



Maryland Department of Agriculture

Agriculture | Maryland's Leading Industry

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2013 Buy Local Cookout Chef and Producer Bios*

Producer: Bob Arnold and Margaret Frothingham, Arnold Farms (Kent County)

Arnold Farms is a family owned, 350-acre farm near Chestertown on the Eastern Shore. Bob Arnold is a first generation grower who has been producing a wide variety of produce for 15 years. Margaret Frothingham offers a diverse selection of local, beautiful fresh produce.

Chef: Paul Bartlett, Phillips Crab Deck (Baltimore)

www.kitchensolutionsconsulting.com

Chef Bartlett is a long-time Chesapeake area chef, noted for his passionate regard for oysters and a fond regard for crabs. Last summer, he helped Steve Phillips develop the Crab Deck concept for Phillips Seafood Restaurants and wrote the opening menus for Baltimore and Annapolis locations. A true lover of seafood, he's won the Maryland Crab Cooking Olympics, and has represented Chesapeake Cuisine in Hollywood and San Francisco.

Chef: James Barrett, Azure Restaurant at the Westin Annapolis (Anne Arundel County)

www.azureannapolis.com

Chef Barrett creates dishes that pay homage to his local roots while using contemporary cooking methods to showcase unique textures and flavors. He is committed to providing quality, local, sustainable food to all of the diners at the Westin Annapolis hotel. Toward that end, he has implemented a rooftop garden and keeps his own bees on the roof.

Producer: Bartenfelder Farms (Baltimore County)

Bartenfelder Farms has been growing fresh local produce for more than 130 years. The Bartenfelder family settled in Baltimore County in the mid-1870s. Joe Bartenfelder, a sixth generation truck farmer, grew up working on his family's farm alongside his grandparents, parents, and uncles in Fullerton. The farm is now in its 7th generation. Joe Bartenfelder's wife and children keep the family legacy alive by working with him on the farms. The farm supplies fresh produce to large food chains such as Giant. In between working on the farms and wholesaling from Virginia to New York, they can be found at the Baltimore Farmers' Market & Bazaar, the 32nd Street Farmers Market in Waverly, or selling at one of their local produce stands in Fullerton and Preston. The farm also donates truckloads of food to The Maryland Food Bank every year.

Chef: Roger Black, Ten Ten American Bistro (Baltimore)

www.bagbystenten.com

A native of Pasadena, Maryland, Chef Black found his passion early on when he learned to cook with his father. He worked his way up in kitchens in Maryland and Arizona, with a hiatus spent in the Army. He eventually became executive chef of Severna Park's Woodfire Grill. After that, he worked for two years at the Baltimore Country Club before joining the Bagby Restaurant Group in 2012. He takes great pride

** This is not an inclusive list of all the chefs and producers involved in the cookout. These are only the biographies that were submitted to the Department of Agriculture from featured recipes.*

in making ingredients in-house, such as his Ten Ten sauerkraut and corned beef, and highlighting seasonal produce throughout his well-refined contemporary American cuisine.

Producer: Steve Blaes, Full Circle Urban Farms (Baltimore City)

www.fullcircleurbanfarm.blogspot.com/

It is the Full Circle Urban Farm's mission to continue to integrate new ways of cultivating healthy fresh produce into the urban landscape while giving back to the communities.

Producer: Mike Brannon, Roseda Farm (Baltimore County)

www.RosedaBeef.com

Roseda Farm carefully selects and breeds Black Angus cattle. A healthy, red color and bright white marbling are exhibited throughout its steaks and other prime cuts. Its cattle graze on lush green pastures, and feed on corn, hay, soybean meal, vitamins, minerals and fresh water. Roseda beef is dry-aged for 14-21 days, then flash-frozen to lock in maximum tenderness and flavor.

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

Government House Chef Medford Canby graduated in 1983 from 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: Distillery Lane Ciderworks (Frederick County)

Distillery Lane Ciderworks, a family farm in Jefferson, produces fine apple products, including nationally award winning hard ciders, fresh fruit and cider, and vinegars. The 3,000-tree orchard contains more than 40 varieties of heritage American, English, and French cider apples, along with fruit wonderful for eating and baking. DLC's vinegars are produced from their hard ciders and reflect their high quality. Less acidic than mass produced apple cider vinegars, DLC vinegar makes lovely salad dressings and marinades.

Producer: Bill Edwards, SBFarms (Dorchester County)

www.sbfarmsinc.com

An average of 38 inches of rain falls per year in Dorchester County, providing lush green pastures on which to produce bison, a low fat, nutritional red meat with rich flavor. The ranch is locally owned and operated by the Edwards family. Care is taken to use as many agricultural "Best Management Practices" as possible not only to provide a safe and healthy environment for the bison, but also to control nutrient and soil runoff into the Choptank River and Chesapeake Bay. The ranch uses rotational grazing and has established pastures which include native warm-season grasses.

Chef: Daniel Elardo, Zeffert & Gold Catering (Baltimore)

www.zeffertandgold.com

Chef Elardo, born in Baltimore, is a third generation culinarian who began working alongside his father at Clyde's of Columbia at the age of 15. With 28 years in the Maryland hospitality field, he has worked for private clubs, fine dining restaurants and a hotel. For the past 12 years, he has been the Corporate Chef for Maryland Catering Consortium, which is comprised of three catering companies under one roof: Zeffert & Gold Catering, Cuisine Catering, and Celebrations Kosher Catering.

Producer: Rich Evanusa, Beach to Bay Seafood (Somerset County)

Beach to Bay Seafood started as an Ocean City restaurant and moved to Princess Anne. It is owned and operated by the Evanusa family who operate a restaurant and a retail seafood market under one roof.

They are expanding to produce their soups and seasonings for the grocery store market. Their product name is Ocean Flavor Foods and will be in super markets soon.

Chef: Cathy Ferguson, Government House (Anne Arundel County)

Government House Chef Cathy Ferguson studied baking and pastry at Baltimore Culinary College. After graduating in 1991, she worked in luxury hotels in Washington, D.C. as well as private clubs in Baltimore. In 2007, she became a chef for Governor Martin O'Malley. She has spent most of her life in Maryland and enjoys cooking local seafood as well as creating wedding cakes and deserts.

Producer: FireFly Farms (Garrett County)

www.fireflyfarms.com

Firefly Farms offers nationally and internationally award-winning premium goat cheese that features the distinct regional flavors of Mountain Maryland's Allegheny Plateau. Each cheese is artfully handcrafted and aged with precise detail. And each offers distinguished flavor, exceptional texture, noteworthy composition and unprecedented aesthetics. The cheese of FireFly Farms is produced using agriculturally sustainable, locally sourced fresh goats' milk and time-honored, traditional methods of goat cheese making.

Producer: Holly Foster, Chapel's Country Creamery (Talbot County)

www.chapelscountrycreamery.com

Chapel's Country Creamery handcrafted artisanal cheeses start with fresh raw milk produced by the family's dairy farm. The dairy herd contains grass fed Jersey and Holstein cows that produce high quality milk, rich in cream. By producing its own cheese from start to finish, Chapel's ensure the highest quality possible. The creamery received the Talbot County Soil Conservation Award for environmental friendly operation for soil, air, and water quality concerns.

Producer: Chris Gavin, Cunningham Farms (Baltimore County)

Chris Gavin grew up on a farm and has combined that experience with the strengths and skills he developed through metal work to develop the standards and sustainable values which define Cunningham Farms. Always striving for the highest potential in his work, Chris is committed to creating product that undeniably reflects his passion and effectiveness in his crafts. Bagby Restaurant Group created Cunningham Farms for its restaurants.

Chef: David Hayes, Bistro St Michaels (Talbot County)

www.bistrostmichaels.com

Executive Chef David Hayes is a graduate of Colchester Institute in Essex, UK. After graduation, he served internships with Buckingham Palace in London and The Inn at Perry Cabin in St. Michaels, where he worked alongside renowned Executive Chef Mark Salter. Prior to joining Harbour Inn, Chef Hayes worked as Executive Sous Chef at Mason's in Easton. Chef Hayes incorporates his French / English culinary background into the flavors and local ingredients of the Eastern Shore. Chef Hayes was voted Best Chef on the Eastern Shore by *What's Up* Magazine in 2011.

Producer: Andy Holloway, Baywater Green (Wicomico County)

www.baywatergreens.com

Baywater Greens provides quality hydroponic lettuce varieties to restaurants, markets, distributors and homes. Baywater Greens is a sixth generation family owned and operated farm, delivering to points in Maryland, Delaware, Virginia and Washington D.C. It uses state-of-the art harvesting techniques to ensure quality product to our customers, and its cold-chain process means that lettuce harvested is

stored in walk-in coolers, loaded onto refrigerated truck and delivered to customers in a matter of hours. Baywater Greens lettuce is in national grocery store chains, produce distributors, roadside stands and farmers markets.

Producer: Trey Lewis, Gunpowder Bison & Trading Co. (Baltimore County)

www.gunpowderbison.com

Gunpowder Bison & Trading Co. sells locally raised, dry-aged bison meat. The bison are pasture-raised, fed corn and soybean with no additives.

Producer: Lindemann's Apiary, Manchester (Carroll County)

Edward Lindemann, owner of Lindemann's Apiary, began keeping bees after taking a bee keeping course at Oregon Ridge through the Central Maryland Beekeeping Association. Over the years, Lindemann has acquired additional hives and has brought home several blue ribbons for his honey from the Maryland State Fair.

Producer: Tom Lydon, Pro fish (Washington, D.C.)

www.profish.com/home.php

OceanPro Industries Ltd. was founded in November 1988 as Profish, Ltd. The company sends orders on the same day, provides specialty cuts, packages with extra care and endorses a "whatever it takes" attitude to help its customers.

Producer: Salvatore Maranto, F&S Maranto Bakery (Baltimore)

www.marantobakery.com

Third generation owners Sal and Bill Maranto are currently at the helm of the family business. Together with more than 40 years of baking experience, they continue to make the quality products that would make the first generation proud.

Producer: Pam Miller, Charlottetown Farm (Baltimore County)

www.charlottetownfarm.com

Charlottetown Farm is a family run business that produces artisan goat cheese and goat milk confections.

Producer: Denzell Mitchell Five Seed Farms (Baltimore City)

<http://fiveseedsfarm.com>

Five Seeds Farm is a family owned and operated, city and country farm in Baltimore. The farm began in the city in the spring of 2008, in the Belair-Edison neighborhood on six vacant lots across the street from the Mitchell home. The family quickly expanded to other vacant lots and private yards across the city. From community gardening, to neighborhood farm stands to community-supported urban agriculture to market and restaurant sales, the Mitchells proudly grow food for children and community members. Five Seed is a transitional farm, seeking organic certification in the 2015 season.

Chef: Katie Moose, Conduit Press

www.conduitpressmd.com

Chef Moose is the author of five cookbooks: *Chesapeake's Bounty*; *Chesapeake's Bounty II*; *God's Bounty*; *New England's Bounty*; and *Nantucket's Bounty*. She lectures on international food and herbs, local Chesapeake Bay history food and herbs, and she teaches cooking classes at Chesapeake College and elsewhere. She is presently writing an international cookbook.

Producer: Alice Orzechowski, Caprikorn Farms (Washington County)

www.kidslovegoatmilk.com

Caprikorn has the heaviest milking Saanens herd in the country. For the foundation stock, Caprikorn used mega milkers only and the sons of mega milkers.

Producer: Chas Phillips, Catocin Mountain Farm (Frederick County)

Catocin Mountain Farm near Thurmont is a four-year-old, 170-acre farm which raises pigs and sheep. Its pigs are primarily heritage breeds, such as Berkshire and Hereford, and they are raised in the woods. Their includes roots, nuts, and other flora on the forest floor. The farm also raises grass-fed Katahdin sheep.

Chef: Charles (Buz) Porciello, Government House (Anne Arundel County)

Government House Chef 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. With more than 25 years in the food industry, he has worked at several top restaurants and resorts. After several years in the healthcare system with Vantage House in Columbia and Sunrise Assisted Living in Annapolis, he moved on to co-own and operate The Rockfish in Eastport before joining the team at Government House.

Producer: Bobby Prigel, Prigel Family Creamery (Baltimore County)

www.prigelfamilycreamery.com

Prigel Family Creamery processes milk from Bellevale Farm into fresh, nutrient dense dairy foods from cows that graze on grass grown from organically balanced soils.

Producer: Susan Renner, Boordy (Baltimore County)

www.boordy.com

Winegrowing, like most farming, stems from a love and respect for the land. In our case, a connection to the farm, Long Green, has been strengthened over many generations from days spent walking its hills and valleys, fishing its streams, planting and harvesting crops, and tending to livestock. The family planted the first vineyards at Long Green in 1965 and moved Boordy to the farm in 1980, dedicating itself to producing good wines and extending its family's hospitality to wine lovers. The farm was placed in permanent preservation with the Maryland Environmental Trust.

Producer: Les Richardson, Richardson Farms

www.richardsonfarms.net

Richardson's is the home of full service fresh chicken and locally grown vegetables from farm to table. Its farm market on Ebenezer Road in White Marsh has recently gotten a new look and kitchen to better serve its customers. Local milk, deli, unique gifts, bakery specials, and more are available at Richardson Farms. Richardson Farms also offers kale, collards and sweet corn, as well as fresh chicken packaged to order. The farm grows 300 acres of vegetables. Its fresh chicken and vegetables can be found at the historic Northeast Market on Monument Street—the largest public market in Baltimore.

Producer: S & S Maple Camp (Allegany County)

S & S Maple Camp, in business since 1968, is the largest maple syrup producer in Maryland. It is owned and operated by the Shinholt family. S&S Maple Camp is 100 percent vegan. The camp consists of 526 acres of Sugar Maple trees that have been in the family since the 1800's.

Chef: Martin Saylor, Coastal Sunbelt Produce Company (Howard County)

www.coastalsunbelt.com

Chef Saylor has been an executive chef in Martha's Vineyard, London England, Washington D.C. and Baltimore. He is a graduate of the school for American Chefs at Beringer Vineyards, Napa Valley and the Culinary Institute in Hyde Park, New York. He has also worked in hotels such as The Hay Adams Hotel, The Willard Hotel, The Fairmont Hotel, The Mayflower Hotel and Butterfield 9 restaurant. He is a former Vice Admirals Chef and also serves as the Research and Development Chef for Coastal Sunbelt Produce.

Chef: Craig Sewell, A Cook's Café (Anne Arundel County)

www.acookscafe.com

Chef Sewell has owned A Cook's Cafe for 11 years and concentrates on local sourcing of ingredients that he uses in his restaurant, in catering, teaching cooking classes or in distribution to home kitchens through his Market Basket program and CSA. He was the 2011 recipient of the Governor's Maryland Smart, Green and Growing Award for the Buy Local Agricultural Challenge.

Producer: Jon Shaw, BaltimOrganic (Baltimore County)

www.baltimorganic.com

Jon Shaw, BaltimOrganic founder, has been gardening using organic, raised bed, no till methods for many years. He operates what might be called a large "market garden" in Monkton that sits on some of the best soil in the state. He enjoys experimenting by growing unusual plants including heirloom varieties while trying to extend their season without the use of fossil fuel based heating.

Chef: Ben Simpkins, Richardson Farms

www.richardsonfarms.net

Chef Ben Simpkins is a graduate of Johnson and Wales University with an Associate degree in Applied Science in Culinary Arts and Certified through WACS as a World Certified Chef. Also a member of the American Culinary Federation as Certified Executive Chef and Certified Culinary Administrator. Simpkins has garnered various awards throughout his career. He has won 1st place, People's Choice, and Best Wine Pairing for the 2006 Mid Atlantic Taste of Elegance. Chef Simpkins was also honored on the front cover of *Mid Atlantic Restaurant Digest* in May 2005 for participating in the Hope for Morrope Foundation, which helps build schools for children in Morrope, Peru. He now calls Richardson Farms his home in promoting local ingredients and natural flavors!

Producer: David Smith, Springfield Farm (Baltimore County)

www.ourspringfieldfarm.com

Springfield Farm is no ordinary place, and the Smith, Lafferty and Webb families are by no means traditional farmers. Three generations work and live on this beautiful, natural farm just north of Baltimore. In addition to chicken eggs and seasonal goose eggs, chicken, turkey, duck and seasonal goose are raised for meat. Beef (grass-fed and natural), grass-fed lamb, pork and rabbit are also available. The 67-acre Springfield Farm has been in David Smith's family since the 1600's.

Producer: Valerie Smith, Springfield Farm (Baltimore County)

www.ourspringfieldfarm.com

David Smith and family operate this farm which has been in their family since the 1600's. They produce sustainable animal products including chicken, eggs, turkey, duck, beef, pork, lamb, rabbit, and seasonal goose.

Producer: Julie Stinar, Evensong Farm

www.evensong-farm.com

Julie Stinar began Evensong Farm in 2002 with the goal of providing a great tasting, unique product. Growing out of a small garden plot, the farm's operations grew steadily over the next decade and now include culinary herbs, heirloom tomatoes, pasture raised eggs and chicken, woodland pork and grass fed beef. She decided from the beginning to grow using natural and organic methods. She began making lemonade in order to show customers some of the great ways to use the garden's herbs. Evensong Farm has been featured on CNN, Washington Post, Maryland Life magazine, Valley Homes and Style magazine, Herald Mail newspaper, Washington City Paper, and more.

Chef: Dana Sutton, Evensong Farm

www.evensong-farm.com

Dana Sutton began her association with Evensong Farm when she was just 14 years old. She would volunteer in the packing area and help to wash freshly harvested greens. While working together with Julie Stinar, the farm's owner, Dana began developing a deep appreciation for farm fresh produce and the exciting ways that it can be used in the kitchen. Dana was inspired to enroll in the Washington County Technical High School's Culinary Arts program to further her love of cooking and the art of making food. After gaining accolades from her instructors she graduated and began studies at the James Rumsey Institute's Culinary Arts School. At Rumsey she was asked to write an essay on the chef who inspired her love of cooking and she chose Julie, her farmer. Dana is currently employed at the Hollywood Casino at Charles Town Races as a pastry chef.

Chef: Travis Szerensits, The Manor Tavern (Baltimore County)

Chef Szerensits grew up in Harford County. He has been professionally cooking for 14 years and has been the executive chef of the Manor Tavern for three years. One of the owners Jim Franzoni owns Verdant Valley Farms where the restaurant sources all of its Berkshire pork. Chef Szerensits also prefers Springfield Farms eggs, Gunpowder Trading Company's bison, and produce from BaltimOrganic and One Straw. As well as purchasing locally, the restaurant has its own gardens that provides salad greens and vegetables on site.

Producer: Truck Patch Farms (Carroll County)

www.truckpatchfarms.com

Farming the hills of Sams Creek, Truck Patch Farms is a fifth generation family owned farm that uses farming traditions to make the best product for their customers.

Producer: John Walton, Walton's Seafood (Talbot County)

John Walton, retired sea captain with the U.S. Merchant Marine, is the promoter and distributor of Tilghmen's seafood to the restaurants of Baltimore and Annapolis. His grandfather ran a seafood business on Tilghman Island. As a fifth generation resident, he is related to many of his watermen suppliers. Together they form an unbroken chain in the history of Maryland's Chesapeake bounty making its way to market. John's daily-sloughed soft crabs are a staple offering of the Phillips Crab Deck restaurants.

Chef: Douglas Wetzel, Gertrude's (Baltimore)

www.gertrudesbaltimore.com

Chef Wetzel is the Executive Pastry Chef and Kitchen Czar at Gertrude's at the Baltimore Museum of Art. He has been a leader in the Chesapeake buy local movement for more than six years. A Culinary Institute of America Hyde Park graduate, he is a member of the Chefs Collaborative and Future Harvest.

Chef: Bradley Willits, Executive Chef, B&O American Brasserie (Baltimore)

www.bandorestaurant.com

Chef Willits has learned from some of the nation's most celebrated chefs, calling their kitchens his classroom. He has always had a connection to the ocean and water and keeps his dishes simple, clean and refined. At B&O American Brasserie, he uses fresh, local and regional ingredients to offer guests seasonal and approachable menus.

Producer: Michelle Wright, Wright's Market

www.wrightsmarket.com

Wright's Market has been in the farm market business for more than 60 years and four generations. The market sells fruit and vegetables, garden items, giftware, and has an onsite greenhouse and bakery.

Producer: Emily Zaas, Black Rock Orchard (Carroll County)

Owners David Hochheimer and his wife Emily Zaas operate this family orchard, growing numerous varieties of apples, pears, peaches, apricots, plums and other seasonal fruits and vegetables. They sell their product at a number of Maryland farmers markets and in the Washington, D.C. area.

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