

BIO: Executive Chef Katherine Barnett

Katherine, also known as Kat around the estate, has always had a passion for food. Growing up it was never her aspiration to become a Chef; she fell into the trade as her love for food become more than just an at home hobby. Kat has worked for Honsberger Estate Winery for the past five years. Since the opening of The Oven outdoor bistro in the summer of 2014, and The Small Barn indoor restaurant last December, she has loved every minute of the on-going growth of the Estate and Winery. Kat is a graduate of both the Culinary Management and Food Science and Innovations Program from Niagara College. In Honsberger's kitchen Kat works primarily with seasonal ingredients, with ever-changing menus to reflect the season. You can usually find her behind the pizza oven during the busy summer season. She is not shy and loves to stick up conversations with whoever sits down at the bar. She will be the first one to tell you she has the greatest team behind her and that a Chef is only as good as the people who have their back - so don't hesitate to come by the Estate to try some great food, even better wine and an amazing atmosphere.



Bio: Britney Condotta

After attending university for classical art, Britney found her most passionate medium to be the culinary field. She attended Le Cordon Bleu for her Grand Diploma in French Pasty and Cuisine. After working in Ottawa and travelling abroad, she moved to Jordan, Ontario in hopes of opening her own restaurant some day. Her family's century old farm has now become a winery, and a new-found love for wines grew hand-in-hand with her life as a chef. After getting married and having a son, she has put her career as a chef on hold. Bringing her back to her origins in the creative arts, she now focuses on building the media and sales portion of the business. In this role, she still fuels a contact care for the farm, culinary arts, and roots that she came from.

