

## BIOGRAPHIES

**Marwan Badran** was born in Baghdad to a Lebanese/Palestinian father & Indian/Portuguese mother. He arrived in London in his teens and went on to complete a medical degree at University College London. His passion for all things foodie led him to compete on Master Chef in 1993 where he reached the semi finals. Marwan opened his Islington restaurant EUPHORIUM in 1995, a creative collaboration between himself and a stream of architects, graphic designers, furniture makers and artists – with food at its heart. It was immediately short listed for Time Out restaurant of the year award. Two years later, Marwan launched EU- PHORIUM Bakery, which pioneered the ‘handmade on the premises’ baking revolution. Marwan moved to Gascony in South West France in 2005 to establish Engalin a Culinary Utopian Retreat, hosting private and corporate events. Marwan has just completed an Art post-grad at Goldsmiths in London and established his Food & ‘Other’ Art Foundation at Engalin featuring a Food Lab & ‘Otherness’ Art Residency Programme. Marwan is also founder of Mouth.Events a Food & Art Participatory Performance Platform which curates togetherness.

**Helen Johnston** is half Norfolk and half Suffolk and grew up on one side of the border and was schooled on the other. She left home at 18 to study for an MA in English Literature at Edinburgh University and went on to live in Russia and Hong Kong where she worked as a news journalist for the local and international press. Helen returned to London five years later where she became Deputy Editor of Marie Claire and Cosmopolitan; and Editor of New Woman, Now and The Daily Mail’s Self section. She was on the launch team of Grazia and fashion glossy Distill Magazine. Helen is now Content Director at Cedar Communications creating multichannel food and drink content for brands. The lure of her East Anglian roots finally became too much to ignore and Helen decided to look for a project with her family in the area to combine with her media life in London. As soon as she saw Hales Hall Helen fell in love with the place and knew she could combine her expertise in fashion, food and luxury travel with her passion for the region, to create an environment where guests would want to come and relax, dine and party in style.

**Madeleine Botet de Lacaze:** is an Argentine astrologer and performance artist based in London. She studied Cinematography in Argentina and moved to London in 2011 to complete an MA in Performance Art at Wimbledon College of Art. She has performed internationally at festivals such as Spill, In Between Time, Buzzcut, Sacred and Performatorium. She has worked with artists such as Marina Abramovic at the Serpentine Gallery, Ron Athey at Fierce Festival and she has been mentored by Franko B, Ron Athey, and Tim Etchells. Madeleine’s performance work is interdisciplinary, vulnerable and visually engaging not only in its use of multiple disciplines - video, audio, objects and environments - but also in terms of its connections to other fields: ecology, nature and astrology. She is the founder of ASTROLOGY FOR ARTISTS, believing that ‘we are all artists and life is our most important creative act’. She studied astrology in Buenos Aires at the renowned school CASA 11 for four years and a further three years in London at The Faculty of Astrological Studies. Integrating her two passions, art and astrology, enables her to communicate and reflect upon ‘what makes us creative and what makes us feel alive’. Through ASTROLOGY FOR ARTISTS Madeleine now creates unique creative retreats, experiences, events and classes.

**Annie Nichols** describes herself as an artist that cooks a lot of food. She is a leading food writer and stylist. Originally training and working as a chef in hotels and restaurants here in the UK, Switzerland and Australia, she subsequently became a freelance food stylist, working with the world’s top cooks and chefs, styling food for books and magazines, including Waitrose Food, The Guardian, FT Weekend, AnOther Magazine, Elle, Food & Travel, Square Peg, Quadrille and Octopus. Her fifth cookery book, Dinner at Mine, is a collection of seasonal menus, which she styled and photographed herself. As a mature student she also studied a B.A in Fine Art at Central Saint Martins (now University of London) and has shown at Barbican London. Now based in Margate, Kent, she is in the process of writing her sixth cookery book, due to be published at the end of 2018.