

chefs collaborative

local. sustainable. delicious.

FOR IMMEDIATE RELEASE

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CHEFS COLLABORATIVE NAMES THREE NEW DIRECTORS TO ITS BOARD OF OVERSEERS

(Boston, MA) Chefs Collaborative has named three new directors, each with unique experience in sustainably produced food, to its Board of Overseers:

- [Michael Leviton](#), chef/owner of Lumière in West Newton, Massachusetts and executive chef of Persephone in Boston, Massachusetts. Both restaurants reflect a passion for cuisine using local and sustainable ingredients.
- [Nicolette Hahn Niman](#), attorney and cattle rancher who lives in Bolinas, California, spends much of her time speaking and writing about the problems resulting from industrialized livestock production, including three essays she has written on the subject for the *New York Times* and a forthcoming book that will be published by HarperCollins.
- [Megan Westmeyer](#), Sustainable Seafood Initiative coordinator at the South Carolina Aquarium in Charleston, South Carolina. Westmeyer is experienced in helping chefs learn about sustainable seafood by translating technical fishery information to a concise format usable by the culinary industry.

All three are dedicated to advancing the mission of Chefs Collaborative and bring expertise to its primary programs. Key programs include *Seafood Solutions*, which educates chefs and culinary students about seafood sustainability, and *Farm to Chef*, which brings chefs and farmers together at workshops and networking events to improve access to local and sustainably produced food and raises awareness about the importance of biodiversity.

“The 13-member [Board of Overseers](#), made up of chefs, conservationists, educators and food producers, is well positioned to guide the organization in its next phase of work to inspire and help chefs choose ingredients that are both delicious and environmentally sound,” said Melissa Kogut, Executive Director of Chefs Collaborative.

Founded in 1993, [Chefs Collaborative](#) is the nation’s leading network of chefs and members of the greater culinary community committed to sourcing and cooking with local, sustainable and delicious ingredients.

For more information, check out the Chefs Collaborative website: www.chefscollaborative.org.

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