

Robert Reynolds

As an educator Robert encourages students to adapt French and Italian culinary values as a way of gaining the confidence needed to meet the challenge of preparing food with high consistency and quality in a professional manner. Eight-week sessions begin January, March, May & September 2009.

His Chef Studio offers excellent, small and focused training sessions for those whose goals are professional or avocational. For most ambitions, this may be all that's needed. Robert also coaches full time participants effectively, searching good networks to connect them to the market. Schedules are flexible so participants can attend from one day to several weeks.

Robert is co-author with Josephine Araldo on her memoir "From A Breton Garden," and was writer with Vitaly and Kimberly Paley on their book "Paley's Place Cookbook," selected Best American Regional Cookbook for 2008 by Epicurious.

CHEF STUDIO MENTOR SCHOLARSHIPS 2009



"Sing," she said, "it will improve your cooking"

—*Josephine Araldo*

THE CHEF STUDIO
Portland, Oregon

These scholarships are Robert Reynolds' tribute to his great mentor, chef and teacher.

Students with a deep interest in intense courses of advanced culinary study at the Chef Studio are encouraged to apply.

Grants to qualified candidates with a professional or avocational interest in food and related disciplines are given in amounts up to \$4,000. Total awards for 2009 are \$16,000.

The first round of awards are available now. Candidates who wish to apply for the eight-week sessions beginning in January, March, and May 2009 should go to the Web site.

Josephine Enizan Araldo

Josephine left her native Brittany after the First World War. She became the student of Henri-Paul Pellaprat at the Cordon Bleu, who holds an undisputed place of honor in the pantheon of French cooking. She studied with him over an eight-year period, an exceptionally lengthy association with that institution.

The young girl who first crossed the threshold as a student emerged with a diploma both as chef de cuisine and chef patissiere.

Over a period of the next 70 years in San Francisco, she inspired thousands of students, among whom were Alice Waters and Marian Cunningham. She established her own place as a cornerstone for the contemporary food culture in the United States.

Mrs. Araldo passed on to her American students stories about Pellaprat, her mentor and life-long friend. Her dedication to her Breton origins, French culture, and American students, helped orient those who studied with her to the unique nature and value of the French culinary traditions that she represented.

Josephine provided an authentic culinary experience while being a true ambassador of French cooking. Her devotion made it clear to us, her students, that her culinary inheritance was also ours. She demonstrated her belief that cultural values were best passed directly person-to-person, from one generation to the next. As the last of her students,

she chose me to co-author "From a Breton Garden," telling her story of how French food came to America.

The Chef Studio

At the Chef Studio we have framed our own approach to teaching inspired by her efforts to keep memories and traditions alive. She remains a primary role model for the training we offer cooks, inspiring us to remain true to the heritage of mentorship, supported by a passion for food, spirit of creativity, and high standards of excellence.

We initiate the Josephine Enizan Araldo scholarships and work study opportunities at the Chef Studio to acknowledge that excellent training should be both attainable and competitive.

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