



It is with deep regret that we inform you of the passing of Chef Claudio Magris

Claudio was always recognised as an example of genuine professionalism and integrity, A chef in every measure of the word both in skills and attitudes when he was working and a sincere gentleman who continued to guide others in retirement. Claudio was a chef of chefs and roles model for other contemporaries.

Claudio was born in Northern Italy in 1923 . At the age of fourteen he went to Venice to begin formal training as an apprentice cook His first position was at the Bar Roma, later on transferring to the Trattoria Colombo because it would give him greater scope in classical and provincial cookery

From 1942 he traveled to many parts of Italy gaining experience as a commis, chef tournant and Chef de Cuisine then moving back to Venice to the Hotel Monaco.

In 1950 Australia called and in particular Marios restaurant which in those days was renown throughout the restaurant trade. He held many senior positions around Melbourne until the opportunity was afforded him to travel to Canada in 1982. For the next two years he was involved in opening a chain of restaurants for Saint James Restaurants of Canada Ltd. Returning to Melbourne he once again involved himself in the hotel and restaurant industry until his retirement in 1985..The highlights of his career included Royal Tours in Melbourne and Canberra and representing Australia at three Culinary Olympics [1968,1984 and 1988.] Apart from his cooking prowess he is considered one of the finest margarine sculptors in the world, proof of this is the numerous gold medals won at the Culinary Olympics in Frankfurt Germany.

Our heart-felt condolences go to all the family