



Workshop Information

Plenary Session: Taking Steps on the Path to Sustainability

Fostering a more sustainable food system means many things to many people, especially chefs. From our purchasing decisions to the systems in our restaurants, being a chef in the sustainable food movement is a constant learning experience. Chicago chef, restaurateur, and entrepreneur Rick Bayless will discuss the steps chefs and culinary professionals can take in our efforts to support a more sustainable food supply. No two paths are the same, but the more steps are taken, the closer we will be to working within a truly sustainable food supply.

Speaker: Rick Bayless, Chef/Owner, Frontera Grill and Topolobampo restaurants, Chicago, IL

Whole Hog: A Butchering Workshop for Pork Enthusiasts

For chefs interested in sourcing their meat from local farms, buying whole animals is often the way to go. Working with whole animals can be a satisfying and practical way to develop culinary skills and technique—and pigs are one of the more fun and manageable species to bring whole into the restaurant. Portland, Oregon chef Greg Higgins of Higgins Restaurant and Bar will demonstrate breaking down a hog and talk about the butchering process. He will offer ideas and advice for working with local livestock farms, using all of the parts in a range of applications, and turning a profit off of your labor. Come see sustainable practices in action!

Moderator: Bob Perry, Food Systems Initiative Coordinator & Chef, University of Kentucky, Lexington, KY.

Speakers: Greg Higgins, chef/owner, Higgins Restaurant and Bar, Portland, OR

Looking at our "Carbon Footprint": Food Choices and Climate Change

As cooks and citizens, our food choices have an impact on the world around us. The relationship between food and climate change is reflected throughout our food system, from agricultural practices to packaging, transportation and consumption. By supporting and defending biodiversity and low-impact agricultural practices, chefs can lead the public towards embracing a diet that will help mitigate climate impact. This panel will look closely at the way our food system contributes to climate change, and panelists will share innovative practices used to reduce carbon footprints in their restaurants and

businesses. Panelists will discuss how cooks can support biodiversity and steps food businesses are taking to reduce their carbon impact.

Moderator: Tom Philpott, Food Editor, Grist.org, Seattle, WA

Speakers: Joe McGarry, Executive Chef, Bon Appetit Management Company, Portland, OR; Meredith Niles, Former Director of Cool Foods Campaign, Washington, DC; Ken Dunn, Founder & Director, The Resource Center, Chicago, IL.

Lists, Local, or Locality: Balancing our Values when Sourcing our Seafood

Buy wild, buy local, use eco-labels, choose farm-raised—the barrage of messages advising chefs on how to buy their fish can be overwhelming—especially since the information shifts and changes depending on the season—and the messenger. But as chefs navigate through seafood purchasing to meet rising consumer demand for fish, the need to prioritize the way they make their choices has never been more important. These choices are personal ones—one chef might use “local” as a baseline, while another depends on a trusted eco-label. This panel of chefs and members of the marine conservation community will discuss the metrics and values they rely on when marketing and purchasing sustainable seafood.

Moderator: Megan Westmeyer, Sustainable Seafood Coordinator, South Carolina Aquarium, Charleston, SC.

Speakers: Michael Leviton, chef/owner, Lumiere restaurant, Newton, MA; Kate McLaughlin, Seafood Program Director, the Blue Ocean Institute, Long Island, NY; Randy Rice, Seafood Technical Program Director, Alaska Seafood Marketing Institute, Seattle, WA; Polly Legendre, Culinary Director, CleanFish, San Francisco, CA.

New Tastemakers: Chefs and Entrepreneurs Changing the Game of Sustainable Food

There seems to be a growing trend in the food industry to move away from the traditional restaurant model and create new types of businesses. Whether the reason for doing this is economic, stylistic or iconoclastic, there is a new generation of people working in the food profession in new and creative ways. Farming, multi-media, multi-use, exploratory spaces, supper clubs, take out joints and food trucks all have moved in on the once predictable world of dining out. This panel will focus on 3 chefs who have chosen unique ways to present the idea of the restaurant to the public. Carlo Mirarchi of Roberta's in Brooklyn, Douglas Monsalud of Kitchenette in San Francisco and Efrain Cuevas of Clandestino in Chicago have created businesses that proceed from a place of invention, adventure and fun that remind us that eating out and choosing sustainability should bring us pleasure, delight and connect us with our community.

Moderator: Caroline Fianza, Saltie Bakery + Cafe, Brooklyn, NY

Speakers: Carlo Mirarchi, Roberta's Restaurant, Brooklyn, NY; Efrain Cuevas, Creative Director, Clandestino Community Dining Project, Chicago, IL; Douglas Monsalud, General Manager and Executive Chef, Kitchenette, San Francisco, CA.

Local, Liquids: The Artisan Approach to Beer, Wine, and Spirits

If the food on the plate reflects our values as culinary professionals, then the drink in the glass should, too, right? Fortunately, sustainably produced wine, beer, and even spirits are more plentiful—and more popular—than ever. From the source of the ingredients to the ways sustainable beer, wine, and spirits are produced, the farm-to-glass movement is in full swing. Producers will discuss the stories behind their products and the ways they are made, about cooking with and pairing food with artisan beverages, and about tapping into the growing market for sustainably produced drinks.

Moderator: John Ash, Chef, Author, and Educator, Napa Valley, CA

Speakers: Chris Benziger, Benziger Family Winery, Glen Ellen, CA ; Jim Javenkoski, Death's Door Spirits, Washington Island, WI

Take the Bait: Promoting and Cooking with Lesser-Known Seafood Species

As leaders in influencing the public's food choices, chefs can support the sustainable seafood movement in many ways. One way to take pressure off popular species like tuna, swordfish, and Chilean sea bass is to try lesser-known species that are lower on the food chain, like herring, anchovies, and sardines. These fish might be small in size, but they carry a big impact: they're often less expensive, contain fewer contaminants, and are more sustainable than larger, more popular seafood. Yet how do we shift the public perception that these species are meant for fishing bait, not dinner? Beyond making sardines and herring taste good, chefs must build a market for these fish by effectively promoting them to diners. This workshop will offer ideas for marketing and promoting these often overlooked species.

Moderator: Kassia Perpich, Sustainable Seafood Coordinator, Shedd Aquarium, Chicago, IL.

Speakers: Mark Palicki, Vice-President of Marketing, Fortune Fish Company, Chicago, IL; Paul Kahan, Chef/Owner, Blackbird restaurant; Susan Spicer, Chef, Bayona restaurant, New Orleans, LA.

Meat: A Defensible Part of Sustainable Cuisine?

Meat has increasingly taken on a connotation of sinfulness and excess. It's been connected to global warming, heart disease, obesity and animal cruelty. But few restaurants are taking it off the menu and few Americans are going vegan. What's a chef who truly wants to cook sustainably to do? Hold the presses. Two meat lovers and a vegetarian all make the case that meat is not only an *acceptable* part of sustainable food production but a *necessary* part of it. Why? Because the most environmentally friendly farming systems are those that mimic nature. They are based on diversity and a multitude of species -- plant and animal -- functioning together, similar to how plants and animal species each occupy unique and complementary ecological niches in the wild. Come to hear this lively discussion about why supporting meat raised in a diverse agricultural system is an essential part of a sustainable food supply—and how chefs can support meat of this kind.

Moderator: Nicolette Hahn Niman, author, *Righteous Porkchop*, Bolinas, CA

Speakers: Will Harris, President, White Oak Pastures, Bluffton, GA; Tony Maws, Chef/Proprietor, Craigie on Main, Cambridge, MA; Matt McMillin, Principal, 3 Sixty Consulting, Chicago, IL.

A Matter of Scale: Responsible Growth in Sustainable Food

The Get Big or Get Out mantra that has dominated agriculture since the 1970's is also prevalent in our restaurant and food businesses, with large corporations vying for consumer dollars by selling food that is cheap, plentiful, and often unhealthy for people and the planet. But as consumers tune in to the value of sustainably produced food, values-driven food companies have a chance to grow and compete on a large scale. But here's the question: can you get big and keep a grip on your values? Panelists from a range of positions in the food world will discuss the kinds of compromises are necessary on the part of companies and producers as sustainable food businesses scale up; and the challenges food businesses face as they seek to responsibly grow their businesses.

Moderator: Tim Stein, Director of Operations, Levy Restaurants, Lakewood, CO.

Speakers: Karen Trilevsky, Founder and CEO, Full Bloom Baking Company; Joe McGarry, Executive Chef, Bon Appetit Management Company, Portland, OR.

Plenary session: Reflections from Mas Masumoto

Mas Masumoto is an author and peach farmer who will speak to the values that motivate us to continue fostering and supporting the farmers and food producers who provide daily inspiration.

Speaker: Mas Masumoto, author, poet, farmer, Masumoto Family Farms, Fresno, CA

Plenary session: *Connecting Farmers, Chefs, and Community: How Farmers Markets Strengthen Local Food Systems*

Gary Nabhan, author, educator, and local foods activist, will lead this discussion about the role of farmers markets in strengthening local food communities.

Moderator: Gary Nabhan, PhD., Southwest Center at the University of Arizona, Tuscon, AZ

Speakers: Poppy Tooker, chef and author of *The Crescent City Farmers Market Cookbook*, New Orleans, LA; and David Cleverdon, Green City Market board member and farmer; Kinnikinnick Farm, Caledonia, IL.

Green City Market Tour and Book Signing

Join authors Gary Nabhan, Poppy Tooker, Mas Masumoto, Nicolette Hahn Niman, and others as they sign their books under the Chefs Collaborative tent. Take a tour of the Green City Market, participate in a guided tasting, or watch a cooking demo at this great public market in Lincoln Park.

Closing Session and Seasonal Lunch with Chicago-area Chefs!

Dr. Fred Kirschenmann, Distinguished Fellow at the *Leopold Center for Sustainable Agriculture at Iowa State University*; President of the Board, *Stone Barns Center for Food and Agriculture*, Manager of Kirschenmann Family Farms in North Dakota, will lead a discussion about the next big questions for the culinary profession in the sustainable food movement. He will be joined on the podium by Bruce Sherman, Chef/Partner, North Pond Restaurant, Chicago, IL; and Rink DaVee of Green + Green and Shooting Star Farm, Mineral Point, WI. The closing session will be followed by a seasonal lunch with Chicago-area chefs.

Speakers: Dr. Fred Kirschenmann, Distinguished Fellow, Leopold Center for Sustainable Agriculture at Iowa State University, Ames, IA; Bruce Sherman, Chef/Partner, North Pond Restaurant, Chicago, IL; and Rink DaVee of Green + Green and Shooting Star Farm, Mineral Point, WI.