

chefs collaborative

local. sustainable. delicious.

Chefs Collaborative Board of Overseers

Bruce Sherman, Chair

Chef and Partner, North Pond
Chicago, Illinois

A native Chicagoan, Chef/Partner Bruce Sherman of Chicago's North Pond restaurant utilizes influences from his travels and cooking in Paris, Southeast Asia and London to produce his true-to-the-season, contemporary French-American cuisine. He also shares this vision by promoting sustainable cuisine as chairman of the Chefs Collaborative Board of Overseers.

Although he majored in economics at the University of Pennsylvania and studied at the London School of Economics, Sherman's most inspiring education occurred much earlier, sharing time in the kitchen with his mom. After college graduation, he started his career path in Boston in restaurant management, ultimately moving to the back of the house to fully satisfy his creative drive. He opened and ran a successful catering company in Washington, D.C., and later sold it when he married and moved to India with his wife in 1993.

In New Delhi, Sherman made daily trips to the corner vegetable "wallah" (vendor) and began, of necessity, to cook only with what was available each day. This had a profound effect on his cooking style. He spent 1996 in Paris at the *École Supérieure de Cuisine Française* and in other restaurant kitchens refining his culinary skills and further developing his style, one clearly grounded in French technique. The following year, Sherman returned to cook in Chicago and, in 1999, accepted his current position at North Pond, where he has been dazzling diners with his broadly influenced, yet subtle, seasonal cuisine. Sherman was honored by *Food & Wine* as one of America's "Best New Chefs" in July 2003 and with a "Good Eating Award" by *The Chicago Tribune* in November of the same year.

Robin Schempp, Vice Chair

Founder and President, Right Stuff Enterprises, Inc.
Waterbury, Vermont

Robin Schempp is founder and president of Right Stuff Enterprises, Inc. (established in 1992), a culinary consultancy specializing in food and beverage concept, and product and market development. Schempp has co-created a number of related businesses, including Chef Stuff, Chef Express and The Mist Grill Café, all of which have supported her passion for regional, sustainable, seasonal, artisanal and wholesome foods. Schempp is vice chair of Chefs Collaborative and president emeritus of the Vermont Fresh Network, both of which strive to

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connect chefs with a more sustainable food supply. She is also active with the Research Chefs Association, Slow Food and the International Association of Culinary Professionals.

Schempp has always had a proclivity for exploring and enjoying the many expressions of the table and multi-tasks at every opportunity by eating and drinking well.

Joe McGarry, Treasurer

Executive Chef, Bon Appetit Management Co.
Portland, OR

Joe McGarry has been an executive chef for the Bon Appetit Management Company in Portland, Oregon for the last eight years. He is currently the regional chef for Bon Appetit's cafes which provide meals for 18,000 employees on the Intel campuses in Oregon, Washington, and Utah. He works with Bon Appetit's chefs to establish a connection between their customers and local sustainable farms by featuring seasonal goods grown within 150 miles of their kitchens.

Joe utilizes Bon Appetit's large volume of purchasing to create a demand for local and sustainable fruits and vegetables that is met by local produce houses. The trickle down effect is that more local farmer's goods are making it to market and ending up in regional restaurants.

After ten years as a resident of Portland, Joe now considers himself an Oregonian even though he was raised in the San Francisco Bay Area. He is inspired by the commitment of Oregon farmers, fisherman, and livestock raisers to go about their livelihoods in a manner that is in harmony with the environment. Joe enjoys the large Northwest bounty, which has taken his culinary career down a wonderful path he never envisioned ten years ago. Returning to the simple and healthy preparation of recently harvested local goods has now become the cornerstone of Joe's menus.

In order to encourage the future of the sustainable movement, Joe spends time with local high school students through the Oregon Mentors and the Oregon Restaurant Education Foundation's Pro Start, a high school hospitality education program. By breaking the philosophy down to its simplest form, "local is better", he strives to plant the seed of sustainability in the minds of the next generation of Northwest chefs.

Though huge strides have been made, Joe understands that sustainability is a complex and ever evolving movement. He is truly honored to be a member of the Chefs Collaborative Board and looks forward to contributing to the process of finding solutions to the inevitable challenges that arise in continuing education and awareness of the vital importance of renewable food sources.

Michael Leviton, Clerk

Chef/Owner, Lumière
Boston, Massachusetts

Michael Leviton has worked with some of the country's top chefs including: Joyce Goldstein at Square One, Gilbert Le Coze, Francois Payard and Eric Ripert at Le Bernadin, and Daniel Boulud at Le Cirque. In February 1999, he opened Lumière in his hometown of Newton, MA. Lumiere serves simple, seasonal dishes created from locally and sustainably raised and harvested

ingredients. Michael has been recognized with numerous awards including Best New Chefs in America for 2000, *Food & Wine*; Best New Restaurant to open in 1999, *Bon Appetit*; Best New Restaurant and Best New Chef, *Boston Magazine*, 1999; *Gourmet Magazine's* Best Restaurant in America, 2002; *The Saveur 100*, 2002; a mention in Alan Richman's Perfect Meal Column in *GQ*, 2002; Distinguished Restaurants of North America (DiRoNA) Awards in 2005, 2006 and 2007; Best of Boston Awards from *Boston Magazine* in 1998, 2001, 2003, 2005 and 2006; and, James Beard Award nominations in 2005, 2006, 2007, 2008 and 2009.

Eric Stenberg, Immediate Past Chair

Executive Chef, Resort at Spanish Peaks
Big Sky, Montana

Eric Stenberg was born and raised in Portland, Oregon. His initial cooking education was in the kitchen with his mother, helping to prepare family meals. In 1989, he graduated from California Culinary Academy and started working at Higgins Restaurant and Bar in Portland, where he spent the next 11 years cultivating his culinary skills under Chef Greg Higgins.

Inspired by Higgins' efforts to promote restaurant sustainability, Stenberg developed the vision to start a place of his own, Savory Olive in Bozeman, Montana, in 2003. Committed to using as much sustainably-produced Montana product as possible, Savory Olive received national attention for supporting regional farmers and ranchers. Recently, Stenberg acted as a consulting chef for the Community Food Co-op in Bozeman, a cooperative natural foods market and café. He is currently the executive chef at The Resort at Spanish Peaks in Big Sky, where he draws from the agricultural wealth of Montana and the Rockies to create five-star cuisine with the freshest meats and produce available. He is also a member of the Montana Food System Council created by Montana's governor to promote better access to local foods for all Montanans.

Stenberg strives to support the long-term protection of renewable food sources and the preservation of responsible and regional preparation methods. He'd like to see a strong foundation for cultural development built as a means of restoring the connection between people and their foods.

Stenberg served as the chairman of the Chefs Collaborative Board of Overseers from 2006 to 2008.

John Ash

Chef/Wine & Food Educator
Santa Rosa, CA

John first came to national prominence when he was selected by *Food & Wine* magazine as one of America's "Hot New Chefs." He founded his restaurant, John Ash & Company, in Northern California's wine country, in 1980 and it continues to be critically acclaimed more than 29 years later.

Nationally renowned as a wine and food educator, John served for many years as the Culinary Director for Fetzer and Bonterra Vineyards. He is on the faculty of the Professional Wine Studies Program at the CIA Greystone and also the chair of a program there for home cooks called *The Sophisticated Palate*.

John has written three books. His latest, *John Ash Cooking One-on-One: Private Lessons in Simple, Contemporary Food from a Master Teacher*, was published spring 2004 by Clarkson Potter. It won a 2005 James Beard award. He has authored two other books: *From the Earth to the Table: John Ash's Wine Country Cuisine* and *American Game Cooking*. The former was awarded the IACP award for Best American Cookbook and the Julia Child Cookbook of the Year. Chronicle Books released a completely revised and updated version of *From the Earth to the Table* in 2007.

John is an occasional contributor to publications such as Eating Well and Fine Cooking magazines. He was featured for two years on the Food Network and has co-hosted a live food and wine radio talk show, called **The Good Food Hour**, on KSRO (1350 AM) in Northern California for the past 23 years.

In April of 2008 John was voted "Cooking School Teacher of the Year" by the International Association of Culinary Professionals at their annual gathering in New Orleans.

Amy Bodiker

Development Consultant
Columbus, OH

Amy Bodiker is a development consultant based in Columbus, OH. Most recently, she served as the Development Director for Stone Barns Center for Food and Agriculture in Tarrytown, NY. For over five years, Amy was the Executive Director of Chefs Collaborative. She is a graduate of Connecticut College and the Cambridge School of Culinary Arts and has worked in professional kitchens as a baker and cook.

Caroline Fianza

Chef/Owner, Saltie
Brooklyn, New York

Caroline Fianza was the founding chef of Diner in 1998, Marlow and Sons in 2004, and Marlow and Daughters butcher shop in 2008. She is an alumnus of Po, as an intern when Mario Batali was in residence, and of Peter Hoffman's Savoy. Caroline is committed to real food and sustainability. She embraces these principles in her support of a network of farmers and producers who are ultimately responsible for creating the foundation of delicious food. She and the owners of Diner and Marlow have worked over the course of a decade to expand the scope of their purchasing power, creating their own distribution networks when necessary, to bring product into the New York market.

Now well versed in the complicated system of procurement, Caroline is committed to sharing her sources with other chefs and restaurateurs in her locality. She is the food and recipe writer for the Diner Journal, a quarterly food publication focused on food, wine, agriculture, politics, poetry, art and design. She's about to open Saltie, a bakery and sandwich shop in the neighborhood that sustains her, Williamsburg, Brooklyn.

Thom Fox

Executive Chef, Public House

San Francisco, California

As a 20 year veteran of the food business Thom Fox knows his way around the kitchen. With stints in some of the Bay Area's cutting edge restaurants he has developed the palate and business sense necessary in this competitive food market.

Thom hails from Pittsburgh, Pa, the great cultural melting pot of the eastern United States, where Italians, Poles, African Americans, Hungarians and Chinese live and work cheek by jowl. After 10 years working in the area's steel industry he decided to take his love for food and wine as his vocation. Thom aced the curriculum at Johnson & Wales University's culinary arts division with summa cum laude honors then set his sights on California. First off it was Fog City Diner as sous chef, then China Moon Café with Barbara Tropp, next as executive chef and partner at Eddie Jacks Restaurant on Folsom, when South of Market first got on the map. Later Thom was picked by the Kimpton Group to take over the helm of its Corona Bar & Grill where for over five years he helped it garner praise and awards for its inventive and tasty Southwestern flavors.

In order to satisfy a yearning to better understand how real bread is made Thom apprenticed himself at Acme Bread Co. and Noe Valley Bakery working long nights learning how to mix, shape by hand and bake artisan style leavened loaves of bread.

Along the way Thom found time to take on consulting jobs with the likes of Sara Wilson at Rockridge's Pasta Shop, help in the start up of a "home meal replacement" concept called Parkside Tote Cuisine/ Picnic Catering and manage the take out food business and consult on the bread program at Insalata's Restaurant in San Anselmo. Thom headed up the kitchen at San Francisco's Le Colonial turning out fabulously flavorful versions of California inspired Vietnamese cuisine. Most recently, Thom was the executive chef of ACME Chophouse in San Francisco, a steakhouse located at San Francisco Giants Stadium. The restaurant is undergoing renovations and will be transformed into a casual concept called Public House. Public House is scheduled to open this spring. Thom will continue to serve as executive chef for this new concept.

Chad Pawlak

President, Grass Point Farms
Thorp, Wisconsin

Chad Pawlak began Grass Point Farms in October 2005 to offer a healthier, humane and more cost competitive alternative to conventional dairy products. Today, Grass Point Farms is the first and only nationally distributed grass fed dairy company.

As president of Grass Point Farms, Pawlak is responsible for all marketing and operations, from the family farms that supply the grass fed milk, to the plants that process and package the full line of milk, cheese and butter. He's also in the process of completing stringent Certified Pasture standards that Grass Point Farms requires all of their farmers to adhere to. These standards are set to be the basis of the entire market.

Bob Perry

Coordinator, University of Kentucky Food Systems Initiative
Lexington, Kentucky

Bob Perry is the Special Projects Manager for the Sustainable Agriculture and Food Systems Working Group in the College of Agriculture at the University of Kentucky and serves as the hub of the sustainable food and farm diversification network in Kentucky. His task is to promote the development of new food enterprises, markets and products by connecting university expertise with Kentucky entrepreneurs, farmers and chefs.

He has been a professional chef for over twenty-five years in such operations as private yachts, steamboats, high-speed ferries, trains and restaurants that don't move including his own French Provencal Bistro "The Farmers Hall". In 2004 while Director of Foodservice for the KY State Park system he initiated a local produce purchasing program for the systems twenty-one restaurants. In 2005 he fostered a regulatory change that allowed the restaurants to purchase fresh meat and dairy items directly from small farmers.

Bob lives in a 120 year old home on an historic farm in Garrard County, KY with his wife and two sons.

Tom Philpott

Food Editor, Grist.org
Banner Elk, North Carolina

Tom Philpott is food editor at Grist.org, where he writes the biweekly Victual Reality column, the only regular food-politics column in the national media. He also blogs regularly on food and agriculture for gristmill, Grist's group blog. Philpott is a co-founder and core-group member at Maverick Farms, a center for sustainable-food education in Valle Crucis, North Carolina. Before moving to the farm in 2004, Philpott worked as a financial journalist in Mexico City and New York City, most recently holding the title of equity research editor for Reuters, where he wrote daily dispatches on the stock market. His work on food politics has appeared in *Gastronomica*, *The Guardian*, *Mother Earth News*, *New Farm*, and *Sojourners*. Maverick Farms has been featured in *Gourmet* and *The New York Times Magazine*, and in Sept. 2008, *Food & Wine* named Philpott one of "ten innovators" who "will continue to shape the culinary consciousness of our country for the next 30 years."

Philpott worked as a lone cook in a steakhouse through most of high school and college in Austin, Texas. After graduating from the University of Texas at Austin with an English degree, he worked as an instructor and tutor at Austin Community College and for two years wrote restaurant reviews for the *Austin Chronicle*. Philpott moved to Mexico City in 1997 to launch a career as a financial journalist, moving to New York City in 1999. While in New York, Philpott was active in the movement to save the city's community gardens from Mayor Giuliani's bulldozers, involved himself in a community garden in Brooklyn, and joined a CSA.

Stephen Stryjewski

Chef/Partner, Cochon
New Orleans, LA

Chef Stephen Stryjewski was born in Kansas to a military family and traveled extensively as a child. Born to a Polish father and an Irish mother meant that meat, potatoes and

gravy were the mainstays of his culinary life. However, the military lifestyle exposed him to multitudes of different cuisines. At fourteen he began working as a dishwasher at a New Jersey country club and moved up to prep cook and line cook, which set the stage for what would become a life-long passion.

After graduating from high school, he moved to Amherst, MA where he discovered that he was quite suited to working in restaurants rather than pursuing academic subjects. After working in several chain restaurant kitchens, he accepted a job with Marriott, where his interest in cooking professionally truly developed. This experience inspired him to enroll at the Culinary Institute of America in Hyde Park, NY.

With a reasonable foundation now in place, he departed to Europe to travel and research her rich culinary traditions. The sprawling markets and incredible products captured his attention and made a strong impression on his own culinary aesthetic. The emphasis on technique and simplicity he discovered in Europe introduced him to ideals that would later become the foundation of his own culinary philosophy. When he returned home, he moved to the Napa valley in California and began to work at Tra Vigne. There he found the same attention to detail and quality of ingredients that impressed him in Europe. With the urge to travel, he continued his journey to New Orleans, LA to work at Commander's Palace. Chef Jamie Shannon and the Brennan family emphasized the importance of service in the dining experience. On the Outer Banks of North Carolina he briefly worked at the Blue Point Bar and Grill, then to Vidalia Restaurant in Washington, DC. He moved back to New Orleans to help Emanuel Loubier open Dante's Kitchen and then joined Herbsaint Restaurant as a line cook and was quickly promoted to sous chef. During the next four years he established a great working relationship with Herbsaint's owner and chef, Donald Link. Together they conceived Cochon, a Cajun style southern restaurant in New Orleans' Warehouse District that features regional cuisine, local ingredients and homemade products in a small plate format.

Sylvia R. Tawse

President, Fresh Ideas Group
Boulder, CO

Sylvia keeps her feet grounded in two worlds: organic agriculture and public relations for the natural products industry. Both are meant to benefit the environment while encouraging pleasure at the table. She founded The Fresh Ideas Group in 1995; the communications agency specializes in organic and specialty foods, as well as healthy living. She and her husband, Lyle Davis, own Pastures of Plenty Farm, an organic 35-acre working cut flower and vegetable farm and Big Bang Catering company. Sylvia has an extensive background in retail-level natural foods marketing and PR, in addition to providing senior level counsel to numerous brands on communication through major crises. She has conducted new product launches for dozens of national brands, based on educating the public on food issues that matter to today's consumer. She is a member of the International Association of Culinary Professionals, Public Relations Society of America, Chefs Collaborative, Les Dames Escoffier and Slow Food International. Oh, and Sylvia is a mother of four.

Megan Westmeyer

Sustainable Seafood Coordinator, South Carolina Aquarium
Charleston, South Carolina

Megan Westmeyer has led the South Carolina Aquarium's Sustainable Seafood Initiative since 2004. The Sustainable Seafood Initiative is an educational program for culinary professionals. By fostering wise choices in sustainable seafood at high-end restaurants the Initiative influences the culinary seafood market as a whole, leading to the conservation of fishery resources. Westmeyer helps chefs learn about sustainable seafood by translating technical fishery information to a concise format usable by the culinary industry.

Westmeyer has a M.S. in Oceanography and Coastal Sciences from Louisiana State University. Her master's research involved implanting acoustic transmitters in red snapper to study their fidelity to oil and gas platforms in the northern Gulf of Mexico. Previous to graduate school Westmeyer worked as a shrimp bycatch observer in the Gulf of Mexico and at the South Atlantic Fishery Management Council. Westmeyer also earned a B.S. in Marine Science from the University of South Carolina. During her undergraduate career she explored various aspects of marine science, including a summer at the Institute of Geochemistry in Siberia, an internship monitoring sea turtle nesting at Cape Lookout National Seashore, and environmental toxicology research on the effects of pesticides on estuarine crustaceans.

Westmeyer currently serves on the Board of Directors of the South Carolina Seafood Alliance, is a member of the South Atlantic Fishery Management Council Shrimp Advisory Panel, and served as an external resource for the Chefs Collaborative Chef and the Sea Committee before joining the Board of Overseers.