



GOVERNOR HOGAN'S 2019 Buy Local Cookout

PRESS KIT

2019 CHEFS AND PRODUCER BIOS

APPETIZERS

- **Angels on Horseback**
 - **Chef: Peter Roskovich, [Black Diamond Catering](#) (Wicomico County)**

Chef Peter Roskovich has been catering on and off the shore for over 25 years. Since the filming of “Runaway Bride” in 1998, the local film industry has been a big part of their business. During the 2016 election, Chef Roskovich and Black Diamond Catering were chosen to serve the cast and crew for the Chairman's Dinner with Donald Trump at the Mellon Building. Last fall, Chef Roskovich and his team catered for the New York Air Show and served over 2,500 guests over the course of the weekend. Most recently they served the cast and crew of the TBS TV show “Full Frontal” in Washington D.C. Black Diamond constantly engages with new flavors, different menus, and new locations.
 - **Producer: Ben Mumford, [Mumford Shellfish](#) (Worcester County)**

Bennett (Ben) Mumford has fished all over the world. In 2015, he returned home and started to farm-raise oysters at his farm in Chincoteague, Maryland. Since then, he has become the largest wholesale oyster farming operation in Maryland's coastal seaside bay. His specialty is his Salt Shaker oysters that have a heavy brine and a salty finish. The oysters are harvested when they are between 3-4 inches in size, with a deep cupped shell that is perfect for a raw bar. This past year he had a booth at the Seafood Expo North America in Boston. Since then, Mummford’s clients have grown and his reach has expanded. He now distributes oysters from Maine to Miami.
- **Birria de Res**
 - **Chef: Mark Fuster, [Blue Sky Bar & Grill](#) (Frederick County)**

Chef Mark Fuster has eight years of culinary experience. He studied Culinary Arts at L’Academie de Cuisine and perfected his skills at various restaurants in the greater Montgomery County area. His experience ranges from cooking at high-end restaurants on the designer streets of Georgetown to the cornfields of Frederick, Maryland. His Dominican and Peruvian roots have influenced his culinary mastery, in addition to the time he spent living in Mexico. All these influences have given him a unique perspective and appreciation for creating and trying foods from around the world. Chef Fuster currently is the Head Chef at Blue Sky Bar & Grill located in New Market, Maryland.
 - **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.

- **Jalapeno and Peach Gazpacho with Blackened Chesapeake Blue Cat**

- **Chef: Kenneth Plante, [Saval Foodservice](#) (Howard County)**

Kenneth Plante has over 25 years of experience in the culinary world. He has worked and studied under some of the most amazing talent in the area including Linwood Dame, Bob Selig, and Ricardo Bosio—to name a few. Chef Plante continues to support his community and is passionate about his work with local charities, nonprofits, and international dignitaries in the Baltimore-Washington D.C. area. He has also worked with The Family Tree Maryland, Teach for America Baltimore, Beans and Bread Baltimore, and now Meals on Wheels.

- **Producer: Jamie Bowling, [The Ellen](#) (Charles County)**

Jamie Bowling is a waterman in Charles County, Maryland. He previously caught crabs, but due to the spread of the invasive blue catfish in the Chesapeake Bay and its tributaries, Bowling and his son, Sam, have changed their focus. Jamie and Sam Bowling are out on the Potomac River from dawn until dusk fishing and, at the same time, helping to protect the environment by controlling an invasive species population. Bowling's daily catch is sold to distributor where it is processed and shipped to local restaurants and grocery chains.

- **Producer: Gina Schillinger, [Schillinger Farms/Papa John's Farm](#) (Anne Arundel County)**

Schillinger Farms has been in the Schillinger family for over 100 years and is five generations strong. The farm offers products from a greenhouse nursery in the spring, locally grown farm-fresh vegetables in the summer, and pumpkins and hayrides in the fall. The family grows produce at farms in Severn, Millersville, and Centreville. During the summer and fall, you can find a full-blown vegetable stand called Papa John's that sells an abundance of freshly-picked vegetables.

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

Swann Farms is a sixth-generation family-farm nestled on the shores of the Patuxent River in Lower Marlboro, Maryland. Historically a tobacco farm, Swann Farms has transitioned into a wholesale, fresh market, fruit and vegetable farm. Swann's produce can be found at many of Southern Maryland's roadside stands and local grocery stores. Their crops include white sweet corn, peaches, watermelons, cantaloupes, tomatoes, strawberries, and various small grains. They also offer u-pick strawberries from April to May.

- **Roasted Corn Crepes Stuffed with Maryland Blue Crab and Cheddar**

- **Chef: Chris Cummer, [Blue Point Provision Company/Hyatt Regency Chesapeake Bay](#) (Dorchester County)**

Chef Chris Cummer started his career in Southern Louisiana. After working in multiple venues, he decided to take his talents to the hotel industry in Texas. Chef Cummer joined the Hyatt in 2007. Chef Cummer's Hyatt culinary career includes Executive Chef at Andaz Savannah as well as at the Andaz Wall St., Executive Sous at Jersey City, and culinary leadership positions at the Hyatt Regency Dallas and Lost Pines Resort and Spa. Currently, he is the Executive Chef of Hyatt Regency Chesapeake Bay. He is passionate about establishing partnerships within the community and enjoys vegetable gardening when he is not in the kitchen.

- **Producer: Kelly Jackson, [Emily's Produce](#) (Dorchester County)**

Emily's Produce is a seven generation family-owned farm in Dorchester County,

Maryland. They have a foundation of strong family values and traditions. This foundation has contributed to the successful relationship they have with their customers as they continue the family legacy of cultivating excellent produce.

- **Producer: Jack Brooks, [The J.M. Clayton Company](#) (Dorchester County)**
For over five generations and 126 years, the J. M. Clayton Company has been preparing live Chesapeake Bay blue crabs, delivered fresh daily by local waterman. They offer traditional delicacy of Maryland steamed crabs or Epicurean Crab meat, prepared naturally without chemicals, additives, or preservatives. The J. M. Clayton Company was selected to win a 2016 American Treasures Award in recognition of the company's long and storied history of innovation and adaptability that represents a singular commitment to sourcing and advancing American food ways.
- **Producer: Trish Boyce, [Chapel's Country Creamery](#) (Talbot County)**
Chapel's Country Creamery is an independent, family-owned and operated farm nestled on 45 acres just outside of Easton, Maryland. Their award-winning farmstead cheeses begin with fresh raw milk from their herd of registered Jersey and Holstein cows. 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.
- **Strawberry Salsa with Cinnamon Tortilla Chips**
 - **Chef: Robert Bonner, [Caney Creek Catering Company](#) (Calvert County)**
Robert Bonner owns and operates Caney Creek Catering Company, which started in October of 2016. Bonner is the 2015 National Oyster Champion, the 2018 Ancillary Division World Food Champion, and placed second in the 2017 Seafood Division World Food Championship. Along with cooking, Bonner enjoys giving back to the community. He volunteers with Farming4Hunger to help teach people how to use farm products. He also teaches males who work on farms how to can food, create jams, and make pickles. In the past year, Caney Creek has partnered with local churches to help feed the homeless and less fortunate in Southern Maryland.
 - **Producer: Bernie Fowler, [Farming4Hunger](#) (Charles County)**
Farming4Hunger is a nonprofit organization that feeds people both physically and mentally, through locally grown and distributed food. Farming4Hunger is helping to address the hunger problem in Southern Maryland. They offer volunteer opportunities, address drug abuse and alcohol prevention for children and young adults, and offer hope to the community. Farming4Hunger also helps rehabilitate ex-cons and encourages them to give back to their communities by growing and distributing food.

SALAD

- **"Eastern Shore" Chicken Salad**
 - **Chefs: David Murray with culinary students Dalesandro Santizo Roblero and Rebekah White, [Chesapeake Culinary Center](#) (Caroline County)**
Chef David Murray is the Executive Chef and Operations Manager of Chesapeake Culinary Center in Denton. The center is a non-profit culinary arts and hospitality organization focused on job training for youth and at-risk families, as well as a full-service catering company. Chef Murray is a grad of The Culinary Institute of America in Hyde Park, New York and has been involved with the culinary center since 2006.

Dalesandro Santizo Roblero and Rebekah White, who are students at the Chesapeake Culinary Center, both contributed to the creation of the “‘Eastern Shore’ Chicken Salad” recipe with Chef Murray.

- **Producer: Eileen Simmons, [Clayton Farms](#) (Caroline County)**
Clayton Farms has been located in Denton since 1977. As third-generation farmers, they raise much of what they sell. Clayton Farms provides healthy, organically grown produce. They used efficient, sustainable and regenerative processes to cultivate and maintain healthy soil and biodiversity. They believe in leaving the land better than they found it. Clayton Farms is a Certified Naturally Grown Farm. They participate in the Community Supported Agriculture (CSA) Program. They have locations in Baltimore and Carroll Counties.
- **Producer: Bernie Fowler, [Farming4Hunger](#) (Charles County)**
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- **Producer: Bryan Williams, [Red Acres](#) (Kent County)**
Red Acres is a sixth-generation family farm established in 1880 by George Thomas Williams. Over the years Red Acres has produced five generations of dairy Holstein cows, turkeys, grains, hay, and straw. The original owner, George Thomas passed Red Acres to his son Harry Thomas, then passed to Albert Porter, passed to his son Harry Thomas II, passed to his son Albert Bryan, and his son Davison Bryan is the sixth generation. In 1994 Red Acres was designated as a “Century Farm” — owned and farmed by one family for at least 100 years. In 2004, they sold their Holstein cows and Red Acres became a grain, hay and straw farming operation. In May 2015, Bryan (fifth generation) and his mother added to their farming, Red Acres Hydroponics — growing lettuce and herbs in water year-round in their newly built, double-bay greenhouse. The out buildings date from the 1930s.
- **Producer: Clifton Murray, Murray Brothers Roasters Farm (Worcester County)**

ENTREES

- **Banh Mi Bowl**
 - **Chef: Monica Alvarado, [Bread and Butter Kitchen](#) (Anne Arundel County)**
In 2012, having worked tirelessly in technology for more than 20 years, Monica Alvarado took a brief sabbatical from the corporate world. It was during this time that she rediscovered her passion for cooking and began a blog that was focused on making delicious food using local ingredients. A reformed corporate rock star and Air Force veteran, Monica left her 22 year career in technology in 2016 to start Bread and Butter Kitchen with the vision of sharing her passion for making amazing food that celebrates local ingredients. She began at the farmers market selling meals-to-go, later opening her restaurant in Eastport in 2017. Monica continues to work closely with local farmers and vendors to source the best ingredients available. She and her amazing team serve up great food seven days a week at the cafe.

- **Producer: Oksana Bocharova, [Oksana's Produce Farm](#) (Kent County)**
Oksana Bocharova, a native of the Belgorod region of Russia. She inherited her love of farming and nature from her father, Yury. He managed a large collective farm and taught her all that he knew about agriculture. In 1997, Oksana graduated from AgroBusiness School in Moscow. In 1999, she and her family came to the United States through the University of Wisconsin's Dairy Farm Training Program. She later moved to Maryland to work on a certified organic farm in Anne Arundel County.

By 2013 she was able to secure a loan through the U.S. Department of Agriculture under a program designed to help immigrants/women farmers to start their own farms. Oksana bought seven acres in Chestertown, MD, and began the process of cover-cropping to improve soil organic content and growing vegetables. Her love for the land and her strict adherence to not using synthetics or genetically modified organisms can be tasted in the quality of her fresh produce and fermented vegetables.

- **Producer: Deana Tice, [En-Tice-Ment Farm Raised Meats](#) (Anne Arundel County)**
En-Tice-Ment Farm Raised Meats have been supplying beef, pork, chicken, lamb, and eggs to their local community for over 20 years on their family farm with the help of their three sons. They enjoy raising their animals in a natural environment without hormones or steroids. Their products can be found at the farm or at the local Anne Arundel County farmers market on Riva Road.

- **Yumi Cooks! Boochimgae (Korean Pancakes) & Dipping Sauce**

- **Chef: First Lady Yumi Hogan, [Yumi Cooks!](#) (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 the 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 40 years ago, and raised her three daughters, Kim, Jaymi, and Julie, in Howard County. She loves sharing her favorite Korean recipes and enjoy cooking. As First Lady, Mrs. Hogan has made it a priority to share her love of the arts with Marylander's of all ages through arts education. Following Governor Hogan's diagnosis with Stage III 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 Marylander's 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: Jesse Albright, [Albright Farms](#) (Baltimore County)**
Albright Farms believes in farming responsibly; They live on the land they farm, and eat what they grow. Albright Farms strives to grow a quality product while taking care of the land they grow it on. Albright Farms plans to leave the land in better condition than they found it in, preserving it for the next generation. Very conservative in the use of herbicides and pesticides, some of the ways they have achieved this has been to increase the use of predatory insects to control damaging pests. they also practice 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. Although Albright

Farms is not an organic farm, They utilize many of the same practices.

- **Producer: Jim Reinhardt, [Nature's Garlic Farm](#) (Talbot County)**
Nature's Garlic Farm was established to produce a high quality gourmet garlic without the use of herbicides or pesticides. The farm manages its fields with a natural slow-release fertilization program which compliments the nutrient enrichment of the soils, using composted organics to provide their Hardneck garlic with optimum natural nutrients to produce large delicious garlic cloves. For 2019, the farm is growing two superb varieties of Hardneck garlic: German White Porcelain, and Music. Offering both seed and culinary selections, Nature's Garlic Farm supplies garlic to restaurants, CSA's, farmers & growers, grocers, produce stands, farmers markets, wholesalers, and individuals who appreciate high quality gourmet garlic.
- **Producer: Jessie Harding, [Bartenfelder Farms](#) (Caroline County)**
The Bartenfelder family has been farming for six generations in Baltimore County and on the Eastern Shore. The 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, Joe Bartenfelder currently serves as Maryland's Secretary of Agriculture and 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.
- **Producer: Russ Shlagel, [Shlagel Farms](#) (Charles County)**
Shlagel Farms is celebrating its 108th 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: Jack Brooks, [The J.M. Clayton Company](#) (Dorchester County)**
For over five generations and 126 years, the J. M. Clayton Company has been preparing live Chesapeake Bay blue crabs, delivered fresh daily by local waterman. They offer traditional delicacy of Maryland steamed crabs or Epicureal Crab meat, prepared naturally without chemicals, additives, or preservatives. The J. M. Clayton Company was selected to win a 2016 American Treasures Award in recognition of the company's long and storied history of innovation and adaptability that represents a singular commitment to sourcing and advancing American food ways.
- **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 throughout the Mid-Atlantic, Chicago, and Canada.

- **Carne Asada Cheesesteak**

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

Kevin Cauthorne has been the Chef at Myth and Moonshine since 2013. Beginning with the Fells Point Farmers Market, he has steadily brought more local purveyors onto his plates. Full freedom over his sourcing, specials, and main menus allows Kevin to create an ever changing, down-home-style of from-scratch pub food combining Baltimore's independent ideals with fresh, locally sourced product.

Chef's note: My first objective in our small, independent restaurant is quality food. Fresh, simple and local. My second objective is to create a peaceful, stable and educational environment for new cooks to learn and grow. When you dine at Myth, you are directly contributing to the quality of life of the hard-working and driven individuals who are giving their all to ensure you have a great meal. In order to say thanks, here is a killer, back-pocket recipe that represents exactly what we do best, locally sourced comfort food, done right!

- **Producer: Jesse Albright, [Albright Farms](#) (Baltimore County)**

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- **Duck Stuffed Pork Roulade with Duck Egg Potato Gnocchi in a Creamy BBQ Sauce, Fried Sage**

- **Chef: Jeff Fritz, Silver Wolf Private Assistance (Howard County)**

Chef Jeff Fritz is an active duty Air Force member stationed in the D.C. area where he is an Enlisted Aide to a general officer. In his personal time he runs Silver Wolf Private Assistance where he is the Chef/Owner. Chef Fritz is a Le Cordon Bleu graduate and has additional training with Pro Chef Level 1 and 2 certifications from the Culinary Institute of America.

- **Producer: Lauren Taylor, [Liberty Delight Farm](#) (Baltimore County)**

Shane Hughes, farmer and owner of Liberty Delight Farms has a lifelong passion for farming that finally began on his family's historic property, located in Reisterstown, MD. After college, he entered the world of corporate finance. The farm became his haven on the weekend after a long week of commuting into the city each day. Finally, in 2009, he turned down a corporate promotion and took over the family farm. Within eight years, he has grown the farm from 10 head of cattle to a thriving farm business built on the three cornerstones that are the foundation for Liberty Delight Farms: health, happiness and sustainability.

- **Enticing All Natural Steak & Mushroom Slider**

- **Chefs/Producers: Joe and Deana Tice, [En-Tice-Ment Farm Raised Meats](#) (Anne Arundel County)**

En-Tice-Ment Farm Raised Meats have been supplying beef, pork, chicken, lamb, and eggs to their local community for over 20 years on their family farm with the help of their three sons. They enjoy raising their animals in a natural environment without hormones or steroids. Their products can be found at the farm or at the local Anne Arundel County Farmers' Market on Riva Road.

- **Producer: Stacy Eckels, [Windermere Farm](#) (Anne Arundel County)**

Windermere Farm is family-owned and operated by Andy and Stacy Eckels. The Eckels family strives to provide fresh, quality, and locally-grown mushrooms and culinary herbs to their community. They grow specialty mushrooms through log cultivation methods and indoor cultivation. They offer shiitake, oyster, and lion's mane mushrooms regularly. They also grow herbs started from quality Johnny's seeds, including basil, rosemary, oregano, thyme, sage, dill, stevia, chives, cilantro, parsley, and several others. The Eckels' take pride in growing chemical free. Their products can be found at the Sunday Anne Arundel County Farmers' Market.

- **Flank Steak Tacos**

- **Chef: Jordan Walker, [The Front Porch](#) (St. Mary's County)**

Jordan is a Culinary Institute of America graduate that not only makes all The Front Porch's desserts fresh and in-house, but also oversees the entire kitchen. She is the Chef and Pastry Chef. She is committed to buying local products and bringing a fresh farm-to-table experience to the Leonardtown community.

- **Producer: Wille Goddard, [WAG Meats](#) (St. Mary's County)**

Willie is a local farmer and meat producer from less than five miles away from the Front Porch. He currently supplies us with all the ground beef to make our hamburgers. He is a strong supporter of the buy local program.

- **Producer: Michael Molina, [Far Cry Farms](#) (St. Mary's County)**

Diverse microgreen mixes for wholesale and retail customers. These greens are grown to their seed leaf (cotyledon) first true leaf stage and can be added to salads, sandwiches, garnish, or anything you can think of! These tiny greens pack a healthy and gorgeous punch too! Varieties include but are not limited to: sunflower shoots, radish, red cabbage, amaranth, cilantro, basil, onion, beet, and pea.

- **Korean Pork Tacos with Mexican Street Corn**

- **Chefs: Susan Callahan with culinary students Courtney Richardson-McMurray and Senan Groudo, [University of Maryland Eastern Shore at the Universities at Shady Grove](#) (Montgomery County)**

Chef and educator Susan Callahan has taught aspiring chefs in various settings for over 30 years. A corporate trainer for Marriott Family Restaurants, Susan taught cooks from Florida to California. Chef Callahan taught adult education for Montgomery County Public Schools and for private companies. In 1990, she was hired by Lâ Academie de Cuisine in Bethesda, Maryland and taught in the Culinary Career Training Program in 1994. In 2006, Chef Callahan was hired by the University of Maryland Eastern Shore (UMES) as a Chef Instructor for the Hotel Restaurant Management Program at the Universities at Shady Grove. Chef Callahan is the faculty sponsor of the

Campus Kitchen of UMES. In 2009, Chef Callahan was awarded the Camille Kendall Excellence in Teaching. She has received numerous awards for her work in promoting local food ways and her support for hunger relief in her community.

Callahan's students, Courtney Richardson-McMurray and Senan Groudo, helped create this recipe. Courtney Richardson-McMurray is a rising senior and Senan Groudo is currently a senior.

- **Producer: Shane Hughes, [Liberty Delight Farms](#) (Baltimore County)**
Shane Hughes, farmer and owner of Liberty Delight Farms has a lifelong passion for farming that finally began on his family's historic property located in Reisterstown, Maryland. After college, he entered the world of corporate finance. The farm became his refuge on the weekend after a long week of commuting into the city each day. Finally, in 2009, he turned down a corporate promotion and took over the family farm. Within eight years, he has grown the farm from 10 head of cattle to a thriving farm business built on the three cornerstones that are the foundation for Liberty Delight Farms: health, happiness, and sustainability.
- **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.

DESSERTS

- **Corny Cake aka Eat your Vegetables Cake**
 - **Chefs: Muriel Homesack with culinary students Christopher Young, Justice Thurston, Stephen Clark, Jordyn White, Sean Rohlfs, and James Richburg, [Crossland High School](#) (Prince George's County)**
Muriel Homesack has been teaching culinary arts in the Prince George's County Public Schools (PGCPS) since 2009. Her students would say she is passionate about sharing her knowledge, her love for teaching, and her excitement for the science of food. Homesack's students, Christopher Young, Justice Thurston, Stephen Clark, Jordyn White, Sean Rohlfs, and James Richburg all collaborated to create this recipe. Clark, White, Rohlfs, and Richburg are 2019 graduates and plan to attend college in the fall. Young and Thurston are rising 12th graders at Crossland High School.

The Culinary Arts programs in PGCPS are certified by the American Culinary Federation as a certified secondary school. Program alumni from Crossland High School have gone on to study at the Culinary Institute of America, Johnson & Wales University, and to the Disney Culinary Program. Several Crossland High School alumni have cooked with Wolfgang Puck, Carla Hall, and Daniel Boulud. Students in this program acquire a strong skill base that can take them anywhere in the world.
 - **Producer: Brad Miller, [Miller Farms](#) (Prince George's County)**
Miller Farms is a 267-acre farm that has been family-owned and operated by six generations of farmers since 1840. The farm originally grew tobacco until the mid-1970s, and then became a small pick-your-own farm. Miller Farms is now Prince George's County's largest vegetable producer and runs a widely known farm market

and wholesale operation. Miller Farms grows a wide variety of fresh fruits and crisp vegetables, and raises a flock of free-range chickens that produce beautiful brown eggs. Miller Farms participates in the Maryland Department of Agriculture's Good Agricultural Practices (GAP) program.

- **Mint Melon and Berries with Violas and Peach Shine Sabayon**

- **Chef: Christi Lathrop, [Jillian's Fare](#) (St. Mary's County)**

Christi Lathrop graduated from Anne Arundel Community College's Hotel Culinary Arts and Tourism Institute in 2018 with a certificate in Baking and Pastry Arts. Lathrop is the owner of Jillian's Fare, a seasonal lemonade business that has been squeezing sunshine into a cup since 1996. Jillian's Fare is a staple at many fairs and festivals throughout Maryland, but is primarily rooted in Southern Maryland. She is an avid supporter of farm-to-table businesses and frequents her local farmers markets as often as possible.

- **Producers: Walter and Betty Russell, [Russell Farms](#) (St. Mary's County)**

Russell Farms was established in 1997. This farm is owned by Walter and Betty Russell. They grow bedding plants and produce. In the summer they offer u-pick berries.

- **Producer: Priscilla Wentworth, [Anchored Roots Farm](#) (St. Mary's County)**

Anchored Roots Farm is a small, diversified farm focused on growing vegetables fruit, flowers, herbs and microgreens. Anchored to the roots of her community, Priscilla Wentworth grows food and flowers for Southern Maryland. She farms in St. Mary's County, along the shores of the Patuxent River.

- **Producer: Rachael Copsey, [Southern Trail Distillery](#) (St. Mary's County)**

Southern Trail Distillery is located alongside the historic Three Notch Trail in beautiful Southern Maryland. We are a family-owned and operated with strong roots in Southern Maryland. Our family history goes back many generations in this area and we are proud to call it our home. Our spirits are handcrafted with a modern twist based on our grandfather's classic recipes. We keep our distilling process true to our family heritage using the best quality local ingredients showcasing the best Southern Maryland has to offer. Each sip of our spirits is a true sample of our region. Southern Trail Distillery prides itself on our heritage and our quality products.

- **Peach Crumb Bars**

- **Chef: Philip Hackerman, [Government House](#) (Anne Arundel County)**

From Baltimore, Maryland, Philip Hackerman, better known as Fivel, started working for Government House in the summer of 2018. Philip has 30 years of experience in the food service industry, where he has spent the last eight years in the private school system for students with special needs. He has always cooked with heart, so cooking and teaching students with special needs brought him great joy. Philip graduated from Baltimore Culinary College with a degree in Culinary Arts and Restaurant Management.

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

With over 25 years in the food industry, Buz Porciello has spent the past eleven 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 several years in the healthcare system with Vantage House in Columbia and Sunrise Assisted Living in Annapolis, Buz worked as a Chef for O'leary's

Seafood. He also moved on to co-own and operate The Rockfish in Eastport before joining the team at Government House.

- **Chef: Chris Fedrizzi, Government House (Anne Arundel County)**
- **Producer: Tom Godfrey, [Godfrey's Farm](#) (Queen Anne's County)**
Godfrey's Farm is owned by Tom and Lisa Godfrey. The Godfrey family has been growing and selling fresh produce for three generations. The farm is located in Sudlersville, Maryland, where the Godfrey's practice sustainable farming and always have the environment in the forefront of their minds. The Godfrey's employ Integrated Pest Management (IPM) practices to prevent pest infestations and limit the need for pesticides on their produce. They also participate in the Good Agricultural Practices (GAP) program to ensure the safety and quality of their produce. Godfrey's Farm provides grocery stores, produce stands, and distributors with fresh, hand-harvested fruits and vegetables in Maryland, Delaware, and Pennsylvania. On the farm, they have pick- your-own strawberries, blueberries, cherries, and peaches.
- **Producer: Tony Brusco, [South Mountain Creamery](#) (Frederick County)**
Randy and Karen Sowers started farming in 1981. They rented this land and took out a loan to buy 100 cows. By 1987, they had purchased the home farm of 100 acres. By 2001, they had their own on-farm dairy processing plant — the first in Maryland! Today the Sowers family owns and farms 2,200 acres. South Mountain Creamery milks 550 head, raises over 100 beef cattle each year, and has 16,000 laying chickens. Three generations now work on the farm. Tony and Abby (Sowers) Brusco and Ben and Kate Sowers now run the operation. South Mountain Creamery is an important part of the local economy. We employ over 75 people.

South Mountain Creamery has come a long way since its inception, but the basic philosophy has never changed. Our joy is producing and delivering products that you can put on your table and feel good about. Fresh. Produced responsibly. Wholesome and nutritious.

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