

The Vagabond Chef By Enrique Núñez Mussa, translated by Sarah Hansen

See the original here: www.thegourmetcruiseofdalmatia.com/original.pdf

(introduction)

He's worked in a restaurant owned by the Kennedys, was a personal chef for Boy George, and only thinks about traveling and traveling some more. Right now, he is visiting Chile.

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He wears shorts, t-shirt, sandals with socks and a straw hat.

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Stephen Worsley, born in San Francisco, is 53 years old and likes to refer to himself as a "vagabond". "I know this word has a negative connotation, but there is no other way to describe the way in which I travel", he says.

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Without a place to call home or any family ties, Worsley has been traveling solo for more than thirty years. In this time, Worsley has dedicated himself to trying different flavors and to cooking. The Vagabond Chef has visited 114 countries.

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Worsley left United States to travel in 1976 and was cooking at an amateur level to survive while traveling throughout Europe. Worsley continued in this manner until he was accepted by the oldest school of its kind, École Hôtelière, created in 1893.

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Feeling like the vagabond that he is, Worsley does not go to the movies often, but there is a movie he could not miss: Julie and Julia. "Julia Child was a woman with a lot more attitude than was portrayed by Meryl Streep", he says of the woman he admired and that got him a place in the Culinary Institute of America, in New York. From there, he came out converted into a real chef and got his first job at La Caravelle, a restaurant in Manhattan founded by Joseph Patrick, the patriarch of the Kennedy family. Later on, Worsley worked in the Seasons restaurant in Hong Kong. While traveling in England, he met and cooked dinner for Boy George. The encounter ended with Worsley earning the job of personal chef for Boy George. "I have fed Sting and many other famous actors", he says.

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But the travels came back to call him. A year and a half ago in Madagascar, Worsley became friends with a group of Croatians that invited him to the Galápagos Islands. During the voyage, the captain of the ship offered for Worsley to work on his private cruise ship (on the Dalmatian Coast). Worsley accepted, they got together, and now the vagabond works three months per year navigating and

cooking for tourists traveling throughout Dalmatia(Croatia). The rest of the time he travels the world.

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Q: Which countries have impacted your cooking the most?

SW: What attracts me most in a country is the markets. There is where you find the best culinary secrets. Many places come to mind; Calcuta, Seattle, Istanbul, Bangkok, Manila, Helsinki, Oaxaca, Hong Kong. Just think that Onion Soup Gratiné was born in the farmers' market of Les Halles in Paris that has since disappeared.

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Q: What are the strangest foods you have tried?

SW: I loved the insects of Sri Lanka. I also love seafood. Anyways, the strangest was air dried shark in Iceland; it has a very smooth flavor.

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Q: Which countries have let you down the most?

SW: England does not have any traditional foods that contribute to the continental cuisine (of Europe). All their food does is fill you up. Also I cannot forget Mongolia; to drink tea prepared with rancid lard is something to try only once in a lifetime. Traditional American food does not have bad flavors, but the portions are ridiculous.

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Q: What about Chilean food?

SW: I am especially interested in the marine life. In fact, I came to Chile because I am an avid fisherman, and after Santiago I plan to go fishing in Patagonia. And, look at the wine here. Labels are not needed to specify that it's an organic product, because it simply is. It's the same with tea in India. The same wine that costs me \$25 in United States, costs me only \$5 here.

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Q: What do a countrys flavors say about it?

SW: It's the little details. In Chile the plates are full of colors, but the flavors are soft. This speaks of a country. In England there are very few highs and lows in the flavors; everything is neutral. In Japan the food is very salty. In India they eat with their hands. This makes a difference, all the plates are different from each other. These are the signs.

(the caption by your picture says "Worsley currently works as a chef on a luxury cruise ship in Dalmacia". The quote in the orange box says "In Chile, the plates are full of colors. This speaks of a country".)