



GOVERNOR HOGAN'S Local Cookout

CHEF AND PRODUCER BIOS

Producer: Tom Albright, [Albright Farms](#) (Baltimore County)

Albright Farms believes in farming responsibly, living on the land they farm, and eating what they grow. They strive to grow a quality product while taking care of the land. The Albrights want to leave the land in better condition than when they came, preserving it for the next generation. They are very conservative when it comes to their use of herbicides and pesticides. As an alternative, Albright Farms has increased the use of predatory insects to control damaging pests, while also practicing integrated pest management. This means they scout plants in the field to see what needs to be treated, rather than just following a spraying schedule. Albright Farms is not an organic farm, however, they utilize many of the same practices.

Chef: Katie Barney, [Conduit Press](#) (Talbot County)

Katie is the author of five cookbooks — Chesapeake's Bounty, Chesapeake's Bounty II, God's Bounty, Nantucket's Bounty, and New England's Bounty. She is currently writing an international cookbook and one on edible flowers. She teaches cooking classes at Chesapeake College and lectures on early American herbs and foods and international cuisines.

Producer: Robin Bartenfelder, [Bartenfelder Farms](#) (Caroline County)

Bartenfelder, a fifth-generation farmer, was born in Baltimore County, where his family has been farming since the 1840s. He now lives in Caroline County. He has four children and three grandchildren. For more than 35 years, Bartenfelder has been a full-time farmer and small businessman. His family primarily grows vegetables, which they sell wholesale and at the Baltimore City Farmers' Market. Additionally, they have two broiler houses and grow wheat, soybeans, and corn. In addition to farming, Bartenfelder has spent nearly 30 years in elected office. From 1983 to 1994, he served as a member of the Maryland House of Delegates, representing District 8 (Baltimore County). From 1994 to 2010, he served as a member of the Baltimore County Council. He holds a B.S. in Business Administration from Towson State University.

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

Monica has been in the food service business since she was 15 years old. Pleasing people through food runs in her family. Her grandfather was a renowned chef in Virginia, her great grandmother was sought out for her famous rolls and breads. Both of Monica's grandmothers are known for their sweet creations. Her first job was as a catering assistant for her great aunt's successful catering company. Monica is passionate about the health and wellness of our society and loves to create food with as many local, sustainable ingredients as she can get her hands on. Monica earned her Culinary Arts Degree from Le Cordon Bleu of Miami and has a Holistic Nutrition Certification from IIN. She loves her career and feels happy knowing that she may have enriched someone's life through deliciously different eats and good-for-you whole foods!

Producer: Stephen Blades, [Blades Orchard](#) (Caroline County)

Blades Orchard has supplied the community with the most decadent seasonal orchard fruits, janes, honey, and vegetables for decades. The Blades family has had a major impact beyond the farm, immersing themselves in a number of community outreach projects. Blades Orchard products are found at farmers markets across Maryland and the orchard in Federalsburg is open for business on weekends, year-round.

Producer: Francis Blazejak (Caroline County)

Francis Blazejak is a retired Maryland State Police Officer who now fills his time in garden and vegetable production. He sells produce to local buyers and farm markets. Francis donates baskets of sweet potato "seconds" to the program annually.

Chef: Brigitte Bledsoe, [Miss Shirley's Cafe](#) (Baltimore City & Annapolis)

Chef Brigitte Bledsoe has been the creative force behind Miss Shirley's menu since she helped open the original restaurant in Roland Park in 2005. As a Baltimore native, Chef Brigitte was excited to help bring Southern-inspired dishes made with fresh, regional ingredients to the breakfast scene. From creating seasonal menus twice a year, to guiding the kitchen teams at all three Miss Shirley's locations, Chef Brigitte's passion and talent are evident in every delicious bite! Not only is Brigitte an outstanding chef who was voted Chef of the Year at the 2017 Restaurant Association of Maryland's Stars of the Industry Awards, but she is also a fun-loving, passionate and personable team member. She leads the culinary team with ease and makes time to chat with loyal guests, whenever possible. In fact, you may have seen her on Food Network's Diners, Drive-Ins & Dives "Family Legacies Episode!"

Producer: Jared and Trisha Boyce, [Chapel's Country Creamery](#) (Talbot County)

Jared and Trisha Boyce, and their son Trace, moved to Maryland's Eastern Shore a little over a year ago. With an entrepreneurial spirit and an eagerness to plant roots in a new place, the Boyce's moved their dairy herd of registered jersey and holstein cattle to Easton, where they opened Chapel's Country Creamery. Using their wholesome fresh dairy products, they are able to offer a variety of artisan cheeses. Chapel's Country Creamery produces their cheeses on the farm, allowing customers to choose from products with local flair or traditional flavors. The cheeses are available locally and marketed throughout the Mid-Atlantic.

Chef: Linda Brown, [Talbot County Public Schools Culinary Arts Program](#) (Talbot County)

The Talbot County Culinary Arts Program is a nationally certified high school career and technology program open to all students. Successful completion of the program, including national certified testing, enhances student career and college opportunities after high school. In its most recent evaluation, The American Culinary Education Federation awarded the program an "exemplary" rating. Students in this program must complete four courses, including an internship, which provides them experience in the hospitality industry. The program caters to local, regional, and state educational groups, as well as, community groups across Maryland. The curriculum places a major emphasis on farm-to-table products and students learn the advantage and importance of using fresh, local ingredients. The program is run by Linda Brown, cfcs, a home-grown seasoned teacher of 42 years. Joseph Candel, an alumni of the program, has returned to teach.

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.

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

Kevin Cauthorne leads the Culinary Team at Myth and Moonshine. For the past five years, Chef Kevin has worked with more than a dozen local farmers and artisans in the Baltimore area. The diverse menu at Myth and Moonshine is constantly evolving, focusing on high quality, locally sourced products. Chef Kevin may be one of the last, old-school pub chefs left in Baltimore! He has been cooking in the area for the last 10 years, having trained under Chef Mark Littleton. Chef Kevin's motto is, "humility, dedication, sacrifice". He brings this attitude and work ethic to the entire staff at Myth and Moonshine. His commitment to excellence, and his passion for his craft, translates into some of the best from-scratch plates in Baltimore.

Producer: Matt Cedro, [Firefly Farms](#) (Garrett County)

Products used in the recipe: Black and Blue Goat Cheese. FireFly Farms co-founders, Mike and Pablo, bought their farm in Garrett County, Maryland in 1997. Before long, they were committed to starting a farm-based business, and by 1999, they were experimenting with making goat cheese in the kitchen of their renovated 1856 farmhouse.

Producer: Jennifer Debnam, [Langenfelder Pork](#) (Kent County)

Six generations ago, John Langenfelder emigrated from Germany and settled in Baltimore County in the late 1840s. As the farm passed down through the generations, the family raised animals and grew vegetables which were sold in nearby Baltimore City markets. Today Jennifer, Bill, and Kristen have evolved the family legacy into a farm-to-table brand—Langenfelder Pork. Their pork is used by chefs in high quality restaurants across Baltimore, Annapolis, and Washington, D.C. Their pork products are available at select farmers' markets and local food venues. Langenfelder Pork can also be purchased directly by anyone looking for quality, local pork products.

Producer: Lisa Duff, [Oak Spring Farm](#) (Baltimore County)

After moving back East to be closer to their family, the Duffs settled into a small farmhouse in northern Baltimore County to grow food for their family. Lisa Duff didn't know at the time that the farm would become her livelihood. She first began growing and selling vegetables and eggs at a local mom's club and during her children's play dates: this evolved into the farm's Community Supported Agriculture (CSA). After Lisa graduated from the Beginner Farmer Training Program through Future Harvest CASA, she knew she wanted to be farmer. One of Lisa's goal as a farmer is to connect her local community to their food source. She hopes this will allow people to get to know where their food comes from while giving them a better understanding of how to live sustainably with respect for the environment and the earth.

Producer: Shawn Ewbank, [Rockland's Farm](#) (Montgomery County)

Shawn grew up playing in the waters of Virginia Beach. He attended Virginia Tech in the beautiful Blue Ridge Mountains of Southwest Virginia and became friends with Greg. While in school, Shawn's passion for agriculture was sparked through his involvement with the Blacksburg Farmers Market and, more specifically, his good friend, Farmer Ron, the "Blacksburg Apple Man." After graduating with a degree in Business and Finance, Shawn lived in Lima, Peru, volunteering with a church and an NGO, before moving to the D.C. area to co-establish Rocklands Farm. In his spare time, Shawn enjoys spending quiet nights with friends, making his own wine, going on road trips, and riding mopeds. He is a strong advocate of lifelong learning and curiosity.

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

Baywater Farms is a family-owned and operated farm servicing Baltimore, Washington, D.C., Maryland, Delaware beaches, and the Eastern Shore. Baywater Farms is about more than just hydroponic lettuce—they also grow heirloom beefsteak tomatoes, shishito peppers, field lettuces, custom grows, watermelon, Maryland's own fish peppers, and more. When you work with Baywater Farms, you work with an experienced, ethical, and local farm dedicated to providing the highest quality heirloom produce possible.

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

Chef Fran Freeberg is the leader of the Annapolis High School ProStart Culinary Team. The ProStart program is a high school hospitality/culinary skills curriculum developed and supported by the National Restaurant Association. This past year, the Annapolis High School team finished in third place at the ProStart statewide culinary competition. Trinity Brown created the pan-fried catfish, Angel Bello created the corn relish, and Shalya Brown created the Maryland YumYum Sauce. The Annapolis High School team is committed to using locally sourced products. Their decision to use the Chesapeake blue catfish for their entree in this year's competition was no accident. Chef Freeberg says it is hers, and her students, goal to promote the consumption of this tasty fish in order to reduce the potential risk it poses to the entire health of the Chesapeake Bay.

Chef: Mark Fuster, [Blue Sky Bar and Grill](#) (Frederick County)

Chef Mark Fuster studied the culinary arts at L'Academie de Cuisine and perfected his skills at various restaurants in the greater Montgomery County area. His experience includes cooking at high-end restaurants on the designer streets of Georgetown to the cornfields in Frederick. But his experience started even earlier than that. His Dominican and Peruvian roots have influenced his culinary mastery, in addition to the time he spent living in Mexico. All these influences have created a unique perspective and appreciation in creating and trying foods from around the world. Mark currently is the head chef at Blue Sky Bar & Grill located in New Market, Maryland.

Producer: [Good Luck Farm](#) (Anne Arundel County)

Producer: [Grandview Farms](#) (Harford County)

Grandview Farms believes transparency is essential to accountability. This means that anyone can view any part of their farm at any time. They use intensive pasture management, rotational grazing, and multi-speciation of pastures to deliver the highest quality and most nutrient-dense food possible. Grandview Farms goes beyond the term "free range" in their pastured method, placing a strong emphasis on the daily rotation of the animals in a symbiotic and natural sequence. The cattle are 100% grass fed; while the chickens and pigs have access to free choice non-GMO grain rations to supplement their pasture diet. Their chickens are harvested on the farm in an open-air processing facility and are inspected and certified by the Maryland Department of Agriculture.

Chef: Therese Harding, [The Classic Catering People](#) (Baltimore County)

Chef Therese Harding of The Classic Catering People serves as the company's Chef de Cuisine. She has been with The Classic Catering People for over 20 years and is responsible for managing kitchen operations, menu creation, and plating design. Born in Connecticut, Chef Therese has led a distinguished career in the culinary arts, having worked at National Security and various restaurants in Annapolis. Being a vegetarian, Chef Therese's passion for food lies in working with organic and sustainable foods. Chef Therese believes in using natural foods and the earth for inspiration. Similarly, she enjoys cooking with seasonal ingredients, extracting their optimal flavor. In addition, Chef Therese teaches Cooking Camp Classic and participates in Days of Taste, a national program developed by The American Institute of Wine and Food.

Producer: Julie Harris, [Harris Farms](#) (Caroline County)

Spanning seven generations, Harris Farms has operated just outside of the town of Preston since the 1830s. Though the farm has undergone changes through the years, Harris Farms remains focused on providing high quality produce and customer satisfaction. Gene Harris ran the farm from the 1970s through the 1990s. His youngest son, Steve, has been running the family business ever since. Steve's farming includes grain production, produce for retail markets and wholesale customers, and a 50,000-square-foot greenhouse where they grow wholesale flowers.

Chef: Shawn Harlan, [Caroline Career & Technology Center Culinary Arts Program](#) (Caroline County)

Chef Shawn Harlan is an accomplished chef and instructor with more than 30 years of experience in hospitality. He is a Certified Executive Chef (CEC) and an Approved Certification Evaluator (ACE) with the American Culinary Federation (ACF). Currently, he is a Certified Executive Chef and Instructor at the Caroline Career & Technology Center (CCTC) ProStart I&II programs. Students who collaborated on this recipe are Samantha Hamilton, Jordan Albrecht, and Reese Trippett from North Carolina High School and CCTC Culinary Arts Program.

Producer: Mel Hickman, [Chester River Clam Company](#) (Queen Anne's County)

Chester River Clam Company is located in Centreville, Maryland. Owned by Mel Hickman, this organization has been operating for approximately 30 years. The primary focus of the operation is fresh, local seafood, right from the docks of the Chesapeake Bay. Chester River Clam Company is putting a major focus on finding a market for the Chesapeake Blue Catfish, an invasive species which is damaging the Chesapeake Bay.

Chef: First Lady Yumi Hogan, [Yumi Cooks!](#)

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 35 years ago, and raised her three daughters, Kim, Jaymi, and Julie, in Howard County. She loves sharing her favorite Korean recipes and enjoys cooking. 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. She 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: Andy Holloway, [Baywater Farms](#) (Wicomico County)

Baywater Farms is a family-owned and operated farm servicing Baltimore, Washington, D.C., Maryland, Delaware beaches, and the Eastern Shore. Baywater Farms is about more than just hydroponic lettuce—they also grow heirloom beefsteak tomatoes, shishito peppers, field lettuces, custom grows, watermelon, Maryland's own fish peppers, and more. When you work with Baywater Farms, you work with an experienced, ethical, and local farm dedicated to providing the highest-quality heirloom produce possible.

Producer: Larry Hountz, [City-Hydro Microgreens](#) (Baltimore City)

Each City-Hydro is individually owned and operated. City-Hydro's founders oversee every aspect of the training and certification of their owners and growers. All City-Hydro locations grow using the same methods, which means no fertilizers, pesticides, or soil—just water. Every location is small and sustainable, affording small business owners a livable income while also allowing them access to fresh produce. City-Hydro trains their owners using their PURE growing method. They offer tips for selling their products to local restaurants, hotels, retail, and farmers markets.

Producer: Aaron Kushner, [MeatCrafters, Inc.](#) (Prince George's County)

Since 1971, Mitch Berliner has pursued a career in gourmet-to-go concepts, expanding into the natural and super premium ice cream business in 1974. He founded Berliner Foods, introducing people in the mid-Atlantic to Häagen Dazs, Ben & Jerry's, Dove Bars, and numerous other high quality and organic frozen products. After selling his business to Edy's in 1985, Mitch opened Berliner Specialty Distributors and helped develop products for American Café. He was a founding partner of Louisiana Express restaurant in Bethesda and has consulted for many food establishments in Washington. Keeping to the mission of bringing great, locally sourced foods to the area, Mitch, along with his wife Debra Moser and partner Stanley Feder, founded MeatCrafters, Inc. two years ago. Mitch is a member of the Maryland Food Industry Hall of Fame and is involved with a number of local civic organizations including the Jean-Louis Palladin Foundation and The Washington Capital Area Food Bank.

Producer: Dave Liker, [Gorman Farms](#) (Howard County)

Dave and Lydia Liker started Gorman Farms in 2008 and opened for its first season of production in 2009. Their first season started with just a few acres of crop production and a 28-member Community Supported Agriculture program. A decade later, Gorman Farms now provides fresh produce to more than 600 families through its CSA program. Their "Pick Your Own" Strawberries events have grown over the years and become a staple event of family fun in the community. Gorman Farms offers fresh, nutrient-rich, flavorful vegetables grown with organic practices on its two farms in eastern Howard County.

Chef: Jordan Lloyd, Nauti's Restaurant/[Chesapeake Harvest](#) (Talbot County)

Chef Jordan L. Lloyd's passion for food started at the age of 12 when he was a dishwasher at Café 25 in his hometown of Easton. His thirst for knowledge has driven him to open restaurants for such culinary giants as Thomas Keller, Christian Delouvrier, and Michael Mina. Chef Jordan and his wife, Alice, have been recognized for their support of local farmers, fishers, and producers at Bartlett Pear Inn. The Lloyd's were presented with the Chesapeake Champion Award, given by the University of Maryland, honoring their work with supporting local purveyors. Chef Jordan is the Director of Operations for Chesapeake Harvest, an organization which helps local farms attain food safety certification which allow them to compete in larger markets. He will also be the Chef of the Eastern Shore's newest seafood restaurant, Nauti's.

Producer: [Lockbriar Farms](#) (Kent County)

Lockbriar Farm is a family-run business, owned and operated by Wayne and Marcella Lockwood, and their children, Jacqueline and James. At Lockbriar Farms, they strive to grow the best quality fruits and vegetables, using IPM (Integrated Pest Management) practices with reduced spraying and organic products whenever possible. Lockbriar Farms are committed to a cleaner, healthier environment for their family, farm, and community.

Producer: Roy Madsen, Harris Creek Honey (Talbot County)

Roy Madsen is a retired physical education teacher from Talbot County. In his retirement, he has become an avid apiarist. He sells his honey directly to customers and at local businesses.

Chef: Alfredo Malinis, [Jailbreak Brewing Company](#) (Howard County)

Alfredo Malinis is a long-time Maryland resident. He has held high level positions in many popular operations around the state including Level in Annapolis and The Government House, and is now with Jailbreak Brewing Company which was Howard County's first brewery.

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

Chesapeake Greenhouse is a local commercial greenhouse located in Queen Anne’s County. They grow 10 varieties of lettuces and 9 types of herbs. Their growing method is called Controlled Environment Agriculture (Hydroponic). All of their lettuce is grown indoors, which allows them to supply customers with fresh products all year long. They pick and deliver fresh lettuce and herbs in their refrigerated delivery trucks.

Producer: Kevin McLaren, [The Choptank Oyster Company](#) (Dorchester County)

The Choptank Oyster Company originally started out as Marinetics, Inc., a commercial aquaculture company, with a mission to produce healthy, quality oysters while also improving the health of the Chesapeake Bay. The company has grown into a thriving oyster company that produces one to two million oysters per year. “Choptank Sweets” brand is available at restaurants throughout the Chesapeake Bay region and beyond. The Choptank Oyster company is the only privately funded oyster hatchery in Maryland.

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: Mark Mills, [Chocolates and Tomatoes Farm](#) (Montgomery County)

Mark grew up in Chapel Hill, NC. He has worked in the restaurant industry for more than 25 years as a chef and proprietor. He has always enjoyed gardening and creative cooking, using the freshest ingredients. Chocolates and Tomatoes Farm allows Mark to combine many passions by bringing sustainable, colorful, delicious ingredients to a local audience of consumers and chefs. His wife Teresa helps out when she can, both in the field and the office.

Producer: Bennett Mumford, [Mumford Shellfish](#) (Worcester County)

Mumford Shellfish is an oyster farm located in Worcester County, just west of Ocean City. Owned and operated by Russ Barrett and Bennett Mumford, Mumford Shellfish has raised oysters in the Chincoteague Bay for the last four years. Chincoteague Salt Shaker oysters are raised in off-bottom cages, off the coast of the Atlantic Ocean. Being so close to the ocean gives their oysters an extremely different taste, compared to most locally harvested oysters which come from the Chesapeake Bay. Mumford oysters are described as being very salty with a heavy brine. The taste of Chincoteague Salt Shakers will remind you of swimming at the beach in Ocean City.

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

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. Bursting with flavor and heat, you can now, for the first time ever, get them delivered to your home by going to comapeno.com.

Producer: [Nice Farms Creamery](#) (Caroline County)

For almost 30 years, Nice Farms Creamery has produced some of the state’s best milk and dairy products. Located on more than 200 acres in Federalsburg, Nice Farms strives to provide the freshest products with unrivaled nutritional value. Their 40 dairy cows are bred specifically for grazing, following centuries-old farming practices. By using rotational grazing systems, and planting seasonal grasses in their pastures, Nice Farms has produced some of the most organically rich soil in the state. In 2013, the farm was chosen by Salisbury University as a site for graduate student research on dung beetles and their importance to organic farming. The Miller and Tanner’s named the farm after their grandfather, Leon Nice, when they moved to the Eastern Shore from New Jersey in 1989.

Producer: [Nottingham Store Taqueria](#) (Prince George’s County)

Producer: David Paulk, [Sassafras Creek Farm](#) (St. Mary's County)

David and Jennifer Paulk own and operate Sassafras Creek Farm. David is a full-time farmer and was inspired to start farming after his Navy career. He enjoys studying farming techniques, trying new vegetable varieties, and teaching others about small scale vegetable farming.

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: Jesse Ramirez, JesseJay's Latin Inspired Kitchen (Anne Arundel County)

Chef Jesse graduated with a degree in Culinary Arts from Johnson & Wales University in Charlotte, NC. Jesse has more than 15 years of culinary experience in the Baltimore area, serving as a Sous Chef at Mama's on the Half Shell and as the Executive Chef at Butcher's Hill Society and Regi's American Bistro. In 2017, Chef Jesse took home top honors in the Farm-to-Chef culinary competition in Baltimore. His Passion Fruit Milk Jellies won the People's Choice Best Sweet Dish Award. Chef Jesse is in the process of opening his own restaurant, JesseJay's Latin Inspired Kitchen, in Churchton, Maryland. He hopes to continue showcasing his passion for locally sourced products through his new restaurant and by participating in competitive cooking challenges.

Chef: Peter Roskovich, [Black Diamond Catering](#) (Wicomico County)

Peter Roskovich is the owner of Black Diamond Catering and Lodge and Adam's Taphouse Grille in Fruitland, Maryland. Black Diamond is constantly changing its menu to include seasonal offerings and popular market trends. It is the official caterer of the Ocean City Air Show and a leading choice for film and production catering, having worked on the sets of the television shows House of Cards and Scandal. Peter grew up in the Baltimore area, attending Mount Saint Joseph High School. Peter has nearly 30 years of experience as a restaurateur and is involved with a number of community organizations in the Salisbury area. His father opened the first Pappy's Restaurant in Maryland and operated Oasis Lemonade in Harborplace in Downtown Baltimore.

Producer: Michael Sallustio, [MikeGro Greens](#) (Anne Arundel County)

MikeGro Greens grow all of their plants hydroponically on recycled, biodegradable fiber. They use only pure water with no fertilizers or pesticides. MikeGro Greens supplies a variety of products to culinary professionals in and around the Annapolis area.

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

Jimmy and Gina Schillinger, and their family, are fourth generation farmers at the popular, Papa John's Farm in Severn. They produce an assortment of amazing plants, vegetables, and small grains which are available seven days a week at their on-site store, Papa John's Market. The Schillingers are always there to provide their products and great support to the TCPS culinary program.

Chef: Craig Sewell, [Southern Maryland Agricultural Development Commission](#) AND [Southern Maryland Meats](#) (St. Mary's County)

Chef Craig Sewell is the Marketing and Livestock Specialist at the Southern Maryland Agricultural Development Commission, and the Director of Southern Maryland Meats brand. He was formerly chef and owner of A Cook's Café for 15 years. Chef Craig was a recipient of the Governor's Buy Local Challenge Award in 2011.

Producer: Eileen Simmons, [Clayton Farms](#) (Caroline County)

Products used in the recipe: Cabbage, Cilantro, Tomatoes. Clayton Farms has operated in Denton for more than 40 years. The farm is open to the public from April through November and features some of the Eastern Shore's best asparagus, strawberries, sweet corn, tomatoes, kale, cabbage, and pumpkins.

Chef: Richard Stafford, [Dawson's Market](#) (Montgomery County)

Chef Rich Stafford studied at the Culinary Institute of America in Hyde Park, New York. Chef Stafford has 30 years of experience at restaurants, country clubs and in retail food service. Rich was the Executive Chef at Timpano's Italian Chophouse for seven years. He's explored regional cuisines during his experiences in Louisiana, New York and Washington. He loves the feeling that comes with serving an outstanding meal. Currently, Rich is the Kitchen Manager at Dawson's Market in Rockville where he oversees daily retail food production and a highly successful catering program.

Producer: Benson Tiralla, [Monnett Farms](#) (Calvert County)

The Monnett family established themselves in Calvert County in the late 1700s. Their farm became the homestead of Lois and Dennis Monnett in 1920. Their primary crop was tobacco until Dennis Monnett Jr. retired from farming in the late 1980s. In 2007, Benson Tiralla (the grandson of Dennis Monnett Jr.) returned to the farm with his wife, Jamie and a new chapter in the farm history began. Benson and Jamie have pursued a pasture-based farming system. Their cattle, sheep, and goats are raised entirely outdoors on pasture, in a rotational grazing system. Pigs are kept along the edges of the pasture in wooded areas to control encroachment of the forest into the pasture land.

Producer: [Triple J Farm](#) (Caroline County)

Triple J Farm raises all natural, free range pastured chickens and eggs in Federalsburg. Their products are available at farmers markets in Annapolis and Kent Island.

Producer: Jason Trippett, [Hoffman's Quality Meats](#) (Washington County)

Hoffman's has been serving Maryland, Virginia, West Virginia, Pennsylvania, and Delaware for more than 90 years. Each year, Hoffman's produces close to one million pounds of its famous sausage which is sold in groceries, schools, stadiums, and restaurants throughout the area. Hoffman's has come to be known for its quality and selection of traditional cuts of meat along with modern twists to classic recipes.

Producer: Victor Vazquez, [Moctec Mexican Products](#) (Prince George's County)

In 1977, Victor Vazquez founded Moctec Mexican Products. His goal was to provide the East Coast with fresh, authentic tortillas. More than 40 years since its founding, Moctec Mexican Products provides cantinas, taquerias, and fine Mexican restaurants with quality corn and flour products. Born to Mexican parents, Victor has always known what authentic tortillas should taste like but he could never find them in the area growing up. When he traveled the West, he'd pack an empty bag in his suitcase and fill it with fresh tortillas so he could bring them back home. After serving in the military and working in the public sector, Victor pursued the American Dream when he decided to open Moctec Mexican Products. Their authentic corn and flour tortillas, corn chips, taco shells, and other Hispanic food products are made daily from whole kernel corn and all-natural ingredients.

Producer: Aubrey Vincent, [Lindy's Seafood](#) (Dorchester County)

Lindy's Seafood, Inc. has been in operation for over 40 years. Terry Vincent, owner and president, has spent his entire life in the wholesale, live crab business. He began his journey in New York and New Jersey, buying and selling crabs to local seafood markets. From there, he returned to Maryland to start a family and continued working in the wholesale seafood business. At that time, he purchased Lindy's Seafood from his mentor and longtime friend, Lindy Pritchett. What began as a small-scale live crab business grew into a wholesale crab company, specializing in live crabs, fresh Maryland crabmeat, and oysters. Over the years, Lindy's Seafood has expanded, allowing them to distribute products over a larger area. Their customer base has grown significantly to include restaurants, seafood markets, and wholesale buyers. Lindy's fleet includes more than 15 trucks, which transport and deliver their products directly to wholesale customers in Maryland, Delaware, Virginia, New York, New Jersey, Chicago, and Canada.

Producer: Mickey Wagner, [Wagner Meats & Mt. Airy Locker Co.](#) (Frederick County)

The Wagner family has owned Wagner Meats & Mt. Airy Locker Co., a local institution, since 1953. The current owners have been running the store since the 1960s. The family added the popular retail store 29 years ago, but the large building on Main Street also houses facilities to process beef, lamb, and pork stock, ensuring that everything sold by Wagner's is fresh and produced in-house.

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

A native to the Eastern shore and Delmarva, Chef Wells enjoys working with the bounty of local seafood and produce that Maryland provides. He likes to keep his recipes simple to allow the ingredients to shine on their own David resides with his wife Kelly and two sons in Mardela Springs.

Producer: Jaime Windon, [Lyon Distilling Company](#) (Talbot County)

Lyon Distilling Company is a micro-distillery located in Saint Michaels, just steps from the Chesapeake Bay. Founded in 2012 by Ben Lyon & Jaime Windon, the distillery launched on December 7, 2013, with a signature line of rums paying tribute to the rich, spirited traditions of the Eastern Shore.

Producer: Michelle and Charles Wright, [Wright's Market](#) (Wicomico County)

For more than 60 years, the Wright family of Wicomico County has provided the local community (and vacationers) with superior agricultural products. What started out as a part-time learning process for Charles M. Wright, Jr., has evolved into a well-managed farming business. With a 13,000-square-foot retail market, the Wright family provides only the highest quality vegetables and fruits, along with seasonal items and gifts for their customers. The days of selling vegetables out of the back of a pickup truck are long gone. Today, the Wrights have grown tremendously, passing down their family tradition and values through five generations. Their determination and commitment to quality have made them a familiar landmark along Route 50 in Mardela Springs.

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