



Ned began his career in Vancouver working under two local restaurant legends... first under the tutelage of Le Crocodile's Michel Jacob and then as Sous Chef for Rob Feenie's Lumiere restaurant.

In 1997, Bell set his sights eastward where he enjoyed successful stints as Executive Chef at Niagara on the Lake's Peninsula Ridge Estate Winery, and at Toronto's Accolade and Senses restaurants where he earned significant recognition by the city's culinary cognoscenti. During his time in Toronto, Bell was a regular on Food Network Canada's **"Cook Like a Chef."**

Around 2000, Ned moved back westward to cook up a storm at Murrieta's Grill in Calgary, where his list of accomplishments included winning *Where Magazine's* **Rising Star and Best Overall awards.**

Wanting to get further engaged in the business side of restaurants, Bell joined the team at Vintage Chophouse and Red Water Grille as Corporate Chef where his passion, knowledge, creativity and focus turned the restaurants into two of Calgary's most exciting culinary locales.

Ned ultimately returned to his roots in the Okanagan where he is living his dream of being both Executive Chef and an owner at Cabana Bar and Grille in Kelowna, BC.

Ned's talent and charisma continue to propel him forward. Since opening Cabana Bar and Grille, Ned has begun filming **"It's Just Food"** for CTV. He has also been voted one of *Western Living's* **"Top 40 Foodies Under 40."** Ned is also lending his good taste to **Vancouver Cooks 2** which is a coveted collection of recipes from Vancouver's best chefs.