



**Mission:**

Chefs Collaborative works with chefs and the greater food community to celebrate local foods and foster a more sustainable food supply. The Collaborative inspires action by translating information about our food into tools for making knowledgeable purchasing decisions. Through these actions, our members embrace seasonality, preserve diversity and traditional practices, and support local economies.

RIGHT TO LEFT: Chefs Peter Hoffman, Greg Higgins, and Ryan Tate prepare risotto for a special Chefs Collaborative dinner honoring Joan Dye Gussow.

**chefs  
collaborative**

local. sustainable. delicious.

89 South Street  
Lower Level  
Boston, MA 02111  
[www.chefscollaborative.org](http://www.chefscollaborative.org)

Chefs Collaborative is the leading nonprofit network of chefs that fosters a sustainable food system through advocacy, education, and collaboration with the broader food community.

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## Our Focus

Our *Seafood Solutions* program helps chefs better understand the health of our oceans and provides practical tips for making responsible purchasing decisions. Resources include *Seafood Solutions: A Chef's Guide to Sourcing Sustainable Seafood*; *Green Chefs*, *Blue Ocean*—an online educational program for chefs and culinary students developed with the Blue Ocean Institute; and sustainable seafood workshops on topics such as utilizing lesser known seafood species.

Our *Farm to Chef* program gives chefs practical information about sourcing sustainably produced ingredients. In addition, the program provides opportunities for chefs to build relationships with local farmers and artisan producers. The *Renewing America's Food Traditions Grow-Out* fosters partnerships between chefs and farmers and promotes agricultural biodiversity. Resources include Sustainable Food Reports that explore environmental issues from a chef's point of view and offer tips on sourcing more local, sustainable ingredients. Workshops cover topics including working with whole animals and cooking with under-utilized cuts of meat.



## What we do:

- Advocate for sustainability in the greater food community.
- Provide chefs with the information and tools necessary to make sustainable purchasing decisions—through workshops, publications, and events.
- Connect chefs and sustainable food producers.

## Get Involved!

- Become a member.
- Be an active voice in your community, sharing with your customers your commitment to food that is locally grown, seasonally fresh, and delicious.
- Host an educational or networking event in your area.
- Attend a Chefs Collaborative event or training session.

## Become a member! You'll receive:

- A one-year subscription to Chefs Collaborative's publications, including our in-depth and practical sustainable food reports, and our informative email digest, FreshNet.
- Invitations to all local and national workshops, seminars, and events.
- Opportunity to post and read about sustainability minded news in FreshNet.
- The satisfaction of joining others in supporting a more sustainable food supply.

To become a member, please complete the attached form and mail it with payment to: Chefs Collaborative, 89 South Street, Lower Level, Boston, MA 02111

You can also become a member online at [www.chefscollaborative.org/join-us](http://www.chefscollaborative.org/join-us) or by calling us at 617-236-5200.

NAME

AFFILIATION/COMPANY

ADDRESS

CITY, STATE, ZIP

PHONE

E-MAIL

WEBSITE

Membership Levels  \$500 Sustainer \*

\* Preserver, Sustainer, and Small Producer members will be recognized on the local food search portion of the Chefs Collaborative website, if desired.  \$250 Preserver \*

\$100 Supporter

\$50 Basic/Small Producer \* /Student

Credit Card

Check Enclosed

CARDHOLDER'S NAME

NUMBER

EXPIRATION DATE