



Faces of the Big Mango: Chef Autumn Maddox McTaggart

By Becky Horace | Feature | Published October 21, 2014

Author information

Becky Horace

Becky is an American expat, who arrived to Bangkok in January 2013. Upon her arrival, she took on the role of Chief Mommy Officer. She is a freelance writer, Editor of BAMBI News. She is documenting her adventures through her writing and photography.

becky@bkkevents.com

@BeckyHorace



Share this Article

HOME / REVIEWS AND ARTICLES / FEATURE / FACES OF THE BIG MANGO: CHEF AUTUMN MADDOX MCTAGGART

Meet Bangkok's newest up and coming master of the culinary arts; Chef Autumn.



Expats are a big part of life in Bangkok. We are everywhere and some of us have pretty exciting jobs and work in amazing locations around town. One expat, I think you should meet is Chef Autumn Maddox McTaggart. She is the new head chef at The Gardens in between the Thong Lor and Ekkamai BTS.

Chef Autumn is an American from Seattle and has always been a lover of food.

She started her career at the age of 16 at Burger King; I love how the best

normally come from such humble beginnings. She has a beautiful smile and a bubbly personality which made her an automatic candidate for a customer service role although she really wanted to work in the kitchen. After working with Burger King, she was hired at Denny's (an American institution for breakfast!) and again she wanted to work in the kitchen but they had her working as a waitress and with her infectious smile she was making tips hand over fist, which is so exciting for a teenager in high school having that extra spending money!

Upon graduating from high school she enrolled in culinary school where she received a full scholarship.

During her time in school, she was

If you would like to see what Chef
Autumn has to offer, I highly
recommend for you to take a trip
down Sukhumvit and enjoy a lovely
meal at The Gardens

student of the year and student president of the cooking school. It's clear she is a natural. Since graduating from culinary school, she has worked in several different roles from working in the famous Pike Place Market in Seattle, recipe development where she would be sent beautiful ingredients and told to make some twenty different dishes, to working with wineries in Oregon by making menus that paired perfectly with the wines offered.

Just when you think she has done it all; Autumn was in a reality cooking show on PBS in the States during 2005. Through this opportunity, she met many world renowned chefs and learned so much from the different scenarios that the show provided. She made it to the last two contestants and her food was superior but the judges told her she was too nice for the grand prize of working in one of the celebrity judges kitchens in Manhattan. It's a good thing she didn't win this show, because shortly after she met her husband and they started their family.

Luckily for us Chef Autumn moved to Bangkok to start working with The

Gardens. She admitted it's a much different experience working in the kitchen in Bangkok versus the States, simply because of the language barriers with suppliers or products that are imported which might end up getting stuck in customs. Her kitchen staff are all eager to learn from her and with this Thai culture, the warm smiles she gives to her staff makes it easy to see she is well received and respected.

In her short time with The Gardens, approximately 40 days now, she has reopened the coffee shop, established a new happy hour, created a set lunch menu and a la carte lunch menu, created an entirely new dinner menu, created a kids menu, held several press meetings with many big names in the publishing industry here in Bangkok, and the next item on her list is creating a fantastic brunch menu.

This is one expat, who is an expert at balancing the role of motherhood and career woman. She is extremely talented and her passion is evident in her enthusiasm, personality, use of fine ingredients and presentation of her signature dishes. If you would like to see what Chef Autumn has to offer, I highly recommend for you to take a trip down Sukhumvit and enjoy a lovely meal at The Gardens. For more information on The Gardens; you can read my review here.

Comments

Join the discussion. No login required



No one has commented yet. Be the first!

