

AN INFUSION OF FOOD AND PASSION

There's often that one moment in life when something key happens - something seemingly insignificant at the time, but in hindsight, life altering. That moment, for Chef Glenmore Brown, better known as Glen, occurred in 1986 when he accompanied his sister to an arts event. Having just graduated from high school, he was unaware that this experience would propel him into an award-winning career in the culinary arts 18 years later. Nope, on that day he simply learned that something he was fond of - food - could be fashioned into an art. And what's more, he could make a decent living at it.

Since his beginnings in fundamental French cuisine at culinary school in Jamaica, from where he graduated with distinction, Glen's culinary experiences have been as varied as plentiful. Like all great chefs, not only has he donned a chef's hat for the multitude of positions found in a professional kitchen, he has also worked in diverse eating establishments preparing meals for groups of patrons of up to 2600 people. From his first cooking job as tournant at *Round Hill*, a 5-star hotel in Jamaica - to buffet man, roast cook, fish cook, saucier, and grand-manger on the cruise ship *Sovereign of the Sea* - to executive chef at a cutting-edge gourmet delicatessen in the Cayman Islands - and to Sous Chef at various gourmet restaurants, what Glen has discovered is that he takes great pleasure in his work and has undoubtedly made the right career choice.

Critical to his rising star is the lesson that to stay on top of his game, he must be willing to continuously stretch his intellectual and physical boundaries. He understands that every ingredient - every technique, must be planned meticulously and woven together into a symphony of tantalizing tastes and tempting menus, which demands of him, sharp and quick thinking. At the same time, gourmet food preparation requires a standard of superior performance that poses a gruelling, non-relenting strain on the body.

Michelangelo once said, about his masterpieces "If people knew how hard I worked to get my mastery, it wouldn't seem so wonderful at all." And so it is with Glen for his hard work continues to pay off. His culinary symphonies have won him numerous local and international awards to the tune of 8 golds, 13 silvers, and 20 bronzes, including top awards for best main course and best appetizer dishes.



Today, with his beaming smile, gracious manner, and years of culinary artistry, Glen is sought after for his proven abilities as a master chef. He is currently part of the gastronomic team at *Passione* restaurant in the Cayman Islands. Here, with the same passion that his sister helped to ignite on that fateful day all those years ago, he creates succulent dishes like *plump New Zealand lamb loin on a Moroccan-spiced chickpea and red skin potato fritter with grilled asparagus and roasted red peppers*. True to the restaurant's theme, 'food and love', Glen infuses every morsel of food with love, and loves every morsel of the food he prepares.

Recently, his experience, skills, and competitive accomplishments earned him a position on the 4 man culinary team that, earlier this year, travelled to Puerto Rico representing Cayman in the regional *Taste of the Caribbean 2004* competition. The team performed commendably in a live kitchen environment in front of a 1000 member audience. They returned home with the silver honour for an inspired three course meal, serving twenty-five people of *codfish cake with okra over a Caribbean slaw drizzled with rum honey; a tri-tip beef steak; and a pumpkin seed crusted lamb with Caribbean root vegetables tossed in a pesto and finished with mascarpone*.

At present, this Jamaican native from the parish of St. Ann, is a well-respected chef and member of the Cayman Islands Culinary Society. But when you can't find him busily creating in *Passione's* kitchen, you'll find him in another homier kitchen - the connoisseur of Caribbean food that he is - preparing for himself and his wife, the hearty meals he grew up on like gungo peas and rice, curried goat, and leafy veggies. Yet another chef's hat!