Back in August a team of UK chefs and front of house staff attempted to reach the summit of Mount Kilimanjaro in Tanzania to raise money for Farm Africa. Here’s how it got on

Words: Stefan Cheeseman

Good initiative, which brings together the food and hospitality industry to help solve the important issue of world hunger. For Palmer-Watts it also meant a return to Africa following his visit to Kenya last year to work with fish farmers and bring his restaurant industry expertise to Farm Africa’s fish farming enterprise.

Before taking on the peak the team first flew into Kisumu in western Kenya to visit the community of fish farmers Palmer-Watts had visited with last year, to lend a hand with the fish harvest and put their cooking skills to good use.

to camp after summit night I had to get a porter to take my shoes off. I have never been so tired.”

Paulo de Tarso, a man most commonly found traversing the Bar Boulud dining room impeccably dressed in a three-piece suit, also managed to reach the top, although he had to swap his Italian loafers for more rugged climbing boots. “We were woken at midnight to start our final ascent,” he recalls. “We knew we were going to be the most difficult part of our journey and that we had to climb for seven hours with little oxygen and in freezing conditions. We saw other climbers being carried down not able to make it, and people being sick on their way up, but I was sure if they could do their climb the whole experience of going to Africa was incredible. It took my breath away in every way.”

As well as scaling the mountain the team also smashed the not insignificant target of raising £50,000 for Farm Africa, with a total of £36,000 achieved so far. If you want to add to that amount you can still make a donation at www.virgimmoneyraising.com/chefs/kilimanjaro/club

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