



Chef Peter Gordon is the new Ambassador for RAFT

RAFT- the UK charity carrying out pioneering work in the treatment of major wounds and skin traumas – is delighted to announce that chef Peter Gordon has agreed to be an Ambassador for RAFT.

The writer and chef-restaurateur set up the kitchen of the original "The Sugar Club" restaurant in Wellington, New Zealand in 1986, and then moved to the UK in 1989 where he's lived since. Peter Gordon is now executive chef of Providores and Tapa Room which he set up in 2001.

The New Zealand and London based chef says "I'm thrilled to be acting as an ambassador for RAFT. Whilst embarking on an early culinary journey aged seven, I severely burnt myself when I accidentally tipped a deep-fryer full of boiling fat onto my body. I am therefore very aware of how skin disfigurement can affect peoples' lives, and how important and often life-changing the work RAFT does really is."

The lives of hundreds of thousands of people are affected by skin disfiguring illnesses and damage such as burns, wounds and skin cancer. Through invaluable research, RAFT aims to improve the lives of these patients.

Peter Gordon says, "I really think it is important that people become more aware of how profoundly lives can be affected by skin disfiguring illnesses and accidents, and the ways in which they can help."

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Since 1988 RAFT has been carrying out pioneering research into practical and affordable ways to save and repair skin. RAFT has been working to improve the healing outcome and the patient's future quality of life.

Currently we are working on a new product 'Smart Matrix' which is an artificial skin material. It will not only treat the wound in the short-term but also allow more extensive wounds to be treated than ever before.

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