



master classes

Savour Tasmania – Drysdale master classes with ‘Fast’ Eddie, Rodney Dunn and Lyndey Milan

Savour Tasmania's master classes offer the opportunity to experience and learn how to prepare restaurant meals at home from a professional chef at work. The master classes are open to the general public and tickets can be purchased from the *Savour Tasmania* website:

www.savourtasmania.com.au

ABOUT DRYSDALE HOSPITALITY COLLEGE:

Winner of State and national training awards over many years, the Drysdale Hospitality College is Tasmania's principal learning institution focusing on teaching and shaping Australia's future contributors to the hospitality, food and tourism industries. It prides itself on sharing knowledge about Tasmania's exceptional food and wine and fostering an environment of passion and reward. Each year hundreds of students are trained at the Drysdale campus. Drysdale has kindly contributed its main training kitchen for *Savour Tasmania* to conduct its public master classes.

Location: 59 Collins Street, Hobart

ABOUT ‘FAST’ EDDIE HALMAGYI:

As the food presenter on *Better Homes and Gardens* 'Fast' Eddie Halmagyi's passion is to show people how to cook delicious meals in a flash. Eddie fell in love with cooking while working in kitchens to fund his Arts/Law degree at Sydney University. Arts and Law were soon discarded for a life behind the stove. Eddie started working in the pastry section at Bennelong restaurant where he remained until 1997. He then worked in the kitchens of a number of leading Sydney restaurants including Rockpool, Gotham and Fuel.

In 2002 Eddie and his wife, Leah moved to Vancouver Island where he worked as executive sous chef at the Wickannish Inn, a highly regarded Relais & Chateaux property popular among the rich and famous. Eddie returned to Australia in 2002 where he worked at Nove Cucina and Cruise restaurants including head chef at Beach Road restaurant in Palm Beach where he also presented his segments for *Better Homes and Gardens* television programme. In 2005, Eddie won the Ladle for Best Television Food and/or Drink Show (Short Form) category at the World Food Media Awards. 'Fast' Eddie's talent and infectious television personality will make for a series of fun, enjoyable and informative sessions at *Savour Tasmania*'s master classes.

ABOUT LYNDEY MILAN:

Lyndey started working with food in the catering business and ran her own café before becoming one of Australia's most prominent food and wine personalities. Until recently Lyndey was the food editor for the *Australian Women's Weekly* and co-host of the magazine's morning food television programme, *Fresh*. She is now Associate Food Director of *BBC Australian Good Food Magazine* and appears on *Mornings* with Kerri-Anne Kennerley every Thursday on the Nine Network.

Lyndey's experience with food and wine is extensive. She has penned many a book on the subject including *What Works and Why* co-authored by Colin Corney and winner of the Best Food and Wine Writing award at the Vittoria Australian Food Media Awards in 2006. Lyndey is renowned for injecting



a healthy sense of humour and energy into the world of food and is a true expert of all things gastronomic. She has been reviewing restaurants for over 20 years and currently chairs the Fine Food Committee of the Royal Agricultural Society and was a past president of the Food Media Club. A naturally talented presenter and orator, Lyndey presents the joys of cooking with enthusiasm and has an innate talent to present complicated ideas in an easy, straightforward and entertaining way.

ABOUT RODNEY DUNN:

A rural New South Welshman, Rodney Dunn grew up in rural New South Wales when a chef apprenticeship led him to be fortunate enough to work under the guidance of Tetsuya Wakuda at Tetsuya's in Sydney. After completing his apprenticeship, Rodney moved into food media where he developed recipes for Australia's leading food magazines and worked as a food researcher for *Better Homes and Gardens* television programme. He has also authored a cookbook called *Roasting* and for the past three years has been food editor for *Australian Gourmet Traveller* magazine where he is now contributing food editor.

Rodney lives and works in Tasmania where he is a specialist Tasmanian food guide. He has set up his own business called The Agrarian Kitchen set in an 1887 schoolhouse which offers full interactive tours and classes including visiting local food, beer and wine producers. Rodney is a great advocator of Tasmania and its wealth of quality produce and will be a valued and experienced presenter at the *Savour Tasmania's* master class series.

For more information, interviews with the guest chefs and images please contact:

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