



GOVERNOR HOGAN'S Buy Local Cookout

PRESS KIT

CHEF AND PRODUCER BIOS

Producer: J.T. Albright, [Albright Farms](#) (Baltimore County)

Albright farms is a diversified family farm with a large selection of bedding, vegetable and herb plants. They raise a wide variety of vegetables available in season and participate in the farmers market under JFX in downtown Baltimore on Sunday mornings, at the state fairgrounds on Wednesdays and at the Greenspring Station on Saturday mornings. They also have a farm stand in Phoenix, Maryland, open on Fridays year-round for beef, poultry, and available produce.

Chef: Michael Archibald, [Herrington on the Bay Catering](#) (Calvert County)

Chef Mike Archibald graduated with honors from Johnson & Wales University, during which he had the opportunity to work in Ireland at one of the country's finest luxury hotels, the Great Southern Parknasilla. Chef Mike has been at Herrington on the Bay since 2006. At Herrington, he has a great team of chefs with whom he creates fresh, local cuisine. Mike's specialty is farm fresh cooking, so you will often find him at one of the partnership farms in the area selecting produce for the daily menu.

Chef: Robert Bonner, [Caney Creek Catering Co.](#) (Calvert County)

Robert Bonner is owner of Caney Creek Catering Co. He is a 3-time national finalist in National Oyster Cook-Off with 1 Grand Prize and 1 Runner-Up. Robert is the 2012 Southern Maryland Cream of Crab Cook-Off Champion. He enjoys feeding the needy and working with Farming 4 Hunger. Robert Bonner is a retired paramedic of Calvert County Advanced Life Support.

Producer: Jamie Bowling, [Waterman](#) (Charles County)

Waterman Jamie Bowling and his son Sam feel they're doing something good by catching wild blue catfish. "Crabbing had gotten to be very poor," says Bowling. "And I just felt like when I was catching these blue cats I was benefiting the environment and I was giving the crabs a little break."

Producer: Mike Brannon, [Roseda Black Angus Farm](#) (Baltimore County)

Roseda Farm sells locally raised, dry aged, Black Angus beef right off the farm in Monkton, Maryland. The majority of the beef sold at the farm is born and raised on the farm. Ed uses computer technology to select breeding traits, like marbling, that will produce a great eating experience for customers

Producer: Ed Burchell, [Roseda Black Angus Farm](#) (Baltimore County)

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Chef: Medford Canby, [Government House](#) (Anne Arundel County)

Chef Medford Canby is a 1983 graduate of Johnson and Wales University with a degree in Culinary Arts. He has worked at Government House for 28 years and is proud to have served five Maryland governors and thousands of Marylanders.

Producer: RJ Caulder, [Breezy Willow Farm at Hopkins Spring](#) (Howard County)

Breezy Willow Farm is small, family run specialty farm located in Woodbine, Maryland. The farm has been using sustainable, responsible growing methods for the past 30 years. Breezy Willow Farm uses organic methods. Along with their own growing, they link with other local farmers to provide for the expanding CSA. Partner farms' growing methods include Natural, Certified Organic, and Integrated Pest Management practices. Their goal is to grow the most nutritious healthy food, including heirloom varieties for taste.

Chef: Kevin Cauthorne, [Myth and Moonshine](#) (Baltimore City)

Chef Kevin Cauthorne has been the executive chef at Myth and Moonshine for the last five years. He began patronizing the Fell's Point Farmers Market in 2013 in order to source more local products for the restaurant. Using locally sourced ingredients and products, Chef Kevin has elevated the menu at Myth and Moonshine to the point where every dish comes with a narrative. His customers leave with a certain satisfaction knowing that just by going out to dinner they have supported local farmers, artisans, and cooks.

Chef: Jes Clay, [Shift](#) (Allegany County)

Shift is upheld by owner and chef extraordinaire Jes Clay. The iconic bike themed corner restaurant is a prized local favorite in the heart of Frostburg. Food is sourced locally and crafted to bring the best flavors of Appalachia to our people. Jes loves to cook and has even hosted Governor Hogan himself. She looks forward to sharing her local food at Allegany Farmers Market this summer season.

Chef: Michael Cleary, [Bon Appétit Management Company](#) at St. John's College (Anne Arundel County)

Chef Michael Cleary has worked with Bon Appétit Management Company since 2009, starting at the University of Maryland Baltimore and Goucher College in the Baltimore region. His career in food and restaurants goes back more than 20 years. Michael was the chef de cuisine at Restaurant Nora in Washington D.C.-the nation's first certified organic fine dining restaurant. He was also the regional research and development chef for Whole Foods Market. He has held positions at the Ritz-Carlton in Philadelphia, Signature Restaurants by Chef Georges Perrier, and Dean & DeLuca. Chef Michael apprenticed under CIA/Colavita Center Chef/Professor Alberto Vanoli of Bergamo, Italy.

Producer: Brenda Conti, [The Herbal Touch USA LLC](#) (Anne Arundel County)

The Herbal Touch uses local herbs to create products for the skin and soaps, as well as herbed vinegars, potpourri, herbal cookies, and lemon balm tea-breads. Brenda grows specialty herbs, organic sprouts, and more.

Producer: Wayne Cullen, [Cherry Glenn Farm](#) (Montgomery County)

Cherry Glenn Farm is located in Boyds, Maryland. The goats' milk produced on the farm is used to make a variety of award-winning cheeses.

Producer: Lew Dodd, [Cedar Run Farm](#) (Queen Anne's County)

Cedar Run Farm is 92-acre family owned business run by Marilyn and Lew Dodd. The Dodd family can trace its farming roots in Queen Anne's County back to the Revolutionary War times. The current farm in Sudlersville was purchased in 1951, and the Dodds have lived there ever since, providing healthy food for the community, while preserving the natural beauty of the land.

Chef: Kevin Duffy, [Galway Bar Irish Restaurant](#) (Anne Arundel County)

Chef Kevin Duffy has lived in the Annapolis area for more than 30 years. The son of a naval officer, he attended cooking school in Napa Valley and has worked at various restaurants in the Annapolis area before joining Galaway Bay in 2013. Chef Kevin highlights great local products with his own unique approach.

Producer: Tim Fields, [Baywater Greens](#), [Baywater Heirlooms](#) (Wicomico County)

BayWater Heirlooms of Salisbury is dedicated to growing the tastiest and best heirloom crops for distributors, restaurants, food delivery companies, and anyone else who appreciates the unique properties of heirlooms. Every heirloom variety has its own history, flavor, and characteristics that make it a one of a kind experience. BayWater Heirlooms is owned and farmed by the Holloway family, who have grown heirlooms on this land for six generations. They take pride in re-introducing these classic, non-GMO varieties back to Marylanders.

Producer: Bernie Fowler Jr., [Farming 4 Hunger](#) (Charles County)

Bernie Fowler Jr. is founder of Farming 4 Hunger, a 501(c)(3) non-profit organization, formed in 2012 to serve those in need of fresh food in Southern Maryland. The organization grows and distributes over a million pounds of locally grown, fresh food each year. Bernie had a vision through his own personal struggles to help people in his hometown gain better access to fresh fruits and vegetables. Farming 4 Hunger accomplishes its mission through unique partnerships with 27 local farms, 20+ churches, local businesses and schools, the Maryland Food Bank, the Department of Corrections, and a great network of community volunteers.

Chef: Fran Freeberg, [Annapolis High School ProStart Culinary Team \(Anne Arundel County\)](#)

Chef Fran Freeberg is a graduate of the Culinary Institute of America. Her career in Maryland began as executive chef at Caper's in Arnold. In 2004, Fran became the Family and Consumer Science teacher at Annapolis Middle School. Since, she has attained her Masters in Instructional Leadership and has become a National Board Certified teacher. The ProStart Program is a Hospitality & Culinary Skills Curriculum developed and supported by the National Restaurant Association. At the Maryland ProStart Student Invitational in 2017, Annapolis High School placed second. The team was comprised of five students, 10th through 12th grade, and all are Annapolis residents.

Chef: David Fye, [Congressional Seafood Co. \(Anne Arundel County\)](#)

Chef David Fye brings his experience in the culinary arts and enthusiasm for sharing his wealth of hands-on experience to Congressional Seafood Company, the Mid-Atlantic's largest seafood distributor. Chef Fye has worked in some of the most prestigious kitchens in the Washington, D.C. area and now lends his talent to creating tasty and memorable seafood dishes.

Producer: Chris Grava, [Annapolis Seafood \(Anne Arundel County\)](#)

Since 1978, Annapolis Seafood Markets has been buying fresh seafood daily, preparing original recipes and products, and selling fresh prepared and raw foods every day. The company, deeply rooted in the community, is still the locals' secret and due to high quality, Annapolis Seafood Market has become the favorite of the foodies in the area. Annapolis Seafood Markets has developed a reputation over 40 years for having the highest quality, freshest seafood available along the Bay.

Producer: [Allen Harim \(Sussex County, Delaware\)](#)

Allen Harim is a leading producer and processor of No Antibiotic Ever chicken on Delmarva. Based in Seaford, Del., half of their contract growers are family farmers who live in Maryland. All of their chickens are raised cage-free using their 100 percent vegetarian feed.

Chef: First Lady Yumi Hogan (Anne Arundel County)

Maryland's First Lady, Yumi Hogan, is the first Korean-American First Lady in the United States. Mrs. Hogan is a first-generation Korean-American, an accomplished artist, and an adjunct professor at Maryland Institute College of Art. Mrs. Hogan grew up on a farm in the South Korean countryside as the youngest of eight children. She immigrated to the United States over 30 years ago, and raised her three daughters, Kim, Jaymi, and Julie, in Howard County.

As First Lady, Mrs. Hogan has made it a priority to share her love of the arts with Marylanders of all ages through arts education. Following Governor Hogan's diagnosis with Stage 3 non-Hodgkin's Lymphoma in 2015 and their family's battle with the disease, Mrs. Hogan has become a vocal advocate for cancer awareness and devoted much of her time to visiting Marylanders battling cancer, especially children, and their families. In 2016, Mrs. Hogan was recognized for her role as a caregiver and her work raising awareness with the Pheo Para Alliance's Dr. Cyrus Katzen Humanitarian Award. Through her work teaching art classes to patients with cancer and people with disabilities, Mrs. Hogan has become a strong proponent of art therapy and the positive impact it can have on health and wellbeing. She plans to continue to support the arts community and work to bring the joy of art to all Marylanders.

Producer: Mark Hoos, [Congressional Seafood \(Anne Arundel County\)](#)

The scallops are caught by Captain Derek Hoy of the fishing vessel "Second to None" based in Ocean City, Maryland. The scallops are caught on the Elephant Trunk scallop grounds and provided to Congressional Seafood for distribution

Producer: Shane Hughes, [Liberty Delight Farms \(Baltimore County\)](#)

Liberty Delight Farms is a family-owned and operated meat producer in Reisterstown. All crops are grown on the farm or sourced by verifiable local farmers.

Producer: [Kent Island Crab Co. \(Queen Anne's County\)](#)

Producer: Sue Langley, Government House (Anne Arundel County)

Sue Langley is the beekeeper for the Government House bee hive. The Government House hive has harvested honey each summer since 2011.

Chef: Christie Lathrop, [The Culinary Club at Anne Arundel Community College](#) (Anne Arundel County)

Chef Christie Lathrop, a student of the Hotel Culinary Arts and Tourism Institute at Anne Arundel Community College, has been interested in food service since her first restaurant job in 1978. For 21 years she has been the owner of "Jillian's Fare", a seasonal Lemonade and Tea business. Since 1996, Jillian's Fare has grown to a full-service concession truck which serves at many local Maryland festivals and events. Christie enrolled in the Institute in 2014 in hopes of expanding her business to a full service menu. She is currently three classes away from completing the requirements for a Baking and Pastry Arts certificate.

Producer: Linda Lewis, [Lewis Orchards](#) (Montgomery County)

Lewis Orchards is located in Dickerson, Maryland since 1888. Robert and Linda Lewis are the fourth generation in the family to own and operate the farm. Lewis Orchards produces a variety of fresh and seasonal produce.

Producer: John Maniscalco, [Chesapeake Greenhouse](#) (Queen Anne's County)

Chesapeake Greenhouse is a family-owned commercial hydroponic greenhouse operation that grows 10 varieties of lettuces, nine types of herbs and microgreens year around. They have been growing hydroponically since 2008 and offer direct delivery to the Annapolis, Baltimore and Washington, D.C. areas.

Producer: Gigi Marescu, [Power Plants Microgreens](#) (Anne Arundel County)

Power Plants is empowering people to make healthy decisions for a more balanced diet and fulfilling life through microgreens. Power Plants Microgreens was founded in 2014 and some products include arugula, basil, broccoli, radish, and sorrel.

Producer: Dwight Marshall, [Marshall Seafood](#) (Somerset County)

Dwight Marshall is a sixth-generation Chesapeake Bay waterman who has been crabbing for over 50 years from his home on Maryland's Smith Island. He and his wife, Mary Ada (Smith Island Cake maker extraordinaire!) are dedicated to sharing and maintaining the unique culture of Maryland's offshore islands, specifically Smith Island and its history and traditions.

Chef: Lenore Martin, [Northeast High School ProStart Culinary Team](#) (Anne Arundel County)

Lenore Martin is Family and Consumer Science teacher at Northeast High School in Pasadena, Maryland. This recipe been used in class or as part of the Northeast High School Prostart Culinary Team's competition menus.

Chef: Matthew Milani, [Government House](#) (Anne Arundel County)

Chef Matthew Milani is a graduate of Le Cordon Bleu culinary program. He holds degrees in culinary arts, pastry arts, and hotel & restaurant management in addition to a sommelier certificate. Chef Milani was the owner and Executive Chef of The Rumor Mill Fusion Bar & Restaurant in Historic Ellicott City for ten years. In addition to being the lead culinary judge of Maryland ProStart, he is active in the American Culinary Federation and likes to mentor younger chefs. He was named 'Maryland's Restaurateur of the Year' by the Restaurant Association of Maryland in 2012.

Producer: Jim Morrison, [Historic Hancock's Resolution](#) (Anne Arundel County)

Hancock's Resolution, a historic farm from 1785, is on the National Register of Historic Places. This county park is operated by a group of volunteers who operate the farm as it would've been 200 years ago, including growing lavender and beekeeping. Stephen Hancock built the house in 1785 and Hancock descendents continued to live in the house until the 1960s. The current garden on the grounds is a historically accurate reconstruction of the Hancock family garden.

Producer: Ginger Myers, [Evermore Farm](#) (Carroll County)

Evermore Farm is a small, family-owned and operated livestock and produce farm located in Westminster, Maryland. Evermore raises all animals on pasture and practice rotational grazing. Although they are not certified organic, they run the farm in a sustainable manner. Food has been produced on this farm for 250 years.

Producer: [NAFCO Seafood Distributor](#) (Anne Arundel County)

Chef: Louise Nielsen, [The Culinary Club at Anne Arundel Community College](#) (Anne Arundel County)

Chef Louise Nielsen has been in the foodservice industry for over 20 years. After receiving her Bachelor of Science degree from Kent State University, she worked in New York City in the publishing field. Her love of baking and cooking brought her back to school, where she graduated from the Culinary Institute of America's Baking and Pastry program. She has been teaching full-time at Anne Arundel Community College as instructional specialist/chef instructor since 2010. She is a certified working pastry chef with the American Culinary Federation, a certified ServSafe sanitation instructor and proctor through the National Restaurant Association, a certified culinary educator and a member of Les Dames d'Escoffier. She is the advisor of the Hotel, Culinary Arts and Tourism Culinary Club.

Producer: Joao Noroña, [Chile Comapeño](#) (Baltimore City)

After years of thought and planning, we have finally decided to bring this elusive hot pepper to the world. Comapeños are so rare that, even within Mexico, they are virtually unknown to people outside the central highlands of Veracruz; where marchantas hand pick them in the wild and bring them down to sell every weekend at the local mercados in a couple of small towns. We import comapeños; at this point you can buy these peppers only in Veracruz, Mexico and at the Fell's Point Farmers' Market in Baltimore City!

Chef: Nicole Paterson, [Neat Nick Preserves](#) (Howard County)

Nicole Paterson, founder of Neat Nick Preserves, grew up preserving with her grandmother. After a career change in pursuit of spending more time with family, she started making small batches of preserves to sell. With a background of craft-minded family business, she founded Neat Nick Preserves, giving her a creative outlet that brings together her professional skills, academic interests, and genuine love of food.

Producer: [Perdue Farms, Inc.](#) (Wicomico County)

Perdue Farms, Inc. is a third-generation, family owned, U.S. food and agriculture company. They focus on continuously improving everything they do, constantly learning, and sharing those insights across different production methods, which is driving change throughout the company and onto farms. The PERDUE® brand is the number-one brand of fresh chicken in the U.S. They never use drugs for growth promotion in raising poultry and livestock, and are actively advancing their animal welfare programs. Their brands are leaders in no-antibiotics-ever chicken, turkey and pork, and in USDA-certified organic chicken.

Chef: Kurt Peter, [Azure/Westin Annapolis](#) (Anne Arundel County)

Chef Kurt Peter was born and raised on the Eastern Shore of Maryland. His cooking style mirrors his passion for the outdoors, and he enjoys creating contemporary, yet rustic, menus with the ingredients drawn fresh from the rivers and fields around him. Unique and elegant presentations set Chef Peter's dishes apart and elevate the farm-to-table experience for his guests. Ultimately, Chef Peter enjoys serving clients on a personal level and surprising them with creative dishes that stay true to the essence of Chesapeake Bay cuisine.

Producer: Tal Petty, [Hollywood Oyster Compant, LLC](#) (St. Mary's County)

Hollywood Oyster Company sells two brands of farmed oysters: Hollywood and Sweet Jesus Oysters. They are grown in the heart of the Chesapeake Bay, in St. Mary's County, Maryland - home of the national oyster shucking championship. Hollywood Oysters are distributed through well-known seafood wholesalers and can be enjoyed year round. A Hollywood Oyster reflects the unique taste of a pristine Chesapeake estuary that just plain gets a "HO OY!"

Chef: Buz Porciello, [Government House](#) (Anne Arundel County)

With over 25 years in the food industry, Buz Porciello has spent the last five years at Government House offering his techniques and knowledge gained through many years in various kitchens as well as a formal education at Baltimore's International College in 1990. After a several years in the healthcare system with Vantage House in Columbia and Sunrise Assisted Living in Annapolis, Buz moved on to co-own and operate The Rockfish in Eastport before joining the team at Government House.

Chef: Keshav Poudel, [Hospitality and Tourism Management of University of Maryland Eastern Shore at the Universities at Shady Grove](#) (Montgomery County)

Chef Keshav Poudel is from the University of Maryland Eastern Shore the Universities at Shady Groves. Keshav, originally from Nepal, is the kitchen director for the Campus Kitchen Project and chef at Himalayan Heritage in Bethesda. Keshav will graduate in December 2017.

Producer: [RAR Brewing](#) (Dorchester County)

RAR Brewing is based in Cambridge, Maryland on the banks of the Chesapeake Bay. The brewery is built in an 80-year-old former pool hall and bowling alley with a goal of producing well-balanced American and Belgian inspired brews 10 barrels at a time. Proudly brewing since the summer of 2013, RAR strives to produce products that the community can take pride in.

Producer: Walter Russell, Russell Farms (St. Mary's County)

Russell Farms was established in 1997. Owned by Walter and Betty Russell, they grow bedding plants and produce.

Chef: Julius Adam Sanders, [Jules Restaurant](#) (Worcester County)

Julius Adam Sanders has been cooking professionally since the age of 13 and has been the executive chef and sous chef at some of the Ocean City area's most acclaimed restaurants. Since 2003, he has been owner and executive chef at his own establishment - Ocean City's Jules Restaurant. Chef Sanders has been featured on local television and radio and in *Southern Living*, *Maryland Life*, *Links & Living*, the *Baltimore Sun*, *Metropolitan* and *Coastal* magazines.

Chef: Michael Santos, [The Culinary Club at Anne Arundel Community College](#) (Anne Arundel County)

Hotel Culinary Arts and Tourism (HCAT) Institute student Michael Santos has almost finished his culinary arts degree and plans to pursue his baking and pastry degree immediately following his graduation. This summer, he is interning at the Gibson Island Club. Michael is also a member of Team Anne Arundel, HCAT's Competition Team. He has been awarded several Gold and Silver medals through competitions with the American Culinary Federation. Eventually, he would like to open his own restaurant.

Producer: Gina Schillinger, [Schillinger's Farm](#) (Anne Arundel County)

Papa John's Farm, or Schillinger's Farm, is a fifth-generation, family-owned farm. The Schillingers' wholesale and retail fruits, vegetables, and flowers at their greenhouse in Severn, Maryland. In the fall, they host pumpkin tours for schools and hayrides for the public on the weekends.

Chef: Krista Sermon, [Rogue Pierogies, LLC](#) (Anne Arundel County)

Krista Sermon founded Rogue Pierogies in Annapolis, Maryland in 2013. Krista's first experience with pierogies was a common one: she made them with her Polish grandmother. Though she was a few generations removed from the Motherland, she grew up steeped in the pierogie culture of Western Pennsylvania and Eastern Ohio. Krista's love of cooking evolved over the years and now she's brought her delectable pierogies to the market. But, these aren't your grandmother's pierogies; these 'Rogies have gone rogue!

Producer: Russ Shlagel, [Shlagel Farm](#) (Charles County)

Shlagel Farms is celebrating our 106th year of continuous farming in North Waldorf. Russell Shlagel is the third generation of Shlagels to farm this same land. Russ and Eileen Shlagel sell their fruits and vegetables to several grocery stores and produce brokers. They also sell their produce at multiple farmers markets in the Baltimore-Washington area. In 2014, the farm added a modified CSA/Buyers Club to its operation.

Producer: Jenn Sturmer, [Hummingbird Farms, Inc.](#) (Caroline County)

Jennifer Sturmer of Hummingbird Farms based in Ridgely, Maryland, originally studied biology when she was a student at Tufts University. Farming hadn't even been a consideration when she was approached with the opportunity to run a hydroponic tomato greenhouse. It worked out that her natural curiosity as a biologist would lend itself perfectly to what she calls, "A huge experiment that really matters." Sturmer and her husband produce two crops of tomatoes each year. "Everything is done by hand," from picking the tomatoes to packing them. Tomatoes from Hummingbird are picked ripe and shipped same-day to grocers across Maryland, including: Giant, Whole Foods, Roots, Grauls, and Balducci's.

Producer: Joe-Sam Swann, [Swann Farms](#) (Calvert County)

Swann farms is a sixth generation, wholesale produce farm located in Owings, Maryland. It supplies fresh picked produce to Southern Maryland, Baltimore, and Washington DC regions. They grow peaches, corn, tomatoes, watermelon, cantaloupes and have U-Pick berries as well.

Producer: Deana Tice, [En-Tice-Ment Farm Raised Meats](#) (Anne Arundel County)

Joe, Deana, and Jay Tice are fourth-generation farmers, while Brittany, Josh, Justin, and Cody are fifth. Joe and Jay are brothers who grew up on farmland in Anne Arundel County and are electricians by day. Deana grew up in Montgomery County on land that had beef, lamb, pigs, and turkeys. She received a degree from the University of Maryland in Agriculture and Farming Resources. En-Tice-Ment Farm offers their farm-raised meats in both small and large quantities. The farm store is located in Joe and Deana's garage, which is consumed by large commercial freezers with just about every type and cut of meat.

Producer: Steve Vilnit, [JJ McDonnell & Co.](#) (Anne Arundel County)

J.J. McDonnell & Co. was founded in 1945 and was originally located in the downtown Baltimore Seafood Market. In 1984, J.J. McDonnell relocated its operations to the Maryland Seafood Market in Jessup, Maryland, where it currently resides. J.J. McDonnell has established a market leadership position in Maryland, Washington D.C., and Northern Virginia as a provider of high quality seafood products and services.

Producers: Lee and Neil Vosters, [Randalia Farm](#) (Cecil County)

Award winning and farm fresh, Randalia honey is harvested straight from the beehives on the Eastern Shore. Randalia Farm honey has won first prize in local competitions for color, taste, and texture. Lee and Neil have delighted in the bees work and tenacity for over 30 years.

Chef: David Wells, [Evolution Craft Brewing Company – Public House](#) (Wicomico County)

With a passion for food and flavors, Executive Chef David Wells is committed to the success of Public House. Voted Best American Restaurant and Best Farm to Table by Metropolitan readers, Chef David and his staff deliver quality food on a daily basis. Since the age of 12, Wells has grown up in the restaurant business. Creating a menu that makes food exciting and appealing, he sources local and seasonal ingredients.

Chef: Elise Wendland, [The Comus Inn at Sugarloaf Mountain](#) (Montgomery County)

Chef Elise Wendland attended L'Academie de Cuisine in Gaithersburg, Maryland. She is the chef of The Comus Inn at Sugarloaf Mountain. She currently lives and works in an area known as The Agricultural Reserve in Montgomery County. This area has many different farms with an abundance of produce that inspire her dishes.

Producer: Hana Yoder, [Savage River Farm](#) (Garrett County)

Savage River Farm is a small, diversified farm on 25 acres in Western Maryland, and has been in business for six years practicing sustainability and growing. They offer produce, free range meats, and a market style CSA.

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