from canoe to grill

Katrina Simmons - The Hamilton Spectator

Ask Joshua Hendin how he prepared for a career as owner and manager of [Treeline Events] Catering. He might tell you about canoe lessons in Algonquin Park.

"I learned in the style of Omar Stringer. I would solo paddle the canoe, put torches in either end, and entertain crowds of adults." This less-than-Hollywood debut was good practice for speaking in front of hundreds of people. "It's often my role to make guests feel welcome, explain the plan for food service and tell them how they are going to be entertained through the course of the evening."



It's just one of his many jobs with this company that provides food (from a simple menu to haute cuisine), planning and everything else for parties and large corporate events. Hendin's travel background has improved his adaptability -- another asset when he's juggling and troubleshooting for groups of anywhere from 100 to 3000 people. In his early 20's he explored England, France & Greece, worked in upscale restaurants and clubs in London and across Canada. He particularly misses the skiing in British Columbia but says, "Now I ski on the water." Windsurfing on Lake Ontario has replaced surfing at Tofino, BC. And the Golden Horseshoe may not have a backdrop of snow-covered peaks, but Hendin insists, "In southern Ontario we've found a number of absolutely gorgeous spots for outdoor parties."

The most valuable tool in his tool kit, though, is the degree in philosophy he earned while in Ottawa: he is well equipped to recognize a good idea when he hears it. So when [it was] suggested he get into catering, Hendin jumped. He invested in new trucks, a new office and built a large, well equipped prep kitchen in their facility.

Hendin has tried his hand at many things (including training as a commercial helicopter pilot), and learned a lot of lessons along the way. He remembers, particularly, one sage bit of advice. "When opportunity presents itself, you should snag it," he says. "So here I am."