



Susan Stitt
ACS



BIOGRAPHY

Over a period of 30 years Susan Stitt ACS has worked her way up through the international film and commercial industries, working on feature films, and shooting prestigious campaigns, whilst pursuing her love of food and the raw product.

During her initial technical days she owned "Pond" Restaurant with Sydney Evans, which launched the careers of Guillaume Brahimi, now at "Guillaume" in Paddington, and Peter Gilmore, now at "Quay" in the overseas terminal, Circular Quay. Both now sit as a permanent fixture in the top 5 chefs in Australia with 3 chefs hats. Peter Gilmore and Quay have been voted 29 in the world's top ranking 30 restaurants in 2012. Her three websites for food reflect her passion in flavour.

Having spent four years studying an Art History major (University of Sydney), coupled with 30 years technical Experience in the motion picture industry, Susan has Specialised in the intricacies of lighting and the possibilities of Colour.

Working as a Stills Photographer, as well as Director/Director of Photography, on many jobs, widespread recognition of her photography has led to an exhibition of thirty-two still images at P.I.C.A (Photographic Imaging Council Australia) in the Fuji room later this year. Susan was awarded Cinematographer of the Year at the Gongs for "Toyota - "24 hrs to Live"" in 2006, and completed a 16 month project shooting a feature film "\$9.99cents" for Sherman Pictures on the digital stills format. In 2014 she was awarded her letters for excellence in the field of cinematography.

The depth of her practical and academic visual arts training can be seen in her remarkable body of work. Visuals that are almost exclusively created in-camera. The science of the negative, the extent of the motion picture potential, and the idea of colour value are her main investigations, and obsessions.

Leaning on personal experience and the idea of interpretation, her work covers emotive reaction, in the stills, audio, graphic, and the motion picture digital formats.



THE ETHIC OF MY FOOD

“pure food, is pure feeling. It brings density to reason, and order to chaos”

My food is for everyone interested in, gorgeous, interesting, new food. Fresh. Untainted. Pure. Essential. Random. Unique. Sustainable.

I like the way things look. Feel. Taste. I enjoy the process. The detail. The colours. Flavours. I know what tastes great when put together. I see food as a list of elements slashed and crashed together with spontaneity, and personality.

My ideas are collects of experiences, and knowledge's. Memories. Futures. Nows. Loves, tragedies, images. Simple narratives, with, a story. A story, that everyone can relate to.

I'm only interested in where pure flavour, and deliciousness intersect to create massive impact, or gentle nurturing.

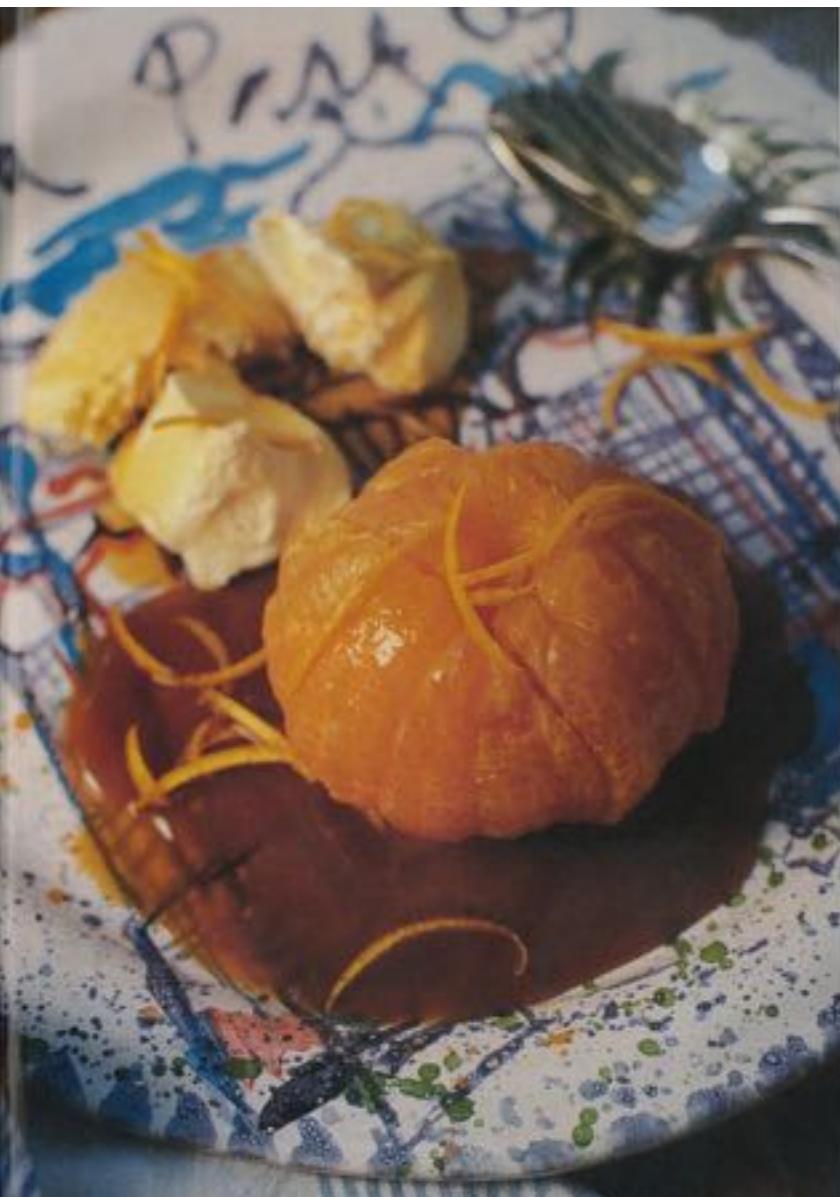
I like the bespoke experience. I have a full commitment to finding ideas that people can own. That excite. That taste fabulous. When you ask me to make a menu for you, you should know that it will cover all your interests, and it will touch upon your personality. It will take care of you. It will be yours.

I use produce that is farmed, sustainable and real. I don't like artifice, and I use flavour to evolve not to drown the essential ingredient.

Being very aesthetic, my food has a visual approach that is at once, eye catching and cutting edge. I think that like music, food evokes emotion. Using optimum produce, and pulling on every cuisine globally, its easy to make my food a complete sensory experience.



PRESS



LEFT: marinated fresh orange, caramel sauce and mascarpone.
OPPOSITE: ocean trout, mascarpone and basil lasagne; Susan wearing her fishing hat.
ABOVE: all quiet on the set please; summer vegetable salad.



The way to a man's heart is something Susan Steit has always known. Recently married to Matthew Macdonald, her mating call to her new husband was "are you hungry, darling?" Saturday afternoon cooking parties in her grandfather's kitchen, where he taught her how to make pastries and cakes, effectively wrapped that other man in her life around her little finger, too.

From this confident cook, who had her first dinner party at nine ("coffee-dirt mousse — I used the percolator grounds instead of instant"), comes a philosophy on food that's about sharing, and family and friends benefit. She says she's hyperactive, and when she's in a kitchen, anyone's kitchen, she'll just jump up and cook.

"It's the natural thing for me to do. Part of the pleasure of being able to cook is that you can eat anything you like, at whim. For me, it's a matter of asking people what they feel like — Thai, Indian, Japanese — and doing it."

Susan works as a camera assistant on films and commercials, a punishing schedule with many 12- or 14-hour days, and in the off-season works as a "slicer and dice" for Mango's Catering, or will be responsible for a catering job for Perry Stodgrass Catering.

Occasionally her two obsessions coincide, resulting in a meal dash between camera and kitchen, catering for these meals and snacks for a crew of 40 and working as a camera assistant, too. On a day such as that she might still have a dinner party for four planned ("Why not? We will have to eat, don't we?"), when she'll serve a carefully composed menu vibrant with late-summer flavors.

"I love seafood. It's probably the one taste I couldn't do without. This grilled scallop and asparagus salad is very fresh-tasting, and if you don't have a grill, it works equally well if the scallops are just pan-seared."

An artfully arranged lasagne of ocean trout, mascarpone and basil, with a prawn coral sauce, does inspire last-minute assembly, "but this doesn't mean too much time from the table. Blanch the asparagus, grill the scallops, poach the fish, all these things can happen at the same time, and while they are, dessert's on its way."

A sweet course, stunning in its simplicity, relies on the essential flavors of orange, given a good soaking in gin, lemon juice and brown sugar, perfectly accompanied by caramel sauce and mascarpone. "I throw the peeled oranges in the marinade when I come home from work, after boiling them for five minutes to make the pith easier to remove." A little of the marinade is then drizzled over the orange and the mascarpone.

Susan's father lives in Miami, and after many visits she's enthusiastic about the food of nearby Cuba: ham hocks wrapped in corn husks, a sort of Cuban cassoulet, with black-eyed peas and rice, and the sand crabs that shed their claws seasonally and then grow new ones. Travel inspires her entertaining style, too, and she brings home every menu that impresses her. More ideas to "feed her baby of feeding". (Recipes, last page.) **Suzie Wenmark**

GRILLED SCALLOP AND ASPARAGUS SALAD
 OCEAN TROUT, MASCARPONE AND BASIL LASAGNE
 MARINATED FRESH ORANGES AND CARAMEL SAUCE
 WINES AND OTHER BEVAGES
Rhacharb, Riesl and Toller Steak
Problemsa Rhine Fasting 1999
Cloudy Beer Sovereigns Blanc 1991





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Photos: What did you eat this weekend? Part 2

(277 photos)
Each Monday morning, we dish on our weekend eats. Please join in, and tell us a bit about your photo: What is it? Where was it taken? And tell us about yourself. Do you have a food blog? Are you on Twitter? We will showcase photos on our food blog, and occasionally in print. Readers shared so many great food photos, we had to create another gallery. To view more reader food photos please visit Part 1 of our Weekend Eats photos.

Upload your photo

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porc, chicken liver and pistachio terrine with white onion and green favares (Susan Scott)
This terrine is moist and rich, some green slices, zucchini, shaved Brussels sprouts, white onion, wild some parmesan and its a great start up for a weekend brunch/brkfst.
www.sjdwilgarnish.wordpress.com for the full recipe
Date Taken: 04/08/2012

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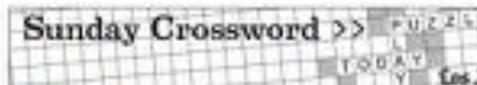
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sustainable chicken and lea woe too with favares infused broth and Gore (Susan Scott)
my daughter was ill this weekend and I made her this soup. It is very nurturing, soft favares with a touch of the chicken noodle soup effect. It home made fresh veg toms and onion and favares infused organic vegetables make this a perfect meal. on my blog: www.sjdwilgarnish.wordpress.com he made more ideas for soups to do those under the weather.



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lightly smoked onion trout, pork belly favares, sweet celery root (Susan Scott)
smoked trout and crispy roasted pork belly. It melts and folds on the tongue, some sweet potato and celery root make this a w-very- simple share dish before the main visit on the weekend.
www.sjdwilgarnish.wordpress.com
Date Taken: 04/08/2012

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shrimp, hot oil, feta and coriander crispy pancakes (Susan 9880)
I use the pecans from the peking duck section of the asian supermarket and mix it up, crisp fruit, this is a amazing snack.
shrimp, feta, hotoil, and coriander is a playful fusion, that you will be happily surprised with. note: chorizo in place of shrimp is gorgeous as well, take a look at www.wildwithgarrish.wordpress.com for more original ideas
Date Taken: 04/05/2012

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waffles, sourdough and chili reishi mushroom (Susan 9880)
working the weekend football with hot tamales, cold tomatoes with sweet mustard and maybe a beer. even is a bread roll - man this we love this, its crunchy on the bottom...the ingredients are blessed.
made into a meatball with salt and pepper then roasted in the pan...strawberry good with too.
www.wildwithgarrish.wordpress.com

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grilled quail breasts and figs with serrano ham and chilled pepper cream (Susan 9880)
the season is changing and im mixing it up when we have friends over. hot with cold and via versa...crisp figs and quail breasts blend so well with sweet ham and a cold pepper spiked cream. this is a delicious lunch, and/or brunch when its neither hot or cold outside.
 enjoy. www.wildwithgarrish.wordpress.com has a whole section on figs. take a look.
Date Taken: 04/01/2012

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vanilla roasted french toast, agave nectar, pan roasted bananas, cream and berries (Susan Stein)
vanilla and egg drenched sourdough bread, sprinkled with agave nectar and fruit with cream make this super healthy. its a large dish so its a one squeeper for standard french toast. www.wholesomeyummy.com For what more about food? I hope to talk about food at

Los Angeles Times for iPad

Available on the App Store

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smashed boiled eggs, onion infused cream, and onion pie (Susan Stein)

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Good one. I served this at a girl's birthday lunch yesterday, elegant marketing I call it. some simple crackers to scoop with and you need to go to www.wholesomeyummy.com
Date Taken: 04/12/2012

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mediterranean pasta, pesto, olives, white onion and sourdough croutons (Susan Stein)
this pasta is like risotto, but denser. I always make it with a simple sauce of shallots, marinated in olive oil and about 1/2 cup of the tomato sauce. make it video and post for the

AUSTRALIAN TOURISM CAMPAIGN



SOMEDAY.

THERE'S NOTHING LIKE AUSTRALIA



australia

DELTA

G'DAY
YOU SAID YOU'D
GO TO AUSTRALIA
SOMEDAY.

LIVE ONLINE TO AUSTRALIA



SOMEORY

VIEW ALL
52 VACATIONS

MORE

THERE'S NOTHING
LIKE AUSTRALIA



AND THERE'S NO BETTER
WAY TO GET THERE



DELTA



VACATION 13

TRULY
PLAYGROUND

PORT
LINCOLN

ENTER



VACATION 14

INTERNATIONAL
FOOD SAFARI

SYDNEY

ENTER





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VIEW ALL
52 VACATIONS

MORE

THERE'S NOTHING
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WAY TO GET THERE

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DELTA



VACATION 17

THE ULTIMATE
CULINARY
ADVENTURE

MELBOURNE



VACATION 18

RIDE THE
RED CENTER

MELBOURNE

ENTER





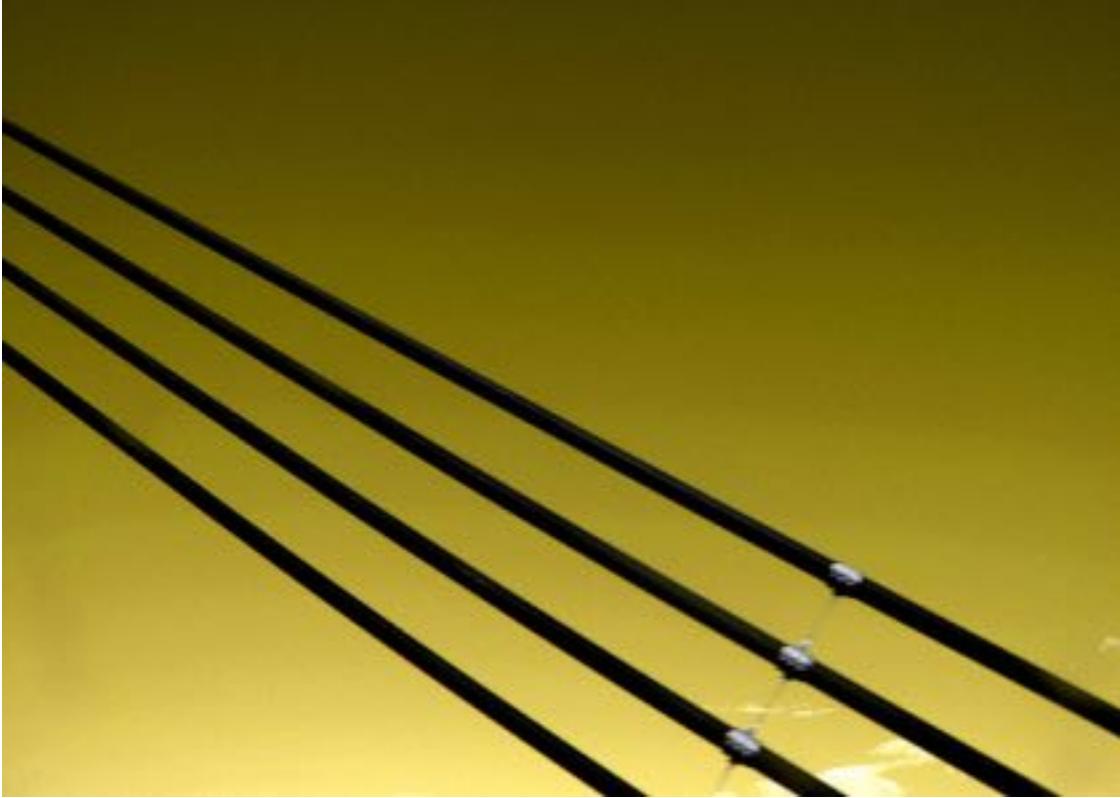
DOP Work - Target TVC



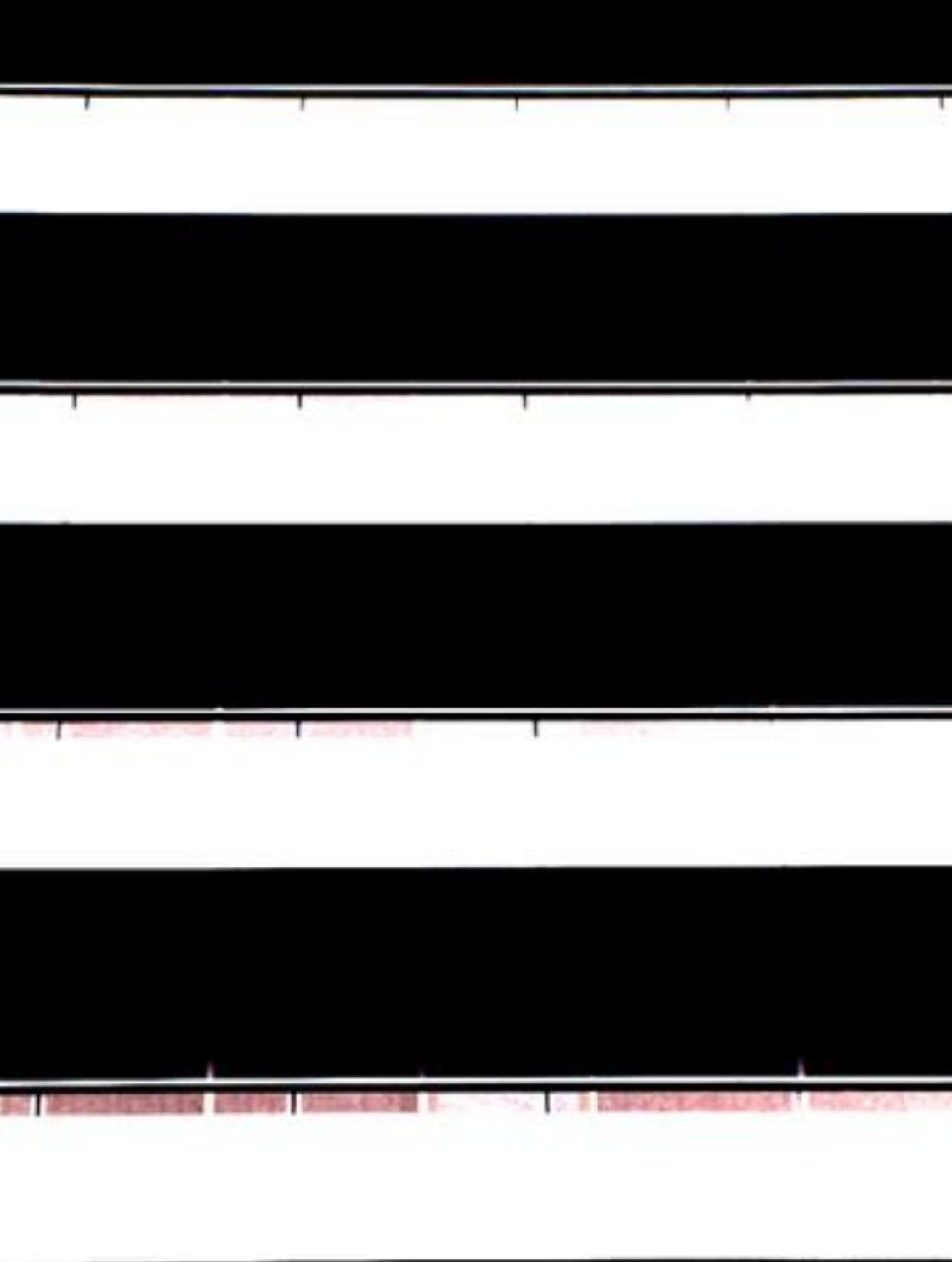
Director / DOP Work - Breakfast Film



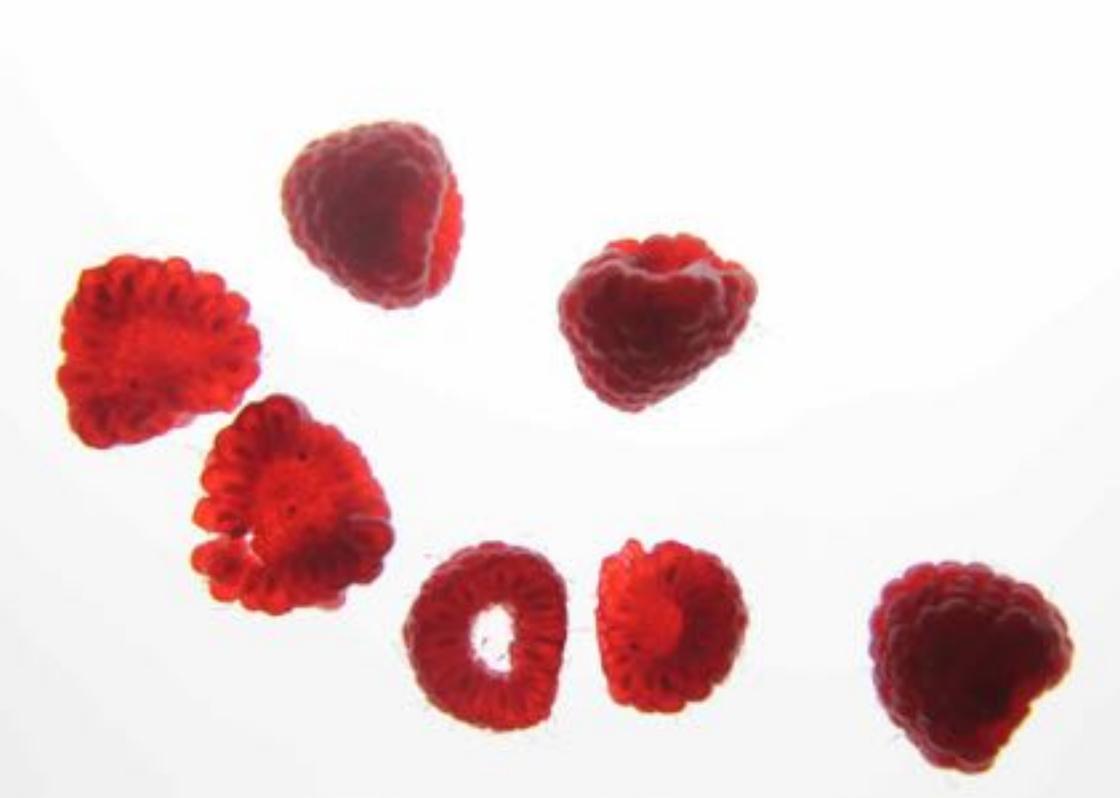
Stills Work



















Contact

Susan Stitt ACS

Director of Photography
Permanent Colour Pty Ltd
Wild With Garnish
Farm to Table

T. + 61 401 666 643 (AUS)
+ 1 917 444 8863 (US)

E. susanstittacs@gmail.com

W. www.susanstitt.com.au
www.susanstittfood.com

Insta. [susan_stitt](https://www.instagram.com/susan_stitt)

Rep. www.toptechsmanagement.com.au (AUS)
www.artistry.net (US)

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