

Richard Livingstone

Anthea's Kitchen, Pelican Waters Shopping Village

www.antheaskitchen.com.au



I have been in the hospitality Industry for over 34 years. Born in Edinburgh Scotland, I trained and qualified as a chef in the UK before going to live and work in Switzerland to gain further experience. I came to Australia in 1977, landing in Sydney on the 13th January at 8.30 at night. Before I went to bed that night I had a job. I was appointed at government house, Melbourne as chef to the governor of Victoria. Later that year on the 17th March I cooked for her majesty Queen Elizabeth the Second at a state luncheon at government house in celebration of her silver jubilee. The luncheon was attended by 65 dignitaries including of course the Queen and Prince Phillip, the Victorian Governor Sir Henry and Lady Winnikie, the governor general Sir John Kerr, Prime Minister Malcolm Fraser, Sir Robert Menzies and Lady Pattie and many others.



I worked for many years in senior chef positions on the Queensland Islands, starting by serving as Sous Chef on Dunk Island, Hayman Island as Executive Chef and Exclusive Bedarra Island, Far North Queensland as assistant manager. It was on Dunk Island where I met my wife Anthea who is also a highly accomplished qualified chef. Anthea and I owned and operated 'Tivoli's Restaurant' in Caloundra for 10 years. In the restaurant we focused on fresh local product with an emphasis on seafood.



We had many speciality dishes which were our own creations like our 'Sea harvest Bisque' which became so popular with the locals that we could not take it off the menu. Every time we tried we had a protest. We had one customer who came once a month for years to sample our bay fragrant, slow cooked Duckling which we flambéed with Grand Marnier and our signature style Seafood Paella with only the choicest seafood and the best middle eastern Saffron.



Anthea and I like to do food together. When we're at home we often don't even notice who cooks. Whoever gets there first cooks and sometime we both cook up a storm. A couple of years ago our oldest son, who was at the time, still living at home paid us the best complement. When asked by someone what it was like to live with 2 qualified chefs as parents he said 'I'm 26 years old and I still get served up food that I've never had before'.



I never cease to be impressed by Anthea's great talent, artistic flair and imagination when it comes to food. We seem to have different areas of strength that compliment one another. When we had the restaurant, menu planning and design was always very much a joint exercise. We constantly created new dishes; as a result we have a treasure trove of our own recipes. We are currently working on publishing a book of our favourite recipes, in which some secrets will be revealed.



I also conduct cooking classes in my current business. Its great fun and very rewarding, passing knowledge on to others and the classes have been very well received, a good time being had by all.



In summing up I'd have to say I consider myself very blessed. I am at a time of life when many of my peers are tired of what they've worked at and all the spark is gone. In contrast, I can honestly say I am more enthusiastic for producing excellence and quality in good food than I've ever been

Richard Livingstone
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