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## Read what clients and colleagues have to say....

Patrick was an amazing asset to our Soup Sisters event at the Cookbook Company. He skillfully and cleverly made his way around the room offering culinary wisdom and excellent advice to about 30 soup making women who had come together to make soup for the Calgary Women's Shelter. Making soup for women and children whose lives have been affected by domestic abuse and family violence is a cause close to Patrick's heart and he really helped us to create soup made with love and concern. He is an amazing Chef and a really great guy who gives 100%, and then some!

Sharon  
Hapton - Founder,  
Soup Sisters <http://www.soupsisters.org>

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Recently, we took a leadership team to Patrick's course and focused on Thai cooking. The team was very pleased to get to know their colleagues while they learned new cooking skills, received some very "do-able" recipes, saw "live" demonstrations and additionally enjoyed a great meal at the end. Patrick and his staff were very friendly, patient and accomodating. We would welcome the opportunity to take part in this team building event again.

Tisa McKim -- Shell Canada

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Thanks for helping us put on a great event. We appreciated your help throughout &ndash; helping to select a menu, coaching the participants on their food preparation and helping us to be successful with some new and interesting dishes. You created an atmosphere where everyone felt comfortable to experiment with new cooking techniques. At the same time, everyone got to know each other better &ndash; one of the goals of our event. Thanks again for a great team-building session.

Brad Sewall, Partner. - Ethier Associates

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Hands on Cooking Class for Singles....

I have taken two of Patrick's singles cooking classes so far and can't wait to take the next one! Being the wonderful chef and charismatic instructor he is, Patrick has found the perfect ingredients for the "singles" recipe: Toss a group of strangers into a kitchen, add wine, mix altogether, then proceed to create, cook and consume great foods while having good conversations.

Janice H.

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"Patrick has a real knack for incorporating flavourful food, subtle education and an elegant presentation into his meals. Our small dinner party was abundantly well fed and most capably looked after"

Richard Harvey, Owner- Metrovino wines

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"We have thoroughly enjoyed working with Patrick at The Cooking Room in Red Deer. Patrick is so organized and detailed in his work that you know your event will pull off smoothly. His passion for food and love of worldly cuisines makes his company a pleasure and we look forward to working with him every chance we get."

Selena Hucal, Owner

The Cooking Room, Red Deer [www.thecookingroom.com](http://www.thecookingroom.com)

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"An Excellent Chef and Teacher !!!!

Cooking is a passion of mine and I have to say that I really enjoyed learning new knife skill techniques from Patrick. The atmosphere he created was very laid back and his charm and witty personality made it so much fun!

I also hired him to cater an intimate party, and having dealt with many caterers, Patrick's attention to detail and presentation make him a cut above the rest !!

Thanks to InterCourse Chef Services, I was able to relax and enjoy my own party along with my guests!!"

--Lisa Pitre. A repeat client.

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We have nothing but wonderful memories of our wedding and also of InterCourse Chef Services. You did such a fantastic job both in the planning stages and also on the day of the event. We were so impressed at how seamless everything appeared.

The staff was also amazingly adaptable and well organized. Oh, and did I mention the food was "delicious"? Chef Patrick is amazing, and the presentation of the food was beautiful too.

We are so glad we hired InterCourse to cater our wedding. Your organization, communication and excellent food make you a first-class business. We look forward to working with you again.

Kiki and Mark McKenna, repeat clients.

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For the last five years, Patrick has been my key assistant for a series of annual cooking classes that I have taught for the Cookbook Company in Calgary. As the author of 14 cookbooks, an owner of 6 Los Angeles restaurants in the 1980's, and a very busy traveling cooking teacher, I have worked with countless people in all aspects of the food industry. Patrick is one of the best! He is supremely well organized, has excellent cooking skills, stays calm no matter how great the surrounding pressure, and is in addition, a thoroughly nice person. I cannot recommend him highly enough as a Personal Chef. Please feel free to e-mail me or phone if you need further details.

Sincerely,

Hugh Carpenter

[www.hughcarpenter.com](http://www.hughcarpenter.com)

707 252-9773

I would like to say a big 'Thank You' for all the assistance you have been giving me over the last 3 years while teaching cooking classes at The Cookbook Company. I always look forward to coming to Calgary as your behind the scenes efforts such as arranging all the ingredients and equipment required contributed to their success.  
It was really nice of you to come to the airport to receive me and also arrange my accommodations on each visit.

Regards

Tahera Rawji.

Chef/Instructor/Author of Simply Indian.

Whitecap Books

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Patrick Dunn has helped me with several of my cooking classes at Calgary's Cookbook Co. Cooks. He is a charming guy who is frightfully efficient, extremely knowledgeable of all kind of cuisines and is so organized, calm and collected he instantly puts cooking class attendees at ease, not to mention to me!!

Eric Akis

Victoria (BC) Times Colonist Food Writer/President Akis Consulting

Author of the best-selling Everyone Can Cook, Everyone Can Cook Seafood and Everyone Can Cook Appetizers

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Dear Mr. Dunn,

On behalf of the event committee I would like to express our gratitude for your generous donation of a private in-home cooking class for four people.

Your donation helped the Calgary Homeless Foundation raise over \$50 000 to aid in housing projects in various Calgary communities.

The continued support of our sponsors and donors is critical to our efforts to end homelessness in Calgary. Thank you on behalf of those who are helped through your generous support.

Sincerely,

Wayne Stewart, President and CEO

The Calgary Homeless Foundation

[www.calgaryhomeless.com](http://www.calgaryhomeless.com)

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## Cheese, Burgers, Pasta and Truffle Oil

How do you create a gourmet meal out of that? That was the challenge I posed to Patrick and he more than delivered. I had hired him for a private residential dinner service for a friend. He had mentioned he would want the above food items if he was ever stuck on a desert island. Patrick managed to create an incredible 3 course meal - and countless wonderful memories around these bizarre items. His talents in my friend's tiny kitchen amazed us. His professional attitude pleased us; and his scrumptious creations filled us. My friend said it was one of the best birthday presents he'd ever had. It's my pleasure to recommend Patrick, and I hope to use his services again someday.

Jennifer Jensen

Television News Producer

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Thanks for your donation and your expertise. What a great lunch!!

The inaugural 2007 Step by Step Hike supported 158 visits by outreach workers to recipients suffering from Schizophrenia in our community. As a result of the 2007 donors' generosity, the recipients in our community living with Schizophrenia, as well as the workers, lead a better quality of life (in their own homes) with reduced need for hospitalization. Our 2008 hike will do even better. We thank you for your support.

Carole Perkins, on behalf of the Committee.

