8TH ANNUAL CHEFS COLLABORATIVE SUMMIT

GROWING COMMUNITY

OWNING THE FUTURE

ATLANTA 9.9–9.11, 2017

#ChefSummit17
#CHANGEMENUSCHANGELIVES

CHANGE MENUS.
CHANGE LIVES.
FRIDAY, SEPTEMBER 8

2:00PM  Overnight at White Oak Pastures: Farm Visit and Abattoir Tour with Farmer Will Harris
Shuttle departs The Georgian Terrace Hotel, 659 Peachtree St., NE at 2:00PM

SATURDAY, SEPTEMBER 9

8:45AM - 11:00AM  Chef Kevin Gillespie’s Peachtree Road Farmers Market: Tour the market through Kevin’s eyes, including an in-depth conversation/demo with Oliver Farm
Peachtree Road Farmers Market
Meet at the Market Info Tent, 2744 Peachtree Rd., NW

10:00AM - 3:00PM  Greener Fields Together: Preservation Workshop with Chef Hugh Acheson and Food Alchemist Jovan Sage featuring Georgia bounty at Jaemor Farms
Jaemor Farms, Alto, GA
Shuttle departs The Georgian Terrace Hotel, 659 Peachtree St., NE at 10:00AM
Sponsored by: Greener Fields Together

11:00AM - 2:00PM  Lamb Sourcing, Butchering and Grilling with Butcher Adam Danforth, Farmer Craig Rogers and Chef Michael Costa
Big Green Egg Culinary Center
Meet at the Culinary Center, 3786 Dekalb Technology Pkwy.
Sponsored by: The Big Green Egg and American Lamb Board

2:30PM - 4:30PM  Summit Registration
The Georgian Terrace Hotel, 659 Peachtree St., NE
Pick up name badges and Summit materials
5:30PM - 8:00PM

**Rooftop Welcome Reception**

*Ponce City Market Rooftop Terrace, 675 Ponce de Leon Ave., NE*

- **Chef Steven Satterfield** (Miller Union)
- **Stephanie Stuckey** (Mayor Kasim Reed’s Office)
- **Piper Davis** (Grand Central Bakery / Board Chair, Chefs Collaborative)
- **Tiffanie Barriere** (Tequila Avion)
- **Greg Best** (Ticonderoga Club)
- **Chef Daniel Chance** (WH Stiles Fish Camp)
- **Chef George Frangos** (Farm Burger)
- **Julian Goglia** (The Mercury)
- **Bryan Heist** (Vin25)
- **Chef Brandon Hughes** (Bellina Alimentari)
- **Chef Jonathan McDowell** (9 Mile Station)
- **Chef Josh Sample** (Minero)
- **Chef Hector Santiago** (El Super Pan)
- **Kellie Thorn** (Empire State South)
- **Nicolas Vaughn** (18.21 Bitters)
- **Wild Heaven Beer**

8:30PM

**Family-Style Dinners Around Atlanta**

Registration closed. SOLD OUT

- **Staplehouse**
  *541 Edgewood Ave., SE*
  
  **Host:** Leah Melnick (The Giving Kitchen)
  **Chef:** Ryan Smith

- **Gunshow**
  *924 Garrett St.*
  
  **Chefs:** Kevin Gillespie
  Joey Ward

- **Kimball House**
  *303 East Howard Ave., Decatur*
  
  A discussion about seafood justice and fair trade.
  **Hosts:** Peter Handy (Bristol Seafood)
  Amelia Burns Stewart (Blue North Fisheries)
  **Chef:** Brian Wolfe
Miller Union  
999 Brady Ave., NW  
Host: Sara Berney (Wholesome Wave Georgia)  
Chef: Steven Satterfield

Cakes & Ale  
155 Sycamore St., Decatur  
Host: Corie Brown (Zester Daily)  
Chef: Billy Allin

Empire State South  
999 Peachtree St., NE  
Hosts: Butcher Adam Danforth  
Chef Derek Wagner (Nick’s on Broadway)  
Chef: Josh Hopkins

Watershed  
1820 Peachtree Rd., NW  
Chef: Zeb Steven

SUNDAY, SEPTEMBER 10  GROWING COMMUNITY

8:00AM - 2:00PM  Summit Registration  
Fox Theatre, 660 Peachtree St., NE  
Pick up name badges and Summit materials

8:00AM - 8:45AM  Join mChef Linton Hopkins of Hop’s Chicken and Friends for a Southern Style Breakfast  
Fox Theatre — Egyptian Ballroom  
Chef Zeb Stevenson (Watershed)  
Chef Kevin Ouzts (The Spotted Trotter)  
Chef Suzanne Vizethann (Buttermilk Kitchen)  
Chef Jenn Robbins (Good Foods Kitchen)  
Chef Thomas McKeown (Hyatt Regency Atlanta)  
Chef Rusty Bowers (Pine Street Market)
9:00AM

**Welcome**

Piper Davis (Grand Central Bakery / Board Chair, Chefs Collaborative)

Holly Haddad (Executive Director, Chefs Collaborative)

**Welcome Y’all: A Celebration of Atlanta’s Regional Food Community**

Chef Steven Satterfield (Miller Union)

Judith Winfrey (PeachDish.com / Love is Love Farm)

Keynote Introductions by Kim Severson, Summit Emcee, The New York Times

Fighting for Good Food Policy with Congresswoman Chellie Pingree (D-Maine)

Building Your Ground Game for Change with Paula Daniels, Co-Founder, Center for Good Food Purchasing

11:00AM

Ham It Up: Networking Break by Niman Ranch, Batdorf & Bronson Coffee and Frontier Co-Op

11:30AM

Seed Life Skills: Community Mise En Place with Chef Hugh Acheson, Empire State South / Five & Ten

Resist to Sustain: Reclaiming the Future of Food with Tamara Jones, Southeast African American Farmers Organic Network (SAAFON), and CheFarmer Matthew Raiford, The Farmer and The Larder / Gilliard Farms

Moving Toward Equity in Hospitality with Chef Daniel Patterson, Alta Group, Coi and LocoL
Taking the High Road for Social Justice  

Panelists:  
Chef Daniel Patterson (Alta Group, Coi and LocoL)  
Johnny Livesay (Co-Founder, Black Star Co-Op)  
Saket Soni (Executive Director, National Guestworker Alliance)  
Marielena Hincapié (Executive Director, National Immigration Law Center)

12:30PM  
SPONSOR SHOWCASE  
Fox Theatre - Egyptian Ballroom  
Visit with our generous Summit sponsors while enjoying lunch from Atlanta chefs:  
Chef Matthew Ridgway (Cooks & Soldiers)  
Chef Drew Belline (No. 246)  
Chef Billy Allin (Cakes & Ale)  
Chef Todd Richards (Richards' Southern Fried)  
Chef Robert Phalen (One Eared Stag)  
Chef Savannah Sasser (Hampton & Hudson)  
Chef Josh Hopkins (Empire State South)  
Chef Christopher Blobaum (Legacy)

2:00PM - 5:00PM  
BREAKOUT SESSIONS  
Each session begins promptly at 2:00PM. If attending one off-site, please give yourself enough time to travel to the location.

Nose to Tail Storytelling: How to Craft, Pitch and Market Your Story from Cookbook to Memoir to Blog Post to Tweet  
Fox Theatre — Grand Salon  
Veronica Chambers (Co-Author of numerous The New York Times bestsellers, including 32 Yolks with Eric Ripert)  
Kara Rota (Editor, MacMillan Publishers)  
Stephen Satterfield (Founder, Whetstone Magazine)  
Chef Evan Mallett (Black Trumpet Bistro, Author of A Chef’s Journey Through Eight New England Seasons)  
Corie Brown (Founder, Zester Daily)  
Nancy Suttles (Co-Founder / Publisher, Southern Farm & Garden)
Seafood Solutions: Fair Trade, Embracing Frozen, Southern Heritage and Making an Impact
Fox Theatre — Egyptian Ballroom

Justin Boevers (Director of Operations, FishChoice)
Chef Derek Wagner (Nick’s on Broadway)
Chef Virginia Willis (James Beard Award-winning cookbook author and member Seafood Watch Blue Ribbon Advisory Board)
Sheila Bowman (Manager of Culinary and Strategic Initiatives, Seafood Watch Program, Monterey Bay Aquarium)
Katherine Miller (Senior Director, Food Policy Advocacy, James Beard Foundation)
Peter Handy (President / CEO, Bristol Seafood)
Julie Kuchepatov (Seafood Director, Fair Trade USA)
Chef Keith Rhodes (Catch Wilmington)
Mike Burns (Founder / Chairman, Blue North Fisheries)
Chef Andrea Reusing (Lantern / Hotel)
Michael Dimin (Founding Director, Sea to Table)
Sponsored by: The National Marine Sanctuary Foundation

Heritage Grains: Open-Pollinated Solutions for the Bakery, Center of the Plate and Brewpub
Wrecking Bar Brewpub, 292 Moreland Ave., NE

Chef Paul Fehribach (Big Jones)
Chef Terry Koval (Wrecking Bar)
Baker Zach Golper (Bien Cuit)
Andrea Stanley (Owner / Maltster, Valley Malt)

Cutting Food Waste, Adding Flavor: Root to Leaf in the Professional Kitchen with Chef Steven Satterfield
Miller Union, 999 Brady Ave., NW

Chef Steven Satterfield (Miller Union)
THANK YOU TO

PHASE 3
NATIONAL MARINE SANCTUARY FOUNDATION
Zingerman’s

COMPOST WHEELS
AUSTRALIS
THE BETTER FISH

Craftbeer.com

Vitamix COMMERCIAL

THE JULIA CHILD FOUNDATION
for Gastronomy and the Culinary Arts

steelite INTERNATIONAL
BATDORF & BRONSON
COFFEE ROASTERS
BLUE NORTH

ANSON MILLS

Atlanta Fresh
Artisan Creamery

CALIFORNIA
OLIVE RANCH

OLD FOURTH DISTILLERY
THE TURNIP TRUCK
WILD HEAVEN
BEER
PANACEA OYSTER CO-OP

#ChefSummit17
#CHANGEMENUSCHANGELIVES
OUR SPONSORS
Thrive in Business by Harnessing the Power of Your Beliefs with Ari Weinzweig of Zingerman’s and more
Steelite, 999 Brady Ave., NW

Ari Weinzweig (Co-Founder, Zingerman’s)
Piper Davis (Co-Owner, Grand Central Bakery)
Steve Palmer (Founder, Indigo Road Hospitality Group, Ben’s Friends)
Johnny Livesay (Co-Founder, Black Star Co-Op)
Herb Eckhouse (Owner, La Quercia)

6:00PM - 9:00PM

Georgia State Fair Dinner with Chef Anne Quatrano & Friends
Bacchanalia & Star Provisions, 1460 Ellsworth Industrial Blvd., NW

Shuttle departs from The Georgian Terrace promptly at 5:30PM
Shuttle departs from Star Provisions at 9:00PM

Chef Mashama Bailey (The Grey)
Chef Daniel Chance (WH Stiles Fish Camp)
Chef Shaun Doty (The Federal)
Merry Edwards (Merry Edwards Winery)
Meghan Fitzgerald (Star Provisions)
Andrew Harris (Bacchanalia)
Nathan Huffstetler (Longleaf)
Chef Jonathan Kallini (Bacchanalia)
Miles Macquarrie (Kimball House)
Chef Richard Neal (Five & Ten)
Chef Whitney Otawka (Greyfield Inn)
Chef Zibaa Sammander (Bacchanalia)
Chef Steven Satterfield (Miller Union)
Chef Louis Steffy (Bacchanalia)
Chef Carla Tomasko (Bacchanalia)
Jordan Smelt (Cakes & Ale)
Gourmet Foods International
Jim ‘N Nick’s
King of Pops
Panacea Oyster Co-Op
Serenbe Chefs
Vitamix Commercial
MONDAY, SEPTEMBER 11  OWNING THE FUTURE

8:15AM SHARP  Shuttle Departs The Georgian Terrace Hotel for the Atlanta Botanical Garden

8:45AM – 9:15AM  Atlanta Pastry Breakfast
Day Hall, Atlanta Botanical Garden, 1345 Piedmont Ave., NE
AtlantaFresh Artisan Creamery
TGM Bread
The Little Tart Bakeshop

9:15AM  OWNERING THE FUTURE
Day Hall, Atlanta Botanical Garden, 1345 Piedmont Ave., NE

Good Morning with Kim Severson, The New York Times

Regenerative Ranching is the Solution with Nicolette Hahn Niman, BN Ranch

Inspiring Authenticity in “Farm to Table” with Alice Rolls, Georgia Organics

What is White Supremacy in Our Dining Culture with Chef Tunde Wey, Blackness in America, in Conversation with Julia Bainbridge, Atlanta Magazine

Seafood from Slaves: Enslaved Men may Catch the Fish You Serve with Martha Mendoza, Pulitzer Prize-Winning AP Writer

California Wineries Put a Label on Sustainable: Winemaker Merry Edwards Shares the Story

10:30AM  BREAK
Bridging the Divide Between Urban and Rural Communities Through Food with Kay Cornelius, Niman Ranch

A Seaweed Solution for Reducing Methane from Livestock: A Look to Greener Grazing with Josh Goldman, Australis Barramundi

We Can Stop Antibiotic Misuse: The Food Labels to Trust with Emily Moose, A Greener World

GMO Label Law and CRISPR Experiments with Dr. Michael Hansen, Consumers Union


Good Food’s Future with Amazon / Whole Foods
Moderator: Joe Fassler (New Food Economy)

Panelists:
Nicolette Hahn Niman (BN Ranch)
Chef Michael Leviton (Region Food Works)
Chef Evan Mallett (Black Trumpet Bistro)
Glenn Roberts (Anson Mills)
Paula Daniels (Center for Good Food Purchasing)
12:45PM

Local Leaders Lunch — Barramund-ay Fun Day with Anson Mills and Australis Barramundi
Lunch from Chefs Collaborative Local Leaders featuring sustainable seafood and plant-forward dishes. Closing remarks from Chef Evan Mallett (Black Trumpet Bistro), Chef Derek Wagner (Nick’s on Broadway) and Marc Oshima (AeroFarms).

Chef Chazz Alberti (Deft & Delicious, Brûlée Catering)
Chef Clark Barlowe (Heirloom Restaurant)
Chef Andy Cox (Smith College Dining)
Chef Graison Gill (Bellegarde Bakery)
Chef Nick Leahy (Saltyard)
Chef Sammy Monsour (Preux & Proper)
Chef Jason Paolini (Longleaf)
Chef David Rashty (Babcock Ranch Table & Tap)
Chef Jake Rojas (Tallulah’s on Thames)
Chef Dave Thomasson (Farm-to-Griddle Crepes)
Chef Brendan Vesey (Joinery Restaurant)
Chef Derek Wagner (Nick’s on Broadway)
Chef Stephen Williams (Bouquet Restaurant)
THANK YOU TO OUR

Chazz Alberti, Deft & Delicious / Brûlée Catering
Billy Allin, Cakes & Ale
Mashama Bailey, The Grey
Clark Barlowe, Heirloom Restaurant
Tiffanie Barriere, Tequila Avion
Drew Belline, No. 246
Greg Best, Ticonderoga Club
Christopher Blobaum, Legacy
Rusty Bowers, Pine Street Market
Daniel Chance, WH Stiles Fish Camp
Cathy Conway, Avalon Catering
Andy Cox, Smith College Dining
Ren Doughty, Batdorf & Bronson
Shaun Doty, The Federal
Merry Edwards, Merry Edwards Winery
Meghan Fitzgerald, Bacchanalia
George Frangos, Farm Burger
Ford Fry, No. 246
Graison Gill, Bellegarde Bakery
Kevin Gillespie, Gunshow
Todd Ginsberg, TGM Bread
Julian Goglia, The Mercury
Andrew Harris, Bacchanalia
Bryan Heist, Vin25
Josh Hopkins, Empire State South
Linton Hopkins, Restaurant Eugene, Holeman and Finch, Hop’s Chicken, H&F Burger, C. Ellet’s
Nathan Huffstetler, Longleaf
Brandon Hughes, Bellina Alimentari
Jonathan Kallini, Bacchanalia
Terry Koval, Wrecking Bar Brewpub
Scott Long, Brezza
Miles Macquarrie, Kimball House
Jonathan McDowell, 9 Mile Station
Thomas McKeown, Hyatt Regency Atlanta
Sammy Monsour, Preux & Proper
Richard Neal, Five & Ten
Whitney Otawka, Greyfield Inn
Kevin Ouzts, The Spotted Trotter

#ChefSummit17
#CHANGEMENUSCHANGELIVES
CHEFS & MIXOLOGISTS

Jason Paolini, Longleaf
Robert Phalen, One Eared Stag
Deborah Pena, Buttermilk Kitchen
David Rashty, Babcock Ranch
   Table & Top
Keith Rhodes, Catch Wilmington
Todd Richards, Richards’ Southern Fried
Anne Quantrano, Bacchanalia,
   Floataway Cafe, Star Provisions + Cafe, Little Star Sandwich Shop,
   WH Stiles Fish Camp
Matthew Ridgway, Cooks & Soldiers
Jenn Robbins, Good Foods Kitchen
Jake Rojas, Tallulah’s on Thames
Zibaa Sammander, Bacchanalia
Josh Sample, Minero
Hector Santiago, El Super Pan
Savannah Sasser, Hampton & Hudson
Steven Satterfield, Miller Union
Jordan Smelt, Cakes & Ale
Ryan Smith, Staplehouse

Louis Steffy, Bacchanalia
Zeb Stevenson, Watershed
Kellie Thorn, Empire State South
Carla Tomasko, Bacchanalia
David Thomasson, Farm-to-Griddle Crepes
Brendan Vesey, Joinery Restaurant
Suzanne Vizethann, Buttermilk Kitchen
Derek Wagner, Nick’s on Broadway
Joey Ward, Gunshow
Stephen Williams, Bouquet Restaurant
Brian Wolfe, Kimball House
Nicolas Vaughn, 18.21 Bitters
Culinary Works
Jim ‘N Nick’s
King of Pops
The Little Tart Bakeshop
Pure Knead
Serenbe Chefs
Vitamix Commercial
WIFI NETWORKS

Fox Theatre
Network: Fox-EB
Passcode: Egyptian$

Atlanta Botanical Garden
Network: SE Paid
Passcode: Events2017

Network: Fox-GS
Password: GrandSalon$

#ChefSummit17
#CHANGEMENUSCHANGELIVES

@chefscollab
chefscollaborative
chefscollaborative

www.chefscollaborative.org