



# HARRIET SMITH

## Writing Portfolio

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# Biography

Harriet Smith is the editor of online magazine Brush Mag. She launched the magazine in 2020 and has since worked on numerous projects from London Fashion Week, interviews with renowned chefs and prestigious clients in the travel industry.

Since starting Brush Mag, Harriet published four online issues before pivoting to online articles.

Harriet is passionate about food, fine dining and chef stories. She loves sitting down with chefs and understanding their personal and professional journeys through food.

Harriet maintains great professional relationships with clients and PR executives through her journalistic work. She hopes to be an asset to any publication moving forward and build meaningful relationships in the industry.

Browse through a sample of Harriet's online writing portfolio:

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# Clients

The majority of these companies and charities have sustainability as a core value & operate sustainable practices



BELLORAMA



PURPLE SKI



FASHION

# RixO SS23

London Fashion Week



## The Brief

Attend and cover the RixO SS23 show.

Texts and photograph by Harriet Smith



## London Fashion Week presents Rixo SS23

As you can probably tell, designers Henrietta Rix & Orlagh McCloskey cannot get enough of colour. Be it, spring, summer or fall, their mission is to dress women colourfully and joyfully. This British brand's clothes make a statement and the look on the models faces this season says it all - the Rixo girl is fun, full of life and ready to party.



In the grand hall of the Hop Exchange in Southwark, Rixo presents the collection against a colourful tiled background that transports us straight to an exotic destination. It's a feast for the eyes where splashes of colour blend seamlessly from the tiles to the prints on the garments. This season's designs are inspired by Goa and the colours of south India. Think shells, suns, and underwater sea creatures. The vision comes alive through statement accessories, beads, gold jewellery and raffia bags; the perfect accompaniment to take these dresses from day to night. For the woman that wants to get noticed, Rixo

delivers. Signed, sealed, flights booked - we are off to Goa, with a suitcase full of Rixo dresses.

FOOD

# Tim Anderson

## Chef Interview



## The Brief

Interview chef Tim Anderson, Masterchef 2011 winner and owner of restaurant Nanban



# Tim Anderson

## Chef Interview

READ

Tim Anderson is a professional chef and the owner of Nanban restaurant in Brixton. Winner of Masterchef in 2011, Tim's food is daring, creative and strongly influenced by Japanese cuisine - but with a twist. Think spicy goat curry ramen and Korean-style beef tartare. In his restaurant, the decor is reminiscent of a Japanese ramen bar or Izakaya and the upstairs lends itself perfectly to group dining within the carriage shaped booths. Originally from Wisconsin, Tim's early influences came from the food he ate & the cooking shows he would watch in the US. We were keen to find out more about Tim and his journey through food...

**Tell us a bit about yourself - what is your first food memory and how did you get into cooking?**

I have a lot of fond early food memories, but don't know what the very first one is. I do distinctly recall when I was first able to make macaroni and cheese from a box. I think I was about 10 years old. I don't know if you can even call it cooking, but I remember the satisfaction of having made something myself – and then the additional satisfaction of devouring the whole thing. I've always loved eating, so I suppose it was only natural that I got into cooking. When I was 11 or 12 I started watching a lot of cooking shows in the US, with people like Emeril Lagasse, Martin Yan, Ming Tsai and Giada de Laurentiis. I didn't actually start cooking until years later, but I picked up a lot from those shows.

*Wafu salad, Nanban*



FOOD

# Harinath Govindaraj

## Chef Interview



## The Brief

Interview chef Hari Govindaraj, executive chef at 5\* Gili Lankanfushi resort in the Maldives.





# Harinath Govindaraj

## Chef Interview

[READ](#)

**Chef Harinath Govindaraj known as Chef Hari** was born in Southern India in 1984. He grew up in the state of Tamilnadu with his parents and younger brother; his father a milkman and street cook and his mother helped with the business. Fast forward a few decades and Chef Hari is the Executive Chef at **Gili Lankanfushi Resort** and the place he has been working for 15 years. He became Executive Chef in 2019 as the resort was being rebuilt following a fire. He was instrumental in the redevelopment build and was given the chance to create the chef kitchen of his dreams. What comes through clearly from Hari is how grateful he is for the life he has built and for the luck he has to do what he loves everyday. To cook for his guests and his team at the Gili Lankanfushi resort.

Chef Hari's relationship with food started at the age of 8. His father was a milkman and Hari would join him in the early morning delivering milk to the neighbourhood before rushing to school to study.

Later in the day he would see a street vendor selling (pakoras & samosas) his love and gratitude for his life together. His speciality was to reach his mother's house and his fondly and always saw it as thick as this

vendor selling his love and gratitude for his life together. His speciality was to reach his mother's house and his fondly and always saw it as thick as this



### **Honeymoon in Venice at The Hilton Molino Stucky Venice**

A Honeymoon Story Two newlyweds set off on a journey by train from England to Italy, destination - Venice, the city of love. A scenic train journey from Milan takes them to Santa...



FOOD

# Hugo Attou Chef Interview



## The Brief

Interview chef Hugo Attou, private chalet chef at Purple Ski in the french Alps. Publish article in English & French.



# Hugo Attou

## Chef Interview

[READ](#)

French **Chef Hugo Attou** has been rising through the ranks after he fell in love with cooking during his first placement at a gourmet restaurant in his home town of Niort. After completing four years of rigorous training in 2018, his career really started to take off when Chef Hugo's passion for fine dining led him to work for two Michelin starred restaurants. Now in his first season as private chef for luxury chalet company **Purple Ski** in the French Alps, this young man is eager to please his guests during their luxury stay with fine dining tasting menus and service that is both personal and of the utmost professionalism. At just 24 years of age, Chef Hugo is more serious than ever about his career and he is embracing the chef life in the Alps cooking for up to 14 guests twice a day and there's one more thing - it's just him in the kitchen.

I caught up with **Chef Hugo** whilst his guests were hitting the slopes to find out more about his culinary adventures so far. Discreetly, he shows me around his compact chalet kitchen 'it's big enough for me but it gets pretty tight when I'm plating for 14 guests and the dishes are piling up' - but you wouldn't know it by the food he is serving. I think he feels a sense of freedom from having his own kitchen though, to be the only one in charge of the space and it's become the premises for a sleek operation. It's worth mentioning that Hugo doesn't do it all on his own; the chalet is fully staffed and he has a team of fantastic people who help with service but he is the only one cooking. 'We are a great team here at **Chalet Inoko** - I've been really lucky. I'm sure all the other Purple Ski chalets are just the same.'



TRAVEL

# Honeymoon Stay

Hilton Molino Stucky Venice



## The Brief

Provide press coverage of a luxurious honeymoon stay at Hilton Molino Stucky Venice showcasing the best of the hotel and Venice.



# Honeymoon Stay

## Hilton Molino Stucky Venice

[READ](#)

Two newlyweds set off on a journey by train from England to Italy, destination - Venice, the city of love. A scenic train journey from Milan takes them to Santa Lucia station in the heart of Venice, bordering the Gran Canal. As the couple step out onto the promenade, a private boat awaits to take them to their final destination, a beautiful place on the island of Guidecca called the [Hilton Molino Stucky Venice](#).

After navigating the complex canal systems of inner Venice, the boat hits the open water and begins its crossing from Venice's main island to the island of Guidecca. Standing tall to the east of the island, the Hilton Molino Stucky is unmistakable and majestic. As the boat lands in to dock, the captain aides the couple safely off the boat and they are warmly greeted by the hotel's concierge. Now, their honeymoon in Venice can begin and as the honeymooners enter the remarkable hotel lobby, they feel the buzz of hotel guests and staff as they move through the hotel's atrium with style.

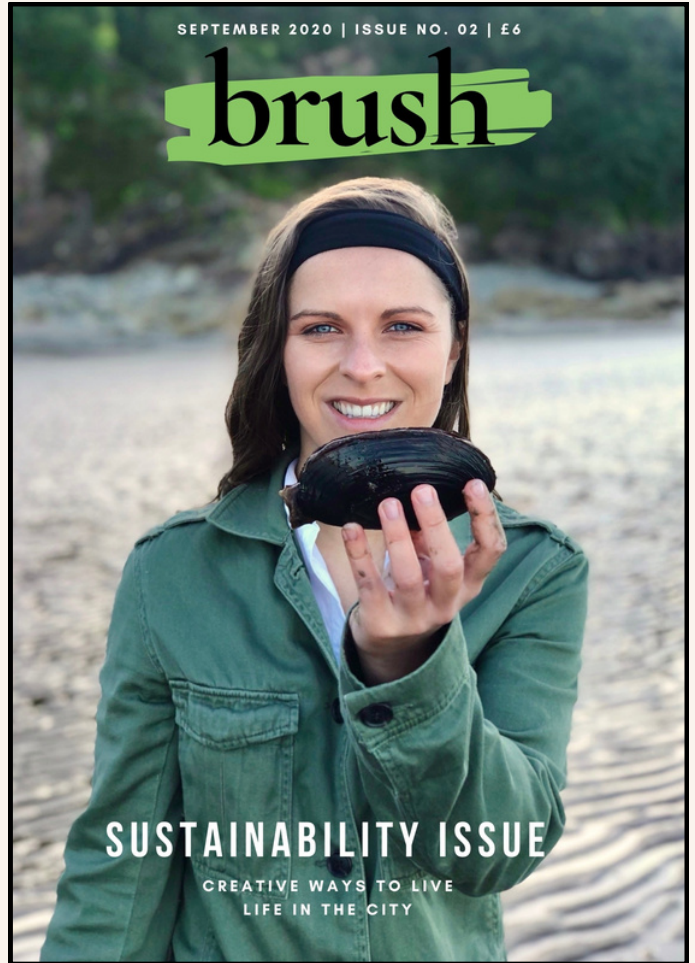
To explain the grandeur of the Hilton Molino Stucky, first, we must go back a few hundred years. This 379 room hotel was originally brought to life by impresario Giovanni Stucky in the 1880s. He came to Venice on business and chose Giudecca island to be the site for a considerable flour mill which would go on to become one of the highest yielding mills in Europe. Employing over 1500 people on a 24hr clock, the mill was an industrial powerhouse.



A thing of aesthetic beauty, the hotel now celebrates its gothic revival architecture by unifying a complex collection of buildings to convert them into a 5-star luxury hotel with just one wish in mind - for their guests to have an unforgettable experience of Venice.

From the moment we walked through the door, we knew that we had arrived somewhere special. The air of grandeur and the industrial scale of the building, where the history of the place can be felt, is subtly interwoven with the Hilton's touch of modern, luxury hospitality. After a smooth check-in, we were taken to the [Molino Deluxe Room](#) with Venice View and our bags and jaws dropped when we saw the view from our hotel window. In that moment I thought, will there be any need to leave this room, when one can just sit and stare at the view? So we did, for quite some time.

Brush Mag  
Online Issues 2020 - 2021



# Brush Mag

Example Editorial, styled & shot by Harriet Smith





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