

# western living

ENTER FOR  
A CHANCE TO  
**WIN**

40 FOODIES

UNDER

40



# TOP

# 40

# FOODIES

# UNDER 40



## NEIL TAYLOR, 30

*Cibo, Vancouver*

Taylor's been a great chef for so long that it's disquieting to discover he's just three decades old. His dishes at Cibo—like black pepper tagliatelle with wild venison Bolognese—pair the devotion of a 96-year-old Umbrian with the youthful panache of a kid who's having way too much fun.

## J.C. POIRIER, 36

*Campagnolo, Vancouver*

His South Granville room Chow succumbed but deserved a better fate; Poirier has bounced back at Campagnolo, where he's brought a new depth and refinement to an already great room. You can't keep a good chef down.

## ADAM DONNELLY, 28

*Segovia, Winnipeg*

Thankfully there's one guy—Donnelly—who understands that tapas are a great Iberian tradition that has nothing to do with serving patrons a plate of three little bacon cheeseburgers.

## RYAN STONE, 29

*The West Coast Fishing Club, Haida Gwaii, B.C.*

It's easy to forget about Stone, tucked away in secluded luxury on Langara Island. But coming out of the wild to lead Team Canada at this year's Bocuse



▲ **INGREDIENT**  
Is beef tongue really going to be one of the hot dishes this year? That's what some of our foodies are predicting.

d'Or in Lyon should remind us his easy going demeanour is paired with impeccable French technique.

## BRAD HOLMES, 31

*Ulla, Victoria*

A guy who can serve both a crispy chicken roll with Israeli couscous, bacon and carrots for

They're young, talented and pretty damn cool. From Edmonton's 27-year-old foodie blog queen to the woman who's upending Vancouver's Italian scene, these women are reinventing how we eat in the West.

PHOTOGRAPHS BY CLINTON HUSSEY || STYLING BY MARIANNE

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