

STATELY

M A G A Z I N E



LUXURY LIFESTYLE MAGAZINE FEATURING JAMESON STOCKS





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A NOTE FROM THE EDITOR

Welcome to Issue Seven - a special Thanksgiving edition. I absolutely love this time of year; the leaves changing, the cooling of the temperatures and pumpkins everywhere.

In the travel section of this issue we find ourselves travelling through the United States looking for the best Thanksgiving destinations in; New Orleans, Aspen, Charleston, North Carolina and Virginia. Each one of them is a beautiful destination that will let you scratch that Fall itch.

If your focus this time of year is centred around your kitchen then look no further than the Stately Cookbook. We feature recipes from a number of celebrity chefs from around the world including; Gordon Ramsay, Jamie Oliver, Martha Stewart and Jameson Stocks.

Hannah Thomas, our ever present Interior Stylist, is back with Thanksgiving and Fall picks for around the home.

Celebrity journalist, Angela Sara West, has been busy speaking to 'the world's sexiest celebrity chef', Jameson Stocks on his rise to fame, celebrity contacts, upcoming movie contract and saying 'no' to Netflix.

Sometimes I have to pinch myself when I think about how many issues of Stately have now been produced and how the magazine continues to evolve, going from strength to strength with each new edition. There is some really exciting material in the pipeline for our upcoming editions - more interviews with global personalities and content provided from some truly wonderful people and businesses. If you would like to be a part of it I would love to hear from you.

I will look forward to seeing you all again when the season changes. I hope you love this edition as much as I have loved curating it. Check it out at www.statelymag.com

Happy Thanksgiving

Emma



HAPPY THANKSGIVING, CANADIANS!

HERE IS HOW CANADA CELEBRATES THEIR BIG HOLIDAY AS WELL AS FOUR WAYS THAT THE CANADIAN AND U.S. THANKSGIVINGS DIFFER

CANADIAN THANKSGIVING IS IN OCTOBER—AND ON A MONDAY

That's right! Canadian Thanksgiving happens a full month and a half before American Thanksgiving, on the second Monday in October (Monday, October 9, 2023).

Since the beginning of the Thanksgiving holiday, its date has moved several times—from mid-week in April to a Thursday in November—until 1957, when the Canadian government officially declared that Thanksgiving would occur on the second Monday in October. This ensured that Thanksgiving and another Canadian holiday, Remembrance Day (November 11), would no longer overlap.

AMERICAN AND CANADIAN THANKSGIVING HAVE DIFFERENT (BUT SIMILAR) ORIGINS

Everyone seems to know the story of the first American Thanksgiving in 1621, but do you know how Canadian Thanksgiving came about? In fact, the first Canadian Thanksgiving may have even pre-dated the Pilgrims' big meal.

The tradition of Thanksgiving originated with the harvest festival—an autumnal celebration meant to show appreciation for the season's bountiful harvest. However, Canadian Thanksgiving was initially less about celebrating the harvest and more about thanking God for keeping early explorers safe as they ventured into the New World.









In that sense of “thanks-giving,” the earliest report of such a dinner dates back to 1578 when English explorer Martin Frobisher and his crew held a special meal to thank God for granting them safe passage through northern North America into what is today the Canadian Territory of Nunavut.

The first Thanksgiving after the Canadian Confederation didn’t happen until April 1872, when the holiday was observed to celebrate the recovery of the Prince of Wales from a severe illness.

Today, the tradition of Thanksgiving has come full circle, and it’s primarily seen as a time to gather the family, mark the start of autumn, and celebrate the harvest and good food of the season.

THANKSGIVING IS A LITTLE MORE LOW-KEY IN CANADA

Thanksgiving is one of the biggest holidays of the year in the United States—with huge parades, massive feasts, and football—but it’s decidedly lower-key in Canada. Although the holiday is still widely celebrated in Canada and is a statutory holiday in most of the country*,

Canadians’ approach to Thanksgiving is a bit more laid back.

(*The exceptions are the Atlantic provinces, where the holiday is an optional day off, and Quebec, where the holiday isn’t as popular overall.)

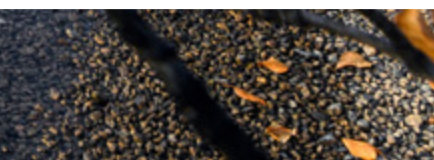
In Canada, Thanksgiving is a time for families to gather and enjoy a turkey dinner while celebrating the harvest. However, unlike in the United States, relatives tend not to travel as far. This is because the holiday occurs in early October, and the weather is typically mild enough for a Thanksgiving Day hike or vacation. Many Canadians enjoy participating in this tradition before the long winter sets in. The Thanksgiving feast may also occur on Saturday or Sunday since the holiday falls on a Monday.

Although you might expect hockey to replace traditional Thanksgiving Day football, football is part of the Thanksgiving tradition in Canada, too. Each year, the annual Thanksgiving Day Classic doubleheader is broadcast nationwide, wherein four teams from the CFL (Canadian Football League) play for Thanksgiving glory!

THERE’S NO HUGE POST THANKSGIVING SHOPPING CRAZE

Love or hate them, Black Friday and Cyber Monday have become a big part of the Thanksgiving season in the United States. In Canada, however, there’s no real post-Thanksgiving shopping craze since Christmas is still so far off. This allows Canadians to focus purely on celebrating the beauty of early October and the harvest!

That being said, no one can resist a good sale for long. Canadian stores have also started participating in November’s Black Friday and Cyber Monday in recent years. Especially since 2020 and COVID-19, with the surge in online shopping, retailers may seize any opportunity to promote consumer activity around the holidays.







FUN AND MEANINGFUL THANKSGIVING TRADITIONS TO ADD TO YOUR HOLIDAY, THESE UNIQUE ACTIVITIES ARE SURE TO ENTERTAIN.

One of the best parts about Thanksgiving is that every family celebrates the holiday differently. While one family might prep the night before and then kick the day off with a brisk morning turkey trot, another might rise early to spend the morning cooking in grandma's kitchen, then gather around the TV to enjoy a great fall movie together. Whatever your holiday looks like, it's never too late to add a new and unique Thanksgiving tradition to your repertoire.

Looking for a unique yet meaningful way to shake up your Turkey Day? You've come to the right place. Our list of great Thanksgiving traditions features a mix of options old and new, active and relaxed.

PLAY A BOARD GAME

Select something suitable for whole family and retire to the living room to see who will secure victory.

SET THE SIDEBOARD

Whether you hang a quirky old painting or put out the best of your ironstone collection, a fully decorated sideboard display is sure to add a festive flair to your Thanksgiving celebration.

HANG BY THE BONFIRE

Cap the evening off with a roaring fire in the backyard. It's the perfect place to unwind post-meal.

START A TOURNAMENT

A little friendly competition never hurt anyone! If your family isn't into football, might we suggest a different activity, such as ping pong, to get the blood pumping? Winner gets first access to dessert!

RUN A TURKEY TROT

Nothing will gear you up for a big midday meal quite like a brisk 5K! Encourage the whole family sign up for this healthy morning activity, which will still leave plenty of time for feasting afterwards.

PLAY SOME FOOTBALL

Whether you're watching, attending, or playing (our favorite!), football is a big part of many families' Turkey Day itinerary.

BLESS THE FOOD

Express gratitude for family, friends, and food with a meaningful Thanksgiving prayer or Thanksgiving poem. Make it a tradition to go around the table and have everyone say what they are most thankful for in 2023.

FLIP THROUGH OLD FAMILY PHOTOS

Use old family photos as a nostalgic touch on the table and to inspire “remember when” banter. After the meal wraps up, watch old family movies or flip through photo albums for a few good laughs (and possibly tears, too).

TAKE A TRIP TO THE TREE FARM

Get outside after that epic Thanksgiving dinner and kick off the Christmas season with a trip to a nearby Christmas tree farm. Major bonus points if you chop your tree down yourself!

THROW A WELCOME TAILGATE

As a welcome for out-of-town guests (or just another way to celebrate the season), host a casual, tailgate-style party. Bake pumpkin-themed goodies and make a big batch of warm apple cider. Talk about a warm welcome and something everyone will look forward to year after year!

HOST A FRIENDSGIVING

Whether on Thanksgiving Day or another time during November, celebrate your nearest and dearest friends by hosting a Friendsgiving feast. Because after all: “There are friends, there’s family, and then there are friends who become family.”

START YOUR OWN FAMILY TRADITIONS

Most of the activities on this list are ideal as Thanksgiving traditions for small families. From setting a pretty table to taking a post-Thanksgiving walk, young families can start small and pick traditions that are right for them.

CREATE A FESTIVE ENTRYWAY

Welcome guests with loads of fall decor around your front door, including mounds of pumpkins, vintage lanterns, and a wreath made from a tobacco basket twirled up with magnolia leaves, bittersweet, and mini pumpkins.

INVITE THE WHOLE TOWN

Create the longest, most welcoming Thanksgiving table your town (or neighborhood) has ever seen. A casual, potluck-style feast is the way to go here. The more, the merrier!

USE HEIRLOOM PLATES

Whether you’ve inherited your great-grandmother’s china or use mix-and-match plates from your own collection, infusing vintage vibes for your Thanksgiving table makes for a lovely, nostalgic setting.

SET UP A CRAFT FOR THE KIDS

Keep the children occupied while the food is being prepared by stocking a table with Thanksgiving coloring sheets and more

and the makings for a turkey-themed craft or two.

CELEBRATE GUESTS FROM THANKSGIVING PAST

Remember all the guests who’ve graced your Thanksgiving table—past and present, too—by creating a memory table runner. To make, have guests sign the runner with a disappearing pen, then embroider over the signatures.

GO PECAN PICKING

Head out to a nearby orchard and gather the freshest pecans. Your pecan pie will never taste better!

CRAFT DIY PLACECARDS

Celebrate the warm spices of the season with a DIY cinnamon stick placecard holder. Simply wrap the ends of a cinnamon stick with red twine and insert a place card in its natural opening. You can use them year after year.

DINE AL FRESCO

There’s just something romantic and special about al fresco dining. If you’re lucky enough to live in a warm weather climate, move your feast outdoors.

ENJOY A DIY FALL FESTIVAL

If you haven’t already made it to a fall fair this year, now’s the time! Set one up right on your front porch or in your backyard for a fun-filled, pre- or post-Thanksgiving activity. A gourd ring toss or pumpkin knock-down game are so easy to set up. Invite the neighbors for a little friendly competition.

GO FOR A POST-THANKSGIVING WALK

When your Thanksgiving feasting comes to an end, head outdoors to stretch your legs (and walk off all that turkey!).

TRY A NEW RECIPE

Just because you love your long-standing Thanksgiving menu doesn’t mean you can’t try a new dish or two to freshen things up. This hasselback sweet potato dish, for instance, is a guaranteed crowd-pleaser.

SET THE TABLE WITH YOUR KIDS

Not only does setting the table give your kids a sense of responsibility and a role in helping with the Thanksgiving meal, but it’s also something special to share each year.

MAKE GRATITUDE BRACELETS

Let your kids craft personal gratitude bracelets—or have the whole family join in. They’ll love wearing their creations all year round.



MAKE A COOKIE WREATH

An edible wreath is a tradition that tastes as sweet as it looks! Little ones (and let's face it, big ones too!) will love helping you create this one-of-a-kind sugar cookie masterpiece each year.

SPLIT THE WISHBONE

Weird as it may seem, wishbone splitting is an age-old Thanksgiving tradition. And we love it!

PLAY WITH A THANKSGIVING PIÑATA

A confetti-stuffed turkey piñata works just as nicely as a kids' table centerpiece as it does a post-feast activity. Fill it with candies and trinkets, and everyone wins!

HOST A FAMILY GAME NIGHT

A good ol'-fashioned game night is an excellent way to keep your family together after the meal. Whether it's cards, board games, checkers, or dominoes, kids and adults can get in on the action. Keep a list of winners to revisit year after year.

WRAP UP LEFTOVERS FOR GUESTS

Tupperware is so last year! Send guests home with a few leftovers in true country style. Simple sides, like this farro salad, wrap up beautifully in to-go-style Mason jars.

CRAFT A BEAUTIFUL CENTERPIECE

Your Thanksgiving table just isn't complete without a beautiful, eye-catching fall centerpiece. Use the same vessel each year with a fresh mix of seasonal blooms.

CRAFT CREATIVE TABLECLOTHS

Start a new tradition by asking everyone to write what they are thankful for on a DIY butcher-paper tablecloth.

FINISH WITH PUMPKIN PIE

Really, we would be happy with any type of pie, but pumpkin pie just screams Thanksgiving.

DECORATE FOR CHRISTMAS

As soon as you've cleaned up the Thanksgiving meal, go ahead and deck the halls with all the holiday decorating. 'Tis the season!





EVERYTHING YOU NEED TO KNOW ABOUT CANADIAN THANKSGIVING

CANADIAN THANKSGIVING IS AN ANNUAL CELEBRATION MEANT TO HONOR LIFE'S BLESSINGS WHILE SPENDING QUALITY TIME WITH CLOSE FAMILY AND FRIENDS. IT IS CELEBRATED ON THE SECOND MONDAY OF OCTOBER. EVEN THOUGH ITS ORIGINS ARE BASED IN RELIGION, IT HAS RECENTLY BECOME A REASON FOR FAMILIES AND FRIENDS TO ENJOY A DELICIOUS MEAL TOGETHER AND EXPRESS GRATITUDE FOR THEIR LIFE.

Canadian Thanksgiving has some unique origins that separate it from the American holiday, predating the United States Thanksgiving holiday in Plymouth Plantation by 43 years. Canada's holiday was initially created to express thanks for explorers' safe voyages into the New World. However, over time it evolved into a religious holiday to thank God for a bountiful Fall harvest.

If you've ever wondered what makes Canadian Thanksgiving unique, here's a simple overview of everything you need to know about the holiday.

CANADIAN THANKSGIVING'S ORIGINS

The first Canadian Thanksgiving was reportedly hosted in 1578 by the English explorer Martin Frobisher in what is now Newfoundland. At the time, Frobisher and his expedition attempted to travel through the Northwest Passage safely. The celebration marked their safe arrival to the New World. That first celebratory meal consisted of a simple but delicious combination of salted beef and mushy peas.

The first few Thanksgiving holidays were intended to thank God for keeping explorers safe as they traveled to the New World. Over time, Canadian Thanksgiving evolved to express gratitude to God for a bountiful Fall harvest. However, the next historic celebration didn't occur until April 1872, when the holiday was reinstated to celebrate the Prince of Wales's recovery from a significant illness.

For a while, the Thanksgiving holiday did not have a set date. It moved around all over the calendar, from mid-April to November, before the Canadian government finally settled on the second Monday of October. In 1957, the Canadian Parliament made the holiday official with the following proclamation: A Day of General Thanksgiving to Almighty God for the bountiful harvest with which Canada has been

blessed – to be observed on the 2nd Monday in October. Coincidentally, today's Canadian Thanksgiving shares the same holiday as Columbus Day and Indigenous People's Day in the United States.

CANADIAN THANKSGIVING'S TRADITIONS

Canadian Thanksgiving is more lowkey than its American counterpart. Although the holiday takes place on a Monday, employers are not required to give workers the day off.

Families and friends usually gather on the Sunday before to celebrate the holiday. Also, Canadian Thanksgiving is not celebrated widely across Canada and is not common in Nova Scotia, New Brunswick, or Prince Edward Island.

Thanksgiving meals vary by province, so if you're new to Canada you can also create your own tradition. Families in Newfoundland typically enjoy what's known as a Jigg's Dinner. A Jigg's Dinner is a boiled meat dish accompanied by a split-pea pudding, which is not too far off from the original Thanksgiving meal shared by the explorers.

In Ontario, families also enjoy sweet butter tarts or syrup-filled pastry shells. Across the country, Canadians typically finish the meal with a spicy pumpkin pie topped with cloves, ginger, and cinnamon for dessert.

Similar to Americans, Canadians enjoy football and sports on Thanksgiving, and the Canadian Football League televises its own football doubleheader known as the Thanksgiving Day Classic. There are also Thanksgiving Day parades for families and children to enjoy. The biggest and most well-known is the Kitchener-Waterloo Oktoberfest Thanksgiving Day Parade, which airs on Thanksgiving Day with over 120 floats.









HANNAH THOMAS
INTERIOR STYLIST

TRANSFORMING YOUR HOME FOR FALL

Thanksgiving is a time for family, friends, and feasting. And one of the most enjoyable aspects of this holiday is undoubtedly setting up a beautifully decorated table to enhance the festive ambiance. Whether you're hosting Thanksgiving dinner for the first time or looking to add a fresh touch to your table decor, here are some tips to help make your gathering truly memorable.

When it comes to fall I love to create a table that lasts the season. Not just for thanksgiving dinner.

Let's start with the basics.

THE CENTREPIECE

Now this next point is very important if you want to create a timeless look. Please keep the base accessories neutral creams, oatmeal, blacks greys. When it comes

to adding some personality in the mix stay away from the bright oranges and reds try to stick to more muted fall colours like mustards, dusty pinks and rusty oranges. All these colours work extremely well together so you can mix and match.

TABLE RUNNERS

Table runners are so important when styling a table. (I personally choose not to use any table cloths) but of course, if you are a table cloth lover feel free to use as a base before adding your runner!

GO GREEN

Add foliage along the table on-top of the runner, think of long stems with autumnal colours or stick to greenery. Eucalyptus is so beautiful as a base.



CANDLES

Add groups of two or three thin black or gold candlestick holders and place strategically along the runner, trying to somewhat cover the bases with the foliage. Add some warm tones candles like dusty pink, or warm rust you can even use cream. Just try to stay away from the brights colours. Think muted mossy colours.

Next add a couple of vases. Fill them with dried hydrangeas or some autumnal florals. (Remember muted tones) This will add more interest, incorporate some warmth and make the table more dimensional.

Finally add some small pumpkins in and around the gaps on the runner. They can be real or fake.

THANKSGIVING FESTIVITIES

Now is the time to elevate your table setting by using charger plates as a base for your dinnerware. Layering a neutral plates or contrasting salad plate adds visual interest. For an extra touch, tie a small bundle of fresh herbs, like rosemary or thyme, with twine and place it on each plate as a fragrant and decorative accent. You can even use mini pumpkins here too.

Glassware and utensils: Set the stage for an elegant dining experience with polished glassware appropriate for both water and wine. Lay the appropriate utensils, include forks, knives, and spoons, along with dessert utensils, on each side of the plates. Remember to place the napkin either on the plate or to the left of the forks.

Here are some of my favourite thanksgiving finds that will be sure give you a warm, inviting fall season.

Hannah





HANNAH THOMAS
INTERIOR STYLIST
THANKSGIVING PICKS



MAYNE 16 PC DISH SET



PITCHER, COLETTE



KEIMI EUCALYPTUS BRANCH



LINEN EDGE STRIPE NAPKINS,
SET OF 4



RIBBED LOWBALL GLASSES,
SET OF 2



RIBBED COUPE GLASSES,
SET OF 2

LUNA CANDLESTICK
BLACK, MEDIUM



HELLO FALL
LINEN TEA TOWEL

A MODERN GUIDE TO THANKSGIVING ETIQUETTE



BEFOREHAND

Invite at least one non-family member to ensure that everyone is on their best behavior, help temper tensions, and extend the bread and salt of welcome to neighbors and friends. It's especially fun to ask those, like the British, for whom Thanksgiving is a curious novelty.

There must be music: a music-less house is missing something. Selections should be unobtrusive, fitting, and as far from a "holiday" or "dinner party" soundtrack as possible. (That includes Norah Jones.) How about:

We'll Never Turn Back Mavis Staples
Something Else by... The Kinks
The Payback James Brown
Nashville Sky Bob Dylan
Cobra Phrases Stereolab
Olé John Coltrane
Symphony No. 2 Charles Ives

No scented candles! Roasting turkey and stuffing should be the only aromas.

Clean, tidy, clean again. Pay extra attention to your bathrooms, which should be well stocked and absolutely spotless.

Organize your home so there is room for coats, a place for children to play, and somewhere for the adults to escape. (It's perfectly acceptable to pile all of your junk into one room and declare it out of bounds.)

Skip the flowers and decorate your table with seasonal finds from the garden (or farmers' market). Twigs, pinecones, gourds, leaves: anything autumnal, unscented, and low enough to allow sight lines across the table.

RESTAURANTS

If you're celebrating Thanksgiving at a restaurant, the usual rules of etiquette apply. But remember that most of the staff would rather be with their families than serving yours.

When the check arrives...tip like Sinatra.

TIMING

The ideal schedule allows adequate time for prepping and cooking and lets you eat early enough to avoid indigestion but late enough to end the day on a congenial note. (If the meal wraps up at 4 p.m., you are both stuffed and starving by 8 p.m.)

In communicating timing, be sneaky. Don't say when the meal is to be served, or your guests will arrive at the last moment. Ask some close friends or good conversationalists to come early and be the first guests. This deflects the awkward early phase and allows you to get on with prep.

On Thanksgiving, your sartorial efforts should match the exertions of the cook. Make the dress code smart and let guests interpret that as they see fit.

Guests should be prompt but never early. It matters not if you've flown around the world or braved the elements—wait in your car, or stroll round the block, until the appointed hour. Remember: The unexpected early guest is a pest. If invited to a Thanksgiving where you won't know many people, do some recon on your fellow guests to help break the ice.

WHAT TO BRING

Hosts should be clear if they want guests to help cook ("Would you make your amazing cobbler?") or bring something specific ("Might you pick up some ice?").

Ignore the host who tells you "Just bring yourself!"—you should never arrive empty-handed. There are a range of goodies that can be used on the day or saved for later:

Candied fruit or caramels
Pumpkin-seed brittle
Granola, for breakfast the next day
A loaf of artisanal white bread or really good bacon for day-after sandwiches
A small potted herb—like lemon thyme
Homemade treats obviously show love, but store-bought is fine if chosen with care.

Resist the temptation to bring wine (unless asked). Many hosts will have a plan for the wine they wish to serve, and for the same money you can buy some delicious bottles of olive oil, vinegar, or liquor. Not only can these be saved for another day, but your hosts will recall the occasion of your generosity every time they pour out a plug.



Never surprise your host with food that needs oven time. The oven is prime real estate, and not to be trifled with. (A surprise trifle, however, is always welcome.)

SEATING PLANS

Hosts should take every care in creating a seating plan that encourages lively conversation, quarantines quarrelsome personalities, sparks new friendships, and accommodates the delicate.

Married and established couples should be split up. Consider placing newly formed couples opposite each other rather than side by side. Thanksgiving is the ideal time to gently haze new additions to a family—like placing an eager young boyfriend next to a curmudgeonly uncle.

If you have a large number of guests, consider rearranging the seating for dessert.

FOOTBALL

Professional football is as integral to Thanksgiving as turkey and

family tensions. If the television must be on, ensure it does not dominate, and turn it off during the meal. (Die-hard fans who cannot miss a single moment should consider staying home.)

If you must wear a Barry Sanders jersey during the Lions game, make sure you change before the meal. (No face paint or mascot costumes at the table, ever.) When playing touch football, be neither jock nor jerk. Tackling an eight-year-old is plain bad manners, even if she is precociously talented.

BOOZE

Hosts are as responsible for the drinks as they are for the food. You should provide:

Preprandial Cocktails

Either concoct a house cocktail or provide an arsenal of ingredients and garnishes.

Wine to go with the meal

It need not be expensive, but it should be thoughtfully selected—and plentiful.



Beer for non-wine drinkers
Drivers & non-imbibers
Not drinking is bad enough without being offered nothing more interesting than soda. Below are some suggestions:

Sparkling apple cider
Cranberry or cherry juice and seltzer
Iced Earl Grey tea
Blenheim ginger ales
Homemade vinegar shrub

If you ask “Who would like a digestif?” people will demur. So place a selection of amari on the table and let your guests choose their own (mis)adventure.

CONVERSATION

The Victorians played a parlor game where participants stood in a circle and tried to keep a feather aloft simply by blowing. Too soft a blow and the feather falls; too hard, and it flies out of the circle. This is exactly how conversation should work: where everyone cooperates to keep a subject afloat, without wallflowers or blowhards deflating things. Conversation should flow while avoiding the twin sins of offense and banality:

The highest form of conversation is when, for a time, the entire table discusses one topic. Hosts should gently encourage and orchestrate general conversation; guests should participate, resisting the urge just to turn and gossip with their neighbor.

If you notice someone stranded outside the conversation, invite him

into your circle: “We were just talking about...”

If you’re sat next to a conversational void, try one of the following gambits:

How has the last year been for you?
How did you celebrate Thanksgiving when you were a child?

Argument is not conversation, and rudeness is never wit. Keep jokes short and stories shorter. Listen and laugh.

KIDS

Let kids be kids. It’s a long day—give them space to watch a movie or play outside.

If you have time and energy, get kids to help prepare a simple dish. This will acclimate them to cooking and bestow a sense of pride when “their” dish is served.

Thanksgiving is a great opportunity to intermix the generations—especially if grandparents live far from their offspring.

Thanksgiving deserves a little pomp and ceremony. Hosts should prepare something to say at the start of the meal: grace for the religious, a toast for the secular. This moment of reflection allows those of all faiths, and none, to express their thanks for the food, family, and friends before them.

If you’re not a confident speaker, your toast need only be brief and heartfelt. Separate toasts should be raised to the hosts, cooks, and absent friends.

After the toasts, guests may be asked to share what they are especially thankful for. This is a charming way to learn something significant about everyone present.

CELLPHONES

Phones are the nemesis of conviviality. Meals like Thanksgiving should be havens from the intrusion of work and social media. So Instagram your thumbs off before and after the meal, but in deference to the cook, turn off and put away all devices while there is food on the table.

On no account should you ever consult Google to settle an argument; remember: a gentleman never resorts to fact.

If you absolutely must check your e-mail, be subtle. And wash your hands.

RESTRICTIONS

It is the guests' responsibility to inform their hosts of any dietary restrictions, ideally in advance. And it is never rude to ask if a dish contains ingredients that will have serious medical consequences.

If you are genuinely concerned about what you can eat, it's fine to bring your own food, so long as you warn your host and consume it without fanfare or fuss.

TROUBLESHOOTING

What with family feuds, overtired children, the tensions of hosting, and, of course, alcohol, there may be moments where pressures need to be alleviated. Exercise is a fine way to burn off energy, and dilute a fractious situation. For those who can't manage touch football, a bracing walk before or after the meal can often lighten a heavy atmosphere.

Hosts shouldn't be shy in stopping a guest from drinking too much. Awkward as it might be, it's better than the alternative. "Hey, Jack, can I get you a glass of water?"

Guests should behave—and this often means not rising to the conversational bait. If someone starts ranting about religion, money, or politics, you don't have to roll up your sleeves. A polite "How interesting" should preface a changing of the subject.

CARVING

Carving should not be the sacred responsibility of the host, nor is it a "rite of passage" reserved exclusively for men. Whoever has the most skill should carve the turkey. "Is there a surgeon in the house?"

Never carve at the table. Present the bird to the guests before returning it to the kitchen to be prepared in private.

SERVING

Double up on gravy boats, and place wine and water at both ends of the table.

Hosts should never apologize for their food. If something is really inedible, don't serve it. Otherwise, be proud of your efforts and accept compliments with grace.

If there is not enough of a dish to go around, hosts should discreetly use the code: F.H.B. ("family hold back").

THE KITCHEN

The kitchen is a no-fly zone, unless you are an immediate relative of the host—and often not even then. Stay out of the way, and don't assume you can sneak in and snag some crispy skin during the carving.

Popping into the kitchen to ask "anything I can do to help?" is something of a tango: Guests don't really expect (or want) to help, and cooks rarely accept assistance (if they need it). But it's a charming dance, and everyone knows the steps.

It's obviously polite for guests to help clear the table—but it is rude if everyone gets up at the same time, killing conversation. Guests have a responsibility to sit and keep the atmosphere lively.

AFTER DINNER

Standards of etiquette, like waist-bands, relax a little after dinner, and it is perfectly acceptable to stretch out on the sofa or turn on the game.

The postprandial mellow is to be savored for as long as possible—so wait a while before scrubbing up the dishes or hauling out the vacuum cleaner.

LEFTOVERS

You're going to have more leftovers than you know what to do with. So, be prepared with an ample supply of tupperware or quart containers.

Packing up leftovers for your guests to take home is a generous (and reasonably subtle) way to suggest to people that maybe it's time to go home.

THANK YOU

Modern technology has not yet replaced the handwritten thank-you note—rather it has made it more precious.

But because instant communication is now so central to our lives, guests should e-mail, text, or call soon after departing (certainly within 12 hours), following up with a handwritten missive.

The golden rule of thank-you notes is: Try never to use the phrase "thank you." Instead, your notes should praise the party, the company, the conversation, the food, the toasts—whatever made the event pleasurable and memorable for you.

From all of us at Stately, have a wonderful Thanksgiving!

INTRODUCING JAMESON STOCKS

THE WORLD'S SEXIEST CELEB CHEF JAMESON STOCKS
DISHES ON COOKING FOR CANADA'S ELITE
BY ANGELA SARA WEST



THE WORLD'S SEXIEST CHEF JAMESON STOCKS SITS DOWN WITH OUR CELEBRITY COVER JOURNALIST & TV PRODUCER [ANGELA SARA WEST](#) AND SPILLS ON ALL THINGS CUISINE, HIS CANADIAN CONNECTIONS, MODELLING AT VANCOUVER FASHION WEEK, HIS FORTH COMING FASHION LINE, AUTOBIOGRAPHICAL FILM, COOKERY BOOK & TV SHOWS, PLUS PLANS FOR PIONEERING NEW RESTAURANTS AROUND THE WORLD.

He's cooked for the King of England and Hollywood heavyweights Tom Hanks and Sean Connery, and now Hollywood has come calling for this steamy hot chef to make a movie about his very own fascinating life!

From the streets to the Royal Coronation kitchen, multi-award-winning celebrated chef Jameson Stocks candidly chats with our celebrity cover journalist Angela Sara West.

At my celebrity charity event in collaboration with Prince Zelenski at his stunning White House London home in aid of Ukraine, as featured in the spring issue of Stately, my philanthropic path crossed with an ever-so-charming, celebrated chef over the creatively presented cheese board. We chatted a while all things cuisine before exchanging contact details, so I could carry out the following captivating interview with this gastronomic genius.

Just a few weeks later, my new culinary contact was cooking up several State dinners and consulting on the King of England's menu for his recent Coronation. Because Jameson Stocks knows Britain's newly crowned King Charles' and other royals' food preferences like the back of his hand. But that's not all. This super-busy chef is a seriously multi-talented multi-tasker, with his fingers in many a global pie...

This hard-working chef is no ordinary chef; he's a chef with such a captivating story that he's having a Hollywood documentary film made about his eventful life, along with launching new restaurants, modelling at international Fashion Week-after-Fashion Week, and bringing out a cookbook next year, having already penned over two bakers' dozens of titles.

A whizz in kitchens worldwide, Jameson's often found cooking up a storm in Canada with his business partners there. And things are definitely hot-



ting up in the kitchens of Canada, where cookery has never been so sexy.

The hotter-than-hot chef has business partners everywhere from Asia to America, and also in the Great White North. "I LOVE Canada!" he smiles. "I have a great connection with the country and have business partners who are proud Canadians." And this searing soaring chef is looking to get even more creative in Canada. "I've put my name to major projects and am keen to take on more!"

HOLLYWOOD HEAVYWEIGHTS

As one of the most famous chefs in America, he's served up gastronomic delights for big-name A-listers galore. "I've cooked for Tom Hanks, Sacha Baron Cohen and his wife, as well as for Sean Connery (whom I met several times).

"I've cooked for many celebrities and big A-listers, but I actually get a bigger buzz from cooking for people who have saved up for months to come and enjoy my food. Not that I don't appreciate everyone who comes to eat my food, but I also appreciate that not everyone can afford to spend X amount of money on fine dining these days."

Having worked with all the big names, regularly serving up culinary delights to Hollywood, not just to the crème de la crème of California, but also to Canada's elite, jet set Jameson is now a household name himself, with a plethora of projects worldwide alongside assisting good causes, too.

BIG-NAME CHEF INSPO

All this while bringing up his two young sons. "I'm a single dad and I've brought my children up since they were babies on my own, completely on my own." No mean feat! This celebrated chef

has unparalleled parenting skills, too, it seems. How does he juggle it all? "I have a huge team behind me. They're like family, and I trust them 100%."

"I have a great support network now that I have moved back to England, the people who live around me here have been fantastic, too. The school... I'm even on a mums WhatsApp group. I'm the only dad on there!"

And he's full of praise for his boys. "They are amazing. They've helped me through some tough times and are like my best friends. I trust them, and they are as good as gold."

WARMING UP

So, where did it all begin? Jameson reveals he found his passion for cooking at very early age. "I was around 7, so pretty young. I got it from my parents and my grandparents, who were all good cooks. My grandmother was an AMAZING cook, so she was a real inspiration," he tells me.

The big-names chefs inspiring a young Jameson at the time included world-famous 'Naked Chef', Jamie Oliver. "Jamie had just started out, and there was a whole host of others... I think anyone who makes serious money who wasn't highly educated or went to university, inspires. A whole host of people inspired me..."

"I wasn't interested in being a well-known chef, but I always knew that I would be good at something in life, and that I'd do something big," he reveals. "And I knew it would be to do with food because I've always liked food and have always understood it."

In fact, it seems Jameson has something of a superpower when it comes to cuisine. "I understand flavours and combinations and what works, and knew I wouldn't have to do particularly well at school to become a chef. I know the flavour of something before I even taste

it, so I know what will go with something. It's hard to explain, but I just know!"

A TOP TV CHEF & MASTERCHEF CAKE BOSS

An exciting extravaganza in the kitchen, Jameson boasts lucrative contracts with Netflix and Disney, and also works as a TV executive.

Over the years, the flaming-hot chef has featured and worked as a TV exec on global TV programmes a-go-go, including 'Masterchef, Cake Boss' for Discovery's TLC Network, along with CNN, NBC, UK's ITV and Channel 4, to name but a few. The celebrated celebrity chef and author, who has been compared to the likes of Gordon Ramsey and Michel Roux, has fast gained international acclaim, having received multiple awards for his outstanding cooking.

And he's cooked for countless celebrities worldwide. "When I was younger, they used to impress me, but now I realise they're just the same as everyone else."

FASHIONISTA CHEF MAKES HIS MODELLING DEBUT AT VANCOUVER FASHION WEEK!

Earlier this year, this cooler-than-cool 'hot' chef was invited by world-famous fashion designer Tom Ford's team to walk at Vancouver Fashion Week, seeing Jameson make his modelling debut. And he'll be back later this month to strut his stuff on the 'Couve's' catwalk again. Cutting a fine figure in the kitchen, he rakes back his signature curly locks, rolls up his sleeves and gets to work. "Fashion has always been a big part of my life," he reveals as he preps his fresher-than-fresh ingredients. "I partner with Gucci, Givenchy, Tom Brown, Tom Ford... I also have a lot of sample pieces from Alexander McQueen and others. For me, it's a dream, as I'm just a chef at the end of the day!"

"I was close with Vivienne Westwood. She was like a mum to me. And she used to dress me a lot. Most of my suits and clothes were from her. I went to her funeral and I can't even walk past a Vivienne Westwood shop now without crying..."

Fame didn't feature on this hot'n'steamy chef's set menu. "I wasn't interested in becoming a well-known chef - I was more interested in working. It was more about earning money. I didn't go into it for anything other than work."





And work he did... It's taken a lot of hard graft to carve out his incredible career, which has been a constant learning curve for this down-to-earth chef.

A RECORD-BREAKING CHEF - FROM UNSAVOURY STREETLIFE TO TOP OF THE CROPS'N'CHOPS!

Who would believe that this affable award-winning cook and TV personality had such a tough time as a young man, that he ended up finding himself homeless? "I spent time living on the streets as a young teenager," humble multi-millionaire Jameson reveals.

Yet, having found himself homeless in London, the now in-demand chef totally turned his life around and bettered his prospects, going on to become the youngest-ever recipient of the National Restaurant of the Year award at the age of just 23, and garnering multiple more national gongs for his outstanding cuisine, all alongside creating, consulting and featuring on numerous TV shows worldwide, being an executive chef consultant for many blue-chip companies, and brokering deals with billion-dollar brands.

Boasting coveted contracts with the Discovery Channel, Netflix and Disney, Jameson is also the anonymous name behind the phenomenal success of some of the world's most famous chefs. He's also worked as an Ambassador for the Prince's Trust for over a decade, all while bringing up his two young boys on his own. The rest, as they say, is culinary history... In fact, Jameson has lived SUCH an astonishing life that Hollywood has come calling for him to film a documentary movie about his fascinating story!

LEVESON INQUIRY

It hasn't always been plain sailing since he soared from the streets - the lauded chef found his illustrious career collapse around him due to the infamous Leveson Inquiry and false accusations.

In 2012, Jameson stepped away from the public limelight, leaving the UK to live overseas after having his 'phones hacked and having to give evidence at the Leveson enquiry into illegal press intrusion, leaving a bitter sour taste in his mouth.

The culinary talent took time out to concentrate on raising his children Jaxon and Caiden in Europe as a single father. "Untrue stories about me were published, and then retracted by the paper - six years later! Which was too late for something I never did," the top chef reveals.

"But I love the press and can't do what I do without them to promote my work and products, and the vast majority work within the law now. I also have a lot of celebrity friends, and I can draw on their experiences."

DOING IT FOR THE KIDS - IT'S ALL ABOUT HIS BOYS...

"It was tough. I clearly wanted to cook as it's my passion, but 15-16 hours a day cooking wasn't an option with two children. So, doing TV and radio, flying back and forth from America to Europe paid the bills and also gave me time with the boys," he explains.

"My youngest is now 11 and oldest nearly 13, and they inspire my work. The children spur me on, because you want to provide for your kids. I didn't have much when I was younger, so for me, to provide for both my boys is purely my drive in life," divulges the masterchef. "It's not about being rich and famous and having loads of money - it's about providing for them and keeping clothes on my back."

This high-flying chef now travels worldwide for his craft, kids in tow. "The children are at an age now when they can travel with me. To go to Cannes, to go to Greece... I'm doing it for them, not purely for myself. They are at an age when they can make their own decisions if they don't want to be part of it. And they get to see the world..."

CANADA CALLING!

And he's a huge fan of the Hollywood of the North. "Vancouver is unreal!" Jameson exclaims. "I didn't realise that Vancouver is 90% Asian, with a huge Asia town, similar to London's China Town but a lot bigger. It's the first place I've ever been to with a beach and mountains. I love the liberal way the country is run and the way it is."

"I love Vancouver, Montreal and Quebec, and an opportunity arose for me to consult on and put my name to major multi-million-dollar projects, in which the government are getting involved, and I thought, 'Why not?' It's not about making money, it's about giving back. There's an element of education, and there's going to be a legacy left. And we're open to sponsorship!"

NEW CANADIAN RESTAURANTS & CUISINE

In Canada a couple of months a year, Jameson's looking to open a restaurant in Montebello, near Quebec, followed by Toronto, Vancouver and then San Francisco and beyond. "Canada first, along with continuing my consulting work there. I like the idea of building some alliances, businesses and roots there..."

Jameson is open to creating further TV programmes in Canada, alongside more consulting. And unlike many other celebrity chefs, this chef is accessible - you can meet him and hire him to whip up an unbeatable à la carte meal in the comfort of your very own home!

As for Canadian cuisine, "The food's getting better," says the dashing cook. "The Michelin guide only arrived there two years ago, so that appeals to me, with my background in three-Michelin-star restaurants. For me, Michelin is still the level to be graded at."

"I would LOVE to do more TV and consulting work in Canada, and to help the food scene there, which is still a long, long way off where it could be," he laments. "The better the chefs that go there, the better the food, and the better the standards to train the next generation of chefs. I want to help charitable causes in Canada, too."

SAYING 'NO' TO NETFLIX...

Jameson was approached by Netflix several years ago to do a documentary-style no-holds-barred interview to set the record straight re. various stories that have been told and untrue reports that have then retracted in the past.



"I never felt that I had to protest and defend myself. I flew back-and-forth to Geneva for meetings with Netflix, which were very positive, and they offered a lot of money. I thought about it and declined. Then last year, I split up from my partner and I was asked again by Netflix if I wanted to do something, and they offered a significant amount of money – a seven-figure amount," he reveals.

"And I thought, 'Would Netflix actually put my story across the way my story actually is, or would it come across as a sort of soap opera?' For me, it's always been about putting the story out there, rather than about the money," he explains. "And although I love Netflix, LOVE their documentaries, and really respect them, I just didn't think, at that particular moment, that it was right for me."

"So, I said 'no' to Netflix and turned down a multi-million-pound offer. That's not to say that I'll never do it. Maybe third time lucky!"

And he reckons a documentary on his future, rather than his past, might be the way to go. "I have a good relationship with Netflix, and with Amazon, who also approached me. So, I am open to speaking with them about doing something going forward. Doing something about my past never really appealed to me, although I wanted to do something to silence the critics."

TIME FOR THE SPOTLIGHT

At the start of year, I changed tack about what I wanted to do with my life,"

Jameson reveals. "My mindset changed because I was a consultant for lots of well-known restaurants around the world, where I'd signed non-disclosure agreements and various legal documents, and these guys were winning multiple Michelin stars and awards. And I just thought, 'I don't want to do this anymore. I want to come out of the shadows and do my own thing. My children are old enough. I want to see my celebrity friends in London again.'" It was Jameson's time to shine.

HOLLYWOOD CALLING

And then Hollywood came knocking. "I was approached by a Hollywood director to make a movie about my story, and make it authentic and genuine and real, with the true facts," he explains.

At first, he didn't believe it. "Lots of my close friends are making movies in London right now, so I initially thought it was a prank, because many of my friends are actors and directors themselves. I was a little bit taken aback but when confirmation came through. I received tickets to various events and things started to get a bit more serious. The people who are making my movie are multi-award-winning, serious people. And then I got the contract, and it changed my life!"

JUST DESSERTS

What can we expect? "It will cover the whole of my life. It's going to be an experimental movie - part documentary, part acted. It's going to be

quite different, quite cool. I think it will be the first film made about a UK chef, which is good. I like being the first at most things!" he laughs. "When I announced the movie on live television, there were a few people pretty worried about the content, because they're, obviously, going to be mentioned, people who have done me wrong in the past, people who criticise me. And it's actually not in my nature to bury people, so, if they are apprehensive about it, that's on them, not me."

"I'm just excited to put my words and side out there, the facts out there, the written facts, the proven facts, and to do a book as well off the back of the film, and people can take what they want from it."

SETTING THE RECORD STRAIGHT

He says now is the time to do the doc, and the book. "It's going to send a bit of an earthquake through the catering industry, for sure..." he forewarns. "I know a lot of things, I've been to a lot of places."

"I always support and champion people, I don't kick people when they're down," says the wronged chef. "There's so much 'marmite' stuff out there about me. Some people like me and others don't. People who don't know me don't like me, and people who do know me, love me." "I'm not here to win over anyone, I'm just here to be myself and portray myself," he continues. "I have full custody of my children, and anyone with a brain cell would know that my focus is my children, and that I wouldn't be where I am in life if I were a bad person."

"I don't mind people criticising me for something I have done, or my food if they don't like it, but I don't like people criticising me when they don't know me. And 99% of criticism comes from people I've never met, and that's what upsets me the most. It's very negative, and I'm not a negative person."

Back with his celebrity pals in London again, he's happy he can now do his own thing. "I've learnt lessons from my past, and I just feel now is the time to do the documentary and the book."

"I'm quite a spiritual person," he says. "I believe in Karma and that things come at the right time, at the right moment. I'm just myself, at the end of the day, and am excited to put the written proven facts out there and bring out a book about it, too." The proof is in the pudding.

KEEPING IT REAL

"I have quite a big say in what is said and what is done. It's going to be real. We are doing various different things at the moment. Two versions – a short and an extended version for different award categories." Due out late 2025, how's the filming going? "We've done a little bit. We've documented a lot of stuff that I'm doing for it." His first choice to play himself? "Chris Hemsworth is my no. 1. I have a say, obviously."

A CREATIVE TV CHEF WITH HOLLYWOOD HEAVYWEIGHT NEIGHBOURS & FRIENDS

Already a huge name overseas, this tasteful chef's now enjoying being back here in Blighty, where Jameson's been described by legendary chef Marco Pierre White as Britain's next culinary star" and is set to make his mouth-watering mark here big-time soon.

Returning to England in 2022, the sensational chef has since been cooking up a culinary storm on our shores, where his big-name neighbours in the wonderful Witterings include Kate Winslet and her husband, Richard Branson's nephew, Edward.

CELEBRITY CHRISTMAS WITH JAMESON

Jameson will soon be filming a fun festive dinner party with famous faces, which he's hosting ahead of Christmas for several new channels I work with in partnership with STK International and the amazing Donia Youssef, whom I interviewed for the last issue of Stately. And next year, we'll film his very own cookery show series with celeb guests for STK's UK and global channels.

FAVE CULINARY DELIGHTS

The super-sexy chef dishes that he enjoys ALL food. "My favourite cuisine to cook is what I was trained in - modern European. I do like modern British as well, but I would say modern European because it can broaden your horizons. I like Scandinavian and Spanish. I'm not a massive fan of Italian food... I do enjoy it, but I don't enjoy cooking it."

A EUROPEAN BRITISH CHEF

The British chef has Belgian roots. "My family is originally from Belgium, so Flemish, and most of my friends are Dutch and Belgian. Even though I am British, I do live my life as more of a European. When I say that, I mean, I buy bread fresh every day, not once or twice a week like British people."

SKILLS ON A PLATE

"When I was younger, I used to be quite fancy, and liked to show all my skills on one plate, whereas now I think the simpler the better. If I were to try to impress someone, I would probably just do a simple sea bass with a citrus salad or something."

"I don't really feel you have to impress people. When I used to do dinner parties when I was younger, I barely saw my friends, because I was always in the kitchen. They would call in and say, 'Can I help you?', and I'd reply, 'No, no, everything's fine.' You take so long to prepare, then you serve the food, you feel pressured, everyone enjoys the food, and then you only spend about half an hour with your friends before they leave."

These days, he's got dinner parties down to a fine art through prepping in advance. "Now, I prepare the food beforehand and cook it within 10 minutes and spend the whole night with my friends. I don't have to impress them anymore. I think that comes as you get older. It comes with confidence as well."

The simpler, the better. "Simplicity not's simple, they say, and I definitely like more simple food now. Three or four ingredients, and that's it," he advises. "We have a saying – 'Keep it tight, keep



it right.' And it's the same in business. Don't have loads of staff, keep your staff minimal, don't have a huge menu, keep your costs down, and your waste down. You've got a fighting chance of succeeding then."

FAVE EATERIES

His favourite restaurants around the world? "I LOVE Atelier Crenn in San Francisco and Restaurant 212 in Amsterdam. I also like Beast in East London. It's phenomenal, although it's expensive and hard to get into, but it's SO good. I also like very simple restaurants."

And the multi award-winning Chef and TV personality becomes misty-eyed when I mention the Spanish playground to the rich and famous - magical Mallorca. "Mallorca is my 'happy place'. My grandparents had a place there and I used to go two or three times a year with my children. We visited the island in the early summer this year." He was a huge fan of a former celeb magnet eatery a mere scone's throw away from the house.

"There used to be a restaurant near us there in Puerto Portals, called Tristán, where the King of Spain moored his yacht. That was one of my favourite places in the world to eat."

"Wellies is still there, serving its amazing Wellies burgers. That's

another of my favourite places." Still on his bucket list he's burning to try? "My old mentor recently opened 'Les 2 Garçons' bistro in London, which I haven't been to yet and really want to check out," reveals the world-renowned chef.

"He's killing it at the moment. He was head chef for Marco Pierre White, and he taught me how to cook." "If I go out to eat, I have a rule of thumb that I go somewhere serving cuisine I don't cook, Chinese, Indian, Thai or Japanese, because I don't cook it every day and I can appreciate the skills involved. I appreciate other people's skills. I do enjoy eating food stuff I don't cook every day. I can do Japanese food to a standard, but I'm not a Japanese chef, that's for sure!"

"I like any food... I'm a bit more critical of places which do similar food to me..."

JETSET JAMESON GOES GREEK!

Jameson also lived in New York for a while, where he took a massive pop-up 'Cake Boss' cookery studio around the shopping malls. He resided in Istanbul, Turkey, for a while, too, where he had his own TV show, and has an ongoing project in Greece. "I love Greece and have been going around the islands, sourcing ingredients and cooking. Each island grows slightly different vegeta-



bles, has slightly different climates and their cooking is different," he explains. "So, people growing stuff in Athens are growing something completely different from someone in Rhodes, even though it's the same country, the same cuisine, but is completely different. It's the same in Turkey." "I spent some over the summer there, filming a series for the Discovery channel," he discloses. "We filmed in Santorini, Mykonos, Athens... It was amazing and opened my eyes a bit."

"From Athens, I flew straight to London and then Vancouver the same day!" This summer also saw him in LA filming for the Discovery Channel while September alone saw the model chef walk London Fashion week, followed Fashion Week shows in Milan and Paris, with sponsors including Hublot and his American-Canadian sponsor, Bully blocker, in tow. There was filming on yachts at the Southampton International Boat Show, too, with further travels abroad before he hits of the runways of Vancouver again later this month.

Just a typical few months in the whirlwind life of a hotter-than-hot model chef!

AN ORGANIC CULINARY LEARNING CURVE

Greece saw him soak up new components for his cooking. "I like learning. I'm learning stuff all the time. There are new ingredients

being developed, new herbs and vegetables being grown. I cooked Lion Mane mushrooms for the first time in the summer. They look like a lion's mane and grow off a tree. You slice it and cook it like a steak."

He also loves al fresco foresting and foraging for ingredients in his garden, along with cooking up scrumptious storms, in his outdoor kitchen. "I like going into the woods with my children, too, where we enjoy foraging. I don't cook anything unless it's organic. I like using natural, organic ingredients, and I only use ghee or coconut oil." Jameson likes to keep everything as natural as possible. "I don't like to plug supermarkets too much.

I love farmers' markets. Where I live, near Chichester, we have a local farmer's market, another from France, and one from the Isle of Wight... I'm spoilt for choice with them." Does he think his kids will follow in his culinary footsteps? "I hope not! I wouldn't recommend it," he replies.

"The vast majority in the catering industry are bad people, unfortunately, in my opinion, who aren't in it for the right reasons, which brings the standards down. Big brands advertise for chefs who are on minimum wage... they work long, unsociable hours, and turn to alcohol because it's no life, which causes relationship breakdowns, breakdowns with your wife, children... I wouldn't recommend it unless you live a good life."

He says he's had a tough journey to get to where he is now. "I live quite a privileged life, but then you find out that people are quite bitchy about you on forums... Nasty 'keyboard warriors', which all stems from jealousy. These guys have worked 30-40 years in the industry, and you have to respect that. And then I come along, earning ten times as much as them and doing books, you know. I don't work every single day, I have travelled the world... I'm lucky, I have the boys with me, and I have a good personal life and lifestyle now, and a great work-life balance."

But he's had to work very hard to create that happy life. "I have. I've had to pivot throughout the whole of my career. I've made mistakes and the right decisions throughout my career. And all these people are coming out of the woodwork who are jealous, and that's the part of the industry that I don't like. Many of my friends have gone on to be far more successful than me. And I'm really proud of them and happy for them, and I tell them so."

"I'm not a greedy person. I turn down stuff, I do what I can for other people and do a lot of charity work. I've never been one to be jealous of others."

THINK OCEAN. THINK PLANET.

Despite having so many projects on his plate, this model chef-of-the-moment and his boys jumped straight on board when I invited them to become celebrity ambassadors for the amazing 'planet saviours' I work closely with at Think Ocean.

Already voluntary clean-up beachcombers, the eco-friendly trio jumped straight on board as ambassadors to help us with our altruistic mission. "We live on the south coast of England, and are always in and out the sea," says Jameson of his and his son's eco credentials. "We regularly pick up the plastic waste we come across on our beautiful local beach and recycle it."

He says he's always had sustainability in mind. "I'm all about electric transportation. I was one of the very first in the UK to have an electric scooter. I also helped design a scooter for British-Belgian racing driver Lando Norris's dad's scooter company - he's a close friend of mine. And I was the fifth person in UK to get an electric Mercedes EQC. Electric is the way forward."

"We're really proud to be ambassadors for Think Ocean. It would be great if everyone could do their bit to help the environment. We need to take responsibility for our waste and ensure it's disposed of properly. It's about self-awareness and helping to create a life that's clean and green, one we want to pass on to our children and grandchildren."

#BETHETIDE

Jameson and his boys are now busy promoting Think Ocean's new #BeTheTide campaign, encouraging everyone to jump on board and play their part - no matter how small - in helping to save our precious planet for future generations.

And YOU can be involved, too! Join Jameson in supporting us by doing your little bit to help your kids', and grandkids', future, and you'll

be in with a chance of winning a Stately dinner cooked by the king of chefs, Jameson, too! Further info below.

THE PRINCE'S TRUST

Carrying out stacks of charity work for The Prince of Wales, too, this philanthropic shining star of the food industry has also been an ambassador for the charity for 12 years.

"I give talks. I go into schools... I'm an advisor, helping people," he explains. "And I actually give time now to the less fashionable charities, such as the Sophie Hayes Foundation in London."

The foundation is the only independent organisation in the UK that focuses on providing women survivors of human trafficking and modern-day slavery. "Sophie was trafficked. I'm also with the 'Models of Diversity', many smaller ones. I like to help charities that make a difference."

SIZZLING HOT CELEB CHEF JAMESON DEBUTS NEW FASHION BRANDS AT SFW!

Following his successful modelling debut during Fashion Week in 'The Couve', I soon snapped up the sizzling-hot 'made-for-the-runway' chef to model at my Surrey Fashion Week (SFW) celebrity charity catwalk show this spring, held in collaboration with the inaugural Surrey Awards and in aid of Prostate Cancer UK.

As mentioned in the spring issue of 'Stately', the 'talk-of-the-town' chef exclusively premiered a phenomenal piece from fast-rising young Belgian fashion designer Emily Meel, whom he'd met at Vancouver Fashion Week - seeing her make her British debut on Jameson on our Surrey Awards x SFW catwalk.

On-trend Jameson is collaborating with super-talented Emily for his own new fashion line. "It's called 'ems x Jameson' and is set to launch soon!"

HANGING OUT WITH JO WOOD

Newly single, this top model chef is talk-of-the-town these days... Just days after my last Surrey Fashion Week event at the inaugural Surrey Awards, Jameson was spotted at the Polo with Jo Wood (Rolling Stones' Ronnie Wood's ex-wife) and this very current chef found himself perpetually pursued by the press once more. Just proves that this unique celebrity cook Jameson is seriously hot stuff!

"I had a wonderful time with Jo and we got on amazingly well. But circumstances with her family made it impossible for it to go any further, sadly. I will always love Jo to bits..."

A MODEL CHEF

My second Surrey Fashion Week 2023 celebrity charity catwalk show this December will see à la mode Jameson modelling again - this time showcasing sustainable fashion cleverly created from ocean-recovered plastics by Think Ocean.

And you'll soon be able to grab an exclusive signed slice of this celeb



chef's culinary clothing collection – personally-signed jackets from Jameson Stocks' very own range!

CHRISTMAS DINNER PARTY

With a plethora of projects bubbling away, he'll also be tying his apron strings and sharpening his knives for a sparkling celebrity Christmas dinner party for several channels on STK International.

Tantalising our tastebuds with his festive offerings for famous faces, this industry luminaire and chef to royals and the stars really is on a roll!

Serving up a sensational smorgasboard of taste sensations, the super-slick chef personally delivers to his anticipant clients who have finally found themselves at the front of the waiting list to sample Jameson's fresh-out-of-the-pan gastronomic delights. Overflowing with flavour, it's nothing less than a veritable feast for the eyes...

NEXT ON THE MENU

Also up next on his chopping board? For starters, this unpretentious celeb chef is currently cooking up a cookbook, for which, he says, he will be keeping things effortless.

"It's simple, from the heart," he reveals. "No extravagant food that you need to slave over for days. It's great for home cooks. I'm keeping it easy. And it's me." He'll also touch on pairing food with non-alcoholic drinks, too, such as cocktails. "There's also a bit about foraging. It's going to be affordable and easy. I reckon you could do all my recipes in 7-10 minutes. And if things do take longer, there's stuff you can do in advance."

PROJECTS IN THE COOKING POT

2024, meanwhile, is set to see another bumper cream of the crop year for the chef, with the filming of his much-anticipated documentary film following his fascinating 'rags-to-riches' gastronomic path and setting the record straight with his true-life story movie, along with his accompanying autobiography.

Appetising offerings from this tasty chef will see a new restaurant launch in London, too. With such a busy schedule, this fast-rising foodie star is now filling the days when he's not flying, filming for UK's ITV, Channel 4 and STK, among other TV platforms and channels, creating food shows and more.

JAMESON MERCH

With his enviable eye for great design, you can soon cook up your very own storm in the kitchen with stylish merchandise from the in-

demand celebrity chef.

"I'm looking to bring out my own products again. They're sustainably sourced, so lots of exciting things happening here in the UK. I'm also in discussions with US company about my own knife range in hand-rolled leather."

There's also something secret simmering for this sought-after superchef. "I have a big project at the end of the year. It's going to be pretty life-changing for me and my children..."

Fancy a slice of this altruistic chef? Indulge in a pizza this celeb chef's action asap, because when his movie comes out, and the truth will out, the world's hottest chef will be more sought after than ever!

BON APPÉTIT !

Win A Stately Dinner with Jameson!

Want Jameson Stocks to rock YOUR kitchen? We're offering Stately readers the exclusive chance to win a wonderful Stately Dinner in Canada, which will be filmed for TV!

Simply place your bid for a sensational slice of Jameson, and indulge in a Stately Dinner created and served by the world's sexiest chef, here:

<https://app.galabid.com/jamesonstocks/dinner/items/c553cf03-690c-4782-84be-ec7bb46d50ee>

Follow Jameson on Insta [@worldofjameson](https://www.instagram.com/worldofjameson)

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STA TRA



STATELY

LEVEL







INTRODUCING

HOTEL SAINT VINCENT IN NEW ORLEANS, LOUISIANA

Take in New Orleans' take on Thanksgiving, with everyday highs in the mid-70s. On the actual holiday, you can have a deep-fried turkey or turducken, a Cajun concoction that cooks a boneless chicken breast within a boneless duck breast inside a turkey, at one of the many eateries that remain open. You may also dress up for the Thanksgiving Classic, a derby that will start off the racing season at the Fair Grounds Race Course & Slots, and watch the Bayou Classic Thanksgiving Day Parade as it makes its way from the Superdome to the French Market. As with any visit, you should finish with a beignet from Cafe du Monde, a beginner's art class, guests will shift their perspectives and gain inspiration for their artistic endeavors.



HOTEL SAINT VINCENT







INTRODUCING THE LITTLE NELL IN ASPEN, CO

We never need an excuse to book a long weekend in Aspen, and Thanksgiving weekend is a magical time as the town opens back up for the holidays. While snowy ski runs may not be part of your vacation quite yet, a leisurely Aspen getaway offers a more restorative side of this incredible destination. Live music, art exhibits, incredible shopping, and cozy cocktail spots are just a few of the things to enjoy in Aspen.

Find your escape at The Little Nell, which is renowned for its service, location, dining, and spacious accommodations designed by Holly Hunt. Chances are, Aspen's only ski-in, ski-out hotel property will have a few runs open in case you're jonesing to hit the slopes.









INTRODUCING

ZERO GEORGE IN CHARLESTON, SC

Thanksgiving weekend is a perfect time to visit one of America's favorite cities, as the weather cools down and the town fills up with holiday spirit. The best thing about visiting Charleston is that you don't have to arrive with a detailed plan to enjoy the city. Simply biking down the historic streets full of colorful homes, strolling along the beautiful beaches, and popping into buzzing restaurants and live music joints will reward you with a memorable getaway.

Zero George is an excellent home base for a holiday weekend in Charleston. The artfully restored circa-1804 buildings and courtyard allow guests to feel a part of the city's vibrant history while enjoying a host of modern amenities. Plus, breakfast is delivered to your door each morning, making for the perfect start to your Thanksgiving celebration.



Ó
ZERO GEORGE
STREET







INTRODUCING HOTEL SAINT VINCENT IN HIGHLANDER MOUNTAIN HOUSE IN HIGHLANDS, NC

Just a two-hour drive from Atlanta, Highlands, North Carolina is an idyllic mountain town filled with historic inns, fantastic cuisine, and incredible views. Its position at the base of the Blue Ridge Mountains means you get all the fall foliage and elevation without ultra-chilly temperatures this time of year.

Book your stay at the town's newest accommodations, Highlander Mountain House, an 18-room boutique hotel that's equal parts Appalachian mountain lodge and English country estate. It's home to the seasonally driven Ruffed Grouse Tavern, and right next door to Highlands Wine Shoppe, a local institution. Spend your holiday weekend hiking, checking out the area's fabulous clothing and home stores, and curling up by one of the hotel's fireplaces with a good book and glass of wine.





HIGHLANDER

MOUNTAIN HOUSE







INTRODUCING

THE OMNI HOMESTEAD RESORT HOT SPRINGS, VA

The teeny mountain town of Hot Springs lies about two hours west of Charlottesville and is an idyllic place to spend Thanksgiving for a multitude of reasons. It's not only home to striking Shenandoah Valley views but also historic resorts, the golf course that helped launch Sam Snead's career, and, of course, some fabulous hot springs.

The Omni Homestead Resort is the legendary hotel that has hosted 23 presidents since the 18th century and still brings visitors to this Virginian village today. It's known for luxurious lodging, spa amenities, and outdoor activities. The resort hosts a memorable Thanksgiving feast every year, along with the annual lighting of the Great Hall Tree to help you kick off the holiday season right.



OMNI® RESORTS

the homestead



STA COOK



STELY BOOK



JAMESON STOCKS PRESENTS CURRIED PUMPKIN SOUP WITH ROASTED SCALLOPS

COOKING INSTRUCTIONS

1. Heat the oven to 180C/160C fan/gas 4. Cut the pumpkin in half and remove the seeds with a spoon (see tip below). Cut into wedges or chunks (keep the skin on) and tip into a bowl. Put the garam masala, and 1 tsp each of the coriander and cumin into a small bowl and mix with 2 tbsp of the oil and season. Drizzle over the pumpkin and toss well to coat in the spiced oil. Transfer to a baking tray, spread out evenly and roast for 40-45 mins, turning halfway through cooking, until the pumpkin is very soft when pierced with a fork. Leave to cool on the tray for a few minutes.
2. Heat the remaining 1 tbsp olive oil in a large saucepan and fry the onion with a pinch of salt for 10 mins until soft. Add the ginger, garlic and remaining spices and chilli flakes, and fry for a few more minutes until fragrant. Pour in the stock and bring to a gentle simmer.
3. When the pumpkin is cool enough to touch, use a spoon to scoop the soft flesh from the skins. Add the soft pumpkin to the stock pan, discarding the skins. Remove from the heat and blitz the soup with a hand blender until creamy and smooth. Season to taste, adding extra chilli or garam masala if you like. Put back over a low heat and stir in the cream. Bring to a gentle simmer, then serve in bowls with a drizzle more cream and a pinch of chilli to serve. Top with toasted pumpkin seeds, if you like.
4. Pan fry 2 Scallops per person. Serves 4 people.

INGREDIENTS

- 1 Pumpkin, save the seeds - toast them in a dry to serve
- 8 Scallops
- 1 tbsp Garam Masala
- 2 tsp Ground Coriander
- 2 tsp Ground Cumin
- 1/2-1 tsp Chilli Flakes or Powder, plus a pinch
- 3 tbsp Olive Oil
- 1 Onion, finely chopped
- Ginger, peeled and finely chopped
- 2 Garlic Cloves, finely chopped
- 900ml Veg Stock
- 100ml Double Cream or Creme Fraiche, plus extra to serve









ROASTED ROOT VEGETABLES WITH CRUSHED PEPITAS

COOKING INSTRUCTIONS

1. Preheat oven to 425°F.
2. Prepare parsnips, slice thin tips from the parsnips to prevent from burning and discard. Slice parsnips into quarters, slicing first in half and then again in half lengthwise to create 2-inch pieces.
3. Heat a 14-inch skillet over high heat and drizzle with oil, once hot sear vegetables in batches, starting with carrots followed by red onions, turnips, and parsnips. Season generously with salt, pepper, and drizzle with more olive oil to coat, continue cooking until caramelized.
4. Add sliced ginger and stir in half the butter, once melted drizzle in chicken stock to just cover the bottom of the pan. Bring to a boil before roasting in the oven until tender*.
5. To finish - toss vegetables with fresh chopped herbs and remaining butter. Enjoy warm.

Recipe Notes:

- Vegetables can be cooked on the stovetop, depending on your available oven space. Toss frequently and keep a close eye on liquid in the pan, adding more or less as needed until vegetables are caramelized and tender.
- Add a crunchy garnish - Crush toasted pepitas in a mortar and pestle until they resemble a coarse texture. Add a pinch of salt and chili flakes and crush a touch more - top roasted vegetables.

INGREDIENTS

- 3 parsnips, stems trimmed
- 8 rainbow carrots, cleaned and halved
- 1 red onion, peeled and sliced into 1-inch wedges
- 1 cup of baby turnips, halved
- 2-inch knob of fresh ginger, peeled and sliced
- Flaky sea salt and fresh cracked pepper, to taste
- 6 tablespoons unsalted butter, divided
- ½ cup chicken stock
- 1 lemon, for zesting
- 2 tablespoons chopped fresh herbs (rosemary and thyme)

HOLIDAY LEMON-HERB CHICKEN THIGHS WITH A CRISPY BACON GRAVY

COOKING INSTRUCTIONS

1. Preheat oven to 425° F.
2. Prepare chicken thighs, seasoning skin-side generously with salt and pepper. Heat a large fry pan over medium-high heat, drizzle with olive oil and sear thighs, skin side down until caramelized, about 3-5 minutes. Dust chicken thighs with flour and generously season with salt, pepper, chili flakes and lemon zest. Flip thighs over and "fry" flour into rendered chicken fat for 2-3 minutes, remove chicken thighs and set aside while preparing gravy.
3. For the gravy - Add bacon to pan, cooking until crisp and scraping up caramelized bits. Add onions and garlic to the pan, cooking until just tender and fragrant, about a minute. Slice 1 lemon into wedges and scatter around the pan along with fresh herbs, cook for another minute. Deglaze with cider and simmer until reduced by half. Stir in hot chicken stock and bring to a simmer.
4. Return chicken thighs to the pan, skin side up, nestling into the gravy. Zest remaining lemon over chicken and season with salt, pepper, and chili flakes. Pop into the oven to roast until crispy, about 20 minutes or until juices run clear. Serve straight out of the pan, garnishing with sliced lemon and fresh herbs.

INGREDIENTS

Lemon-Herb Chicken Thighs

- 8 each bone-in chicken thighs (about 3-4 pounds)
- Flaky sea salt and fresh cracked pepper, to taste
- Olive oil, as needed
- 2-3 tablespoons all-purpose flour
- Pinch of chili flakes, to taste
- 1 lemon, zested

Bacon-Apple Cider Gravy

- 4 slices, thick cut bacon, sliced into ½ inch pieces
- ½ cup diced yellow onion
- 2 garlic cloves, chopped
- 1-12 ounce bottle of dry hard cider
- 2 cups warm chicken stock, divided
- 2 lemons, divided
- 3-4 sprigs of fresh thyme
- 2 sprigs of fresh rosemary
- Flaky sea salt and fresh cracked pepper, to taste





PAN-SEARED SCALLOPS WITH BUTTERNUT SQUASH PUREE & POMEGRANATE-QUINCE SLAW

INGREDIENTS

Butternut Squash Puree

- 1 butternut squash (about 3 pounds) seeded and halved
- 4 tablespoons unsalted butter, divided
- 2-4 sprigs of fresh herbs (thyme or rosemary)
- 4 cloves of garlic, crushed
- Flaky sea salt and fresh cracked pepper, to taste

Pomegranate-Quince Slaw

- 2 tablespoons quince paste
- 2 tablespoons minced shallot
- 1 tablespoon apple cider vinegar
- 2-3 tablespoons olive oil
- 2 cups thinly sliced cabbage (purple and savoy)
- ¼ cup pomegranate seeds
- ¼ cup toasted and chopped hazelnuts
- Handful of fresh mint, chopped
- 1 lemon, zested

Pan-Seared Scallops

- 8 large sea Scallops, cleaned
- Flaky sea salt and fresh cracked pepper, to taste
- 2 teaspoons olive oil
- Lemon juice, to taste
- 3 tablespoons unsalted butter

COOKING METHOD

1. Preheat oven to 425°F and line a roasting pan with foil.
2. Prepare squash for puree - place squash halves on a baking sheet and divide butter, herbs, and garlic amongst each half. Season generously with salt and pepper and olive oil, roast until tender for about 45 minutes to an hour.
3. Once squash is cool enough to handle, scoop out flesh (including garlic) and place in a blender along with roasted garlic, discarding herbs. Pulse until smooth, season with salt and pepper.
4. Prepare vinaigrette - in a small bowl, whisk together quince paste and 1 tablespoon hot water until smooth. Whisk in shallot, apple cider vinegar, and olive oil until smooth. Set aside.
5. Prepare slaw - toss together cabbages, pomegranate seeds, hazelnuts, and mint. Zest lemon over the slaw and toss with enough vinaigrette to coat, being careful to not over dress.
6. Prepare scallops - Heat a skillet over high heat. Find the wide "top" side of the scallops and place facing up on a plate lined with a paper towel. Season with salt and pepper. Drizzle hot pan with oil and sear scallops until golden and caramelized. Flip scallops and juice half a lemon over scallops, swirl in a few knobs of butter and let brown, finish with remaining lemon juice and season with salt and pepper.
7. To serve - divide warmed squash puree amongst plates (or shallow bowls) and nestle scallops on top, garnishing with pomegranate-quince slaw and a drizzle of quince vinaigrette, serve immediately.







MISO-MAPLE BRAISED LEEKS

COOKING INSTRUCTIONS

1. Preheat oven to 425°F.
2. Prepare leeks - trim dark green tops and remove tough outer leaves from leeks and slice in half lengthwise, running under cool water to clean, dry thoroughly.
3. Prepare miso - in a small bowl, mix together miso and hot water until smooth, adding more water as needed until mixture is smooth and drizzly.
4. Heat a large skillet over high heat and drizzle with oil, sear leeks until caramelized, seasoning generously with salt, pepper, and chili flakes. Flip and repeat on the other side.
5. Add half the stock to the skillet and drizzle miso around the outside of the pan, let simmer for a moment. Season leeks with soy, maple, sesame oil, and mirin. Top with sliced garlic and a few knobs of butter around the outside of the pan. Add just enough stock to cover leeks halfway, bring to a boil and pop into oven to roast until caramelized and tender when pierced with a knife.
6. Enjoy hot, straight from the pan, garnishing with lemon zest, chili flakes, and fresh cracked pepper.

INGREDIENTS

- 6 small leeks, trimmed, roots intact
- 2 tablespoons olive oil
- Flaky sea salt and fresh cracked pepper, to taste
- $\frac{1}{3}$ cup light miso
- 2-3 tablespoons hot water
- 1 cup chicken stock, divided
- 2-3 tablespoons soy sauce
- 2 tablespoons maple syrup
- 2 teaspoons toasted sesame oil
- 2 tablespoons mirin
- 2 garlic cloves, sliced thin
- 3 tablespoons butter
- Pinch of chili flakes, optional
- Fresh cracked pepper
- Zest of 1 lemon, for garnish



CRISP BUTTER LEAF SALAD WITH APPLE VINAIGRETTE AND TANGY BLUE CHEESE

COOKING METHOD

1. Prepare vinaigrette - in a bowl whisk together chopped shallot, apple cider vinegar, and olive oil until incorporated. Season with salt, pepper, and juice of half a lemon. Set aside.
2. Prepare greens and layer into a shallot bowl. Grate apple on a box grater, discarding the core and sprinkle over chilled greens. Garnish with chopped walnuts, pickled shallot and drizzle with vinaigrette. Crumble cold blue cheese over the top and serve immediately.

Recipe Notes

- Pop blue cheese in the freezer for 30 minutes to firm up, so it's easier to crumble and you can get beautiful, big blue cheese crumbles.
- "Fall" in love with salad - add a bit more fall to this salad with sliced persimmons.

INGREDIENTS

Apple Cider Vinaigrette

- 1 tablespoon chopped shallot
- 2 tablespoons apple cider vinegar
- 3-4 tablespoons olive oil
- 1 lemon, for juicing
- Flaky sea salt and fresh cracked pepper, to taste

Butter Leaf and Spinach Salad

- 2 heads of butter leaf, cleaned and leaves separated
- 3 cups baby spinach
- 1 chilled honeycrisp apple

Handful of toasted walnuts

Pickled shallot, optional

4 ounces tangy blue cheese, chilled*





VANILLA-INFUSED PANNA COTTA WITH POMEGRANATE GLAZE

INGREDIENTS

Vanilla-Infused Panna cotta

- 2 cups (250 ml) heavy cream
- ½ cup (50 ml) whole milk
- ½ cup (50 gr) granulated sugar
- 2 sheets of gelatin, soaked in cold water and squeezed dry
- 4 - 4 ounce glasses, ramekins, shot glasses, or small bowls

Pomegranate Glaze

- ¼ cup sugar
- 1 cup of pomegranate juice

For serving

- Dark chocolate bar, placed in the freezer to chill
- Pomegranate seeds, for garnish

COOKING INSTRUCTIONS

1. Prepare panna cotta - in a medium saucepot combine cream, milk, sugar, and vanilla bean, whisking well to combine. Place over medium heat and bring to a slight boil, remove from heat. Whisk in gelatin until fully dissolved and the texture is silky smooth and slightly thickened.
2. Divide cream amongst each mold, leaving room for the pomegranate glaze later. Set the panna cotta in the refrigerator to cool and chill overnight or at least 1 hour.
3. Meanwhile, prepare the glaze - place a large saute pan over medium heat and add in the sugar and Pomegranate juice. Bring it to a boil until it reduces down to a consistency of a sticky syrup. Transfer the glaze into a measuring cup or a jug and leave it to cool.
4. To garnish - remove the panna cotta from the fridge and carefully pour pomegranate glaze over. Using a sharp knife, shave chocolate bar by sliding the blade along the chocolate to create curls. Garnish panna cotta with chocolate curls and fresh pomegranate arils. Serve immediately.

Recipe Notes:

- Liven up your holiday dessert with a little rum - add 1-2 tablespoons of rum to the panna cotta









TURKEY WELLINGTON

INGREDIENTS

Turkey:

- 1, 2-3 pound turkey breast, deboned and skin removed
- Avocado or vegetable oil
- Kosher salt

Stuffing:

- 2 tablespoons unsalted butter
- 1 large shallot, finely chopped
- 2 1/2 ounces diced dried apricot (about 1/2 cup)
- 2 tablespoons brandy
- 1 tablespoon chopped thyme leaves
- 1 tablespoon chopped sage leaves
- 3/4 pound ground sausage meat
- 1/2 teaspoon kosher salt
- A few very generous cracks freshly ground black pepper
- 37g suet or tallow (about 3 tablespoons)
- 2 1/2 ounces panko breadcrumbs (about 3/4 cup)

Crepes:

- 2 eggs
- 1/2 cup all purpose flour (60g)
- 1/2 cup whole milk (125ml)
- 1 tablespoon thyme leaves
- 1/2 teaspoon kosher salt
- Freshly ground black pepper
- Vegetable oil

Assembly:

- 1 egg yolk, beaten with a splash of water and small pinch of salt
- 2, 9 x 9-inch sheets frozen puff pastry
- Flaky salt
- Cranberry sauce, for serving
- Gravy, for serving

Continued on the next page

COOKING INSTRUCTIONS

- **Prepare the Turkey:** Lay out the breast and, if needed, use a sharp knife to butterfly the breast to create an even thickness throughout. Pound slightly if needed. Season the turkey breast generously with salt on all sides and set on a sheet tray lined with a wire rack. Cover lightly with plastic wrap and refrigerate for at least 2 hours, preferably overnight. Remove from the refrigerator and let come to room temperature at least 30 minutes before cooking.
- **Cook the Turkey:** Preheat the oven to 250°F (120°C).
- Roll the turkey breast up into a cylindrical shape and use kitchen twine to truss and hold this shape. Tear off a large square of heavy duty aluminum foil and place the trussed turkey breast at the bottom center of the square, closest to you.
- Drizzle a tablespoon or two of oil over the turkey and use your hands to coat all over. Clean your hands, then lift the bottom of the square of foil up and over the turkey, carefully but tightly rolling it into a perfect cylinder. Tighten the two ends by twisting like a candy wrapper and tuck them towards the same side as the seam of foil.
- Place this, seam side up, on a clean sheet tray lined with a wire rack and place in the oven. Cook for about 2 hours, until a thermometer reads at least 160°F (71°C) when inserted into the very center of the turkey. Let cool for 30 minutes then remove foil to cool further.
- **Make the Crepes:** Place all ingredients in a blender and blend on high for 15 - 30 seconds, until the batter is smooth and no pockets of flour remain.
- Heat a 12-inch nonstick skillet over medium-low heat. Grease the skillet by pouring a small amount of oil into the pan and wiping it all over the surface with a paper towel. Pour a scant $\frac{1}{3}$ cup of the batter into the skillet, tilting to coat the surface of the pan evenly. Cook for 1–2 minutes, until the batter looks dry on top. Flip and cook for about another minute, making sure the crepe does not get any color. The crepe should still be pale, soft, and pliable rather than golden and crisp. Transfer the crepe on a baking sheet or plate and while you repeat with the remaining batter, lightly greasing the pan with more shallot oil between crepes.
- **Make the Stuffing:** Melt butter in a medium skillet over medium heat. Add shallots and cook until soft and slightly caramelized, about 5-7 minutes. Transfer to a medium bowl and let cool for a few minutes. Once cooled, add the remaining ingredients to the large bowl and mix with your hands to combine. Place in the refrigerator until ready to use.
- **Assemble:** Stack the 4 crepes on top of one another and trim the edges to make a large square.
- Lay two long pieces of plastic wrap on a work station, overlapping by about 4 inches. Lay the 4 crepes down to make one large square, overlapping each by at least $\frac{1}{2}$ -inch. Scoop 2 cups of the stuffing onto the bottom part of the crepe square, and press into another square that starts at the very bottom of the crepe square and reaches about $\frac{3}{4}$ of the way up the crepe square, leaving a few inches of crepe empty on the top. Press into a solid layer as thin as possible, about $\frac{1}{4}$ -inch thick. Be sure to wash your hands after handling the raw stuffing before moving on to the next step.
- Carefully cut and remove the twine from the turkey, ensuring that it stays in the cylindrical shape. Place it at the very bottom of the crepe and stuffing square and, letting the plastic wrap do the work for you, tightly and carefully roll upwards away from you until the bottom edge of the crepe reaches the top and overlaps slightly. Use a paring knife to trim off any excess crepe from the top and sides, leaving at least a 1-inch border all around. Tuck in these sides and make sure no plastic wrap is still stuck in between the crepe layers. Roll all the way over the top with the plastic wrap and use the same technique you used to wrap the turkey breast cylinder in foil. Fold the crepe edges on the sides into themselves, creating a tight bundle where no stuffing nor turkey is exposed. Tighten the two ends by twisting like a candy wrapper and tuck them towards the same side as the seam of plastic wrap.
- Place in the freezer for 30 minutes. While this freezes, remove the puff pastry from the freezer and let thaw.
- Once pastry is thawed, you will repeat a similar process to envelope the crepe-covered turkey breast in the puff pastry. Lay two long pieces of plastic wrap on a work station, overlapping by about 4 inches. Using a rolling pin, roll each square of puff pastry to a width that is at least 2 inches wider than the turkey cylinder. The pastry should be about $\frac{1}{8}$ -inch thin. Brush a thin layer of egg wash on the bottom edge of one pastry square and lay the second pastry square directly below it, overlapping by $\frac{1}{2}$ -inch. Use the rolling pin to seal the two pastry squares together. Brush the entire pastry with egg wash.
- Remove the crepe cylinder from the freezer and carefully unwrap and discard the plastic wrap. Set the cylinder at the bottom of the pastry rectangle and use the same process to encase the cylinder in the puff pastry. Roll upwards away from you until the bottom edge of the puff pastry reaches the top. Trim away excess pastry, leaving 1-inch extra to overlap. Seal the bottom edge of pastry to the top edge by brushing lightly with the egg wash and pressing together. Trim any excess dough from the sides, leaving just enough to encase the cylinder, about $\frac{1}{2}$ -inch. Create a tight bundle again by twisting the ends and rolling back and forth on the work surface. Tuck the ends underneath the seam side and place in the freezer for 15 minutes.
- Preheat the oven to 375°F (190°C). Place a sheet tray in the oven to preheat as well--this will prevent a soggy bottom.
- Remove the wellington from the freezer, then remove the plastic wrap and place seam-side down on a piece of parchment paper. Score an appealing pattern on top using the back of a paring knife, then brush the entire surface with egg wash. Sprinkle with flaky salt. Carefully remove the hot sheet tray from the oven, lift the parchment paper and wellington onto the hot tray and return to the oven.
- Cook for 40-45 minutes, until the puff pastry is a deep golden brown. Rotate the pan 180° halfway through baking and, if desired, brush a second time with the egg wash. Let cool for 10-15 minutes before slicing and serving. Serve with cranberry sauce alongside.





ROAST TURKEY WITH LEMON, PARSLEY & GARLIC

METHOD

1. Preheat the oven to 220°C/Gas 7. Meanwhile, prepare the herb butter. Put the butter into a large bowl and season with salt and pepper. Add the olive oil and mix well. Add the lemon zest and juice, crushed garlic and chopped parsley. Mix well to combine.
2. Remove the giblets from the turkey cavity. Season the cavity well with salt and pepper, then stuff with the onions, lemon, garlic halves and 2 bay leaves.
3. With your hands, loosen the skin on the breast from both ends of the bird so that you will be able to stuff the flavoured butter underneath it, making sure you keep the skin intact. Repeat with the skin on the legs – from the lower side of the breast feel your way under the skin and out towards the leg, loosening the gap.
4. Stuff half the butter mix into the opened spaces under the skin. From the outside of the skin, gently massage the butter around the breasts so that the meat is evenly covered. Finally, insert the rest of the bay leaves under the skin of the breasts.
5. Place the bird in a large roasting tray, breast side up. Spread the rest of the butter all over the skin. Season well with salt and pepper, then drizzle with a little olive oil. (If preparing a day ahead, cover the turkey with foil and refrigerate at this stage.)
6. Roast the turkey in the hot oven for 10–15 minutes. Take the tray out of the oven, baste the bird with the pan juices and lay the bacon rashers over the breast to keep it moist. Baste again. Lower the setting to 180°C/Gas 4 and cook for about 2 ½ hours (calculating at 30 minutes per kg), basting occasionally.
7. To test whether your turkey is cooked, insert a skewer into the thickest part of the leg and check that the juices are running clear, rather than pink. As oven temperatures and turkey shapes and sizes vary, it is crucial to check your turkey about 30 minutes before the calculated roasting time. If the juices are pink, roast for another 15 minutes and check again. Repeat as necessary until the turkey is cooked.
8. Transfer the turkey to a warmed platter and remove the parson's nose, wings and tips of the drumsticks; reserve these for the gravy. Leave the turkey to rest in a warm place for at least 45 minutes; make the gravy in the meantime. Remove the bay leaves from under the skin before carving. Serve the turkey with the piping hot gravy, stuffing and accompaniments.

INGREDIENTS

serves 8–10

- 1 free-range turkey (ideally Norfolk Black or Bronze), about 5–5.5kg
- sea salt and freshly ground black pepper
- 2 onions, peeled and halved
- 1 lemon, halved
- 1 head of garlic, halved horizontally
- 6 bay leaves
- olive oil, to drizzle
- 8 rashers of smoked streaky bacon

Lemon, parsley and garlic butter:

- 375g butter, at room temperature
- 1 tbsp olive oil
- finely grated zest and juice of 2 small lemons
- 3 garlic cloves, peeled and crushed
- small bunch of flat leaf parsley, leaves only, chopped



POTATO AND BUTTERNUT SQUASH GRATIN WITH CRISPY SHALLOTS

COOKING INSTRUCTIONS

1. Preheat the oven to 400°F (205°C).
2. Bring the milk and cream to a low boil over medium heat in a large saucepan and add garlic, herbs and seasoning. Stir occasionally to ensure a film does not form on the surface. Once boiling, immediately lower the heat and let simmer gently for 2-3 minutes.
3. While the cream is heating, peel the squash and potatoes and discard skins. Using a mandolin or sharp knife, thinly slice the squash into 1/8-inch even slices. Repeat with the potatoes.
4. Carefully slide the squash and potatoes into the cream and simmer for about 7 minutes, until the slices are just barely tender—they should hold their shape and retain a bite. Use a large slotted spoon or spider to remove the vegetables from the cream and set on a large baking sheet or dish to cool slightly. Reserve the remaining seasoned cream for building the gratin.
5. Grease an 8x8-inch or 9x6-inch baking dish lightly with butter. Alternating between squash and potatoes, lay one slice at a time down into rows, ensuring that the vegetables are all slightly overlapping one another. Once the bottom layer is complete and covers the entire dish, drizzle about two tablespoons of reserved cream over the vegetables, followed by a sprinkle of a quarter of the cheese (about 1 ounce). Repeat this process with remaining vegetables, topping each layer with more cream and Gruyere, until you have at least 3 layers and no vegetables remain.
6. To finish, pour about 1/4 cup of the cream all over the vegetables, then top with the remainder of Gruyere.
7. Bake for 20-25 minutes, or until the cheese is bubbling and golden brown. If the cheese is not browned on top, broil on high for about 1 minute, keeping a close eye so it doesn't burn. Allow to stand for 10 minutes before serving.
8. While the gratin is baking, make the crispy shallots: Place the oil in a medium saucepan over medium heat. Line a baking sheet with paper towels.
9. Using a mandolin or a very sharp knife, cut the shallots into very thin rings, about 1/8-inch, and use your hands to separate the rings. Add the shallots to the hot oil and let the shallots brown gently, stirring occasionally so they don't stick together, and cook for about 3-5 minutes until golden brown. Turn down the heat if the shallots brown too quickly.
10. Use a slotted spoon or spider to remove the shallots from the oil, carefully shaking off any excess oil, and transfer the shallots to the prepared baking sheet and sprinkle with kosher salt. Set aside until ready to use.
11. To serve, once the gratin has rested, top the dish with crispy shallots and serve.

TIP:

- Making sure the potatoes and squash are just-cooked before you layer them takes the guesswork out of this classic baked potato dish and ensures that it is always creamy with a nice bite.

INGREDIENTS

Crispy Shallots:

- 3 shallots, peeled
- 2 cups neutral oil such as canola
- Kosher salt

Gratin:

- 1 1/2 pounds butternut squash, neck only, ideally less than 3" diameter
- 1 1/2 pounds large waxy potatoes, such as red, about 3 medium potatoes
- 16 oz (2 cups) whole milk
- 16 oz (2 cups) heavy cream
- 4 large garlic cloves, smashed
- 2 sprigs thyme
- 2 bay leaves
- 4 ounces gruyere cheese, finely grated
- 1 tablespoon kosher salt
- A few cracks of freshly ground black pepper
- Butter, for greasing







MINI APPLE GALETTES

COOKING INSTRUCTIONS

1. Preheat the oven to 375°F (190°C).
2. Place flour, powdered sugar, cinnamon, and salt in a large bowl and stir to combine. Add the butter and rub it in with your fingertips until the butter chunks are about the size of a pea. Add the egg to combine. Gradually add just enough ice water (start with 1-2 tablespoons, add more gradually if needed) and stir with a rubber spatula to bring together into a dough. The majority of the mixture should hold together, but some loose crumbs should remain. Knead lightly into two smooth balls, then wrap each in cling film and chill in the refrigerator for at least 30 minutes.
3. When ready, flour a work surface and roll out each pastry to an 8-inch wide by 16-inch long oval with a $\frac{1}{8}$ to $\frac{1}{4}$ -inch thickness. Place a 6 or 7-inch plate or bowl upside-down on the top half of one rolled out pastry and use a sharp paring knife to cut around it, discarding any dough scraps. Repeat this three more times to yield 4 dough rounds. Transfer the rounds to two baking sheets lined with parchment paper, then place the baking sheets in the refrigerator to allow the dough to chill for at least 10 minutes.
4. Make the filling: Place the sugar, spices, orange zest in a medium bowl and mix to combine. Add the apple slices and toss to coat evenly. Add lemon juice and vanilla extract and toss again to combine.
5. Make an egg wash by placing the egg and cream in a small bowl and whisk quickly together with a fork.
6. After the pastry has chilled, arrange a quarter of the apples in a neat pattern in the center of each pastry round, leaving about a 1 $\frac{1}{2}$ -inch border around the edge. Repeat this process with the remaining pastry round and apples.
7. Fold up the pastry borders around the apples, crimping every inch or so. Brush the sides of each pastry rim with egg wash, then sprinkle the edges with demerara sugar.
8. Bake for 30-35 minutes, until the pastry is golden brown and the apples are tender. Let rest for 10 minutes before serving.

RECIPE NOTES:

- Rather than using your hands to make the dough, a food processor or pastry cutter could also be used for step 2.
- Serve with freshly whipped cream, vanilla bean ice cream, or a drizzle of caramel sauce, if desired.

TIPS:

- Dough rounds can be rolled out directly onto a floured sheet of parchment.
- Sweet Shortcrust Pastry recipe can be used for many recipes that require a dough such as tarts, larger galettes, or double-crust pies. Simply remove the cinnamon from the ingredients, and remove the powdered sugar if using for savory purposes.
- Granulated sugar can be substituted for demerara sugar.

INGREDIENTS

Sweet Shortcrust Pastry:

- 225g (1 $\frac{2}{3}$ cups) AP flour, plus more for dusting
- 2 tablespoons powdered sugar
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon kosher salt
- 170g (6 ounces, $\frac{3}{4}$ cup, or 1 $\frac{1}{2}$ sticks) cold butter, diced
- Ice water
- 1 egg, beaten

Assembly:

- 1 pound apples (such as Grannysmith or Pink Lady), peeled if desired, sliced thinly
- $\frac{1}{4}$ cup granulated sugar
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground cardamom
- $\frac{1}{4}$ teaspoon ground cloves
- Zest of 1 orange
- 1 tablespoon fresh lemon juice
- $\frac{1}{2}$ teaspoon vanilla extract
- 1 egg
- 1 tablespoon heavy cream
- Demerara or turbinado sugar, for sprinkling

HONEY GLAZED HAM

INGREDIENTS

serves 8–10

- 3kg unsmoked boneless gammon joint
- 4 medium carrots, peeled and roughly chopped
- 1 leek, cleaned and roughly chopped
- 1 onion, peeled and roughly chopped
- 1 tsp black peppercorns, lightly crushed
- 1 tsp coriander seeds, lightly crushed
- 1 cinnamon stick, broken in half
- 3 bay leaves handful of cloves

For the honey glaze:

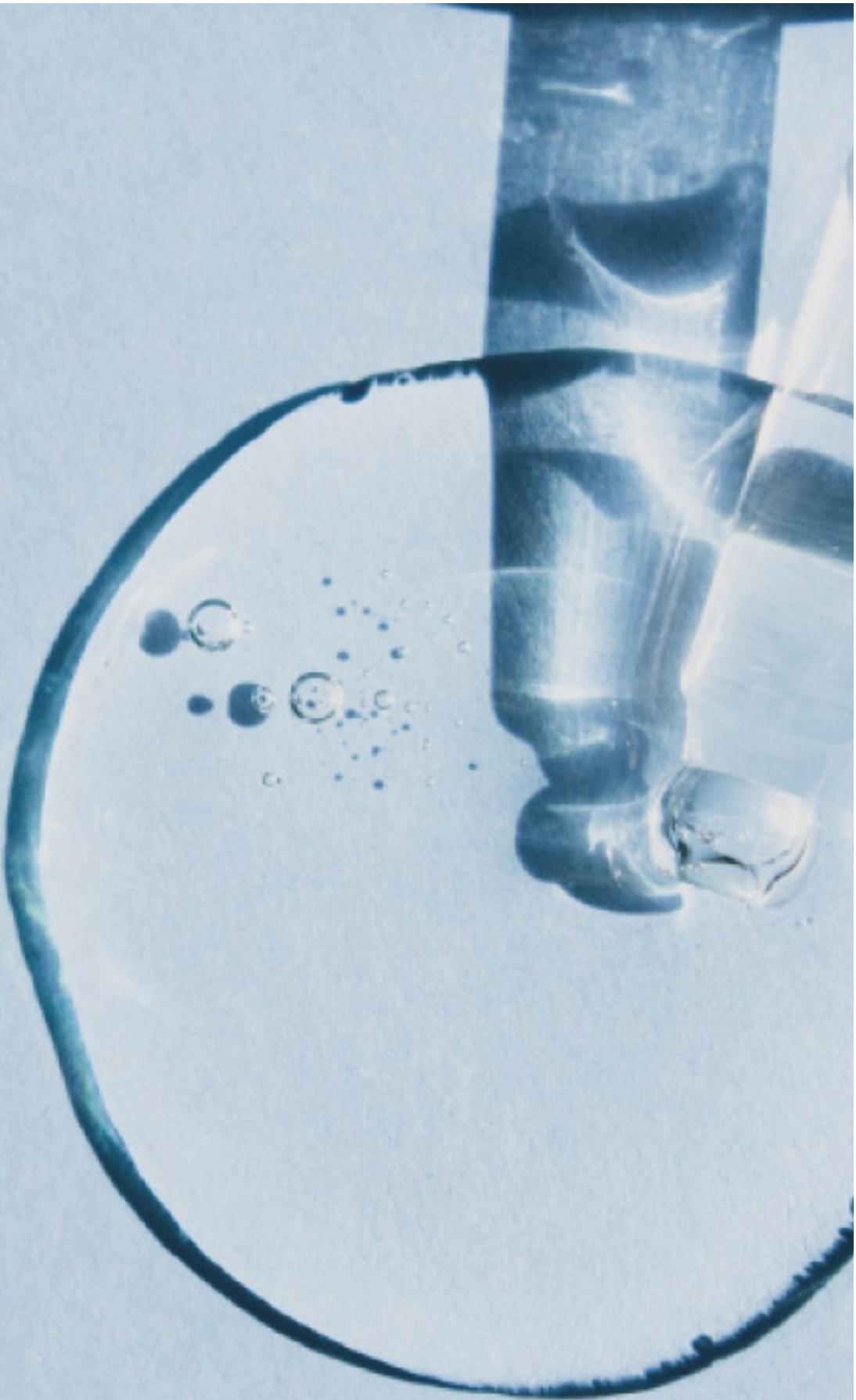
- 100g demerara sugar
- 50ml Madeira
- 25ml sherry vinegar
- 125g honey

METHOD

1. Put the gammon into a large saucepan and pour on enough cold water to cover. Add the carrots, leek, onion, peppercorns, coriander seeds, cinnamon stick and bay leaves. Bring to the boil, turn down to a simmer and cook for 3 hours, topping up with more boiling water if necessary. Skim off the froth and any impurities that rise to the surface from time to time. If cooking in advance, leave the ham to cool in the stock overnight. Otherwise, allow it to cool a little, then remove from the pan. Strain the stock (and save for soups, sauces, etc.).
2. To make the glaze, put the sugar, Madeira, sherry vinegar and honey into a pan and stir over a low heat. Bring to the boil, lower the heat and simmer for 3–4 minutes, until you have a glossy dark syrup. Do not leave unattended, as it can easily boil over.
3. Preheat the oven to 190°C/Gas 5. Lift the ham onto a board. Snip and remove the string and then cut away the skin from the ham, leaving behind an even layer of fat. Lightly score the fat all over in a criss-cross, diamond pattern, taking care not to cut into the meat. Stud the centre of each diamond with a clove.
4. Put the ham into a roasting tin and pour half of the glaze over the surface. Roast for 15 minutes.
5. Pour on the rest of the glaze and return to the oven for another 25–35 minutes until the ham is golden brown, basting with the pan juices frequently. It also helps to turn the pan as you baste to ensure that the joint colours evenly.
6. Remove from the oven and leave to rest for 15 minutes before carving and serving with the accompaniments.







SAVANA