

chefs collaborative

local. sustainable. delicious.

www.chefscollaborative.org

Spring 2010 NEWSLETTER

Words from a “Spokeschef”

In the two years I have worked closely with Chefs Collaborative, I have gone from being a chef who sourced local ingredients from a handful of local farmers to being a “spokeschef” for a cause that has already realized many goals in rallying the farm-to-table initiative.

My wife and I own and operate Black Trumpet Bistro in Portsmouth, New Hampshire. Chefs Collaborative has helped me grow as a chef, but more importantly, I have grown as a community-oriented small business owner. The connections I have made have helped our restaurant gain exposure in the broader context of nationwide establishments that care about responsible food sourcing. At one event in Boston last year, I found myself surrounded by an A-list of like-minded industry people who had assembled to celebrate the Chefs Collaborative’s RAFT New-England Grow Out program.



Barn Dinner chefs

At our greatly successful Barn Dinner co-organized by Chefs Collaborative last October, many attendees were moved to tears by the hard work and overwhelming dedication of farmers, chefs and food service industry participants.

I continue to be inspired by the thoughtful efforts put forth by Chefs Collaborative. I look forward to remaining as involved as possible in one of our nation’s most progressive and professional culinary organizations, and I urge others in my field to do the same.

Evan F. Mallett, Chef / Owner
Black Trumpet Bistro, Portsmouth, NH



Evan Mallett with Barn Dinner guests

“Chefs Collaborative has helped me grow as a chef, but more importantly, I have grown as a community-oriented small business owner.”

Welcome new board members!

Board members Sylvia Tawse, Bruce Sherman, and Stephen Stryjewski at the House on Bayou Road, New Orleans, LA.



Farmers and Chefs Connect Around Heirloom Vegetables

We first met Chef Joe Hafner last year at our kick-off event for the 2009 New England RAFT (Renewing America's Food Traditions) Grow-Out.

Piloted in 2009, the project facilitates connections between farmers and chefs by engaging them in growing, cooking, promoting and celebrating heirloom vegetable varieties that have historical significance in New England. Joe is the Executive Chef of Gracie's, a fine dining restaurant in downtown Providence, Rhode Island and was one of 36 chefs who participated in the Grow-Out in 2009. Joe was interested in sourcing more of his ingredients locally, as well as trying his hand at growing his own produce. The Grow-Out project seemed to be a great way to get started.

With the support from the Cedar Tree Foundation and Whole Foods Market, and donations from partners Fedco Seeds, Seed Savers Exchange, and Old Sturbridge Village and members like you, Chefs Collaborative was able to



Boston Marrow squash

disseminate seeds to 28 farms throughout New England who then "grew-out" the vegetables and sold them to chefs in and around Portsmouth, NH; Providence, RI; and Boston, MA.



Joe Hafner

Joe was piloting a project of his own in 2009 – a roof-top garden producing vegetables for Gracie's, where he enjoyed incorporating a few RAFT varieties. Also through the Grow-Out project, Joe connected with John Harkins of Heritage Farm in Portsmouth, Rhode Island.

Working directly with chefs was new to John as a beginner farmer selling mostly at farmers markets. "Joe was really good about taking anything I had and then using it," said Harkins. "That was something that was really good for me – I'd never met him and he had no idea who we were, but once we started working together he knew he could get quality stuff from me

“ I'd never met him and he had no idea who we were, but once we started working together he knew he could get quality stuff from me and in quantity. ”

and in quantity. He was excited and didn't haggle about the price. That was a very worthwhile connection that got made.”

Joe was excited, not only by his new business relationship with Heritage Farm, but also by the diverse array of produce that was arriving at his door, including the Boston Marrow squash seen here. "They were awesome. Their texture was good, they held up while cooking and made a nice puree. The flavor was unbelievable."

This year, we are growing the project in each of the original three areas, as well as expanding to Southeastern and Western Massachusetts. As Joe told us this winter, "It was so great, I'm so excited about it, I want to get started again right now!" We couldn't agree more.



Welcome Chalkboard



chefs collaborative
NATIONAL SUMMIT

Dear Members and Friends:

We're pleased to announce the 2010 Chefs Collaborative National Summit, to be held October 3-5, in Boston. The theme this year is: Redefining Our Culinary Traditions – Building on the Past to Ensure a Sustainable Future. We expect more than 300 chefs and culinary professionals to join us for this educational and community-building conference. Workshops and discussions will focus on integrating sustainable principles into culinary and agricultural traditions.

The National Summit is just one of the ways we're building community and providing educational resources for chefs. The Summit gives chefs an opportunity to share best practices, as well as a venue to connect with sustainable food producers.



Thank you for your continued support. I hope to see you in Boston this fall!

Sincerely yours,

Melissa Kogut

Melissa Kogut
Executive Director

BOARD MEMBER SPOTLIGHT

Tom Philpott

The Chefs Collaborative Board of Overseers is made up of chefs and experts in the sustainable food community from around the country. This article is part of a series highlighting individual board members. For a complete list of board members along with their bios, please visit our website: www.chefscollaborative.org.

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.

Philpott is a co-founder and core-group member at Maverick Farms, a center for sustainable-food education in Valle Crucis, North Carolina. 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.”

“I’ve been impressed and informed by Chefs Collaborative since I first got interested in the politics of food 10 years ago,” says Philpott. “They stand at the intersection of deliciousness and sustainability, and I’m proud to serve on the board.”



Tom Philpott

Quick Facts:

What are you currently reading?

Janet Poppendieck’s important book on school lunches, *Free for All*; and D.D. Guttenplan’s biography of the great journalist I.F. Stone, called *American Radical*.

Most memorable meal:

It sounds like horrible name-dropping, but if I’m going to be honest, the most memorable meal I’ve ever had occurred at Philip Johnson’s famed “glass house” in Connecticut for *Food & Wine*’s 30th anniversary in 2007. On one side of me sat the great Suzanne Goin. On the other side was the equally great David Chang. I felt, to paraphrase Nabokov, like a thief between two Christs. Peter Hoffman cooked; braised pork was the entree, one of my favorite dishes. Sunlight streamed in—those window-walls were clean!!! — and we drank red wine made by Wells Guthrie of Copain, who also attended. For that hour, the universe had aligned in a most happy way for me. And it stayed that way for a while — afterwards, we went to *Cru* in Manhattan, where sommelier Robert Bohr saw fit to show off some Burgundies that farmer/writer guys like me simply aren’t meant to experience. Sigh. Sometimes, I think it was all just a dream.

Ingredients I couldn’t live without?

Garlic; chile pepper; olive oil; greens

Favorite thing to do on the farm:

Plant salad greens.

Call for Sustainable Seafood Recipes!

These days, chefs have more than just flavor to think about when deciding what type of seafood they put on the plate. Is it responsibly caught? Is it endangered? Is it being farmed in a way that doesn’t harm the environment? Together with Blue Ocean Institute, we created Green Chefs, Blue Ocean to take the mystery out of sustainable seafood and give chefs practical tools that they can use on a daily basis when making menu choices.



We’re asking our members to submit their favorite sustainable seafood recipes for the Green Chefs Blue Ocean website. Please send your recipes to KatieF@chefscollaborative.org.

The program is accessible through the Chefs Collaborative homepage, as well as at www.oceanfriendlychefs.org, and features seven lessons on seafood sustainability. The site also features chef testimonials, recipes, and links to other resources.

Chefs Collaborative members host Earth Dinners throughout the country!

Chefs Collaborative members around the country are hosting dinners to celebrate local, sustainable, and organic foods while supporting Chefs Collaborative. We’re delighted to be partnering with Organic Valley for the sixth year on the Earth Dinner program. Proceeds from the dinners will benefit Chefs Collaborative. Organic Valley has generously agreed to match all contributions up to \$10,000.

We hope you’ll support the following members hosting Earth Dinners. Be sure to contact the restaurant or business directly for full details.

Participating Restaurants

Armsby Abbey Worcester, MA www.armsbyabbey.com	Craigie on Main Cambridge, MA www.craigieonmain.com	Paley’s Place Portland, OR www.paleysplace.net
Basta Trattoria New Haven, CT www.bastatrattoria.com	Cuisine en Locale Cambridge, MA www.cuisineenlocale.com	Riva’s Trattoria Greensboro, NC www.rivatrattoria.com
Black Cat Bistro Cambria, CA www.blackcatbistro.com	Deluxe Town Diner Watertown, MA www.deluxetowndiner.com	Some Things Fishy Catering Bethel, CT www.somethingsfishycatering.com
Blue Bird Bistro Kansas City, MO www.bluebirdbistro.com	The Fireplace Brookline, MA www.fireplacereast.com	Stanhope Grille at Back Bay Hotel Boston, MA www.stanhopegrille.com
Blue Moon Market & Café Exeter, NH www.bluemoonmarket.net	Heritage Prairie Farm Elburn, IL www.hpmfarm.com	Tastings Wine Bar & Bistro Foxboro, MA www.tastingswinebarandbistro.com
Chalk Food & Wine Covington, KY www.chalkfoodwine.com	JeanRo Bistro Cincinnati, OH www.bistrojeanro.com	Tomasso Trattoria Southborough, MA www.tomassotrattoria.com
Channel Café Boston, MA www.channel-cafe.com	The Liberty Elm Diner Providence, RI www.libertyelmdiner.com	Uncommon Ground Chicago, IL www.uncommonground.com
City Provisions Chicago, IL www.cityprovisions.com	Local 127 Cincinnati, OH www.mylocal127.com	Uncommon Ground Chicago, IL www.uncommonground.com
Claire’s Corner Copia New Haven, CT www.clairecornercopia.com	Lucy’s Table Beaverton, OR www.lucystable.com	Vidalia’s Southern Cuisine Fort Worth, TX www.marriott.com
At Sara’s Table – Chester Creek Café Duluth, MN www.astccc.net	Lumiere Restaurant West Newton, MA www.lumiererestaurant.com	
Chez Jude Restaurant & Wine Bar Grand Marais, MN www.chezjude.com	Mooring Restaurant Newport, RI www.mooringrestaurant.com	

Additional restaurants may be added after this newsletter is printed. For the most up to date list please visit our website at www.chefscollaborative.org/events.

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Thank you to all our members
and donors who continue to
support and inspire our work.

FOUNDATIONS

The David & Lucille Packard Foundation
Cedar Tree Foundation

BENEFACTORS: \$10,000 AND ABOVE

Electrolux Appliances
Lindblad Expeditions
Organic Valley

CHAMPIONS: \$5,000-\$9,000

Alaska Seafood Marketing Institute
Anolon
Fortune Fish Company
Full Bloom Baking Co.
Himala Salt
Wisconsin Milk Marketing Board

SUSTAINERS: \$500-\$999

21 Acres, 51 Lincoln, 606 Congress at the Renaissance Boston, Art Institute of Colorado, Cabot Creamery, Caffé Vita Coffee Roasting, Cambridge School of Culinary Arts, Captain Marden's Seafood, Chester Creek Café, Farmers & Fishers, Himmel Hospitality Group, Cervena Natural Venison, The French Laundry, Oregon Culinary Institute, Parfitt Way Management, Sandy's Kitchen, Savoy and Back Forty restaurants, Seaport Hotel & World Trade Center Boston, Square One Vodka, Stonyfield Farm, Sweet Basil, University of New Hampshire Department of Hospitality Management, Wainwright Bank, Vie Restaurant, Yozell Associates.

Amy Bodiker, Anonymous, Robert Hammond, James & Christina Kennedy, Margaret Nelson, Odessa Piper, Bart Rhoades, Benjamin Schwartz, Robert Talmadge.

PRESERVERS: \$250-\$499

A Toute Heure Bistro, Agua Verde, American Flatbread, American Grassfed Association, Aquahealth, Anson Mills, Art of the Table, Australis Aquaculture, Beach Pea Baking Co., Blackfish Bistro, The Boardinghouse, BOKA Seattle, The Boot, Border Grill and Ciudad restaurants, Cambridge Brewing Company, Cardwell's at the Plaza, Chimacum Meats, City Provisions, CleanFish, Coco Café, Cool Food Initiative, Devotay Restaurant, Early Girl Eatery, Eastern Standard Kitchen, Emergence Farm to Food Solutions, EVOO and Za Restaurants, Family Health Center of Worcester, Farmstead and La Laiterie, Fat Hen Restaurant, FIG, Flea Street Café, Food Dance Café, Frontera Grill & Topolobampo Restaurants, Garden at the Cellar, George's at the Cove, Greens Restaurant, Harbour NYC, Harvest (Madison, WI), Henrietta's Table at the Charles Hotel, Highlands Bar & Grill, Hot and Hot Fish Club, HotChocolate, Hungry Mother Restaurant, Indigo Bar & Grill, Island Wood, Jardinère, J. Sherman Studio, Kendall College, Kendall Farms, Ketchum Grill,

Lantern Restaurant, Lighthouse Catering, Local Chops, Logan Square Kitchen, Lola and Lolita restaurants, Lundberg Family Farms, Magnolia Pub & Brewery, Marion Street Cheese Market, Mashiko Restaurant, Mimosa Grill, Moody's Bistro, Osteria Stellina, Park Kitchen, Peppers Fine Catering, Piatto, Pike Brewing Company, Poste Moderne Brasserie, Primehouse Restaurant, R Bistro, Real Food Consulting, Rio Mar Seafood, Rue Royale, Sandberg, Gonzalez, and Creedon, CPAs, Seafood School, Seattle Fish Co., Shelburne Farms, Silverado Brewing Company, South Carolina Aquarium, Southport Grocery & Café, Spinasse Restaurant, Sustainable Business Network Boston, Tai Foong USA, Taranta, Taylor Shellfish Farms, Tayst Restaurant, Telepan NYC, T.W. Food, The Corn Exchange, The Diamondback Grill, The Fresh Ideas Group, The Langham Hotel, The Herbfarm, The Painted Lady Restaurant, The Resort at Paws Up, The Sleeping Lady, Tom Douglas Restaurants, Tomasso Trattoria & Enoteca, Trachts Restaurant, Trelis Restaurant, Union Square Café, University Club at the University of Missouri, Veritable Quandary, Verrill Farm, Zephyrus Restaurant at Mansion House Martha's Vineyard.

Anonymous (3), Deborah Allen, John Ash, Kevin Brungraber, Tim Crosby, Justin Desiderio, Charles Drabkin & Michael Herzfeld, Hathaway Green, Megan Hartz, Joanne L. Hayes, Joseph Hutcheson, Maurice & June Kogut, Melissa Kogut, Bill Kurtis & Donna LaPietra, Vincent Magno, Shirley Makinny, Michael Martir, Maryanne Morrow, Galen Mott, Maggie and Michael Murzanski, Anna Quinn, Bob Perry, Joel Smith, Todd Saunders, Bob Van Meter & Pam Nourse, KC Wright, Dean Zanella.

SUPPORTERS: \$100-\$249

35th Street Bistro, Al di la Trattoria, Allendale Farm, Apres Vin Enterprises, A.R. Valentien, Ashmont Grill, Bandera Grasslands, Bayona Restaurant, Beacon Hill Bistro, Beecher's Handmade Cheese, Blue Ginger Restaurant, Blue Moon Bistro, Blue Moon Market Café, Café Rouge, Cakebread Cellars, Capriole Goat Cheese, Celilo Restaurant & Bar, Channel Café, City Club Seattle, City Feed and Supply, Community Food Coop, Coombs Family Farms, Cru Café, Cypress Grove Chevre, Deluxe Town Diner, Dragonfly Restaurant, Dubberly's Seafood, Edible Seattle, Elaine's on Franklin, Emily's Kitchen, Essential Baking Company, Fare Start, Farm 255, Future Chefs, Heceta Lighthouse B&B, Herbsaint, Hominy Grill, Kitchen Porch, La Medusa, Lineage Restaurant, Macke's Restaurant, Maine Coast Sea Vegetables, Mamasake, MK Restaurant, Monica's Waterfront Bakery & Café, Moor Farm, Lummi Island Wild & Willows Inn, NAHA, New England Aquarium, New England Culinary Institute, New Rivers restaurant, Newport Harbor Corporation, Nick's on Broadway, Oleana, Paicines Ranch, Paley's Place, Park Avenue Catering, Portage Bay Café, Prairie Grass Café, Primo Maine, Quilliscusc Farm, Red Devon Restaurant, Redland Mediterranean Organics, Reinholdt Fisheries, Ristorante Avanti, Rover's, Sardine Factory, Seattle Farmers Market, Shy Brothers Farm, Sid Wainer & Sons, Stir, Taza Chocolate, The Bayside Restaurant, The Dogwood, The French Oven, The Turquoise Room, The Village Idiot, Tilth Restaurant, Uli's Famous Sausage, Uncommon Ground, University Seafood & Poultry, Wagon Wheel Ranch.

Deborah Accuardi, Jerry Adelman, Lyle Allen, Anonymous, John Asbaty, Tara Ayers, Nancy Bardue, Elise Bayard Franklin, John & Patricia Belanger, Jim & Susan Belanger, Robert Bell, Stefan Berelowitz, Lydia Bergen, Dorothy Bertelli, Michael Bick, Jennifer Billings, David Bonom, Fred Bosselman, Emily Bowden, Mimi Brett, Doris Broadhead, Ann Brody Cove, Pem Brown, Julie Burba, Meg Chadsey, Brian Chambers, Richard Collins, Nancy Cook, Brona Cosgrave, Amy Cox, Jenise Crane, Romeo Danais, Debbie Danekas, Stacy DeScenza, Daniel Devoe, Steve Dunn, Ginny Dunn Levy, Jodi Duryea, Anita Eisenhauer, Toni Elka, Diane Elliot, Garrett Farrell, Caroline Fidanza, Ann Flood, Donna Fontaine, Thom Fox, Cecily Gans, Elizabeth Garside, Michael Gitter, Beth Glisten, Suzanne Goin, Troy Graves, Laura Gray, Amy Grondin, Susan Guillory, Joan Dye Gussow, Jennifer Hall, Nathan Hambley, Lauren Harper, Laurence Harris, Matt Harris, Robert & Deborah Hart, Roland Henin, Ellen Hird, Susan Hughes, Kristin Hyde, Gail Imig, Stephanie Izard, Bhavani Jaroff, Jim Javenkoski, Alexa Jamieson, Barbara

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MEMBERS/SMALL PRODUCERS: \$50-\$99

1741 on the Terrace, 4th Street Bistro, Angry Trout Café, Anichini - Moore Ranch & Farms, Aziza, Bella Monica, Biga on the Banks, Big Jones, Bistro Campagne, Black Cat Bistro, Blue Marble Family Farm, Bluebird Bistro, Bug Hill Farm, Butter, Café Flora, Café Juanita, California Culinary Academy, Canto 6 Bakery, Cape Sea Grille, Capuchin Soup Kitchen, Carnivale, Celilo Group Media, , Chez Jude, Chez Pascal, Sola Restaurant, Claire's Corner Copia, Clear Flour Bakery, Crop Bistro & Bar, Crown Prince Natural, Crowne Point Inn, Culinary Artist Events, Diane's Market Kitchen, Dole & Bailey, Doubletree Hotel Lloyd Center, Delfina Restaurant, Driskill Grill, EcoFish, Eli's Cheesecake Co., Eva's Garden, Farmhouse Restaurant at Top of the World, Fidalgo Bay Coffee, Flagstaff House, Four Season Farm, Gelati di Capri, Gertrude's Restaurant, Good Tree Farm, GRACE, Gramercy Tavern, Green Heron Farm, Hamersley's Bistro, Harvest Moon Farm, Hen of the Wood Restaurant, Henry's Farm, Hot Food! Catering, Interim Restaurant, Jamison Farm, Jeni's Splendid Ice Cream, Kimberton Whole Foods, Larkspur, Laudisio Restaurant, Lazy Bar S Ranch, MM Livestock Company, Moor Farm, Mother's Bistro & Bar, Moon Rise Mountain Ranch, Nell's Restaurant, Nostrana, Old Friends Farm, On Safari Foods, Potager Restaurant, Prairie Creek Farm, Prairie Fruits Farm & Creamery, Preston Hill Bakery, Restaurant Nora, River Run Farm, Roots Restaurant, Sauchuk Farm, Sauvie Island Organics, Savage River Lodge, Savory Palate, Saw Mill Site Horseradish Farm, Season to Taste Catering, Sepia Restaurant, The Side Yard Farm, Small Wonder Farm, Stavis Seafoods, Inc., Sugar Mountain, Sugartown Smoked Specialties, Sweet Lorraine's, Sweet As Can BEE Honey Farm, Table Time Personal Chef, TCHO Chocolate, The Good Table, The Island Room Restaurant, The Merry Kitchen, The Old Tavern at Grafton, The Valley Table, Theo Chocolate, Rare Hare Barn, The Settlers Inn, Tremont 647, Vittles & Verbs, Walking Water Ranch, West End Bakery, White Oak Pastures.

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* Member for three or more years.

Your support makes our educational programs for chefs possible!





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 sustainable purchasing decisions. Through these actions our members embrace seasonality, preserve diversity and traditional practices, and support local economies.

Mark your calendar!

**Chefs Collaborative National Summit:
*Redefining Our Culinary Traditions,
Building on the Past to Ensure
a Sustainable Future***

**Boston, MA
October 3-5, 2010**

"It was inspiring to see such a progressive and forward-thinking part of the culinary community. The new ideas and energy generated really helped motivate me to do my part."

- 2009 Summit Attendee



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