

**FOR IMMEDIATE RELEASE**

**SINCLAIR PHILIP JOINS SYMPOSIUM ROSTER**

**WEDNESDAY, FEBRUARY 2<sup>nd</sup>, 2005** – Canadian culinary hero, Sinclair Philip, has joined the exciting roster of speakers for the upcoming Culinary-Tourism Symposium. This March 6<sup>th</sup> to 8<sup>th</sup>, the Canadian Institute of Advanced Culinary Arts (CIACA) and George Brown College will proudly present – Where in the Word Do They Do It? – a panel discussion on the last day of the much anticipated event. This blockbuster panel will consist of three leaders of Canadian Culinary Tourism showcasing how they have taken charge and succeeded in their hospitality and tourism markets.

One of these panelists is renown entrepreneur, Sinclair Philip who owns and operates Sooke Harbour House in British Columbia. Home to seasonal and local cuisine, Sinclair Philip and his wife Frederique offer their guests the full experience of their region making the Sooke Harbour House one the consistently rated top 10 restaurants in Canada.

“Sinclair Philip is a pioneer of culinary tourism mixing his luxurious accommodations with a real Canadian kitchen that surpasses the ordinary in every way. The Philips provide every luxury to their guest while never leaving the wealth of their surrounding region. We invite representatives of the hospitality, tourism, agriculture, government, academia, recreation/leisure and arts and culture sectors to benefit from Sinclairs’ life learned experience and culinary passion.” says John Walker, Dean of the Faculty of Hospitality and Tourism and the CIACA.

Many consider Mr. Philip as the god-father of Pacific Northwest cuisine “If it can’t be grown on the Sooke Harbour House grounds, it can’t be used in the kitchen” say Sinclair about his 30-room luxury hotel that features over 500 varieties of edibles that are cultivated on the grounds and a 14,450-bottle wine cellar. Just beyond the property line that is home to the wide variety of organic greens and wild mushrooms, is the Strait of Juan de Fuca that offers guests fish and mollusks for their dining encounter. Chefs from around the country refer to this kitchen as *the* place to learn innovative cuisine.

Sinclair will collaborate with delegates attending the Culinary-Tourism Symposium which will be addressing the socio-economic possibilities with discussions from many other leading authorities in the extensive areas of hospitality and tourism. The Opening Night Showcase will take place on March the 6<sup>th</sup> and will showcase culinary tourism activities throughout the regions

of Ontario. Monday, March 7<sup>th</sup> and Tuesday March 8<sup>th</sup> will consist of industry focused programs, networking, panel discussions and culinary delights.

Industry can still receive the early bird price if they register before February 18<sup>th</sup> and listen to Sinclair Philip, who will join Liam Dolan, the creator of the PEI Shellfish Festival, and Norman LaPrise, the Chef and Owner of Restaurant Toque in Montreal on the stage to discuss how they accomplished and practice the art of Culinary Tourism.

For a list of speakers, program highlights and registration forms for the Culinary-Tourism Symposium '05 please visit [www.culinarytourism.ca](http://www.culinarytourism.ca) or contact Cynthia D'Alo to register at Tel: 416-593-7744.

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