



TOP 40 FOODIES UNDER 40

They're young, talented and pretty damn confident. From Edmonton's 27-year-old foodie blog queen to the 30-year-old chef who's upending Vancouver's Italian scene, these are the men and women reinventing how we eat in the West.

PHOTOGRAPHS BY CLINTON HUSSEY || STYLING BY MURRAY BANCROFT



MILES GOULD, 34

The Grove, Winnipeg

Gould decided that what Winnipeg needed was an authentic English gastropub where locals could gather to eat coronation chicken sandwiches or Berkshire pork and wash it all down with a cold pint of Harp. So he opened it.

SARAH McCAULEY, 31

Cin Cin, Vancouver

With sommeliers you usually have to choose: young and energetic, or old and knowledgeable. But spend five minutes listening to McCauley hold forth on Italy's Alto Adige region and you know you've found that rare bird who combines the best of both.

MEDIA/ACTIVISTS

SHARON YEO, 27

onlyherethereforthefood.ca, Edmonton

Yeo's blog has become a go-to site for foodies in Northern Alberta. Most of the "mainstream" media will cop to scouring the site to get the very latest intel.

PIERRE LAMIELLE, 30

Kitchen Scraps, Calgary

When he's not writing award-winning cookbooks (*Kitchen Scraps*), Lamielle posts his

funny and irreverent takes on his website (kitchenscraps.ca) where he riffs on everything from cutting onions to the foul-mouthed French.

ERIN CRAMPTON, 33

Crampton's Market, Winnipeg

Everybody talks a big game about local sourcing, then they keep their stores open all winter stocked with Mexican goods. You know what's really local? Erin Crampton shutting her store down every fall when she can't stock local produce anymore.

RESTAURATEURS

KEVIN DAHLSJO, 26

Two by Dahlsjo, Prince Albert, SK

This year he opened his first restaurant, the fine-dining Two by Dahlsjo; started a catering company, Sublime Catering; and was selected to compete at

the Gold Medal Plates competition. And he's 26.

BEATA THOMPSON & TANIA FRASER, 37 & 39

Fresh & Sweet, Regina, & The Brickhouse Bistro, Lumsden, SK

It started in Lumsden (pop. 1,600) with the opening of the Brickhouse Bistro. Then Thompson and Fraser hit Regina with Fresh & Sweet where, among other things, you can get a bacon and peach pancake panini topped with fresh whipped cream and syrup. Plus, the province's best gelato.

JEFF HETHERINGTON, 32

Pig BBQ Joint & Pig Dog, Victoria

Because let's face it: the man who singlehandedly brought honest-to-goodness, roll-up-your-sleeves southern BBQ to formerly staid Victoria deserves some serious props.

JEFF MASSEY, 33

Restaurant 62, Abbotsford, B.C.

Remember the Fraser Valley? It's that place where city chefs get the bounty



▲ **TOOL:** Matthew Batey of Mission Hill can't live without his specially grooved gnocchi board.

they're always raving about. What the area had in raw materials, it lacked in buzz—until Jeff Massey (who worked under Pino Posteraro at Cioppino's) opened Restaurant 62 in Abbotsford. Now neither patrons nor ingredients have to travel into town for stellar cuisine.

KELLY BLACK & JAYME MACFAYDEN, 33 & 30

UNA Pizza, Calgary

What is it with Calgary and awesome pizza? Most cities



"Less cupcakes, more fish cakes."

—Jenni Willems, New Ground Cafe