



The Taunton Press  
Inspiration for hands-on living®

Advance Praise for  
**THE CHEFS COLLABORATIVE COOKBOOK**

“Many chefs--and their books--pay lip service to the sustainable ideal. This book does more than that: It offers really wonderful recipes for food that is gorgeous and good for both you and the planet. It’s given me so many great ideas.”

--**RUTH REICHL**/Former Editor of *Gourmet* and Author of *Garlic and Sapphires*

“There is no greater joy then sharing food around the table. *The Chefs Collaborative Cookbook* is filled with sustainable recipes that will enrich your palates and your plates for years to come!”

--**LAURIE DAVID**/Producer, Environmental Activist, and Author of *The Family Dinner*

“Good food from family farmers feeds us, body and soul. The many delicious meals you will cook from these recipes will add up to big changes for our farmers, our families, our communities, and our planet.”

--**WILLIE NELSON**/President and Founder of Farm Aid

“Creative, sustainable, and mouth-watering recipes from some of my favorite chefs, all featuring a bounty of seasonal ingredients. This exciting and beautiful book is a treasure-trove of inspiration and a celebration of cooking with the best of what nature provides.”

--**TERRY WALTERS**/Author of *Clean Food*

“*The Chefs Collaborative Cookbook* shows us how to think like a sustainably minded chef, with fantastic recipes and tips for making wise choices. I’m happy to say that I can now visualize how much freezer space a quarter of a cow might occupy. It’s practical information like this that makes it possible to take meaningful steps away from our industrialized food system.”

--**ROBERT KENNER**/Director of Food, Inc.

“*The Chefs Collaborative Cookbook* brings together the wisdom and experience of incredible chefs and the farmers who grow our food, bringing their wonderful ideas and methods into the home cook’s kitchen. The overall commitment to sustainable methods for cooking, raising, and cultivating our food shines through on every page and will inspire your meals with flavor as well as purpose. It will also help you understand how what you eat doesn’t just impact your health, but the health of the earth as well.”

--**NELL NEWMAN**/President of Newman’s Own Organics

“Issues like eating locally, the ‘center of the plate’, and sustainability are part of today’s everyday lexicon thanks to Chefs Collaborative. These ideas were far from mainstream in 1993, when the Collaborative was founded. I am sure Chefs Collaborative will be as successful in its next 20 years and at the forefront of tackling important issues that will make a difference to the health of our planet and its people.”

--**SARA BAER-SINNOTT**/President of Oldways

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