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By Rosaleen Egan

Simon and Shawnee Telfer know how to throw a party. Simon is a Master Red Seal Chef trained in the Guild System in England, as was celebrity chef Jamie Oliver. Shawnee is experienced in restaurant service and special event coordination. Together they form The Decadent Chef, a full service catering company.

The Decadent *Chef*

**This Mansfield couple
knows how to throw a party**



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The Decadent Chef is based in Mansfield and enjoys catering events in South Simcoe and beyond, from in-home dinners to large weddings and corporate events. They are closely associated with the Gibson Centre in Alliston, Stevenson Farms, and Belcroft Tree Farms. They also work in a variety of other venues and are masters at co-ordinating outdoor events.

In 2002, Shawnee and Simon decided to combine their expertise in the hospitality business into The Decadent Chef. They are a married couple but have years of separate experience in the industry.

Shawnee's background is in serving and co-ordinating weddings at major golf courses as well as waitressing. She has a natural flair for decorating and understands the importance of creating a cohesive decor specific to an event. She is familiar with the importance of detail, and the relationship between the setting and the food.

Simon immigrated from Newcastle, England to Canada in 1990. He has served an eclectic clientele from all walks of life including the Queen of England and the Toronto Blue Jays.

Unlike many catering companies who use steamers to warm food previously cooked off-site, The Decadent Chef

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does the cooking on-site and will bring their own ovens, cook tops, and whatever is necessary to create a fresh-cooked meal for guests. They can provide a large serving staff and additional chefs as required.

They will arrange their own equipment, and will consult with the hosts to coordinate and arrange rentals that include venues, dishes, tables, chairs, tents - whatever is necessary to make any occasion a success. They also give decorating tips and help bring it all together.

The Decadent Chef has a number of unique menus from which to choose that range in price according to the number of people attending and what is required to support the creation of the meal. If the event is outdoors, for instance, the price will reflect the need to bring in cooking appliances, whereas an event in a venue with an existing kitchen will keep the price lower. Clients are free to mix and match items from the various menus and will be guided to understand what works best with what.

To help with that decision, the Decadent Chef will give samples of the food to prospective clients. This ensures they are happy with their choices. Before serving it to guests, they know the food not only sounds good, it tastes good. Whether

it's a cocktail party or a wedding, events are remembered for the food. It's very important to get it right.

Any dinner menu designed by Simon begins with the entrée and then goes backward from that to the appetizers and forward to the dessert. The Decadent Chef menus are distinctive in that they reflect meals one may find in an upscale restaurant. They are creative, and offer unusual and exciting choices.

In planning and preparing a meal, Simon draws on his training in Classical French Cuisine and serving, his knowledge of food nutrition, his teaching experience and his understanding of what is appropriate for a specific occasion. He finds it very satisfying to cook from scratch and to witness the enjoyment of diners.

We were fortunate to experience The Decadent Chef's art of cooking, as well as decorating expertise at their home in Mansfield recently. We were honoured to eat the food so expertly prepared and beautifully presented by Simon. The dishes complemented one another, and each was delicious on its own. The warmth of the Christmas decor reflected the warmth of the hosts.

We were treated to a number of tasty items from the Holiday Menu - a menu designed to be special to the

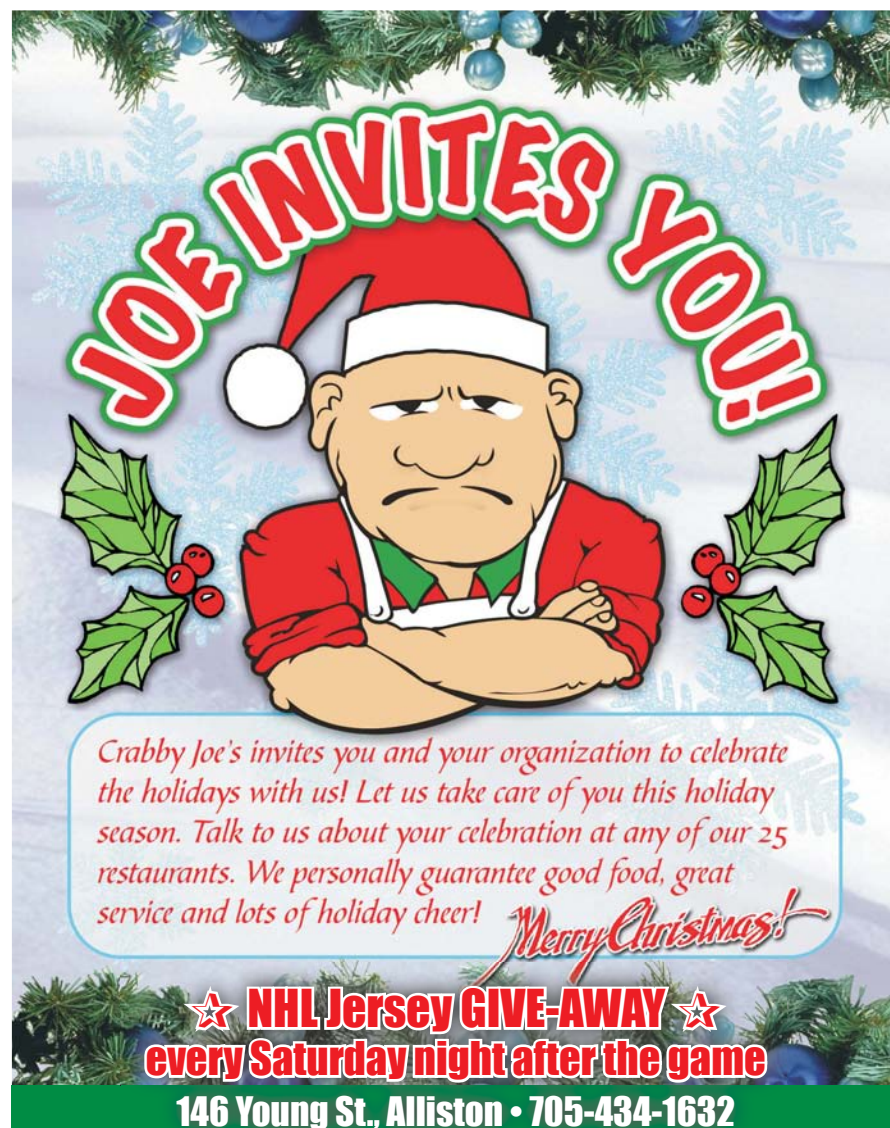
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A Special Holiday Menu

Presented By: The Decadent Chef

Step in from the cold and enjoy,

Your choice of Triple hot chocolate, Decadent White hot chocolate, Traditional creamy milk hot chocolate, or Spiced hot apple cider, served to guests as they arrive, with fresh chocolate dipped strawberries on the side

Holiday Appetizer

Mussels Mariniere, served steaming hot in a reduction of rich cream, chardonnay, & thyme

Served with sippets of home baked focaccia

Nova Scotia Crab Cakes, served with roasted garlic aioli & sweet Thai chili sauce
Lightly dusted with parmesan cheese, philo pastry wrapped around long elegant asparagus spears

Served plated dinner

Enjoy warm, fresh from the oven, home made breads and rolls, served with sweet butter

Indulge in a steaming hot bowl of Creamy Apple and Butternut squash soup

Field swept greens tossed with dried cranberries, fresh cucumbers, cherry tomatoes, red & yellow peppers, topped with honey baked pecans, and goats cheese, drizzled in a cranberry vinaigrette,
piled high and all wrapped delicately with a thin slice of cucumber

Oven baked Chicken breast, stuffed with apples and wrapped in prosciutto, with a blackberry and port wine reduction, served over a bed of galette potatoes, accompanied by fresh green beans, roasted red beets, and baby carrots drizzled with hot maple butter

Dessert

Raspberry profiteroles, filled with fresh crème Chantilly, served along with plump Ontario raspberries, covered in a delicious raspberry and mango coulis



© Rosaleen Egan

season without being typical. It is suitable not only to the holiday season, but any winter occasion from a wedding or corporate event, to an in-home anniversary dinner or in combination with an outdoor activity such as skiing or skating. Perhaps a social function could be created to add a bit of sparkle to a dreary winter.

They provided us with the accompanying recipe for Raspberry Profiteroles to try at home, but for any and all occasions consider The Decadent Chef as your source for planning and executing a wonderful event rich in atmosphere and food - lovingly created and artfully presented. . *

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For more information
visit www.thedecadentchefcatering.com,
e-mail thedecadentchef@gmail.com,
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Raspberry Profiteroles

Choux Pastry:

1/2 cup (70 grams) all purpose flour

1/2 teaspoon granulated white sugar

1/4 teaspoon salt

1/4 cup (4 tablespoons (57 grams) unsalted butter)

1/2 cup (120 ml) water

2 large eggs, lightly beaten

Whipped Cream:

1 cup (240 ml) heavy whipping cream

1/2 teaspoon pure vanilla extract

1 tablespoon (14 grams) granulated white sugar

Garnish:

Powdered (Confectioners or icing) sugar

1) Boil water salt, sugar, and butter together.

2) Add flour, and cook until it leaves the side of the pot.

3) Allow to cool.

4) Slowly add the beaten eggs to the mixture.

5) Pipe into desired shape. (Squeeze through a pastry bag)

6) Bake at 400° F for 10 minutes, then lower the temperature 350° F and bake for a further 30 to 40 minutes.

7) Whip the cream with the vanilla, and sugar.

8) Make an incision into the bottom of the profiteroles, and pipe with the cream.

9) Cover with the coulis.

Raspberry Coulis:

250 g (9 oz) frozen raspberries, thawed

125 g (4 1/2 oz) white sugar

Place fruit and sugar in a small saucepan and bring to a boil. Cook for several minutes to reduce the initial quantity by a quarter.

Press through a sieve to remove seeds.

Place in a bowl and cool completely. If too thick, add a little water and mix well.



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The Partland Brothers THIS IS WHO I AM

By Rosaleen Egan

"This is Who I Am" is the working title of the new Partland Brothers' CD, soon to be released to the public. It is the lead part in a play to re-launch the career of the international music artists who called Colgan home for about 15 years beginning in 1965. Three of the four brothers still live in the Simcoe County area.

The Partland Brothers are building a sustainable enterprise encompassing the new CD, live events, a project with the legendary Ronnie Hawkins, a Christmas CD, and possible commercial and movie tracks. They are working out a deal with a major label involving previously released material including hits such as Soul City, Honest Man, and Lift Me Up. It is expected that a compilation CD will be available in retail stores and a digital suite of music and videos will be available on-line.

The Partland Brothers expect to formally release the new CD with a media event in the near future. Meanwhile, in November, they were one of 10 groups chosen to perform at the G2E Global Gaming Expo 2009 music showcase at the Las Vegas Convention Center, Las Vegas, Nevada.

The highly respected music journalist and author, Ritchie Yorke, wrote in a review of the The Partland Brothers' February 26, 2009 concert at the Living Arts Centre in Mississauga: "The Partland Brothers declared they have returned to the contemporary concert arena with

an outstanding bang".

The former contributor to both Billboard and Rolling Stone magazines, goes on to say: "Backed by a stellar nine-piece band, the Partland's front men Chris and G.P. Partland created a stirring show which was notable for the outright musicianship of the backing band, and for the brilliant harmony vocals the two brothers have concocted. Although the band did not abandon their earlier body of work (in songs such as Soul City, their Top 30 US and Canadian hit single from 1986), the essential focus was on the nine new originals they've written to round out a top drawer new album entitled This Is Who I Am."

Chris Partland says hope is the theme of the CD. "I am committed to the Maker to make something that is something. The songs are as up and as spiritual as possible. I make songs that last".

He says life is a journey and you have to live, to experience, in order to have something to say. "I find the sounds are more real now. They are jumping to get out of me." When he was younger he would try to craft a song, now he just "lets it flow - it is unconscious sort of channeling. The simpler, the better". He feels the passion.

The listener feels the passion as well. The CD opens with the powerful voices of Chris and G.P., without an instrumental lead in. With no time to ask are we there yet, "Come Ride with Me" grabs the listener and pulls them right into a wonderful experience of nine theme-related but very different songs, to a breathless finish with the soul stirring "Planet Love".

Each song was carefully considered for its place





on the CD, and developed to reach its full potential. G.P. says, "Our forte is harmonies. We listened to these songs, and some I would say could use great harmonies. Some don't call for it. They are just great songs."

There is an appreciable respect on the CD, and in the live performances, for the contribution each musician and each instrument can contribute. The nine songs on the CD reflect The Partland Brothers range of influences from rock and country to rap and gospel, making it hard to categorize. "It's just music", says G.P.

Both within songs, and as a collection, This is Who I Am, offers variation in tempo and sound. Sometimes voice is dominant, sometimes there is an orchestral sound and sometimes the potency of a single instrument carries the song. Chris says, "The instrument has a voice".

"We are lucky to work with great musicians who care about the songs. They don't just play to play and step all over it. They listen to the song and play appropriately - that's why they're professionals," G.P. says.

"All of us have something to offer. The work comes from having the patience to

hear and be objective and not get caught up in your own stuff - knowing when to work on something and knowing when to say that's enough."

The original Partland Brothers band included two of the brothers, Chris and G.P.. The new configuration of the band adds the two younger brothers, each longtime professional musicians, Robin (percussion) and Kelly (backup guitar and vocals).

Chris says that working with all the brothers is a lot of fun. "It brings me great joy." They are only starting to tap into the possibilities of all four getting together vocally.

The possibilities for The Partland Brothers as a band are many, with the changes in the music industry offering both opportunities and challenges.

The group has the maturity to know how to hold on to its integrity and not to be afraid to say, "This is Who I Am".

To go along on the ride, please visit www.thepartlandbrothers.com for song samples, videos and updates. *

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