was akin to a rustic Bollinger.

Mardi loves living in the South Downs as a beautiful part of England which also offers the vibrance and fun of Brighton on their doorstep, while London and its endless new areas to discover are just a one-hour train journey away. She considers the compact nature of England, as compared to the vastness of Australia, great for getting around and she finds the culture in England very diverse with fantastic museums, art galleries, exhibitions, theatre, festivals and events.

Mardi is also a fan of the traditional English pubs, as there is always a different one to suit your mood with great food, the curry houses, fish and chip shops, full English breakfasts and Sunday papers. She loves the diversity of the seasons in England as well as the booming music and festival scene. Coming from a country that is only 200 years old, the history and architecture of England constantly amazes her and one of her favourite things is having easy access to Europe and all its diversity. From a wine perspective, she enjoys having such a good selection of wines from around the world available in every wine outlet, and many pubs and restaurants. She's also pleased that most English people are sports mad just like Australians so she definitely gets her sports fix including a very healthy banter with English friends over Australian sporting teams.

**Appearance fee may apply.**

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# CANADA



*London*

## Liz Charsley-Jory

Teaching and Practicing Artist

Liz was born in Montreal and lived for 10 years in Toronto before moving west to Victoria, BC, where she attended university. After graduating in Fine Art and Theatre, she came to London to pursue a career in propmaking and set decoration, working on Phantom of the Opera, Miss Saigon and CATS among others. After many years of long hours in draughty workshops, she decided to re-engage with her artistic practice and did an MA in Drawing at Camberwell College of Art, and has made art her full-time occupation since then.

Landscapes have always been the focus of her practice, and in her search for a replacement for the coastal seascapes of BC, Liz turned to the river Thames and made large charcoal drawings of its surface and riverside reflections. Working in charcoal, oil pastel and pen and ink, Liz's work continues to have dual nationality, as the landscapes of both her native and adopted country feature together in her exhibited work.

From 2011 - 2012, Liz spent a year as Canadian Artist in Residence at Dulwich Picture Gallery, in connection with the exhibition Painting Canada: Tom Thomson and the Group of Seven. Her brief was to celebrate and promote Canadian art and culture, through giving workshops in drawing and painting using this group of painters as inspiration. Liz met and inspired many students of all ages throughout that year, and is looking forward to doing the same for the forthcoming exhibition Painting Canada 2: Emily Carr in British Columbia.

**Appearance fee may apply.**

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# CANADA



*London*

## Patricia Hammond

Freelance Nostalgic and Classical Singer

Patricia Hammond is a classically-trained singer who has performed Bach, Handel and Mozart with some of the world's top conductors since arriving in London from Vancouver in 2000.

She is in increasing demand as a specialist in the popular music of the past, and frequently appears at festivals and in museums with her Ragtime Parlour Band, performing scrupulously-researched music from the Edwardian and WW1 eras, as well as the 1920s and 30s.

The daughter of 78rpm record collectors, she grew up on British Columbia's Sunshine Coast, collecting sheet music from the age of nine. Patricia is no stranger to National Trust properties and her knowledge of the past, and ability to embody it, make her skills a perfect fit for England's rich architectural and cultural heritage.

**Appearance fee may apply.**

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# CANADA

## Lukas McFarlane

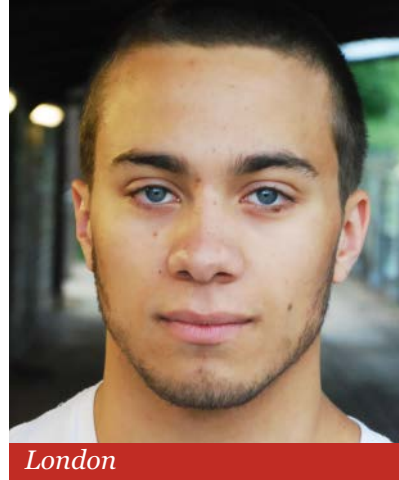
Dancer/Choreographer

Lukas is a well-known and widely respected dancer and choreographer in the UK. Originally from Canada, Lukas took part in many dance shows including Nickelodeon 'Ragz' the movie, assisting Sean Cheeseman on 'So You Think You Can Dance' in Canada and the USA, and choreographing and starring in Jenn Beaupre's (Canadian Idol) debut music video 'What If'.

Since moving to London, Lukas has worked with such artists as Ronan Keating, Taylor Swift and Celine Dion and danced on shows such as Red or Black and X Factor. Most recently, Lukas was crowned the UK and Ireland's best dance act, winning Sky's popular reality television show 'Got To Dance'.

Teaching in Italy, Poland, Slovenia, Russia the UK and many other places all over the world, Lukas offers something different and inspiring to today's thriving dance industry.

**Appearance fee may apply.**



*London*

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# CANADA

## Renee Miller

Sous Chef, Le Gavroche Restaurant

Renee hails from Ontario and studied at the acclaimed George Brown Chef's School in Toronto until 2008. She planned to stay in London for ten months when she arrived in 2010, but having fallen in love with the city and English culture she is still living and working in the capital.

Renee joined the Roux family's Le Gavroche in September 2011 and has risen to the position of Sous Chef. She feels very fortunate to have a great job at one of Britain's top and most historic fine dining restaurants.

She loves England's passion for sport, and has embraced it in her time here, even though she still says soccer instead of football.

**Appearance fee may apply.**



*London*

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# CANADA

## Kelly Richardson

Artist

Kelly Richardson was born in Burlington, Ontario and now lives and works in North Tyneside. With exhibitions at Albright-Knox Art Gallery, Hirshhorn Museum and Sculpture Garden, CaixaForum, Musée d'art contemporain de Montréal, Centre Georges Pompidou and with her work selected for the Sundance Film Festival in 2009 and 2011, she is established as one of the most talented and exciting digital media artists of her generation.

Kelly produces large-scale video installation and photographic works which explore themes of the environment and our relationship with the natural world, as well as mankind's attempts to discover more about the universe. For example, a recent work entitled Mariner 9 presents a panoramic view of a Martian landscape set hundreds of years into the future, littered with the satellite remains from various missions to the planet. Kelly Richardson's previous works have also featured terrestrial scenery from as far away as Texas (Leviathan, 2011) and closer to home from the Lake District (Exiles of the Shattered Star, 2006).

The universal scope of her work echoes the international focus of the Rugby World Cup and would make her an exceptional ambassador for UK tourism in 2015. Her international standing as an established artist and her experience of living in working in Whitley Bay for more than a decade would also make her a strong and compelling spokesperson for England and the North East.

Appearance fee may apply.



North Tynside

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# FRANCE

## Richard Bertinet

Baker and Chef

Originally trained as a baker in Brittany, Richard has been in England since 1988 and is now very much an Anglophile. With 20 years' experience in cooking, baking, consulting and teaching behind him, Richard came to Bath in 2005 to open The Bertinet Kitchen Cookery School. He followed this in 2011 with The Bertinet Bakery which has two shops in Bath and supplies hotels, restaurants and good food shops in the region as well as producing a range for Waitrose supermarkets across the South.



Bath

Richard attracts people from all over the world to participate in his classes, in particular from America, Europe and Scandinavia. An impressive roster of guest chefs come to teach with Richard including Angela Hartnett, Clare Smyth, Mark Hix, Atul Kochhar, Michael Caines, Valentine Warner and Nathan Outlaw, many of whom return. Richard has also taught his baking skills to the brigades at a number of leading restaurants including Racine, Hix Restaurants and the Soho House Group.

Richard has won a number of awards and accolades. The Bertinet Kitchen was awarded Best Tourism Experience in the South West Tourism Awards 2009 and Best Specialist Cookery School in the British Cookery School Awards 2013. Richard was named BBC Food Champion 2010 and his first book DOUGH won the Guild of Food Writers award for best first book, The IACP Book of the Year and the Julia Child Award for Best First Book.

Richard appears regularly on BBC's Saturday Kitchen, most recently in September 2014 while his most recent screening in America is a programme with New York based presenter Ruth Reichl on destination cookery schools entitled Gourmet's Adventures with Ruth.

Appearance fee may apply.

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# FRANCE



*Oxfordshire*

## Raymond Blanc OBE

Chef Patron of Le Manoir  
aux Quat'Saisons

Born in Besançon, France, in 1949, Raymond Blanc is acknowledged as one of the finest chefs in the world. His exquisite cooking has been the major force in Britain's food revolution over the last 20 years, and as a result he is the recipient of tributes from every national and international guide to culinary excellence. Raymond has never been formally trained. He began his career in England in 1972 as a waiter, took over the Rose Revived Restaurant when his chef became ill, and

never looked back. He opened his own restaurant at the age of 28, 'Les Quat' Saisons' in Oxford, and within just one year the restaurant had reached Michelin Star status.

In 1984 he fulfilled a personal vision, creating the hotel and restaurant, Le Manoir aux Quat'Saisons which is now synonymous with all that is finest in dining and hospitality. Raymond is keen to share his visions, and to pioneer authentic, simple and delicious food for all. He has written a selection of best sellers, presented television series and opened the Raymond Blanc Cookery School at Le Manoir in 1991. As well as stimulating and exciting courses for adults, the school also offers courses for children.

Appearance fee may apply.

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*Le Manoir aux Quat'Saisons*  
Oxfordshire



# FRANCE



London

## Eric Chavot

Chef Patron at Brasserie Chavot, Mayfair

Chef Eric Chavot may have his roots in and cooking influences from France, but he is passionate about his life in London. Coming from Arcachon, a small village in France, Eric claims that when he came to London he was like 'a little kid' and still feels that he is on holiday every day here, even with his home now firmly in the UK. Today, he believes that you can see aspects of France throughout London, and that the food scene is always improving, having stated that you find better food – or just as good – in

London now as in Paris. His contribution to the London food scene, celebrating British ingredients while embracing his French roots, is something he continues to be proud of.

Eric began his training in France, where he spent many hours of his childhood in his mother's kitchen, who remains very much the inspiration for his dishes. At just 18 years old, speaking no English and with just £20 in his pocket, he fulfilled a dream to move to London and began working at White's Hotel in Bayswater, before working for Pierre Koffmann.

Since, he has an illustrious career working with some of the most highly-renowned chefs. Eric was Head Chef at The Capital Restaurant for 10 years from 1999-2009, retaining two Michelin stars for eight years.

Eric Chavot joined The Capital from Chavot, in London's Fulham Road, where he was Chef/Patron. Previous experience includes Head Chef positions at Interlude de Chavot; The Restaurant (Marco Pierre White), Hyde Park Hotel, London; and Chez Nico at Ninety, Park Lane, London. He was also Sous Chef at London's La Tante Claire and Harveys, preceded by Le Manoir Aux Quat'Saisons in Great Milton, Oxford.

In 2013, he realised his childhood dream of opening his own restaurant in London; Brasserie Chavot ([www.brasseriechavot.com](http://www.brasseriechavot.com)) opened in Mayfair to critical acclaim and was awarded a Michelin star within six months of opening. Eric now pours his energy and talents into crafting the menus to reflect his passions. Each creation draws on his experiences of home-cooked French cuisine using only fresh ingredients sourced from around the British Isles. This has seen his work and Brasserie Chavot to be lauded as 'the best thing to happen to top-end dining for ages', according to restaurant critic Giles Coren.

Appearance fee may apply.



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# FRANCE



## Regis Crepy

Chef Hotelier and Restaurateur in Suffolk

Regis has worked in the hospitality industry for 35 years and is one of the leading and most influential chefs and restaurateurs in East Anglia. During this time he has consistently understood and delivered what his customers want - quality, delicious contemporary food, experienced and warm service and also value for money. His professional attitude and hard work has commanded tremendous loyalty and respect from customers whose votes result in national awards for his restaurants as well as from his chefs and staff, many of whom have been with him for over

20 years. He also organises regular popular cookery demonstrations with his chefs to raise money for charity.

Born in Lille, Regis took a degree at the University of Lausanne. He then worked for a number of renowned French and Swiss restaurants, before moving with his wife Martine to the UK in 1985 to learn English. He spent the next 18 months working in restaurants in London and Hertfordshire before moving to Suffolk at the Great House in Lavenham - a Boutique Hotel and 15th century house situated in the heart of one of England's finest medieval towns and once owned by the poet Stephen Spender, his brother Humphrey, the renowned photographer and artist and the writer Christopher Bush. Not really what he originally intended to do as he had his eye on working for bigger things, but he loved it, and twenty eight years on is still very much based in East Anglia.

Regis bought two further restaurants, Mariners in Ipswich in 1994 and Maison Bleue in Bury St Edmunds in 1998. Part of his success has been the very distinct identities of each of his restaurants. The cuisine is classic French but each has a character of its own, dictated by history and location. Mariners, the converted Dutch gun boat, has a

sophisticated brasserie style, while Maison Bleue specialises in fish and sea food and was voted Good Food Guide's East of England Restaurant of the Year for 2010 and 2012, while The Great House is the gastronomic jewel of the crown.

The accolades are testimony to Regis's dedication: Good Food Guide's East of England Restaurant of the Year for 2009, 2010, 2011 and 2012; a César from The Good Hotel Guide 2009 for Restaurant with Rooms; AA Highly Commended Award and the AA Five Star Award for the quality of accommodation; in the Sunday Times it is one of seven of Britain's Best restaurant with rooms; the Evening Standard London Escape voted it The Place you Need to Know. One of the five Acclaimed French Chefs of the 90th Anniversary Entente Cordiale - 50th Anniversary of D-Day and opening of the Channel Tunnel.

Regis loves living in England because of the freedom of business, quality of life and platform it offers for travelling the world. He has built up a loyal customer base, can source wonderful ingredients right on the doorstep and finds the English very cosmopolitan - embracing a wide range of cultures and ideas and demonstrating a great 'can-do' attitude.

**Appearance fee may apply.**

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# FRANCE

## Benoit Provost

Bar Manager, The Stafford London

Tucked amidst the quaint, historical district of St James, just off Piccadilly, The Stafford has a surprisingly discreet and peaceful setting with the city hustle and bustle only a few steps away. The American Bar at The Stafford is an institution in its own right and a lively gathering spot which has, over the years, become decorated with thousands of items of customer-donated memorabilia from around the globe.

The American Bar's collection of memorabilia was started when an American guest gave Charles Guano - the hotel's late, beloved Head Barman of 42 years - a small wooden carving of an American eagle. Shortly after, a Canadian guest gave him a small model of an Eskimo. Then an Australian presented a model of a kangaroo, and so the collection grew and grew. Today, every available wall and surface is crammed with an intriguing collection of artefacts, knick-knacks and signed celebrity photographs. Even the ceiling is hung with a colourful collection of club ties, sporting mementoes and baseball caps.

The current Bar Manager, Benoit, trained at Catering school in St. Nazaire for five years before travelling around Europe. He planned to end the trip in England and stay a year to improve his English, but he joined The Stafford in 1993 and has been learning English ever since! In 1997 he became the Bar Manager replacing the late and beloved Charles, and Ben is sure he would be proud to see that the high standards and jovial atmosphere of the bar are still going strong.

Appearance fee may apply.



London

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# FRANCE

## Pascal Proyart

Executive Head Chef, One-O-One  
at the Sheraton Park Tower

Pascal Proyart was born and raised in a small fishing village on the Brittany coast where his family have been restaurateurs for three generations. His formal chef training began at Les Sorbets Hotel School in Noirmoutier where he remained for two years, before his military service in Africa where he experimented with new flavours and cooking techniques.

Pascal spent a decade working in a number of hotels and restaurants throughout Europe, and worked with Yves Mattagnes and Jacques le Divellec at the two-star Michelin Sea Grill in Brussels and the two-star Michelin Le Divellec in Paris. Proyart has won a number of catering industry awards including a Trophée Lauffer Delta d'Or 1994 while at the Sea Grill, and a Silver Plate from Chaîne des Rôtisseurs in 1996.

He has been Executive Chef at One-O-One since June 1998. The freshest fish, the finest French cooking, Pascal's strong belief in sustainability and one of London's most coveted addresses combine to make One-O-One one of the most highly acclaimed fish restaurants in London. Pascal loves the variety of international cuisine on offer in the city and gets excited about discovering new places and new flavours. As someone who is passionate about fish and seafood, he would definitely recommend making the early start to visit Billingsgate Fish Market in the Docklands - the atmosphere is always lively and bustling with more varieties of fish and seafood available than you can imagine!

Appearance fee may apply.



London

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# FRANCE

## Xavier Rousset

Co-owner of Texture Restaurant and 28-50 Restaurants

Xavier studied to be a sommelier in Saumur, and at the age of 20 he started as an Assistant Chef Sommelier at Gérard Basset's renowned Hotel du Vin in Bristol. Xavier's career really took off in 2002 when he was promoted to Head Sommelier at Hotel du Vin and won the Ruinart UK sommelier of the year competition. He also passed the Master Sommelier exam, becoming the youngest MS in the world at that time. Xavier was also the first runner up in representing France at Trophée Ruinart Meilleur Sommelier d'Europe 2005.



*London*

In 2004, he became Head Sommelier at Michelin-starred Le Manoir aux Quat'Saisons where he met Head Chef Agnar Sverrisson, with whom he went on to set up his first venture. The two had a vision of creating a restaurant where food and wine are of equal importance, resulting in Texture Restaurant which launched in 2007 and in 2010, added a Michelin star to its list of awards. This list also includes Drink Out Excellence Award 2009, Remy Martin London Restaurant Award winner - Newcomer of the Year 2008-2009, 3 rosette AA Guide 2008-2009, The Independent New Restaurant of the Year 2007 and Best Newcomer in the 2010 Caterer and Hotelkeeper Catey Awards.

Xavier and Agnar's second venture, 28-50 Wine Workshop & Kitchen, launched in June 2010. It aims to deliver an exceptional variety of wines at excellent prices alongside simple, classic French food and has been so successful that a second site opened in Marylebone in June 2012.

Appearance fee may apply.

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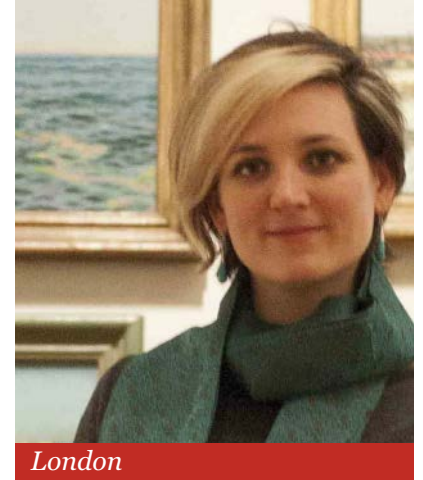
**Website:** www.texture-restaurant.co.uk / www.2850.co.uk

# FRANCE

## Melanie Vandembrouck

Curator of Art, Royal Museums Greenwich

Melanie has lived in England for over a decade and is passionate about London, the arts and cultural heritage. Melanie did her undergraduate and masters degrees in Paris, before moving to England in 2003, first in Brighton and then in London in 2004.



*London*

Near the start of her time in London, Melanie worked with one of the leading river cruises companies while completing her postgraduate studies, and as such has a great knowledge of the landmarks along the river, but also a fine understanding of the tourists' needs and what they expect of their London experience.

She has worked in cultural institutions across London since 2006: Courtauld Institute of Art, Victoria and Albert Museum, and the National Maritime Museum (Royal Museums Greenwich) which she joined in 2012, shortly before the Olympics occupied Greenwich World Heritage site for the equestrian events.

Every year, Royal Museums Greenwich welcomes millions of visitors from Britain and abroad, and is at the heart of a lively community. Melanie gives regular tours of the Museum's galleries and exhibitions to the general public (sometimes even in French), and enjoys communicating her passion with a wide audience.

France is one of the key players in the field of rugby, and it would be very exciting for Melanie to be part of such an international event in which her country's team is represented.

Appearance fee may apply.

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# IRELAND

## Patricia Ahern (Trish)

Personal Assistant to Spinal Surgeon (in a private hospital)  
& Part time Singer/Songwriter

Patricia arrived in London in 1995, having grown up in the heart of the Irish countryside. She remembers the first few months were difficult adapting to the big city life, but once she started exploring London she fell in love with it. This love affair that has lasted for 19 years is still going strong, and she now feels she has the best of both worlds - the Irish countryside which still remains very much in her heart and where she returns regularly, and London, the city she has made her home.

Patricia loves London's multicultural vibe, the fact that there is nothing you can't see, do or find here, and being somewhat of a social butterfly it is the perfect place for her. She loves travelling and meeting new people and when she talks about London to people she meets who have never been she sometimes invites them, as when her family and friends come to visit she takes great pride and joy in showing them around. She still loves exploring London, its never ending wonders and its great vibe!

Appearance fee may apply.



London

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## Gina Mackey

Harpist and Vocalist

London's leading Irish Harpist and Vocalist and Winner of the All Ireland Feis Ceoil for Harp and Voice, Gina has played the harp for Diana, Princess of Wales, Nelson Mandela, Bob Geldof and other such celebrities, Royalty and Heads of State.

With solo harp and vocal performances at Westminster Cathedral through to the Royal Albert Hall, Gina captivates audiences from all over the world with her unique sound.

Appearance fee may apply.



London

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# IRELAND

## Andy McFadden

Head Chef, L'Autre Pied

Andy McFadden was born in Ireland and from a young age was very passionate about great food. He endeavoured to make a career out of this passion and quickly stood out amongst his peers whilst studying.

Working his way through some of the best restaurants in Ireland and on the continent, he gained a wealth of knowledge and skills that are still with him to this day.

Inevitably his culinary trail landed him in London, where he took up the position of Chef de Partie under Head Chef at the time, Shane Osborn. It was there at sister restaurant, two Michelin starred Pied à Terre that Andy refined his cooking skills and gained a renewed appreciation and understanding of ingredients.

In keeping with the Pied tradition which sees head chefs nurture and mentor rising stars in the industry with the intention of one day passing on the culinary baton, Andy was invited to take up the top position at L'Autre Pied, where he is again showing his star quality and preparing creative, innovative and delicious dishes.

Appearance fee may apply.



London

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# IRELAND

## Barbara Stanley

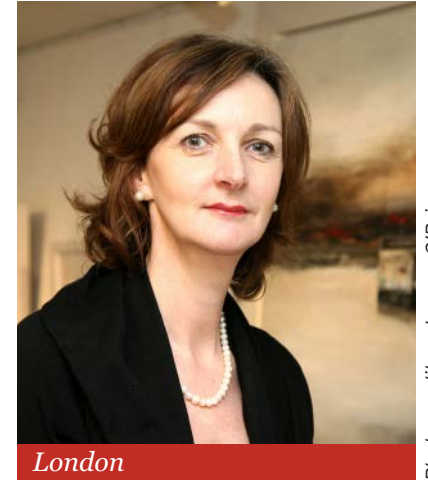
Owner/Director at The Barbara Stanley Gallery

Barbara's interest in art developed as she was growing up in the West of Ireland and, as a collector, her particular interest is in Irish contemporary art. In 2002, Barbara left the corporate world to pursue her interest in art and establish the Barbara Stanley Gallery, the first gallery in London to specialise in the works of Irish contemporary artists.

Since she set up the gallery, Barbara has consistently promoted the work of Irish artists and brought the talented artists and sculptors she represents to London and, increasingly, an overseas clientele. Representing a mix of some of Ireland's most established and emerging painters and sculptors, the Barbara Stanley Gallery is well positioned in London's West End to bring Irish Art to wider international audiences.

To meet the increasing demand for Irish Art the gallery runs an exciting exhibition schedule and exhibits at some of London's most prestigious Art Fairs. Barbara now offers a consultancy service in assisting clients to source specific artwork, commissioning artists and offering advice on all aspects of building art collections.

Appearance fee may apply.



London

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Photo credits - Joanne O'Brien

# IRELAND



London

## Oliver Peyton

Owner/Founder Peyton and Byrne

Oliver Peyton is the founder of Peyton and Byrne and a renowned restaurateur whose restaurants are recognised as much for their impressive design as they are for the quality of their cooking. Described by Matthew Fort as having a "penchant for the spectacular and the idiosyncratic", Oliver now oversees the restaurants and cafés for the majority of London's famous galleries and parks and Peyton and Byrne now lead the way in public space dining. He is also one of the judges on BB2's

Great British Menu and the author of two cookbooks. He was recently awarded an OBE for his services to the hospitality industry.

Born in September 1961 on the West Coast of Ireland, Peyton came to London while he was still a student. He ran two successful nightclubs in the Eighties, The Can in Brighton, and RAW in London then hit on the idea of creating a premium drinks importing company. He masterminded the UK distribution of Absolut vodka, Japanese beer Sapporo and a number of other brands, revolutionizing the UK drinks industry and creating the Super Premium spirit sector that was to kick start our cocktail culture.

Peyton moved into restaurants in the early Nineties, with the opening of the Atlantic Bar & Grill. Famous for its art deco interiors and modern British menu, the restaurant was an overnight success and was followed closely by restaurants Coast, Mash, Isola and the Admiralty at Somerset House. Then in 2004 Peyton took on a new challenge with the opening of the eco-friendly and architecturally innovative Inn the Park in St James's Park. Setting the trend for offering a menu that was organic, seasonal and completely British, this opening marked a new direction for the business.

Seeing a gap in the market and a real need to change tourist perception of British food, Peyton actively targeted opportunities within some of Britain's biggest national institutions and in 2006 opened The National Dining Rooms at The National Gallery on Trafalgar Square and The Wallace Restaurant in the sculpture garden of The Wallace Collection. This was followed closely by a second eatery at the National Gallery - The National Café and the Wellcome Collection on Euston Road. Then in 2007 Peyton won the contract for the café-bar in the ICA, the British Library in 2009, Kew Gardens in 2010 and the Restaurant at the Royal Academy in 2011. More recently Peyton opened a second restaurant at the Royal Academy - Keeper's House, his first fine-dining restaurant. In July 2014 Peyton and Byrne launched their first specifically family orientated restaurant at the newly refurbished IWM London.

Not just content with restaurants, the business has also expanded to Peyton and Byrne bakeries; there are now five locations across London, including four stand alone bakery-café in the newly refurbished St Pancras International Station, St Giles and Wellington Street near Covent Garden as well as the latest bakery opening in Greenwich (July 2014). All the Peyton and Byrne bakeries offer a quintessentially British experience - presenting shops stacked with a variety of breads, biscuits, tarts, trays of hot pies and quiches, and cabinets filled with cream cakes, sponges and crumbles. In addition, all of the products contain only natural ingredients and are freshly made every day.

Running alongside the restaurants and bakeries is Peyton Events. With over 20 years' experience, the team includes some of the UK's best chefs, sommeliers and mixologists, as well as experienced event organisers who create unique events for both corporate and private clients.

Outside of the hospitality industry Peyton invests in several creative businesses and when he is not cooking or opening new bakeries, he can usually be found browsing antiques shops or art galleries with his wife Charlie and their three children.

Appearance fee may apply.

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# IRELAND

## Enda Walsh

Writer

Enda Walsh is a playwright and screenwriter who shot to fame when he won both the George Devine Award and the Stewart Parker Award in 1997 with his play *Disco Pigs*. In 2007 and 2008 Enda won Fringe First Awards at two consecutive Edinburgh Festivals for his plays *The Walworth Farce* and *The New Electric Ballroom*. The former led the *Guardian* to name him "one of the most dazzling wordsmiths of contemporary theatre." In 2011 *Once*, Enda's adaptation of the film by John Carney, opened off-broadway. Critically acclaimed it moved to Broadway in 2012, where it picked up eight Tony Awards, including Best Book for Enda. The West End run of *Once* opened in April 2013. His adaptation of Roald Dahl's *The Twits* will open at the Royal Court Theatre in Spring 2015.

Since his initial success as a playwright, Enda has gone on to write for the screen. His 2008 biopic, *Hunger*, told the story of the final days of IRA hunger striker Bobby Sands and won a host of awards, including the Camera d'Or at the Cannes Film Festival and the Heartbeat Award at the Dinard International Film Festival. It was nominated for seven BIFAs (including Best Screenplay), six British Film and Television Awards (including Best Screenplay and Best Independent Film) and BAFTA's Outstanding British Film Award 2009.

Appearance fee may apply.



*London*

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# ITALY

## Matteo Frau

Chef/Patron of Red Lion Inn

After working in restaurants in his local area in Sardinia, Matteo was offered a post at La Villa, an Italian restaurant in Derby.

At 18 years old, he left Sardinia and settled in Derby, working his way up to becoming Head Chef at La Villa. Eleven years later, he and his wife decided that the next logical step would be to buy their own business, so in 2006 they bought The Red Lion Inn in Birchover, Derbyshire.

Since buying the pub, they have developed the food service side of the business and gained a good reputation in the local area. They endeavour to provide a warm welcome and good quality food and beer.

Matteo believes that being in the middle of the Peak District is an absolute blessing, as they are surrounded not only by beautiful countryside, but also a wealth of skills, cultural heritage and a fantastic natural larder. Not only has the local community welcomed him and educated him about British culture, he finds that they have also shown great interest and enthusiasm for his own culture. He feels that Britain has provided him with many opportunities and a landscape that makes him feel at home.

Appearance fee may apply.



*Derbyshire*

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# ITALY



London

## Giorgio Locatelli

### Restaurateur

Giorgio Locatelli is considered by many to be one of the best Italian chefs in the UK. At Locanda Locatelli, Giorgio serves traditional Italian dishes, emphasising the quality and freshness of the produce, as well as adding his own personal creative touch. That, together with a friendly service and a relaxed atmosphere, has made Locanda Locatelli one of the most sought-after restaurants in London. Locanda Locatelli won a Michelin star in 2003 (Giorgio's second), which has been retained since.

Giorgio Locatelli has two TV series: *Pure Italian*, 2002, aired on UK Food and Tony and Giorgio, filmed with entrepreneur Tony Allan, shown on BBC2. It was accompanied by a tie-in book. His own cookery book, *Made in Italy*, was published in September 2006, to rave reviews. *Made in Italy* has received the Best Food Book award at the Glenfiddich Food and Drink Awards 2007.

Giorgio was born in 1962 and brought up on the banks of Lake Maggiore, Italy, in a village called Corgeno. His family ran a Michelin-starred restaurant, giving him an appreciation and understanding of food from an early age. After working for a short spell in local restaurants in North Italy and Switzerland, Giorgio came to England in 1986 to join the kitchens of Anton Edelmann at The Savoy. Four years later Giorgio moved to Paris and worked at Restaurant Laurent and La Tour D'Argent.

On his return to London a couple of years later, Giorgio became head chef at Olivo, Eccleston Street, before opening Zafferano in February 1995.

Giorgio's cooking at Zafferano quickly became the toast of London. His culinary talents have earned him an enviable international reputation as well as a whole host of accolades including 'Best Italian Restaurant' at the London Carlton Restaurant Awards for two consecutive years and his first Michelin star in 1999. The essence of his cooking is to highlight the natural flavours of quality produce, much of which he imports directly from Italy.

He opened his second restaurant, Spighetta, Blandford Street, in July 1997 and its sister restaurant Spiga, Wardour Street, in March 2009. Both received critical acclaim for offering great Italian food.

In 2002, on the 14th February, Giorgio and his wife Plaxy, opened his first independent restaurant, Locanda Locatelli, in Seymour Street. The restaurant was awarded a Michelin star in 2003, which has been retained in 2004, 2005, 2006, 2007, 2008, 2009, 2010 and 2011.

Giorgio is also consulting at Refettorio, Italian Restaurant at the Crowne Plaza City Hotel. In 2010, Giorgio and Plaxy launched their first olive oil Locadeli which is sold in Selfridges and on Selfridges online. They have worked in partnership with the owners of the small Tenimenti Montoni estate in western Sicily, who grow and harvest the Nocellara variety of olive, renowned for its green-gold coloured oil. Unlike other olive oils, Locadeli is unfiltered, allowing impurities to fall to the bottom, where they are then removed from the process, providing a pure taste and velvety smooth texture.

A family man, Giorgio lives with his wife Plaxy and their two children in Camden, London.

**Appearance fee may apply.**

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# ITALY

## Gino Nardella

Master Sommelier/The Stafford  
London

Gino became a Master Sommelier back in 1981 and still remains as just one of a handful of Master Sommeliers in the United Kingdom. He has been at The Stafford since 1970. Gino not only has sole responsibility for the world famous wine cellar's constantly changing inventory of between 18,000 and 20,000 bottles, but also prides himself on the wide selection of wines from around the world. An integral part of his role is to oversee the wine service in The Stafford's acclaimed Dining Room and to provide tips to would-be connoisseurs or discuss vintages with ardent oenophiles!



*London*

Appearance fee may apply.

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# ITALY

## Ivano de Serio

Chef/Restaurateur,  
The Old Bakery Restaurant

Born in Puglia in the South of Italy, Ivano trained at IPSSAR E. Mattei (International Chef School) for five years. His work experience includes the Michelin restaurant Il Sambuco in Italy; two years spent at five-star hotels in Switzerland, a year as the first Chef on board The Sun Princess cruises, four years as the Head Chef for a Private Yacht club in the Cayman Islands; two years as Head chef at The Carre Arms hotel in Sleaford Lincolnshire; and his current position as Head Chef and Owner of The Old Bakery Restaurant in Lincoln, where he has been for the past eight years.



*Lincolnshire*

As a multi-cultural country, Ivano feels he can express his creativity with his cooking in England, and he can find fantastic fresh produce of the best possible quality in Lincolnshire, where most of them are picked daily. This is ideal for a passionate chef like Ivano.

Appearance fee may apply.

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# ITALY



## Aldo Zilli

Celebrity Chef and Consultant for San Carlo restaurants/UK wide

Aldo Zilli is an award-winning celebrity Chef and Restaurateur who specialises in Italian, vegetarian and seafood cuisine. One of nine children, he was born in the small seaside town of Alba Adriatica in the central Italian region of Abruzzo and he first learnt Italian home cooking from his mother in Italy and at catering college.

He was the founder and Chef/Patron of some of London's most exciting and innovative restaurants, Signor Zilli, Zilli Fish, Zilli Green, Zilli Café and Zilli Bar. His Italian seafood restaurant,

Zilli Fish, was a Soho institution was open for over 15 years until March 2012 when Aldo decided to hang up the chef's whites and embark on other ventures.

In 2012, Aldo helped launch upmarket Italian restaurant San Carlo Chichetti in Manchester and London's Piccadilly. He is now in partnership with San Carlo Group, with 14 restaurants in the UK and four abroad.

Aldo has written 10 books, including two autobiographies, Being Zilli and My Italian Country Childhood, as well as various cookbooks with his signature Italian recipes. His latest book Fresh & Green: over 100 new exciting vegetarian recipes was featured in The Telegraph's Top Ten Cookery Books 2012.

Aldo currently writes a weekly column of tips and recipes for the Daily Express newspaper's Saturday magazine and is a patron for the charity Bowel Cancer UK.

Aldo is regularly on TV and has appeared both as a Chef and a Presenter. Shows include Ready Steady Cook and Daily Cooks Challenge for ITV, Put Your Menu Where Your Mouth Is, and Country Show Cook Off for BBC2, Step up to the Plate, Eating in the Sun, Sunday Life, and The One Show for BBC1, Channel 5's Family Recipe, UKTV's Market Kitchen, and BBC3's Real Hustle. He has also had slots on ITV's Alan Titchmarsh Show and Daybreak, and his own primetime ITV documentary Home Is Where The Heart Is. Most recently Aldo and fellow chef Enzo Oliveri embarked on a culinary journey across Sicily cooking up delights in Mount Etna, Trapani and the island's capital, Palermo in a new series for the Good Food channel. Aldo captivated the nation with his performances on Celebrity X Factor (ITV1), making it through to the later stages of the competition. He also gained a huge following on Celebrity Fit Club (ITV1), where he showcased his dynamic personality and led the successful team to victory, gaining a new slender figure in the process and sparking a passion for health and fitness which he still has today.

Aldo has worked with various brands, including Thomson Airways and Philadelphia. He also enjoyed a hugely successful relationship with Kellogg's Optivita, appearing in several TV adverts and PR campaigns. His consultancy work includes working with Italian restaurant chain Prezzo, where his VIPizza proved extremely successful and led him to collaborate with M Kitchen at Morrisons supermarket nationwide where he now has eight products in their range, including DIVO cheese.

**Appearance fee may apply.**

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# ITALY



London

## Valentino Zucchetti

Choreographer for New English Ballet Theatre

Born in Brescia, Italy, Valentino trained at La Scala Ballet School in Milan and The Royal Ballet School, London, where he graduated in 2007. He then danced with The Royal Ballet in 2010 where he was promoted to soloist in 2012.

Valentino's choreographic career started at the Royal Ballet School where he won the Ursula Moreton Choreographic Competition in 2006. In 2013 Valentino was commissioned by New English Ballet Theatre to choreograph a piece for their Autumn Gala at the Royal Opera House.

Valentino chose to develop a piece that he had worked on for The Royal Ballet's Draft Works called Orbital Motion with music by Philip Glass. This piece was then further developed for New English Ballet Theatre's West End season at the Peacock Theatre in July 2014.

New English Ballet Theatre (NEBT) is a modern ballet company with a mission to present exciting new work to the widest possible audience. NEBT is committed to the continual reinvention of classical ballet and giving artists the creative space to explore its boundaries. What makes the company different is how they work with talented young people from a variety of disciplines. The Company employs exceptional dancers, but also seeks out choreographers, musicians, designers and visual artists. NEBT has the creative freedom to drive ballet forward, showcasing the strength, athleticism and agility of the next generation within the UK.

London has become Valentino's home where he has been able to truly develop as an artist. England's rich cultural history has provided a great source of inspiration for Valentino and he looks forward to creating new and exciting works with New English Ballet Theatre in the future.

Appearance fee may apply.

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*Joshua Barwick and Christina Ceccini*

*Photograph by Kristyna Kashvili*

# JAPAN

## Yukari Elliott

Cookery Writer

Yukari is a Japanese Chef and Food Writer who has been living in the UK since 2000. She runs a successful catering business specialising in Japanese and Asian cuisine as well as blogging and writing about Japanese food, ingredients and her life in England.

In Japan, Yukari appears at cooking demonstrations and events, writes for food magazines, and appears on radio as a food expert. She has also published two cookery books in Japan.

Yukari has close connections to the Japanese community in England and is well placed to introduce Japanese visitors to England to the various aspects of the culture and food.

Appearance fee may apply.



*Surrey*

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# JAPAN

## Natsuki Kikuya

Director/Museum of Sake

A former Head Sommelier at ROKA and now the founder of the Museum of Sake, as invisible museum which provides sake education and tasting experience, Natsuki aims to spread the word about the delights of sake. She was awarded the IWC Sake Communicator Award in 2011 and works to connect Japan to the UK and Europe through a range of special events and courses for the wider public and food industry.

Due to the international growth in the popularity and appreciation of Sake, she is looking to both enrich and extend this history to a new generation both within Japan and UK.

Appearance fee may apply.



*London*

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# JAPAN



Cotswolds

## Juri Miyawaki

Tearoom Owner, Chef and Essayist

Eight and a half years ago Juri couldn't have imagined she'd be running a traditional British tearoom in a beautiful part of England - it started purely from an aspiration to live in the Cotswolds.

In 1992, her father's new job in London brought her to the UK from Japan. In 1995, she started at the University of St Andrews in Scotland yet it was during the summer holidays - when she visited my parents who were by then living in New York - that she became inspired by Martha Stewart's knowledge of antiques, interiors,

cooking, gardening and table co-ordination. Like her, she wanted to be a life entertainer. So during her stay in New York she took a flower arrangement course, developed an interest in interior design and joined a paint-effects class.

After graduating she trained at Le Cordon Bleu in London and was granted the Grand Diplome. During her internship at Raymond Blanc's Le Manoir aux Quat'Saisons, her parents came to visit her and instantly fell in love with an old English cottage in the same village where she was staying. A couple of months later they all moved into the cottage and started a new life in Oxfordshire.

While they liked it there, her parents wished to return to the Cotswolds, which they'd fallen in love with when they'd visited from London. They opened Juri's Tearoom there in December 2003, as Juri firmly believed that this beautiful part of the country would fulfil her dream of becoming a life entertainer.

The first few years were not easy and they encountered numerous challenges; while she was trained as a pastry chef, when it came to English baking Juri knew very little. She has

since learnt that England has a rich culinary history and this cultural heritage is worth preserving and passing on to the next generation.

In 2005, they were awarded 'Best Café of the Year' in west UK and Wales area by Les Routiers and the following year they became a member of the Tea Guild of the UK Tea Council. Two years later they won the Top Tea Place 2008 award and gained many people's attention.

The Cotswolds has so much to offer to people who have different interests (gardening, antiques, fresh, local and organic foods,) and Juri feels this is her second home. They have worked with a wide variety of media including BBC One, NHK, National Geographic - USA and Dutch version, TV Tokyo, Asahi TV, Yomiuri, Sankei, AERA and JAL. News Week (Japan) magazine selected her as one of the 100 most-respected Japanese and in autumn of the same year, her second book, Tearoom at the Cotswolds, was published.

**Appearance fee may apply.**

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# JAPAN

## Naoko Mori

Actress

Naoko Mori was born in Nagoya, Japan and grew up in the US and UK. She works extensively in TV, film and in theatre in both the UK and Japan. Her work in the theatre includes Kim in Miss Saigon (Theatre Royal Drury Lane, London), Grusha in The Caucasian Chalk Circle (Sadler's Wells, London), Sheila in Hair, Erica in The Beauty, The Token & The Mayonnaise (PARCO Theater, Tokyo), Stacey in Snake in Fridge (Royal Exchange, Manchester) and Christmas Eve in Avenue Q (Noel Coward Theatre, London)



*London*

On screen, she is best known as Toshiko Sato in the hit BBC TV series Torchwood and as Saffy's best friend Sarah (aka Titicaca) in Absolutely Fabulous. She has also played regular roles in Casualty (BBC) and Psychos (Channel 4) and played the lead role of Shige Hiratsuka in the Emmy award winning Documentary Drama Hiroshima (BBC) and Yoko Ono opposite Christopher Eccleston's John Lennon in Lennon Naked (BBC/NHK). Some of her other TV credits include Doctor Who, Mi-5 / Spooks, Vexed, Murder In Mind, Arabian Nights, Mile High, The Smoking Room, Footballers' Wives, Judge John Deed, Thieftakers, Rocket's Island, Midsomer Murders; Three Inches (SyFy), Maneater (Lifetime), Private Practice (ABC).

She is also an experienced Presenter, and has hosted and narrated numerous TV programmes and shows both in the UK and Japan. Naoko became the first ever Japanese National to play a lead role in the West End when she played Kim in Miss Saigon.

She can soon be seen in the film Everest (to be released Sept 2015) starring Jason Clarke, Jake Gyllenhaal and Josh Brolin - as Yasuko Namba, the famous Japanese climber.

Appearance fee may apply.

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[http://www.cam.co.uk/cv/voice\\_naoko-mori\\_id\\_100731.htm](http://www.cam.co.uk/cv/voice_naoko-mori_id_100731.htm)

# JAPAN

## Makiko Sato

Garden Designer and Writer

After studying garden designs in Writtle College in the UK, Makiko's horticultural career initially took off as a show coordinator when she worked for medal-winning garden designers in the Chelsea Flower Show and for Sarah Eberle, Andy Sturgeon at the Gardening World Cup in Nagasaki, Japan.

She established makiko design studio in 2011, a company that provides garden designs for clients throughout the UK, Japan and overseas. Her unique blend of natural English and contemporary Japanese style is adaptable to a garden of any shape and size. She also set up Garden Charity UK to support victims of the Great Eastern Japan earthquakes which occurred on March 11th 2011.

Makiko's first conceptual garden for 'Japanese Reconstruction' at RHS Hampton Court Palace Flower Show in 2012 earned her a Silver Gilt medal and she has also worked at the Royal Horticultural Society for Shows, most notably for the Chelsea Flower Show Centenary 2013.

She is currently the recognition committee member of The Japan Branch of The Royal Horticultural Society (RHSJ) recommendation products and the gardener for Great Dixter, the former home of gardener and gardening writer Christopher Lloyd.

Appearance fee may apply.



*London*

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# JAPAN



## Mitsuka Yamashiro

Personal Guide and Director  
at Style-gate

Mitsuka came to the UK in 1999 with a feeling of inexplicably strong attachment to London, with its rich history and beautiful buildings. Her fascination with British history has led to her current profession of Personal Guide.

She used to work in finance, graphic design and the fashion industry in both Japan and the UK. Her notable experience includes several years' working in Selfridge's department store in Oxford

Street London, where she met a host of colourful customers who lead London's film, art, music and financial industries.

This mixture of different experiences came together when she started her personal guide business in July 2012, which aims to help people from Japan to enjoy London and the UK, both for sight-seeing and business. Since she began, more than 60 groups of people have enjoyed her personal guide service, which takes tourists from top-notch restaurants to the oldest English heritage pubs, and from unknown hidden museums to world-famous institutions. Groups also have the option to be accompanied by a professional museum guide on her tours too.

Mitsuka has discovered many of London's hidden gems during her 15 years of living in London, and she holds a deep fascination with the city's rich and seemingly endless history.

Appearance fee may apply.

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## Akemi Yokoyama

Japanese Cooking Instructor/Chef,  
SOZAI Cooking School

Akemi came to London in her early 20s looking for opportunities, and learnt the art of Japanese cuisine while working in London's popular Japanese restaurants. She gradually honed her skills in Japanese and European cookery, and was hired four years later as Tina Turner's private chef when the singer moved her base to the capital. She has been working with SOZAI Cooking School, the first Japanese cooking school in the UK, since March 2013. Her dream is to change the way people eat in the UK by promoting healthy Japanese food and the use of fresh, local ingredients.

Her enthusiasm for gastronomy originated early in her childhood in her hometown Sapporo, where she enjoyed the regular family activities of wild vegetable foraging and sea fishing, and came to learn of the importance of using the freshest, highest quality ingredients.

Akemi often gives food demonstrations for media and the public at various food events, her most recent appearances being at Taste of London, Hyper Japan and washoku promotional events at the Japanese Embassy in London.

In addition to being a Chef and Presenter, she has extensive experience in promoting UK tourism, having co-authored five UK guidebooks in Japan since 2007. She also makes regular contributions to Japanese media with travel and food related articles.

Appearance fee may apply.

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# NEW ZEALAND



*London and Birmingham*

## Corey Baker

Artistic Director/Corey Baker Dance

Raised in Christchurch, Corey trained in classical ballet in New Zealand and Australia before moving to Basel, Switzerland to join Ballet Theatre Basel. He is now a professional contemporary dancer and choreographer following training with Martha Graham's Steve Brooks in Houston, Texas. Relocating to the UK in 2008, Corey joined BalletBoyz Dance Company, and went on to work with choreographers such as Mathew Bourne, Russell Maliphant, Jiri Kylian, William Forsythe, Mark Brew Dance Company, and Shaun Parker and Company as well as many others.

The company's ethos is to produce theme-led work and make dance accessible, introducing new audiences to dance and theatre by taking work out of theatres to outdoor sites and local communities. Commissions include work for Prix de Lausanne, Leipzig Festival, Sydney Youth Ballet Company, Notting Hill Festival, Rambert Youth Dance Company, elevate Dance Company and Kneehigh Theatre Company.

### Choreography of Kapa Haka Tale for Rugby World Cup 2015

Corey is now working on a theme much closer to his heart - Kapa Haka Tale. Working in association with NZ High Commission, DanceXchange (Birmingham), Birmingham University, Birmingham Lions Rugby Football Club, Queen Mary University of London, NZ Tourism, NZ Society, Creativeworks London, Creative Industry Finance and Arts Council England, Corey Baker Dance brings the myth and legend of Maori to life in a large-scale performance in a rugby stadium. This visually stimulating and powerful dance performance draws inspiration from a wealth of tales including The Taming of the Sun, The Creation of Sky and Earth and The Finding of Aotearoa to teach and inspire new UK audiences about the richness of Maori culture and the core of New Zealand identity.

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The cast will be made up of professional dancers, artists from London based Maori performance group Ngati Ranana, as well as professional and amateur rugby players and community performers drawn from school groups, universities and dance students. UK audiences are familiar with the Haka, made famous by the All Blacks rugby team, but, as we know, this 'war dance' forms a small part of the Kapa Haka. The full elements of the Kapa Haka, together with Maori Poi and stick games, will form the base of the choreography, incorporating contemporary dance to create a new dance language. With a final cast of 80, Kapa Haka Tale will tour the UK in 2015 following its premiere that coincides with the Rugby World Cup.

Corey is drawing on the connection between rugby and the Haka tradition, and the players' participation, to strongly promote a crossover between sports and dance audiences, developing new understanding and interest in the arts. He has devised a Haka workshop for primary, secondary and higher education. The workshops serve as an advocate for dance and New Zealand culture and art and help to destigmatise boys' participation in dance and theatre.

### Working with Rugby star Mike Umaga and Lions RFC

Corey Baker Dance is currently developing a dance and rugby cross-training programme with director of West Midlands Rugby Union, Mike Umaga (former All Black, now Coach for Stourbridge Lions and brother of Tana Umaga), DanceXchange and Birmingham University. Dance and rugby both have specific and fine-tuned training exercises and routines to enhance their individual practice; both forms encounter and rely on coordination, inner and outer body awareness, spatial awareness, agility, strength, flexibility, stamina, core stability, joint mobility, speed, breath control, and more; all highly demanding on both body and mind.

Working with collaborator Mike Umaga, Corey looks at problem areas within both forms that can be improved, drawing upon their individual methods of training as well as other relevant fields including sport science and performance psychology. The rugby and dance training programme is not only substantially beneficial to professional rugby players and dancers, it also serves school groups and the general public. The inclusion of this programme in the training regimen of dancers, sportsmen, and the general public is comparable to daily gym visits, exercise classes, yoga, and Pilates, with users maintaining fitness, developing strength, and improving overall levels of their individual practice, intensifying everyone's performance abilities.

Appearance fee may apply.



# NEW ZEALAND

## Gillian Deacon

### Bed and Breakfast Owner

Gillian relocated to the UK 11 years ago to pursue her love of travelling and history. She spent the first six years in the delightful historical city of Bath, offering hospitality to visitors in her city centre B&B.

About to have a son, Toby, they decided to move to the English countryside for a quieter lifestyle. Looking for a friendly village with traditional values and gorgeous scenery, they found a little corner of England that is truly exceptional in every way. The scenery in the Peak District National Park is breathtaking, the chocolate box villages are steeped in history, the locals are down to earth and very welcoming and she enjoys visiting one of the top five stately homes just up the road, Chatsworth House.

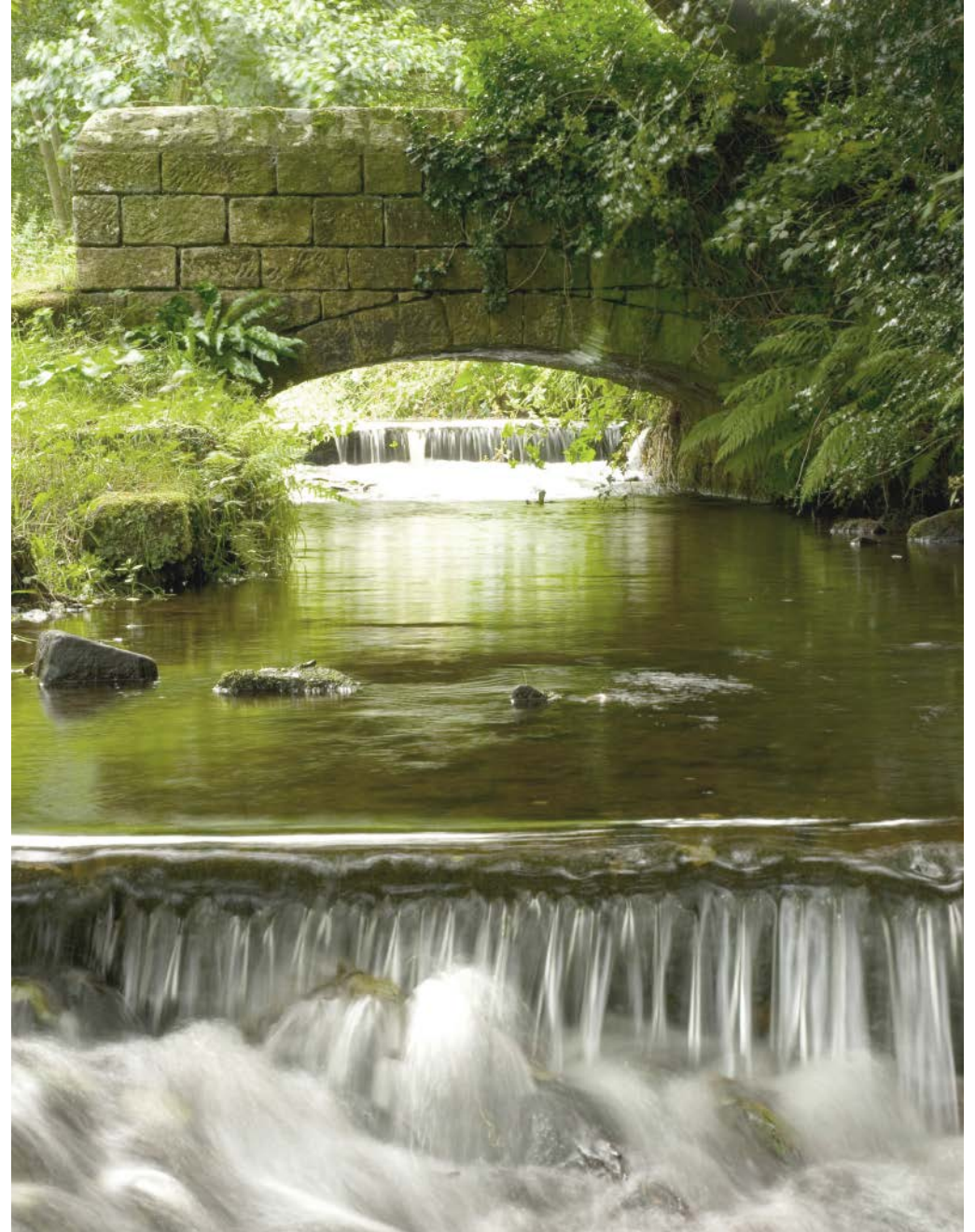
At 280 years old, their cottage is older than her country, and they have the River Wye meandering through their garden teeming with trout. She finds owning a B&B, offering hospitality and showing off an exceptionally beautiful part of the country to their guests, which is also one of Britain's best kept secrets, a delightful way to earn a living.

Gillian advises getting out into the countryside and finding a local micro-brewery, which are truly unique, as well as mixing with the locals in a village cricket green on a Sunday afternoon for a real family affair. Packing walking boots and taking in the scenery as England offers the right to roam is also one of her top tips.

Appearance fee may apply.



*Derbyshire*



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# NEW ZEALAND



## Katherine Dienes-Williams

Organist and Master of the Choristers, Guildford Cathedral

Born and educated in Wellington, Katherine studied for a BA in Modern Languages and a BMus at Victoria University. She was Organ Scholar at Wellington Cathedral from 1988 to 1991 when she was appointed Assistant Organist there, before moving to England in 1991 to take up the post of Organ Scholar at Winchester Cathedral and Assistant Organist at Winchester College.

Katherine then held posts as Organist and Assistant Director of Music at the Metropolitan

Cathedral of Christ the King, Liverpool, Assistant Organist and Director of the Cathedral Girls' Choir at Norwich Cathedral prior to moving to Warwick as Director of Music at the Collegiate Church of St. Mary.

Following six years at St. Mary she was appointed Organist and Master of the Choristers at Guildford Cathedral in January 2008. Katherine is the only female working as a Cathedral Organist and Master of the Choristers in an English Church of England Cathedral.

Katherine is also a sometime guest tutor for the Royal College of Organists and is regularly asked to be a guest choral workshop leader for the Royal School of Church Music in the UK, South Africa and the USA. Katherine has given several organ recitals in the UK, New Zealand, Germany, U.S.A., Bermuda, the Netherlands, South Africa, Australia and Singapore. She has performed as organ soloist with the Royal Liverpool Philharmonic Orchestra, the Hallé, the City of London Sinfonia and the Royal Philharmonic Orchestra and has taught a masterclass at the Curtis Institute of Music, Philadelphia, USA. She is also active as a composer, having received several commissions both in the UK, the USA and New Zealand.

Katherine holds a Master of Arts in Music and Liturgy from Leeds University and features both as organist and choral conductor on several recordings. She is in demand as a choral workshop leader in the UK, the USA and several other European countries. In February of this year, she undertook a weekend workshop based at Trinity Church, Asbury Park, N.J. followed by workshops with the choir of Trinity Church, Princeton, the Chapel Choir of St. James' School, Hagerstown, Maryland, and the choir of Christ's Church, Rye. She also gave an organ recital at Ursinus College, Pennsylvania. In July 2014, she directed the RSCM Montréal course summer school based outside Boston, USA. In January 2016 she will direct the combined RSCM summer school of Australia and New Zealand in Canberra, Australia.

She has recently been elected into her secondary school's 'Hall of Fame' as an outstanding alumnus (Samuel Marsden Collegiate School, Wellington, New Zealand).

Katherine is proud to have lived and worked in England since 1991, and considers England her home. She remains however an ardent All Blacks' supporter and other interests include languages (her BA is in French and German), travel, reading and swimming. She is a Knight of the Grand Order of Vitéz and a Knight of the Order of St. Ladislau (Hungary).

Katherine is married to Patrick Williams, and they have a daughter, Hannah.

**Appearance fee may apply.**

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# NEW ZEALAND

## Mat Follas

Chef at Mat Follas Restaurants

Mat arrived in the UK 17 years ago after having spent the majority of his life in New Zealand. He has dual nationality, being born in the UK while his father, a New Zealand Navy cadet, was training in Portsmouth. Mat is a 6th generation kiwi and is very proud of his heritage but has made rural Dorset and England his home. Despite having spent most of his adult life living in the UK, he is a fervent supporter of the All Blacks.



After moving to West Dorset with his family in 2002, Mat discovered that British waters offer great scuba diving opportunities, and with that came lots of fresh seafood. An interest in cooking became an obsession culminating in winning the popular TV series BBC MasterChef in 2009, then opening and running his own restaurant, The Wild Garlic, to considerable acclaim. The Wild Garlic was given some of the highest scores ever by The Guardian 9+/10 and The Telegraph 9/10, it was awarded two AA Rosettes and was recommended in The Good Food Guide, The Michelin guide and listed as a rising star in the Trencherman's guide.

Mat regularly runs courses on foraging and wild plants, his courses have been featured in The Guardian and he wrote the forward for the AA restaurant guide 2014 on food trends featuring foraging. Mat often judges food competitions and events and is a regular judge for BBC MasterChef, The Great Taste awards and the World Cheese awards. Mat's recipes are published in a variety of magazines including Good Food, Olive and Delicious magazines.

Appearance fee may apply.

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# NEW ZEALAND

## Cory Furness

Head Gardener, Penshurst Place

Cory grew up in Dunedin, home to his country's oldest botanic gardens. He gained qualifications and experience, and after spending some time working at the botanic gardens, moved to England in 2002.

After a five year stint at Lord Baden-Powell's former home in Surrey, Cory arrived at Penshurst in 2007, and was appointed head gardener a few months later.

He loves the English culture, which he considers to be as vibrant as it is varied. From Morris dancing to bell ringing, Cory didn't want to just watch and listen, he wanted to have a go and became completely hooked. He is thrilled to have been welcomed into many groups and communities where he gets to see this culture at its best.

Cory also finds England offers a great diversity of nature, even coming from New Zealand. The UK has such a rich and diverse flora and fauna, especially around the Weald of Kent where he lives. Squirrels and badgers are as exotic to him as a kiwi and kaka would be to an Englishman and he is particularly impressed by the birdlife and waking up to the dawn chorus.

He is also fascinated by England's rich history, and the more he learns the more he wants to find out. He is in awe of being part of a community of people that has existed for over 700 years, with Tudor backdrops, Elizabethan parterres and medieval halls, and to be able to work where Henry VIII walked, where Elizabeth II stayed and where Leicester Square originated.

Appearance fee may apply.



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# NEW ZEALAND



London

## Peter Gordon

Chef, Restaurateur, Co-Owner,  
Co-Founder, Writer and Food  
Consultant

Peter Gordon was born in Whanganui, New Zealand. Based in London since 1989, he has restaurants in both Auckland (The Sugar Club and Bellota) and London (The Providores & Tapa Room and Kopapa). Peter is also a co-founder of Crosstown Doughnuts, a London-based gourmet doughnut company that launched in 2014. In addition, Peter consults to Istanbul's Changa and Müzedechange, and in his role as Consultant Chef,

designs menus for Air New Zealand that can be tasted across the airline's global network.

Peter has written for publications around the world, and has appeared regularly on British and New Zealand television, most recently presenting Fusion Feasts (2013/14, TV3 in NZ), an eight-part TV series that saw him cooking on various maraes (a traditional Maori meeting place for religious or social gatherings) around New Zealand.

He has written seven books - the latest being Peter Gordon Everyday - and contributed to another dozen. Peter is recognised as an ardent supporter of the food industry and of various charities in New Zealand and the UK, notably Who's Cooking Dinner? - of which he is a co-founder - and the SKYCITY Dining For A Difference event, which raises funds for Leukaemia & Blood Cancer New Zealand.

Who's Cooking Dinner? and Dining For A Difference have raised a combined total of almost £5m for leukaemia. In 2009 he was awarded an O.N.Z.M. (New Zealand Order of Merit), by HM The Queen in the New Year Honours List for services to the food industry.

Appearance fee may apply.

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# NEW ZEALAND



## Jayson Norris

Musician, Singer/Songwriter, Record Label Director

Jayson Norris combines his love of singer-songwriters, indigenous music and all things rock, together with tones, harmonies and melodies that naturally come from his cultural and musical heritage of New Zealand, creating his distinct sound of acoustic, roots-rock.

Jayson grew up singing and listening to his father's records such as The Moody Blues, Queen, Chris Rea, The Cars and Bob Marley. When he reached his late teens he was listening to Guns n Roses, Lenny

Kravitz, Radiohead, and Ben Harper. It was around this time that Jayson became entrenched in writing his own songs and quickly penned many compositions, performing them at his high school and recording them on an old stereo.

After finishing school Jayson studied for his music diploma, majoring in songwriting. It was here that many valuable lessons and techniques were learnt and Jayson excelled while performing at night to fund his studies. Performing most nights meant that Jayson learnt the benefits of playing constantly and would soon earn the respect of his peers in the New Zealand music scene and abroad. His clever, dynamic and very energetic use of the loop station has become an integral part of his live shows with many people trying to recreate or interpret his techniques and sounds.

Now based in London, Jayson performs and works all over the globe. He headlines his own tours and has supported artists such as INXS, Shihad, Blue King Brown, The Blackseeds, Pete Murray, Six60, I Am Giant, Tiki Taane, Breaks Co Op, Katchafire, The Feelers, and Dave Dobbyn to name just a few.

Jayson Norris has released two full-length albums independently. A Basket Full... in 2006, and Freedom To Live in 2010, which was later signed to Loop Recordings and changed to Freedom 28 in February 2011 for New Zealand and Australia.

Freedom 28 hit the New Zealand top 40 album charts and the New Zealand Independent Charts at number 25 and number two respectively. The first singles taken from the album, Love Someone and Window, both made the New Zealand top 40 singles chart, with Love Someone hitting the top spot on Juice TV's Channel 63.

Following on from the success of his singles and album, he was invited to join the cast of the renowned kiwi collective Fly My Pretties, which toured NZ in January 2011.

Jayson's songs can be heard regularly on the Australian soaps HOME and AWAY, and Neighbours. His latest work is a five track EP entitled Save My Soul, which was recorded at Woodhill Studios in Auckland. The EP was engineered and produced by Tiki Taane, and captures Jayson's live sound whilst retaining his roots and delivering a current edge. The first single from the EP, also named Save My Soul, features Tiki Taane and Cocoa Jackson Lane.

**Appearance fee may apply.**

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# SOUTH AFRICA

## Luke Simon Bates

### Supervisor at Buxton Tourist Information Centre

Luke was born in Cape Town and comes from a family of five. His dad was born in Stratford upon Avon and emigrated when he was still very young so England feels familiar to Luke and has easily become his home.

After a year's National Service in the South African Army, Luke decided he wanted to see a bit more of the world so travelled "just for a year" to London.

A month after he arrived he met his future wife and, 15 years later, still calls the UK home. He

lived in London for ten years, working and studying at the University of Arts London where he graduated with a 2:1 degree in International Travel and Tourism Management. His first job in tourism was as a tour guide on one of the sightseeing buses where he met many travelling South Africans who were surprised to have him as their guide. The history that surrounds each square metre of London and each town and village of the UK has always fascinated him. As a fan of real ale he can satisfy his two loves in the historic pubs of the UK, from Ye Olde Cheshire Cheese on Fleet Street to the Old Hall in Buxton.

Luke then joined the English Heritage team at Eltham Palace and took the opportunity to move to the country and the Peak District as a supervisor of Peveril Castle, one of the first Norman castles to be built. Four years ago he jumped at the chance to become the supervisor of the Buxton Tourist Information Centre and loves the opportunity to talk about one of his favourite subjects, the Peak District, to visitors in the area. He feels lucky enough to promote, but also work in, one of the most impressive and vibrant tourist attractions in the Peak District, Pavilion Gardens, with its award-winning Victorian Gardens. He felt instantly at home in the Peak District; with the friendly people and breathtaking scenery. His commute to work is through the Goyt Valley and, as he wakes up, he watches the mist roll through the valley.

Since starting work at Buxton Tourist Information Centre he and his wife have had two children, Cerys and Cai. They have Welsh names as Helen, his wife, is Welsh which always makes rugby matches interesting. When they drive into the surrounding countryside from their home in Chapel-en-le-Frith to cycle or visit Chatsworth or to picnic by a reservoir, he always tells Carys that this is their playground and they feel so fortunate to live there.

Appearance fee may apply.



Derbyshire



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# SOUTH AFRICA

## Bruce Cole

Head Chef, Moorland Garden Hotel

Bruce is an ambassador for English food and produce, specifically from West Country producers, and supports local farmers who are passionate about their product. Since taking the helm at the Moorland Garden Hotel in April 2013, Head Chef Bruce has been working with top South West producers to deliver an award-winning menu that encapsulates the best of the West Country, with a focus on letting the ingredients speak for themselves.



*Devon*

Having grown up in the Western Cape of South Africa, Bruce believes in using the freshest ingredients from local suppliers. Under his guidance the hotel strives to support local, traceable and sustainable producers. Dishes on the seasonally changing menu at The Wildflower Restaurant include meat from MC Kelly in Crediton, Langage Farm ice creams, Sharpham cheeses, free range chicken and duck from Sladesdown Farm, vegetables from Nearly Naked Veg and fish from Moby Nicks, Plymouth and S&J Fisheries, Ivybridge. Bread is freshly baked daily.

Bruce previously made his mark at leading West Country establishments including The Polurian Hotel and Retallack Resort & Spa, and also held the Executive Chef role at Cape Town's five-star Cape Grace Hotel, which was listed during his time there as Small Luxury Hotel of the World by Conde Nast Traveller. A former member and advisor to the South African National Culinary Squad, Bruce has held a number of posts in some of the top hotel restaurants in South Africa and the UK, and received his formal training under Walter Ulse in one of South Africa's longest standing restaurants, Linger Longer.

Appearance fee may apply.

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# SOUTH AFRICA

## Thinus Delpont

Senior Athlete Mentor, Guest  
Pundit and Sports Coach

Born into a rugby-playing family, Thinus was introduced to Rugby Union at a very young age, through watching his dad play at their local club. Although he practised several sports at school, rugby has always been his passion and Thinus decided to pursue his rugby dreams in his final year of University.



*Gloucester*

Thinus has had a very successful career, being fortunate enough to play in South Africa, the UK and Japan professionally and representing South Africa on the international stage. He made his senior debut in 1997 on the Springboks' European Tour and continued to play professionally in the UK until 2008, when he relocated to Japan and played for Kobelco Steelers Rugby Club.

Thinus has now retired from playing rugby professionally, but he is still very much involved with the game. He works for Sky Sports sharing his opinions and views of Southern Hemisphere rugby games, coaches at Old Patesians RFC and also finds great satisfaction in mentoring aspiring young players to reach their goals and dreams.

Appearance fee may apply.

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# SOUTH AFRICA

## Leanne Dlamini

Singer/Songwriter/Artist

Leanne is a two-time South African Music Awards Winner for Best RnB Album and Best Produced Album and is also a Best Female RnB Album Award Winner on Metro FM Radio. Both her previous albums have been released in the following territories: South Africa, Japan, Poland, Bahrain & UAE and she's had four Top 10 Radio Singles and two Number one Radio Singles.

Leanne made it into the Top 20 of the Females Category in the X Factor UK 2012 and has toured with Akon, Kanye West, Mika, Joss Stone, Fat Joe, Pharrell and Snoop Dogg. Her video Deal With It was also nominated for The Channel O Video Awards in the category for Best RnB Video.

Leanne has a lot of TV experience having starred in the X Factor UK, Top Billing in South Africa and Strictly Come Dancing in South Africa, and has also given numerous live performances and interviews on various TV stations including Miss South Africa.

Appearance fee may apply.



*London*

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# SOUTH AFRICA

## Dane Hurst

Dancer

Born in Port Elizabeth, Dane trained at the Toynbee Ballet School and won the NSDT bursary award in Johannesburg in 2002. He arrived in London a year later after receiving bursary awards from the Linbury Trust and the Ernest Oppenheimer memorial trust to further his training at the Rambert School of Ballet and Contemporary Dance. He joined the Rambert Dance Company in 2004 as the first recipient of the Sally Gilmore memorial trust award and was nominated for best emerging dancer of the year in 2006. In 2007 he received the Spotlight Dancer of the year award by the Critics Circle and joined Phoenix Dance Theatre at the end of that year.

He has made guest appearances with Rambert Dance Company, Phoenix Dance Theatre, National Dance Company of Wales and The Curve Foundation. He rejoined Rambert in 2009 and was later commissioned to choreograph the Place Prize in London 2010. He has created works for Rambert's Season of New Choreography in 2007, 2010, and for Phoenix Youth Dance Company in 2008. In 2011 he was commissioned by Fruit for the Apocalypse to create three works for the launch of the INTRANSIT Festival for the Royal borough of Kensington and Chelsea at the former Commonwealth Institute, London.

In 2012 Dane choreographed the MAMA's award-winning Anima Mundi in London and was commissioned to create for the International Solo Dance Theatre Competition in Stuttgart. He choreographed for Rambert's Season of New Choreography at the Queen Elizabeth Hall in May and in October was nominated third by an international jury of critics and dance writers for Dance Europe magazines, The Top 100 Dancers of the 2011-12 Season.

In 2013 Dane was nominated for outstanding Modern Performance and in 2014 he received the Best Male Dancer of the year award by the Critics Circle National Dance Awards, U.K. He has recently completed an MA Choreography with Central School of Ballet and The University of Kent.

Appearance fee may apply.



*London*

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# SOUTH AFRICA

## Petrus Madutlela

Head Chef, Hengist Restaurant

Petrus is a proud South African, who has been working in the UK since 2010. He moved here with his British wife, Shirley, and they have two children.

Petrus has taken every opportunity to submerge himself into British culture. As Head Chef at the Hengist Restaurant, he champions fresh, seasonal local produce and has also demonstrated recipes at the Kent Show and local farmers markets, inspiring visitors with his enthusiasm.

He entered Master Chef: The Professionals in 2013, and reached the quarter finals. Viewers remember his big smile, which even softened the normally stern faced Monica Galletti. In South Africa, Petrus won the Chef of the Year competition, and he's represented South Africa at the Concours International des Jeunes Commis Rôtisseurs, coming fourth out of the International field of contestants. Petrus likes challenges - he also appeared in the closing ceremony of the London 2012 Olympics as a volunteer performer.

As the braai (barbecue) and rugby are national obsessions in South Africa, Petrus' appearance as a chef judge on the latest series of the highly successful "Ultimate Braaimaster" show, which aired in South Africa at the end of 2014, and in 2015 on the Travel Network worldwide, has certainly raised his profile amongst South Africans.

Appearance fee may apply.



*Kent*

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# SOUTH AFRICA

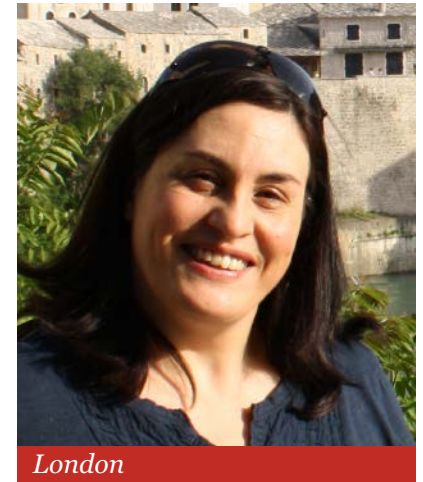
## Mandy Southgate

Writer, Photographer and  
Explorer for Emm in London

Mandy is passionate about London, England and Kent and has been blogging about her adventures here since 2008. She dislikes the term 'staycation' because exploring England is her choice not a compromise. Historical and cultural activities interest her most and she can usually be found in castles, stately homes, churches and ruins.

In her heart, she's a South African girl and a firm supporter of the South African rugby and cricket teams. She expects to be wearing a lot of green and gold during the world cup next year!

Appearance fee may apply.



*London*

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# SOUTH AFRICA

## Aletia Upstairs

Intercultural Cabaret Performer,  
Singer/Songwriter and Producer

Born in Stellenbosch, South Africa, Aletia Upstairs is a cabaretist and a singer-songwriter in the jazz and chanson tradition with a background in theatre and World Music. She uses multiple languages, intercultural performing arts, original music, poetry, stand-up comedy, puppetry, multi-media, verbatim, historical and fairy tale references in her practice. Her current production, which has received many glowing reviews, is Mata Hari, a verbatim piece about the life of the exotic dancer and convicted spy.

As a graduate from the prestigious Cabaret Conference at Yale she has entertained audiences in Italy, Germany, Portugal, South Korea, Japan, Poland, Qatar, South Africa, Scotland, the USA and India. She sings in many languages, including Portuguese, Italian, German, Spanish, French, Dutch, Greek, Korean, Japanese, Hindi, Tamil, Malayalam, Arabic, Sepedi, Zulu, Xhosa, Swahili and Afrikaans.

In the UK she has performed as singer-songwriter, cabaretist and as a jazz singer at The Edinburgh Fringe, Tristan Bates Theatre, St James Studio, Platform Theatre, The Pheasantry, Leicester Square Theatre, Jermyn Street Theatre, Ronnie Scott's, The Pigalle Club, The Hot August Fringe at The Royal Vauxhall Tavern, The Battersea Barge, The Bowery, Downstairs at Sergio's, Black's Members' Club, The Edge, Vinopolis, Ryan's Bar, Fiddler's Elbow, The Star of Kings, The Bedford Pub, The Clissold Arms, PJ's and Arts Cellar Club.

She has lived in London for seven years and works as a reviewer for The South African (newspaper) in London, reviewing locally based South African and Zimbabwean musicians and actors as well as visiting productions.

She received an MA in Performance Design and Practice from University of the Arts London, Central Saint Martins in 2013 and is currently pursuing a PhD in Performing Arts.

Appearance fee may apply.



*London*

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# SOUTH AFRICA

## Marlene Verwey Cooper

Professional Musician (Flutist) and  
Flute Teacher

South African born flutist Marlene Verwey currently resides in Hambledon, Surrey and was named by Sir James Galway as the 2012 Rising Star.

Marlene is a graduate from the Royal College of Music, where she obtained an Artist Diploma, the highest performance qualification awarded at the RCM.

Previous studies include a Master's degree at the Carnegie Mellon University, USA under Jeanne Baxtresser, a performance diploma at the Accademia Internazionale della Musica in Milano, Italy under Raffaele Trevisani, and a B.Mus at the University of Pretoria, South Africa, under John Hinch. During her studies she was a recipient of various scholarships from the Ernest Oppenheimer Memorial Trust and was also rewarded a Vira Heinz Scholarship.

As a member of the Southbank Sinfonia, London, Marlene had the opportunity to perform with conductors such as Vladimir Ashkenazy, Edward Gardner and Michael Collins and worked alongside musicians from the Academy of St. Martin in the Fields, the Royal Opera at Covent Garden and the British Youth Opera.

Marlene was a prize winner at the International de Lorenzo flute competition held in Viggiano, Italy and was the overall winner in the 2004 SAMRO International scholarship competition.

She has been a member of the World Youth Orchestra from 2003-2006 and toured with this orchestra to the Middle East and Europe on various occasions and the USA, where the orchestra performed at the United Nations Headquarters.

Marlene commissioned works for flute and piano by the South African composers Hendrik Hofmeyr and Stefans Grove, which were premiered at the Klein Karoo National Arts Festival in 2007.

She recorded her first solo album with Salon Music South Africa, A Flute Affair, in May 2012.

Marlene won a J.R. Lafin headjoint by public vote at the Sir James Galway Masterclass, Weggis, Switzerland, 2008. She has recently been named a WmS Haynes Artist and performs on a 18k Golden Haynes Flute headjoint. She is a presenter of the Choice Classics program, on Marlow FM 97.5 (UK), and is a director of the Gauteng Philharmonic Orchestra in South Africa.



*Surrey*

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# USA

## Lady Ashcombe

### Owner of Sudeley Castle

Located in the heart of the Cotswolds, Sudeley Castle & Gardens is a much loved family home and popular visitor attraction.

With royal connections that stretch back over 1,000 years, it is the only private castle in England to have a queen buried within its grounds - Katherine Parr, the last of Henry VIII's six wives. Following Henry VIII's death, Katherine joined her great love, Thomas Seymour, to live at Sudeley. Today, visitors can explore the beautiful 15th century church where she lies entombed, as well as the award-winning gardens on the breathtaking 1,200 acre estate.

Elizabeth Ashcombe has lived at Sudeley Castle for the past fifty years. Arriving in England as the young American bride of Mark Dent-Brocklehurst she and their children, Henry and Mollie, inherited the castle on his untimely death in 1972. Over the past years Sudeley has become one of England's most popular historic houses and its award-winning gardens Lady Ashcombe believes are her greatest achievement.

Sudeley Castle & Gardens is open each year from March to the beginning of November (excluding events).

Appearance fee may apply.



*Cotswolds*



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London

## Bill Barclay

Director of Music, Shakespeare's Globe

Bill is the Director of Music at Shakespeare's Globe Theatre in London and the first American to join the Theatre Staff in the company's 17-year history. A Shakespeare specialist, he has collaborated with the Globe (four seasons as a composer including the Globe to Globe Hamlet to every single country in the world), Shakespeare & Company in Lenox, MA (ten seasons as actor, director and composer including Resident Music Director from 2006-2011), the Actors' Shakespeare Project in Boston (nine seasons, former Artistic Associate and director of the

acclaimed Timon of Athens), the Tanglewood Music Center and Boston Symphony Orchestra (four seasons), The Mercury Theatre in Colchester, England (past member of the Resident Acting Company) and a composer with ConsARTium, an art installation collective in Geneva, Switzerland.

Bill is the creator of several original musical works including Call Of The Wild (with playwright Jon Lipsky), Three Sisters (with adaptor Fly Steffens), The Hamlet Symphony, Everyman Found, The Mad Pirate And The Mermaid (with playwright Michael Burnet), and has created several solo performances including Muse On Fire; Shakespeare & The Music Of The Spheres, which has been performed in universities and theatres in the US and abroad.

He has performed roles or composed original scores for regional theatres in Boston and throughout the US including The Huntington Theatre, SpeakEasy Stage, W.H.A.T., Central Square Theatre, North Shore Music Theatre, the New Repertory Theatre, the Vineyard Playhouse, The Olney Theatre Center, Connecticut Rep, La MaMa ETC and Theater Row (NYC).

In the last five years he has held Artist Residencies for directing, composing, or conducting at Columbia University, the University of Connecticut, Purdue University, Brandeis University, the University of Wisconsin and the University of Virginia, has taught acting at Emerson College and Boston University and been a guest lecturer at Harvard University. In 2014 Bill directed his original adaptation of The Magic Flute with The Boston Symphony Orchestra and Youth Orchestra, and has performed as narrator with the Longwood Symphony, the Boston Youth Symphony Orchestra, and the ALEA III Orchestra (including his adaptation of Peter and the Wolf and Stravinski's L'Histoire du Soldat).

Bill has appeared on television in recurring roles on Showtime (Brotherhood) and PBS, and can be seen in the films Ocean Boulevard and The Time Machine (Dreamworks).

As an educator, Bill has led Shakespeare and devising workshops in over 50 schools, theatres, and youth treatment centres throughout Massachusetts. He has longstanding collaborative relationship with the Aurea Ensemble (who commissioned Bill's latest concert work, Five Sonnets to Orpheus), and is a founding member and past Chorus Master of The Mahagonny Ensemble in Poughkeepsie, NY. He studied conducting with Isaiah Jackson and composition with Richard Wilson, composing music for His Royal Highness Prince Philip, Duke of Edinburgh as well as for the Olympic Torch in the 2014 London Olympics.

A 2008 winner of the Fox Foundation Resident Actor Fellowship (the nation's largest grant for actors in the country), Bill is also a winner of the Boston Globe Monologue Scholarship Competition, a two-time Elliot Norton Award Nominee for sound design, and has twice received Metlife's Meet the Composer Grants in 2009 and 2010. A 1999 Weston High School graduate, Bill is an alumnus of Vassar College, the National Theatre Institute, and earned his MFA at the Boston University School of Theatre. He is currently editing a two-volume anthology of the plays of Jon Lipsky, beloved Boston-area playwright, to be published by Smith & Kraus in 2014.

Appearance fee may apply.

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## Loyd Grossman OBE

### TV Presenter/Chef

Loyd Grossman was born in Boston in 1950 and graduated from Boston University (BA cum laude), the London School of Economics (M Sc Econ) and Magdalene College, Cambridge (MPhil). After starting a career in journalism with Harpers & Queen and The Sunday Times he was diverted into television where as a Writer, Presenter or Deviser he was involved in a wide range of programmes including Through the Keyhole, MasterChef, Behind the Headlines, History of British Sculpture, Loyd on Location and Build Britain. He also wrote and presented a series,

Composers at Home, for Radio 3. Loyd's knowledge of and fascination with food led him to create his own brand in 1995, which became Britain's most successful new premium food brand.

His lifelong interest in history, the arts and heritage has involved him in a number of organisations. He is a former Commissioner of the Museums and Galleries Commission, a former Commissioner of English Heritage (where he was Chairman of the Museums Advisory Committee and the Blue Plaques Panel), a former Commissioner of the Royal Commission on the Historical Monuments of England, a founding member of the Museums, Libraries and Archives Council, past Chairman of National Museums Liverpool and of the Public Monuments and Sculpture Association. He founded the 24-Hour Museum (now Culture 24) and was its Chairman until 2005.

Loyd is Patron of the Association for Heritage Interpretation, President of the British Association of Friends of Museums and a Fellow of St Deiniol's Library. He was a member of the Court of Governors of the LSE from 1996-2009 and is now an Emeritus Governor of the LSE. In 2007 he was appointed Chairman of The Churches Conservation Trust, and in

2008 he became Chairman of the University for the Creative Arts. In 2009 Loyd was appointed Chairman of the Heritage Alliance which represents 91 of the non-governmental and voluntary organisations working in the heritage sector.

He is a member of the Court of Assistants of the Company of Arts Scholars, Dealers and Collectors, a Fellow of the Society of Antiquaries, a Fellow of the Society of Antiquaries of Scotland, a Fellow of the Royal Society of Medicine and a Fellow of the Royal Society of Arts. Loyd was appointed OBE in 2003 and was awarded a Doctor of Letters degree in 2007 by the University of Chester in recognition of his heritage work. In January 2011 the University of Lincoln awarded him an honorary Doctor of Arts degree in recognition of his contribution to the cultural heritage sector and in June 2011 he was made an Honorary Liveryman of the Worshipful Company of Glaziers in further recognition of his role in the heritage movement.

Loyd is a keen scuba diver and an enthusiastic guitarist: he has performed recently at the Glastonbury, Vintage, Guilfest and Rebellion festivals.

**Appearance fee may apply.**

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# USA

## Mary Heyler

Music Strategy Adviser and  
Head of Sheffield Music Service

Mary was born and raised in Los Angeles, California, and came to the UK to participate in the finals of an international singing competition where she met her former husband.

She has lived in the UK for 27 years and has recently remarried at 56 years old. She has a son who is 26 and working in Peru.

Mary loves everything about the Peak District and has lived there since January 2004. When she was working in London she heard about a job with Derbyshire County Council and jumped at the chance to move there. She had discovered that she had a cousin who still lived in Edale and that a whole branch of her family tree came from Bradwell and Smalldale in the Peak District. She thinks her life has come full circle, growing up in Los Angeles and then coming to live in the beautiful Peak District where two members left to emigrate to the US more than 100 years ago.

Mary likes to keep an open fire during winter as it brightens the grey days and has found that it pays to keep your voice down in public places, as American enthusiasm can come across as overbearing to the English.

Appearance fee may apply.



*Yorkshire*

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# USA

## Dr Farah Karim-Cooper

Head of Higher Education and  
Research, Shakespeare's Globe

Shakespeare's Globe is one of the most popular visitor destinations in the UK, at the heart of the regeneration of London's Bankside. Together the Globe Theatre, Globe Education, Globe Exhibition and Tour offer a unique setting to explore Shakespeare in performance. The Globe has always been an international story, the vision of an American, which welcomes international audiences into its oak embrace.

Farah oversees all research activity and chairs the Globe Architecture Research Group. Farah recently extended Globe Education's higher education programme to the doctoral level by bringing into the organisation two Collaborative Doctoral Award students, researching theatre space and audiences, both of whom completed in January 2012. She is also a Visiting Research Fellow of King's College London and co-convenes the Globe/King's MA in Shakespearean Studies: Text and Playhouse. In addition to publishing articles and essays in books, her first monograph *Cosmetics in Shakespearean and Renaissance Drama* was published in 2006.

Appearance fee may apply.



*London*

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# USA

## Ben de Lisi

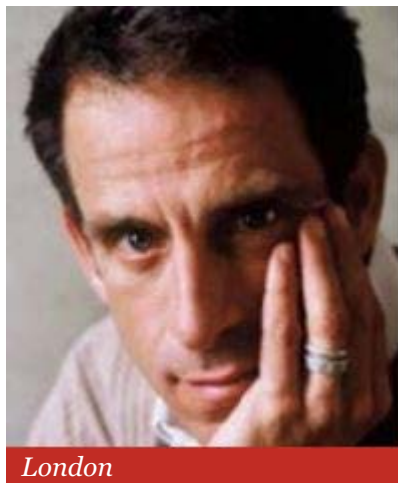
### Fashion Designer

London based designer Ben de Lisi creates elegant, glamorous evening wear and beautiful bridal dresses. His signature style is instantly recognisable and he has developed a loyal fashion and celebrity following. Ben is one of the main Designers at Debenhams where he has his own BDL line which includes fashion and homewear. 2009 saw Debenhams relaunch the popular Principles range with Ben as the designer making him one of the most sought after designers in the country. 2010 also saw the launch of Ben's winning design for the new NHS hospital gown which is currently in production.

Ben regularly contributes to various entertainment and news programmes as a fashion expert and was one of the main fashion contributors both here and worldwide during the Royal Wedding.

Ben decided to become a designer when he started to make clothes for himself and became bombarded with requests from friends and family to make pieces for them as well. He was about 19 years old. The first garment he designed was a rain slicker type blouson jacket in black metallic PVC back in the late 1970s, which sold extremely well. He describes his design style as blasé chic, quietly sexy, on the right side of being dangerous, effortlessly understated, pure, timeless, glamorous and polished. As a designer he can look at anything and be inspired, be it walking the dogs in Battersea park, at the MOMA in Manhattan, or on the beach in Greece. As long as he can see he can design so everywhere is his studio.

Appearance fee may apply.



London

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# USA

## Sonnet Stanfill

### Curator of 20th Century and Contemporary Fashion, Victoria and Albert Museum

Sonnet Stanfill is Curator of 20th century and contemporary fashion at the V&A, where she has worked since 1999.

Sonnet was the Curator of the V&A's recent exhibition The Glamour of Italian Fashion 1945-2014. Her previous exhibitions include co-curating Ballgowns: British Glamour Since 1950 (V&A, 2012). She also curated the Ossie Clark display (V&A, 2003) and New York Fashion Now (V&A, 2007), a display featuring the work of a new generation of New York-based designers.

Sonnet is the Editor of the publication accompanying this major exhibition The Glamour of Italian Fashion Since 1945 (V&A Publishing, 2014). She also wrote New York Fashion Now (V&A Publishing, 2007) and edited the publication From Club to Catwalk: Fashion in 1980s London (V&A Publishing, 2012).

Before joining the Museum, Sonnet worked as a fashion buyer in New York.

Appearance fee may apply.



London

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