

# Media icon Anne-Marie Withenshaw enters a real "Pressure Cooker"



**Mike Cohen**

Anne-Marie Withenshaw's star continues to rise in Montreal. The impeccably bilingual blonde beauty, who got her start in the business as a 20 year old VJ on Musique Plus in 1998, is an award-winning TV host and producer.

Withenshaw has travelled the entertainment world, worked on Montreal Canadiens English and French broadcasts, hosted six seasons of the food show Guide

Restos Voir, co-hosted ARTV's flagship TV-critic-gabfest C'est Juste de la TV and gained a following for her weekly entertainment show All Access Weekend on 92.5 The Beat FM. A Gemini-nominated producer for Chuck Hughes' global hit *Chuck's Day Off*, for Food Network Canada/Cooking Channel USA, she is now set to open yet another career chapter as host of a new series called *Pressure Cooker*.

This primetime culinary competition show will debut next Tuesday, October 7 (9 p.m.) on the W Network (www.wnet-



**Anne-Marie Withenshaw**

work.com). The series is based on an original concept created by Jamie Oliver's Fresh One Productions. The 10, one-hour episode series illustrates the real-life pressures of cooking in home when time is tight and ingredients are scarce.

"Three years ago I was hosting Canada Day programming on Radio Canada live from Parliament Hill," Withenshaw told me by phone last week. "The executive producer of that show is the same for *Pressure Cooker*. A few months ago she emailed me to ask if I would be interested in hosting. It all happened very fast and before you knew it I was in Toronto recording the series. It was so much fun!"

Season one will feature renowned columnist and British restaurant

critic, Giles Coren (*The F-Word, Million Dollar Critic*). Each episode will feature two guest chefs who will serve as coaches for the competitors, including Montrealers Nadia Giosia (*Nadia G's Bitchin' Kitchen*) and Stefano Faita (CBC's *In The Kitchen*). On *Pressure Cooker*, home cooks are faced with the eternal dilemma – what do you cook when you have only a few random ingredients in the kitchen and not a lot of time to prepare them? In each episode, guest celebrity chefs are paired with skilled home cooks in a culinary contest combining great cooking and mischievous game show mechanics with a twist – home cooks must select their ingredients from a specially designed conveyor belt that kicks in at timed intervals. Any ingredients taken must be used in the home cooks' final plate: but if they get stumped, they have a chance to use a "Recipe Rescue."

"There are a few competitors from Montreal as well," notes Withenshaw, who is married to CHOM FM's Jay Walker and the mom of 12 month old Emma Rose. "This is high performance and high stress TV. The contestants never know what will be in that conveyer belt. But hey, we all have to eat three meals a day. Viewers will indeed get

some ideas from what they see."

While Withenshaw did not share any of her own recipes with me, she did acknowledge how much she adores the culinary world and the extraordinary knowledge she has picked up from doing so much on the subject. "I do not try and do restaurant style dishes in my home," she says.

Withenshaw has more than 85,000 followers on Twitter. Check out her demo reel at <http://vimeo.com/33727418>.

**COHEN CHATTER:** The Jewish Eldercare Auxiliary Gala Candlelight Soirée on Sunday evening, October 26 at Congregation Shaare Zion on Côte Saint-Luc Road will honour Arlene and Syd Adler. There will be cocktails, a silent auction and dinner. Bowser and Blue will provide the entertainment. All proceeds will fund vital programs and much-needed therapeutic equipment for the residents of the Jewish Eldercare Centre. For additional information contact the Jewish Eldercare Auxiliary office.

*Have something to share? Email me at [mcohen@thesuburban.com](mailto:mcohen@thesuburban.com) or leave a message at 514-484-9203, ext. 307. Follow me on Twitter @mikecohencsl and at <http://blog.thesuburban.com>.*

**IT'S THE 2 MEALS FOR \$22 EVENT**

Served after 4 p.m. in our dining room only  
For a limited time only

**OR - Special "Chicken Dinner" Offer \$6.25**  
Buy 1/4 Chicken Meal at the Regular Price and Receive the 2nd Meal at (WHITE MEAT \$1.50 EXTRA) No coupon required.

**CÔTE ST-LUC BAR·B·Q 5403 CÔTE ST. LUC Rd. 514-488-4011 www.cotestlucbarbq.com**

**Proudly Serving You for Over 60 Years!**

Your choice of:

- Quarter Chicken (breast or leg)
- Chicken Fillets (3 pcs.)
- Hot Chicken Sandwich
- Côte St. Luc Bar-B-Q Special Club Sandwich
- Crispy Chicken Wings (8 pcs.)
- + Choice of: Coleslaw, salad or our homemade chicken soup
- + French fries or baked potato
- + Homemade BBQ sauce & toasted roll
- + Fountain soft drink or coffee

No substitutions. Cannot be combined with other promos or coupons.



## Crossing Over with John Edward

Live in Montreal/Dorval, QC

October 24, 2014

Montreal Airport Marriott

7:00pm

Tickets Available at [johnedward.net](http://johnedward.net)  
and [etix.com](http://etix.com) or by phone 1-800-514-3849

\*Reading not guaranteed

 @psychicmediumje