

Keith Pattison 1937- 2021

Keith was born on the 10th April 1937 in Marylebone but grew up in Beckenham.

Called up for National Service Keith Joined the Army catering Corps where his love of cooking began.

He ended his National Service as a General's cook.

After NS Keith worked at the Park Lane Hotel and The Dorchester where he became Chef Poissonnier.

He became the Head Chef at the Cheshire Cheese when it was in its pomp as Fleet Street's favourite watering hole.

In 1978, Keith set up on his own and became Chef Patron of Pattison's restaurant in West Wickham helped by his wife Margaret.

Pattison's was amazingly popular in the area, continuously busy and setting the trend for the new style "Neighbourhood Restaurants" serving a blend of French and English cuisine.

I first went to Pattison's in 1981 with fellow Gastronome and friend of Keith's, Frank Ruffoni.

Pattison's became 1 of mine and my father's favourite restaurants which we went to Regularly and where we got to know Keith.

In 1984, Frank Ruffoni told me he was putting Keith up for membership of the Gastronomes and would I second Keith. Keith was elected in 1984.

Always looking for new challenges and to improve his knowledge, Keith sold Pattison's and went to work in in San Francisco, working as a Head Chef with his son Grant. It is a pleasure to see Grant here tonight.

In 1988, Keith returned to the UK opening Pattison's Restaurant in Caterham, which once again became very popular.

I also owned a restaurant in Caterham.

In 1992 I decided on a major revamp of the premises and menu.

I asked Keith to become my Chef Partner in the new restaurant KC's. It was Keith's cooking that made KC's such a success.

Many of Keith's old customers from West Wickham became regular customers.

Unfortunately, it was whilst working at KC's Keith had a serious heart attack and on the advice of the Drs had to give up the stress and long hours of restaurant kitchens.

Keith was a keen golfer, a founder member of the Gastronomes Golf Society and enjoyed annual golfing holidays to Majorca. He was also a keen Crystal Palace supporter and season ticket holder.

On the 14 th August last year, Chelsea were playing Crystal Palace. I was about to leave for Stamford Bridge when Keith phoned. We had a long chat about the match. Keith's last words were don't beat us 6 nil Chris. I said I would phone and tell him about the match.

Sadly, that never happened.

The following day Claire phoned to tell me that Keith had died in the night. It is not possible to describe my feelings of shock and loss at that time.

Keith was a very proud member of the Gastronomes for 37 years, a very regular attender, he was in his element discussing restaurants and the latest trends with fellow professionals.

Not only a great chef, a fantastic employer (his staff always loved him and would do anything for him), Keith was also a lovely man,

I knew Keith for 40 years and worked with him for some time.

To all who knew him, Keith was a kind generous and gregarious man who would light up the room when he came.

I was privileged and proud to call Keith my friend.

But above all Keith was a family man.

Keith was proud of Claire and Grant always thinking about them and what he could do for them. He was never happier than to be with them, cooking a Sunday lunch or Christmas dinner.

Tonight, we are pleased to welcome Claire and Grant at this special occasion.

On behalf of the Reunion des Gastronomes

I ask you all to be upstanding and raise your glasses to the memory of Keith.

Chris Briere- Edney
January 2022

