

Tourism Whistler Media Release

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Meet the masters at Cornucopia, presented by BlueShore Financial

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Whistler, B.C. – From the novice to the seasoned devotee with the most discerning of palates, [Cornucopia presented by BlueShore Financial](#) exposes patrons to the world of food and drink in a casual, intimate, and interactive atmosphere.

Over the course of 11 delectable days – from November 5-15 – the finest of local and regional gourmards, chefs, sommeliers and mixologists will gather in Whistler to share their expertise, and welcomes guests of all walks of life to indulge in the festival's diverse 'menu' of seminars, parties, luncheons, nourish sessions and culinary stage demonstrations.

Meet a few of the masters at Whistler's 19th annual food + wine marketplace that is Cornucopia.

Samantha Rahn

A passionate sommelier and world-traveler, Samantha arrived at Araxi in October, 2007 following a tour through Burgundy. Trained at the Wine and Spirit Education Trust and with over 15 years of hospitality experience, Samantha sources exciting, value-driven wines to complement Araxi's highly acclaimed, 11,000 bottle library. In 2013, Samantha won the title of "Sommelier of the Year" at the Vancouver International Wine Festival and was recognized with the "Premier Crew Service Award" at the Vancouver Magazine Restaurant Awards. An accomplished musician, Samantha is also a former snowboard cross racer, certified snowboard coach and avid downhill mountain bike competitor. See Samantha at [He Said / She Said](#), [Lords of the Dirt](#), [Whistler's Wine "Transplants"](#), [The Cool Kids](#) and more

Joanne Sasvari

Joanne Sasvari is the Vancouver-based editor of FLAVOURS magazine. She also covers food, drink, travel and other lifestyles topics for a variety of publications including The Vancouver Sun, Up! and

Canadian Living. Certified by the **Wine and Spirits Education Trust** (WSET), she specializes in writing and speaking about spirits and cocktails. She is the author of culinary travel book *Paprika: A Spicy Memoir from Hungary* as well as the 2014 Frommer's EasyGuide to Vancouver & Victoria. See Joanne at [Women Who Shake, Sip & Swizzle](#), [Hangover Cures From The Pros](#) and [Stocking Your Home Bar](#).

Ken Beattie

Ken's (otherwise known as the craft beer master) passion for the beer industry began in British Columbia in 1987 when he began working as a summer student with Molson Breweries. Ken combines his passion, experience and evolution in the beer industry to pursue his entrepreneurial desire by owning his own company – *Eureka Beer Guide*. Ken offers beer education seminars for everyone, from beer enthusiasts to hospitality professionals. In July 2013, Ken was appointed Executive Director of the **British Columbia Craft Brewers Guild**, representing over sixty owned and operated craft breweries and brewpubs in BC. See Beattie at [BREWED: The BC Craft Brewers Guild Winter Beer Market](#) and the runaway hit [Craft Beer For Wine Lovers](#).

Executive Chef Dylan Foss

With a diverse background and experience gained working at Nu Restaurant in Vancouver, Long Beach Lodge in Tofino, Whistler's Bearfoot Bistro, Nita Lake Lodge, and Tyax Wilderness Resort and Spa as well as a 2-year culinary sojourn travelling around Europe; Chef Dylan Foss of Ponderosa Kitchen at the Fort Berens' Estate Winery is passionate about working with quality local ingredients and helping people understand the importance of making sustainable food choices. See Chef Foss on the culinary stage at [The Best of Lillooet – Ponderosa Kitchen and Fort Beren Wines](#).

For the full showcase of Cornucopia's culinary specialists and their biographies visit <http://www.whistlercornupia.com/presenters>