



# 10 FEST AZORES '17

10 DAYS • 10 CHEFS

ESCOLA DE FORMAÇÃO TURÍSTICA E HOTELEIRA

June 22nd to July 1st

Restaurante Anfiteatro

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# 10 FEST AZORES '17

10 DAYS · 10 CHEFS

ESCOLA DE FORMAÇÃO TURÍSTICA E HOTELEIRA



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FOR MORE INFORMATION | 296 206 150/5 |  
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# 10 FEST AÇORES 2017

## 10 days, 10 chefs

**W**elcome to the sixth edition of the 10 Fest Azores – 10 days, 10 chefs! It is confirmed...and here we are, to continue to mark the calendar of events of the Azores, not only in what concerns to gastronomy, but also with regard to the affirmation of the Escola de Formação Turística e Hoteleira in the tourist panorama of the Region. We continue to give great importance to the training of young people and professionals and we want the School to continue it's mission, playing a decisive role in leading the Azorean gastronomy, while also affirming itself as a strategic partner in the promotion of this tourist destination, either through the already highlighted, or through the participation in various events in Portugal and abroad.

10 Fest Azores – 10 days, 10 chefs is the gastronomic festival that marks the arrival of summer, a season to enjoy in the atmosphere of the Anfiteatro Restaurant, a space full of great gastronomic moments, accompanied by excellent Portuguese wines. The effort, over the last five editions, has allowed us to place this event on a plateau of excellence, taking the name of the Azores across borders, being also a reference in the mainland Portugal.

It is an unforgettable experience to sample the Azores in 10 exceptional dinners, signed by chefs from Portugal, Spain, Belgium, United Kingdom, Canada and the USA. This year, 10 Fest Azores – 10 days, 10 chefs will have a wider scope and will provide more experiences to more people. For this, and in addition to the 10 dinners with 10 chefs, which are the trademark of the event, a pre-event of pastry was created, "Dessert and Tea", with Chef Luca Arguelles. In addition, to record all these moments, we rely on photography professional, Jorge Simão.

At the Anfiteatro Lounge, we will have our after party closing the event with the sound of great music provided by the DJs Improváveis, in a truly magical setting. And that is why it makes sense to mention that this team is and will continue to be dedicated, committed and full of enthusiasm in daring to show what it is done and why we want to make "School happen". A big thank you to all, collaborators and students!

Many thanks to the friends who join us at this event.

Many thanks to the sponsors and partners who continue to believe in this project. 10 Fest Azores 2017 – 10 days, 10 chefs...to savor and to enjoy!



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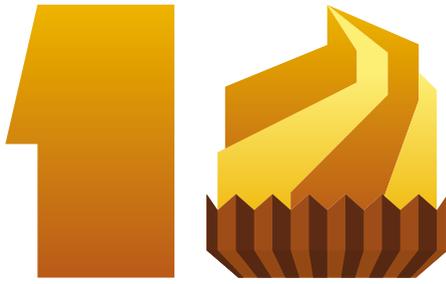
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# FEST AZORES'17

DESSERT AND TEA

## Luca Arguelles (PT)

Arguelles Atelier/  
Padaria Arguelles  
(Arronches - Alentejo)

*June 18th, sunday*



**L**uís Arguelles, better known as Luca, born in Vila de Arronches, soon realized that his future was in pastry. He completed a Hospitality/Restaurant course in the year of 2000 at the Epral of Monforte and began his training at the now extinct Cartuxa Hotel in Évora under the guidance of Chef António Nobre. He worked at several renowned establishments including the luxurious Penha Longa Resort in Sintra. In 2008 he ventured abroad to Italy, Austria, England, Norway, Maldives, and France, where he takes an intensive course at the National Superior School of Pastry. He returned to Portugal to head the pastry team of Epic Sana Algarve and is now back to his roots, working at the Arguelles Bakery in Arronches, a family business, with prospects of, in a very near future, creating his own brand and atelier of modern pastry named Arguelles Atelier. He became known to the general public with his recent appearance as jury on SIC's "Best Bakery."



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# Miguel Laffan (PT) ✿

L'And Vineyards (Évora)

*June 22<sup>nd</sup>, thursday*



**M**iguel Laffan found his “terroir” 6 years ago at the Luxury Resort of Alentejo, L'AND Vineyards. Laffan takes a very proactive approach within his kitchen, and believes that only through insatiable research, determination and rigor do you achieve a cuisine of excellence. For him, the freshness of an ingredient is as important as the freshness of the mind of those who transform it, this balance is his great reference, and it is with this philosophy that he creates his successful teams. In his learning experience he has worked with references that have proven to be successful “schools”, training many of the best current Chefs, namely, Fortaleza do Guincho with the cuisine of Antoine Westermann (3 Michelin Stars), Le Jardin des Remparts, with Roland Chanliuad (1 Michelin star) in Beune, France and Le Clos de La Violette, Jean-Marc-Banzo cuisine (2 Michelin stars), in Aix-en-Provence, France. He has led teams in hotels such as, Casa Velha do Palheiro Hotel in Funchal (Relais & Châteaux), and Quinta da Casa Branca Hotel a boutique hotel with signature by Small Luxury Hotels, in Madeira Island. Today, Miguel Laffan is the executive chef of L'AND Vineyard's Wine Resort, a hotel by Small Luxury Hotels, in Montemor-O-Novo, where he won his first Michelin Star in the restaurant L'And, which is also the first Michelin star of Alentejo.



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# Chefs EFTH & Azores

*June 23rd*



**P**edro Oliveira was born in S. Miguel Island and graduated in 2001 at the Hotel and Tourism School of Setúbal. But his first “kitchen” experience was in 1998, at the Chateau Impney Hotel, Worcestershire, England. After working ten years in many hotels in Lisbon, namely Cascais Miragem 5\* and Le Meridien 5\*, he returned to his homeland, in 2010, to be part of the EFTH project as a chef/instructor.



**N**uno Santos was born in S. Miguel island, and started his college degree in Engineering, but soon realized that he was destined to do something else. He drops out and dedicates himself to cooking. In 2010, he graduates in Culinary Arts at EFTH. Due to the collaboration between EFTH and Johnson & Wales University, Nuno had the opportunity to study abroad in USA for a few months. Nowadays, Nuno is sous-chef/ instructor at EFTH and Anfiteatro Restaurant, where he has been standing out as one of the best chefs of Azores.



**I**n the past number of years, EFTH Chefs, together with their team, have taught many students, some of them had been awarded in Portuguese and European competitions.

Both have been participating in many workshops, courses and wine dinners throughout the Azores, spreading their knowledge and experience in all the islands of the archipelago. They also have been contributing to promoting the Azores in the mainland and abroad, in Showcooking, dinners and other great gastronomic events.



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# Chefs Azores



## Andreia Silva

20 year old Andreia Silva, was born and raised in Graciosa Island where, at the age of 16, she decided to prepare her professional life, and based on her taste for pastry since she was a child, she joined the Cooking and Pastry course at the School of Tourist and Hospitality Training. She began her professional life with an experience at Forneria São Dinis Restaurant, and later had the proposal to go to the Pastry of Hotel Azor, embracing with the team a new project.



## Jorge Metade

Jorge Metade is 22 years old and from the city of Lagoa, he started showing interest in cooking from a very young age, at 18 he decided to join the Restaurant Technician - Kitchen / Pastry course at the EFTH where he did all his training. He won in 2016 the 1st place of the European Contest "Olivier Roellinger".

He currently performs his duties at Azor Hotel where he has the opportunity work with organic farming, another great passion of this young Azorean.



## José Oliveira

José Oliveira, graduated from a Professional Hospitality course in the Kitchen / Pastry area, with internships at Club House Vila Sol in Vilamoura and at Cidnay - Hospitality and Tourism in Santo Tirso. His professional experience includes the Marinheiro Restaurant in Febres, Cantanhede, the Millenium Restaurant in Leitões, Mira, the Valentin's Restaurant in Luxembourg and the Hotel do Caracol in Angra do Heroísmo. He is currently a trainer at the Professional School of Praia da Vitória.



## Miguel Noia

Miguel Nóia was born in 1985 in Ponta Delgada and began his training in Cooking and Pastry in 2011 at the EFTH, leaving behind a degree in Public Relations. That same year he opens a food truck business of healthy food, called Pachamama. Between 2012 and 2015 he acquires professional experience in several European kitchens. He returns to Ponta Delgada in 2015, where he joins the Casa Açoriana Restaurant team. The year 2016 saw Miguel Nóia open Casa da Rosa, a comfort food restaurant in the center of Ponta Delgada.

# Chefs Azores



## Andreia Amaral

Andreia Amaral, 29 years old, is a native of S. Miguel. Always in love with the kitchen, she graduates from the EFTH, and starts her career with an internship at the Associação Agrícola de S.Miguel. Afterwards, she works at the A Tasca Restaurant where she develops her leadership, skills and creativity. In 2016 she accepts the challenge of heading the Q'é Nosso Restaurant, where she has developed a work of recognition with typically Azorean gastronomy, which has been successful.



## Raul Damásio

Raul Damásio, born in Ponta Delgada, graduated in 2014 from the EFTH, in the Cooking / Pastry course, and trained at the Hotel Colmeia. He worked at Quinta dos Sabores in Rabo de Peixe, where he had the opportunity to work not only in the kitchen but also in the farm where he had the opportunity to learn more about the product and its cultivation. Desiring to learn more, he went to work for the Restaurant Calçada do Cais, in 2015, where he worked as sous chef.



## Henrique Lopes

Henrique Lopes born in Lisbon and raised in the district of Setúbal, attended a sports course, but soon realized that something diferente was destined for him, and decided to give his all to cooking. He graduated from EFTH in 2013 in the Cooking / Pastry course, and starts working at the Anfiteatro Lounge and is currently the "Sushman" at the Anfiteatro Restaurant where he seeks to create fusion dishes.



## Paula Toledo

Paula Toledo, was born 38 years ago on Terceira Island. She joined the Terceira Mar Hotel, of Bensaude Hotels, in 2003, where she has developed her career. With her contribution, the Monte Brasil Restaurant has already won numerous prizes, with the highlights of Best Restaurant, Best Entry, Best Fish Dish and Best Dessert, in Terceira's Best Food Award in 2014 and 2015. The strong commitment of the Group In continuous training has given her the opportunity to attend various training courses for professionals in EPPV and EFTH.

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# Wine Service



## Luis Pereira

Luis Pereira, native of São Miguel, started the Restaurant Technician - Restaurant / Bar course in 2011 at the EFTH. After completing his training in 2014, he worked at the Wine Tapas Bar Reserva in Ponta Delgada, where he began to explore winemaking. In May of 2016 he was given the opportunity to work in the company DHM, in the Azor Hotel, where he is currently working.

## Marta Pacheco

Marta Pacheco, native of São Miguel Island, graduated from the Escola de Formação Turística e Hoteleira between 2010 and 2013, in a Restaurant / Bar course. After finishing the course, she trained at the Vale do Navio Hotel Restaurant, where she continues to work as a Waitress / Bartender.



## Artur Botelho

Artur Botelho was born in São Miguel, Azores, 24 years ago. From an early age he had a passion and a great curiosity about the hotel industry and from there he decided to join EFTH in 2008, finishing the Restaurant Technician - Restaurant / Bar course in 2011. In 2012, through the Eurodissey internship program, he went to France as trainee for 6 months where he worked as a bar and restaurant server in local bars and restaurants. He returned to São Miguel where he stayed one year in the project of the Gin Club in Ponta Delgada. He currently performs functions of Table / Bar at Hotel The Lince Azores.

## Ricardo Pedro

24 year old Ricardo Pedro, born in Vila Franca do Campo, São Miguel Island, graduated from the School of Tourism and Hotel Formation, in the Restaurant / Bar course between 2009 and 2012, where his passion grew for the profession. He excelled as Bartender and began his career at the Hotel Lince in Ponta Delgada. He worked for two years in London, England and currently serves as Bar Supervisor at the Santa Barbara Eco-Beach Resort in Ribeira Grande.





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## Marlene Vieira (PT)

Food Corner (Lisboa)

*June 24th, saturday*



**3** 6 year old Marlene Vieira, is from Maia, a city in the Oporto district. She entered the world of cooking at the age of 12 in a family restaurant in the vicinity of Maia, and trained as a cook at the Hotel School of Santa Maria da Feira.

She worked in several 5-star hotels before she decided to head for New York, where she stayed for 2 years working side by side with Luís Baena in a Portuguese restaurant.

She then decided she needed to follow her own path, Avenue was the restaurant where she presented her cuisine to the world, followed by projects like "Chef's Academy", a television program where she showed her mettle and which resulted in the invitation to open her own restaurant in Time Out Market.



## João Sá (PT)

Food Corner (Lisboa)

*June 24th, saturday*

**J**oão Sá finished his course at the School of Hospitality and Tourism of Estoril, when he was still very young, he then worked in renowned places such as the Oporto Sheraton, the 100 Maneiras Restaurant in Cascais and the Viridiana in Madrid.

He opened an establishment of his own called G-Spot in Sintra where he stayed for 4 years. At the moment he is a trainer at the School of Hospitality and Tourism of Lisbon.



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## Santi Taura (ES)

Santi Taura Restaurant  
(Mallorca)

*June 25th, sunday*



**2** 7 years ago, Santi Taura, decided to train as a cook at a time when cooking didn't have the impact it has now. During his formative years, as well as after finishing his course, he worked in various restaurants (Michelin star and others), luxury hotels, agrotourism and bars ...different kinds of businesses, with the intention of learning through experience. There was one person who specially marked him, Juan Abrines, owner of the restaurant Cellar Ca'n Carrossa, who instilled in him his love of Majorcan cuisine, his recipes and products from the land ... In June 2003, at the age of 26, he decided to venture into business and opened his own restaurant, Santi Restaurant Taura, in the same place where, until a few months before, Cellar Ca'n Carrossa had been. With limited facilities and space, after six and a half years he decided to expand and improve the facilities and with the "professional luggage" he had acquired in those early years, in January 2010, he moved the restaurant to the house that had belonged to his paternal grandmother.

In 2015 he creates a new space, Dins (located in the room next to the restaurant, where formerly a carpentry existed), a space that he says to be a true reflection of the concept of the restaurant and its location, faithfully representing his idea of gastronomy. He firmly believes that gastronomy is culture, and that cooks must be transmitters of this culture in a language that the senses can perceive.

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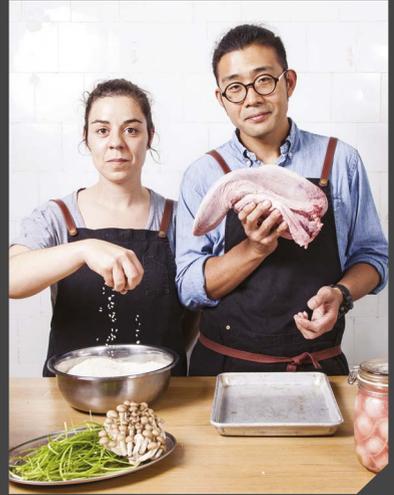
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# Ana Gonçalves <sup>(PT)</sup> e Zijun Meng <sup>(CN)</sup>

TĀ TĀ Eatery (Londres)

*June 26th, monday*



**A**na Gonçalves and Zijun Meng began their careers in 2009 with Chef Nuno Mendes at The Loft Project, where it was possible to experience fine dining in a home-like, intimate setting. Being a chef was not initially part of their plans, Ana was a graphic designer and Zijun studied art, but Cooking called to both of them and after seven years of friendship and working together in The Loft Project, the Traveler and the Chiltern Firehouse they decided to open their own restaurant. In 2016 they opened theTATA Eatery, where they create dishes that pair European ingredients with an Asian attitude, innovative food served with a perfect bowl of rice.

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100 Biggest Companies From Azores, 2016

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# João Hipólito (CA)

Ferreira Café (Montréal)

*June 27th, tuesday*



**3** 6 year old João Hipólito, born and raised in Beira, Portugal, began his professional training at the Manteigas Hotel School in 1998. He then went to Estoril's School of Hospitality and Tourism where he graduated in Food Production in Restaurant Service.

During and after his training he worked in prestigious restaurants such as "Casa da Dízima", "Quinta de Catralvos", "Terraza Restaurant" (Hotel Tivoli \*\*\*\*\*), "Manifesto Restaurant" in Lisbon and Martin Berasategui in San Sebastian (Spain). A disciple, for five years, of one of the most respected national chefs, he then left for the United States where he furthered his training at The Culinary Institute of America in New York and also worked for the Seabra Group as a trainer and consultant for 2 years in New Jersey.

After a brief period of reflection in Portugal, he set off again towards North America. This time, he chose Canada (Montreal), where he has been working as Executive Chef for the Ferreira Group, at one of the most prestigious international Portuguese restaurant, the Café Ferreira.

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## Willem Hiele (BE)

Gastentafel & Lunch  
(Bélgica)

*June 28th, wednesday*



**W**illem Hiele, born on the 1st of december of 1981 and married with Shannah Zeebroek, started his education as Pastry Chef (Bakery) and followed it with an education as a chef at Hotelschool Ter Duinen Koksijde.

He opened his own restaurant with his wife, Shannah Zeebroek, in August of 2012. From 2012 till 2015 they did a lot of homecooking, which was the core business. They were also already running their restaurant but more like a private concept.

Since June of 2015 they began focusing completely on their restaurant, Willem Hiele. Together they do 20 covers per service.

The restaurant is in an old fisherman's house and they are the 8th generation who lives there.

They have a garden where they grow a lot of their own vegetables and herbs, including asparagus, which they are really proud of.

In November 2016 they were elected by Gault Millau as "Discovery of the Year 2017". Chef Willem Hiele says they are still growing and want to bring their restaurant to the next level with 'the food and wine experience' as key model.

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Venha brindar às combinações surpreendentes da gastronomia açoreana com os aromas alentejanos.

Alentejo and Azores are together again at the 10 Fest, Gastronomic Festival in Ponta Delgada.

Join us with a toast to the surprising combinations of Azores gastronomy with the aromas from Alentejo.



## Vitor Sobral (PT)

Tasca da Esquina (Lisboa)

*June 29th, thursday*



**C**hef Vitor Sobral is the greatest reference of national gastronomy. Known for his unique way of interpreting and modernizing traditional Portuguese dishes, he is a master in preserving typical portuguese spices and flavors.

Born in 1967, on the south bank of the Tagus river, he rooted his array of flavors in the palate of the Alentejo coast. His journey took him to the best known restaurants, today having his own establishments, the Tasca da Esquina and Cervejaria da Esquina in Lisbon. Two establishments of reference where Portugal is served with a generous amount of innovation and inspiration. His Tasca da Esquina connects Portugal and Brazil, with open doors in both. He has recently extended his activity to a team in Luanda too.

In recognition of his efforts, gift and talent, Chef Vitor Sobral received, among many others, the Degree of Commander of the Order of Infante D. Henrique, in March of 2006. He is the gastronomic consultant Chef of several renowned brands, like TAP, Vista Alegre and Silamos, he also collaborates with several restaurants. In addition, his willingness to share his knowledge prevails, whether in terms of training or book publishing.

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Casca Wines é um projecto de enólogos e especialistas de vinho que decidiram criar uma marca de vinhos portugueses de grande qualidade.

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# Pedro Pena Bastos <sup>(PT)</sup>

Esporão (Évora)

*June 30th, friday*



**P**edro Pena Bastos, a native of Oporto, with roots from Ribatejo, is a promising young chef who, after starting his career at the Cafeina restaurant, studied at the Estoril Superior School of Hotel and Tourism which included several training periods in establishments of national and international reputation, with 1, 2 and 3 Michelin stars.

He developed his own activity in the “Palato Revolt”, a consulting project and exclusive catering services, which led him to work across borders, namely in Asia, in Macau, for the MGM group.

He led the kitchen of “Grémio Literário” in Lisbon, a private club, a project that marked the gastronomic remodeling of this charismatic space in Chiado.

Since October 2014, he has assumed the role of Chef at the Esporão restaurant, affirming a dynamic concept based on sustainable molds, seeking local products, through small producers, and daily work with the restaurant’s own garden and animals, based in the seasonality of each product and their availability.

He was considered Best Newcomer Chef of 2016 by the Mesa Marcada Blog.

Right now, his true inspiration is Portuguese gastronomy and his surroundings, understanding the ancestral origins, with special affection for the Alentejo, the location of the restaurant and his daily inspiration.



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Desde 2004 a partilhar a nossa paixão pelo universo do Vinho, criámos um espaço comercial com uma seleção variada de produtos, mas não só: somos um lugar de partilha de informação e conhecimentos, de sabores e novidades criteriosamente selecionadas pelo reconhecido Escanção Manuel Moreira (\*). Desejamos continuar a homenagear o panorama vinícola regional, nacional e internacional pela nossa oferta e atendimento. Bem vindos! Estamos à vossa espera!



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# George Mendes (USA) ✿

Aldea (Nova Iorque)

*July 1st, Saturday*



**G**eorge Mendes, a first-generation American born to Portuguese parents, acclaimed chef and cookbook author George Mendes brought elevated Portuguese cooking to New York City when he opened his first restaurant, Aldea, in 2009.

After graduating from the Culinary Institute of America in 1992, Mendes spent 17 years honing his knowledge, technique, and style under the guidance of some of the world's greatest culinary masters including Alain Passard, Martín Berasategui, Roger Vergé, Alain Ducasse, and his most influential mentor, David Bouley.

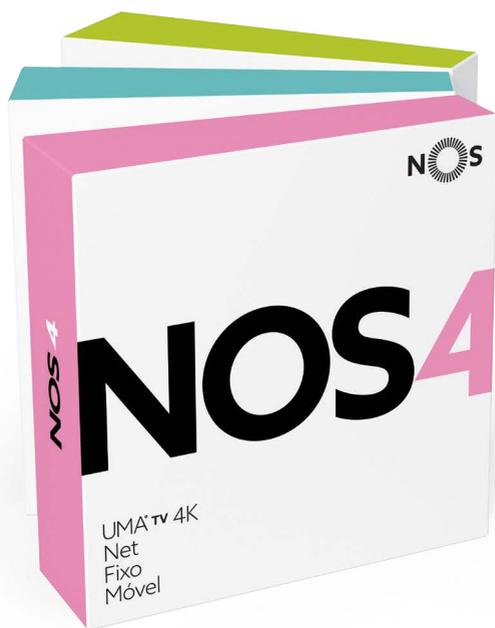
At Aldea, Mendes serves a menu of refined Portuguese-inspired dishes reflective of his classic training, Iberian experiences, and the flavors of his heritage—earning the restaurant a one-star rating from the Michelin Guide every year since 2010. In April 2015, Mendes opened Lupulo; inspired by the famed *cervejarias* (breweries) of Lisbon, Lupulo is a convivial neighborhood restaurant and bar offering traditional Portuguese comfort food, and an extensive menu of craft beers. In October 2015 Mendes introduced Bica, his Portuguese café and to-go window located within Lupulo.

Mendes has been named a “Best New Chef” by Food & Wine magazine, and his first cookbook, *My Portugal*, was published in October 2014 to critical acclaim. He has made numerous television appearances, including on NBC’s “*TODAY Show*”, CBS’s “*This Morning*”, and Bravo’s “*Top Chef Masters*”. When not in chef whites, Mendes enjoys running, fly fishing, and cooking simple and wholesome meals at home in Brooklyn.

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## Sérgio Antunes (PT)

Wine Service 4 You (Lisboa)

*July 1st, saturday*



**S**érgio Antunes, is a sommelier with a vast experience in the area of wines, at restaurants such as “Nobre”, “Terreiro do Paço”, “Tasca da Esquina” and the restaurant of “El Corte Inglés”. He was Head Sommelier of the LOCO Restaurant, having made a decisive contribution to obtaining \* Michelin (2015-2016). With experience in the commercial area of wines, at the Wine Company and IVIN.. In 2009 he was considered “Sommelier of the Year” by Revista de Vinhos and was awarded “Benchmark Taster 2013” at the Brussels World Competition. He participated in the XII and XIII National Competition of the Sommeliers of Portugal. He was a juror at the National Bottled Wine Competition held in Santarém between 2009 and 2012 and at the World Competition in Brussels between 2010 and 2017. He is also a Wine Consultant and Trainer, and is one of the founding partners of Wine Service 4 You, a company that gives all kind of support on Wines for companies and individuals.



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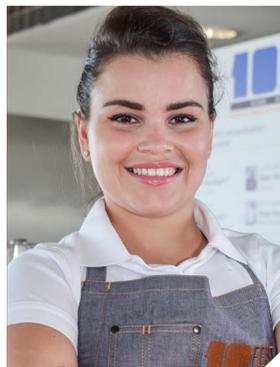
# FEST AZORES '17

AFTER PARTY

## Adília Paço

Anfiteatro  
(P. Delgada)

*July 1st, saturday*



**A**dília Paço was born in Ribeira Grande, in São Miguel. She graduated as a waitress from Escola de Formação Turística e Hoteleira in 2007 and, in the following year, joined the Restaurante/Lounge Anfiteatro team. Since 2012 her passion for cocktails has grown, and she has spent more time dedicated to the fine art of mixing drinks. To experiment and create cocktails based on regional products is a habit she continuously cultivates. Meanwhile, she did an internship at the Cinco Lounge bar, in Lisbon, and was the only female finalist of the Schweppes Challenge 2015.

# FEST AZORES '17

AFTER PARTY

## Pedro Jerónimo

Anfiteatro  
(P. Delgada)

*July 1st, saturday*



**P**edro Jerónimo, born in Oporto and raised in Ovar, was only 17 years old when he first got in touch with the bartending work. After a few experiences in the restaurant business, he decided to go to school in the Santa Maria da Feira center of the Oporto Escola de Hotelaria e Turismo. After graduating in 2004, he was invited to become a part of the Hotel Vila Baleira staff, in Porto Santo island, where he remained until 2011, at which point he was already the restaurant's number two Maitre. He then joined the Hotel Pestana Porto Santo Beach & Spa Resort's team, as the restaurant's Maitre. In 2014 he embraced the Projecto Açores, where he joined the EFTH's and Restaurante/Lounge Anfiteatro's team where he found his way back to the bar, working as a Front of the House assistant manager and instructor.



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# FEST AZORES '17

AFTER PARTY

## Paulo Gomes

Red Frog  
(Lisboa)

*July 1st, saturday*



**P**aulo Gomes had a dream of being a car designer, but the dream never left the paper! He practiced sports, basketball, and when he left school in 1998 to become part of the tourism industry, he also started giving music to many people as DJs. In 2004 he left everything to be a full time bartender and, focused on learning more, began to study and look for the scarce information that was available for this art. In 2014 he won the Schweppes Challenge and Bulldog Bartender of the Year contests, and was Bartender of the Year at the Lisbon Bar Show. In 2015 he opens, in partnership, the Red Frog Speakeasy. He is a member of the jury academy of the 50 Best Bars & Mixology and is the ambassador of the Schweppes & Plantation Pineapple Society.

# FEST AZORES '17

AFTER PARTY

## Hermano Cabral

MNKY HSE  
(Londres)

*July 1st, saturday*



**H**ermano Cabral, took the course of Restaurant Technician - Restaurant / Bar at EFTH. It was during his training that he had the opportunity to participate in the annual competition of AEHT that took place in The Hague, Holland, winning the gold medal in Bar. After finishing the course he decided to go to London to gain more experience and knowledge in the area. He worked in Fine Dining, Cocktail Bars and 5 Star Hotels, among them the Notting Hill Kitchen, where he had the pleasure of working with Chef Luís Baena and Corinthia Hotel London, working with worldclass bartender Stefano Cossio. He is currently Supervisor at Mnky-Hse, a restaurant / bar in the heart of Mayfair, London with a South American concept.

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# FEST AZORES '17

AFTER PARTY

## Elliot Ball

The Cocktail Trading Co.  
(Londres)

*July 1st, saturday*



**E**lliot Ball has been bartending since way before it was legal for him to do so. He studied Psychology at the University of Bath, England, specialising in Cognitive Neuroscience, but he decided to pursue a career with booze instead, because it's just that much more fun. Since then, he moved to London and began working in a variety of bars, mostly favouring cocktails, and beginning a consultancy career. For a while, he applied his knowledge in Neuroscience in the pursuit of perfection in drinks and the understanding of flavour; especially in the important differences between what is considered flavour and what is taste. The Cocktail Trading Co. was formed with his partners, Andy Mil and Olly Brading, their business simply aims to run great bars. Cocktails are the focus - concept-heavy serves that are fun and pleasing, flavours that are approachable but intriguing, but primarily, an atmosphere and experience all can enjoy.

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