

July 12, 2017

The Honorable Rob Bishop  
Chairman  
Committee on Natural Resources  
1324 Longworth House Office Building  
Washington, DC 20515

The Honorable Raúl Grijalva  
Ranking Member  
Committee on Natural Resources  
1329 Longworth House Office Building  
Washington, DC 20515

Dear Chairman Bishop and Ranking Member Grijalva,

Nearly 300 chefs, restaurateurs and seafood suppliers from 24 states<sup>1</sup> signed onto the attached letter, stating their unequivocal support for a strong fisheries management system that addresses 21<sup>st</sup> century challenges. Changing ocean conditions, loss of vital habitat, and protection of the base of the food chain all need to be addressed by regional fishery managers.

Despite the need for improvements, our fisheries represent some of the best managed fisheries in the world. Our businesses depend on the availability of sustainably caught seafood from U.S. waters. For this reason, we are not only strongly supportive of efforts to modernize fisheries law, but also opposed to any efforts to weaken it – including H.R. 200 and H.R. 2023, but also any other similar bills. We are concerned that any steps backwards could lead to overfishing, reducing our access to the products that our customers have come to expect.

This Congress, please oppose any efforts that will take our fisheries backwards and support those efforts that will carry us into the future.

Linda

Linda Di Lello Morton

Terra Plata  
Co-founder  
[linda@terraplata.com](mailto:linda@terraplata.com).  
Seattle, WA 98122

cc: House Natural Resources Committee members and staff

---

<sup>1</sup> Arizona, California, Colorado, Connecticut, Florida, Georgia, Hawaii, Iowa, Illinois, Louisiana, Massachusetts, Mississippi, North Carolina, New Hampshire, New Jersey, Nevada, New York, Ohio, Oregon, Pennsylvania, Rhode Island, Tennessee, Texas and Washington

The Honorable Rob Bishop  
Chairman  
Committee on Natural Resources  
1324 Longworth House Office Building  
Washington, DC 20515

The Honorable Raúl Grijalva  
Ranking Member  
Committee on Natural Resources  
1329 Longworth House Office Building  
Washington, DC 20515

Dear Chairman Bishop and Ranking Member Grijalva,

As chefs, restaurateurs, grocers, and restaurant seafood suppliers we depend on healthy ocean ecosystems, sustainable seafood, and abundant fish populations. Today, we write to encourage your support for advancing a more comprehensive fishery management approach when the Magnuson-Stevens Fishery Conservation and Management Act is next reauthorized. This kind of big picture fishery management is good for fish, fishermen, and businesses that depend on fish, including the ones that provide seafood at restaurants across the United States.

The current U.S. fisheries management system emphasizes establishing fishing rules on individual populations or groups of similar populations. Although improvements to the law in 1996 and 2006 have helped to end overfishing on many species and to rebuild a number of depleted populations, they do not address the bigger picture. Taking a big picture approach, factoring the knowledge we have about what each species eats, where it lives and what it depends upon is a critical next step in advancing good management. As Congress moves forward to consider further updates to the Magnuson-Stevens Act, it is important to not only maintain our management successes but also build on them to make sure fish are managed as part of the larger ocean environment and to reinforce our fisheries against emerging and ongoing threats such as loss of habitat.

Specifically, we should strengthen the Magnuson-Stevens Act to better protect essential fish habitats, minimize the incidental catch of fish and other wildlife, and account for the critical role that forage fish play as prey for other fish and wildlife. We should analyze and understand the impact of fishing before opening or expanding fisheries or accessing new areas. And, we should develop plans that establish a road map for broadening the scope of managing fish populations, so we factor in the important interactions among fish populations, other marine wildlife, and habitats of the ocean ecosystem.

By incorporating a big-picture approach to fisheries management, Congress can safeguard our ocean resources and coastal communities for the long-term benefit of our customers and your constituents.

As an influential member, representing a state known for some of the best fisheries in the world, you have the opportunity to contribute in a critical and substantial way. It is our hope that you will wholeheartedly embrace such a pivotal leadership role and champion ecosystem based fisheries management in the reauthorization of Magnuson-Stevens Act.

Thank you for considering our views. We look forward to working with you to advance stronger, healthier fisheries that can benefit our communities from ocean to plate.

Adam Green, Chef  
Fez Restaurant & Bar  
Phoenix, AZ

Jackson & Kevin Kelly, Owners  
Bliss ReBAR  
Phoenix, AZ

Kevan Kiefer, Chef  
Corduroy  
Phoenix, AZ

Mario Pineda, Chef  
Bliss ReBAR  
Phoenix, AZ

Mark Dillon, Owner  
Fez Restaurant & Bar  
Switch  
Corduroy  
Pizza People Pub  
Phoenix, AZ

Mark Howard, Owner  
Fez Restaurant & Bar  
Bliss ReBAR  
Phoenix, AZ

Tim & Marybeth Scanion, Owners  
Pizza People Pub  
Phoenix, AZ

Tom Jetland, Owner  
Fez Restaurant & Bar  
Switch  
Corduroy  
Pizza People Pub  
Phoenix, AZ

Suzanne Goin, Chef/Owner  
Larder Baking Company & Restaurants  
Lucques  
Tavern  
a.o.c  
Los Angeles, CA

Seamus Gibney, Executive Chef  
Pier 23  
San Francisco, CA

Michael Botello, Owner  
Wally's Desert Turtle  
Rancho Mirage, CA

Soerke Peters, Chef/Owner  
Basil Seasonal Dining  
Carmel By The Sea, CA

Albert Serrano, Chef  
Bluewater Grill  
Coronado, CA

Evan Cruz, Executive Chef  
San Diego Marriott Del Mar/ Arterra Restaurant &  
Outdoor Lounge  
San Diego, CA

Trey Foshee, Executive Chef & Partner  
George's at the Cove  
Galaxy Taco  
La Jolla, CA

Shihomi Borillo, Owner  
Azuki Sushi  
Artisan Bento  
San Diego, CA

Jeff Jackson, Executive Chef  
Lodge at Torrey Pines- A.R. Valentien Restaurant  
La Jolla, CA

Matt Gordon, Executive Chef/ Owner  
Urban Solace  
Solace and the Moonlight Lounge  
Encinitas, CA

Davin Waite, Chef Owner  
The Whet Noodle  
Wrench and Rodent Seabasstropub  
Oceanside, CA

Jason Knibb, Executive Chef  
Grande Colonial, NINE-TEN Restaurant  
La Jolla, CA

Mourad Jamal, Executive Chef  
Poseidon on the Beach  
Del Mar, CA

Nikki Martin, Chef/Actress  
Food Network  
Hollywood, CA

Nathan Lyon, Host  
Growing A Greener World; Good Food America  
with Nathan Lyon  
Los Angeles, CA

Michael McGeath, Owner  
Brooklyn Girl Eatery  
San Diego, CA

Sammy Monsour,  
Preux & Proper  
Los Angeles, CA

Kim Muller  
B/O/T/H Consulting  
Manhattan Beach, CA

Cindy Pawlcyn, Founder & Owner  
Mustards Grill  
Cindy's Backstreet Kitchen  
Napa Valley, CA

Rob Ruiz, Chef & Owner  
The Land and Water Company  
Carlsbad, CA

Andrew Spurgin, Chef/Owner  
Andrew Spurgin: Bespoke event styling & menu  
design  
San Diego, CA

Gordon Drysdale, Culinary Director  
Scoma's  
San Francisco, CA

Jason Azevedo,  
Hock farm craft &I provisions  
Sacramento, CA

Jason McLeod, Executive Chef & Partner  
Ironsides Fish & Oyster  
San Diego, CA

Dustin Summerville, Founder  
Harney Sushi Restaurants  
San Diego, CA

Ricardo Heredia, Executive Chef & Owner  
Kitchen Mafioso  
San Diego & Los Angeles, CA

Alisha Lumea,  
Polished Brands  
San Francisco, CA

Mark Dommen, Head Chef & Partner  
One Market Restaurant  
San Francisco, CA

Patty Unterman, Chef & Owner  
Hayes Street Grill  
San Francisco, CA

Mary Sue Milliken, Chef and Co-Owner  
The Border Grill  
Santa Monica, CA

Susan Feniger, Chef and Co-Owner  
The Border Grill  
Santa Monica, CA

John Ash, Chef & Owner  
John Ash & Co  
Santa Rosa, CA

Raymond Ho, Chef and Co-Founder  
Tataki Sushi Bars  
San Francisco, CA

Kin Lui, Chef and Co-Founder  
Tataki Sushi Bars  
San Francisco, CA

Casson Trenor, Co-Founder  
Tataki Sushi Bars  
San Francisco, CA

Jeff Krivokopich  
Guckenheimer  
Venice Beach, CA

Stephen Zwick  
zitecture  
West Los Angeles, CA

Christian Graves, Executive Chef  
Panzano  
Denver, CO

Brianne Bowdish  
Cart driver  
Denver, CO

Jeffrey Lammer,  
RootdownDIA  
Denver, CO

Todd Rymer  
Colorado Mountain College  
Edwards, CO

Mark R. Leopoldino, Owner  
Bill's Seafood  
Westbrook, CT

Elena Fusco, Chef  
Bin 100  
Milford, CT

Adam Young, Owners  
Sift Bakeshop  
Mystic, CT

Lisa Arsenault, Chef  
Lis Bake Shop  
Mystic, CT

Elizabeth Alina, Chef  
Karma Kitchen Mystic & Juicery  
Mystic, CT

Ken Lin, Chef  
Workery in Mystic  
Mystic, CT

Nora Pouillon, Chef and Owner  
Restaurant Nora  
Washington, DC

David Rashty, Executive Chef  
Jack's- Farm to Fork @ The Pinkshell Beach Resort  
and Marina  
Fort Myers Beach, FL

Jack Boykin, Owner  
Pink Shell Beach Resort & Marina-Jack's Farm to  
Fork & Bongos Bea hide Grille  
Ft Myers Beach, FL

Bob Statler, Owner/Founder  
Food Island  
Hobe Sound, FL

Persefoni Nicolosi, Director of Operations  
Blu Mangrove Grill  
Palmetto, FL

David Curran, Chef  
Hitched and Honey  
Sarasota, FL

Isaac Johnson, Chef  
Lila  
Sarasota, FL

Patrick Loughrey, Owner/Designer/Writer/Producer  
TastyRoyProductions  
Sarasota, FL

Stephen Phelps, Chef  
Indigenous  
Sarasota, FL

Alex Gazdik, Manager  
Red Mesa Mercado  
St. Petersburg, FL

Cameron Bolonski, Manager  
Casita Taqueria  
St. Petersburg, FL

Casey Petrauskas, Manager  
The Burg Bar and Grill  
St. Petersburg, FL

Danny Autrey D, Manager  
Engine Rose  
St. Petersburg, FL

Denise Backnell, Manager  
Leafy Greens Cafe  
St. Petersburg, FL

Jason Dudney, Manager  
Bodega  
St. Petersburg, FL

Jerry Rice, Owner/Chef  
Kissin' Cuzzins Restaurant  
St. Petersburg, FL

Paul Renner, Owner/Chef  
Kissin' Cuzzins Restaurant  
St. Petersburg, FL

Jillian Lund Frer, Owner  
Chattaway  
St. Petersburg, FL

John Reutz, Manager  
400 Beach Seafood and Taphouse  
St. Petersburg, FL

Travis Zalewski, Manager  
400 Beach Seafood and Taphouse  
St. Petersburg, FL

Kevyn Kerrivan, Manager  
Ricky P's Orleans Bistro  
St. Petersburg, FL

Matthew Bronkema, Manager  
Ferg's Sports Bar & Grill  
St. Petersburg, FL

Natalie Widlak, Manager  
Kings's Street Food Counter  
St. Petersburg, FL

Rachel Lawhorn, Manager  
Engine#9 Bar & Grill  
St. Petersburg, FL

Rodney Contreras, Manager  
Gratzzi Italian Grille  
St. Petersburg, FL

Sean Hannon, Manager  
Stations House  
St. Petersburg, FL

Sierra Emory, Manager  
Rowdies Den  
St. Petersburg, FL

Teerapong Polrat, Manager  
The Lemon Grass Tapas  
St. Petersburg, FL

Tom Woodard, Owner  
Pom Pom's Teahouse & Sandwicheria  
St. Petersburg, FL

Tony Harahan, Manager  
Hawkers Asian Street Fare  
St. Petersburg, FL

Tracy Asalita, Owner  
The Queens Head  
St. Petersburg, FL

Terry Koval, Chef  
Wrecking Bar Brewpub  
Atlanta, GA

Mathew Green, Director of Culinary Operations  
Blue Orbit  
Duluth, GA

Ed Kenney, Chef & Owner  
Town Hospitality Group  
Mahin & Sun  
Town  
Kaimuki Superette  
Mud Hen Water  
Honolulu, HI

Ann Reed,  
Iowa State University  
Ames, IA

Grant Tipton, Chef  
T3 Culinary  
Antioch, IL

Bruce Sherman, Chef & Partner  
North Pond Restaurant  
Chicago, IL

Dan Rosenthal, Owner/Founder  
Sopraffina  
Chicago, IL

John Mark Stanley  
Illinois Institute of Art - Chicago  
Chicago, IL

Paul Fehribach, Chef and Co-owner  
Big Jones  
Chicago, IL

Alfredo Manzanares, Chef  
Catahoula Hotel  
New Orleans, LA

Dana Honn, Chef and Co-Owner  
Carmo: A Tropical Café  
New Orleans, LA

Isaac Toups, Chef and Owner  
Toups Meatery  
New Orleans, LA

Kerry Heffernan, Chef  
Seaworthy (NOLA), Grand Banks (NY)  
New Orleans, LA

Nina Compton, Chef  
Compère Lapin  
New Orleans, LA

Ryan Prewitt, Chef, Partner  
Pêche Seafood Grill  
New Orleans, LA

Stephen Stryjewski, Chef, Partner  
Cochon  
Cochon Butcher  
Pêche Seafood Grill

Calcasieu Rooms  
New Orleans, LA

Dickie Brennan Jr, Chef  
Dickie Brennan and Company  
New Orleans, LA

Lauren Brennan Brower, Owner  
Dickie Brennan and Company  
New Orleans, LA

Steve Pettus, Managing Partner  
Dickie Brennan and Company  
New Orleans, LA

Leah Chase, Owner and Executive Chef  
Dooky Chase's  
New Orleans, LA

Susan Spicer, Owner and Executive Chef  
Bayona  
New Orleans, LA

Johnny Sheehan, Chef  
Liquid Art House  
Boston, MA

Peter Davis, Chef  
The Charles Hotel/ Henrietta's Table  
Cambridge, MA

Carolyn Johnson, Chef  
80 Thoreau  
Concord, MA

Richard Garcia, Chef  
Crescent Hotels & Resorts  
Kingston, MA

Michael Leviton, Chef  
Sustainable Food Systems Consulting Group  
Lexington, MA

Jesse Ferriter  
Smith College  
Northampton, MA

John Lawrence, Owner  
Peppers Fine Catering  
Northborough, MA

Jes Childers, Chef  
New World Tavern  
Plymouth, MA

Matt Hennessey, Owner  
Driftwood Publick House and Oysteria  
Plymouth, MA

Abdus Shakur, Chef and Culinary Arts Instructor  
East Weymouth, MA

Corbin Evans, Chef and Owner  
Oxford Canteen  
Oxford, MS

Vishwesh Bhatt, Executive Chef  
SNACKBAR  
Oxford, MS

William Dissen, Owner and Executive Chef  
The Marketplace Restaurant  
Asheville, NC

Clark Barlowe, Chef and Owner  
Heirloom Restaurant  
Charlotte, NC

Michael Beers, Chef  
Gracie K's  
Statesville, NC

Corey Fletcher, Chef and Owner  
Revival Kitchen and Bar  
Concord, NH



Brent Hazelbaker, Chef  
Earth's Harvest Kitchen and Juicery  
Dover, NH

Mary Ann Esposito, Chef/Host  
PBS Ciao Italia with Mary Ann Esposito  
Durham, NH

Catherine Brown, Chef  
DiCocoa's Market Bakery  
Errol, NH

Jeff Alberti, Executive Chef  
Tuckers Tavern  
Beach Haven, NJ

Peyton Johnson, Chef de Cuisine  
Daddy O Restaurant  
Brant Beach, NJ

Jeff Alberti, Executive Chef  
Plantation Restaurant  
Harvey Cedars, NJ

Mattias Gustafsson, Executive Chef; Co-Owner  
Madame Claude Bis  
Jersey City, NJ

DeAnna Paterra, Chef and Co-Owner  
DeAnna's Restaurant  
Lambertville, NJ

Lisa Nichols, Co-Owner  
DeAnna's Restaurant  
Lambertville, NJ

Adam Rose, Chef and Owner  
Villalobos  
Montclair, NJ

Marc Oshima, Chief Marketing Officer  
AeroFarms  
Newark, NJ

Ariane Duarte, Chef / Owner  
Ariane Kitchen & Bar  
Verona, NJ

Greg Honachefsky, Chef / Owner  
The Bi-catch Cafe  
Dorchester, NJ

Steven Soltz, Professor - Culinary Arts Dept  
College of So. NV  
Las Vegas, NV

Dorothy Yang  
Purple Kale Kitchenworks  
Brooklyn, NY

Jacob Tupper, Fishmonger  
Greenpoint Fish/MP Fish  
Sea To Table  
Brooklyn, NY

Michael Dimin, Founding Director  
Sea to Table  
Brooklyn, NY

Julie Levin, Chef  
Nardin Academy  
Buffalo, NY

Samantha Buyskes, Former Executive Chef  
Kindred Fare  
Geneva, NY

Judith Klinger, Founder  
World-Eats  
New York, NY

Kathy Zeiger, Founder  
Artwalk Hamptons  
New York, NY

Kerry Heffernan, Chef  
Grand Banks  
New York, NY

Lilli Donahue, Community Manager  
Culinary Agents  
New York, NY  
Matt Griffin, Executive Chef  
Happy Cooking Hospitality  
Fedora  
Bar Sardine  
New York, NY

Michael-Ann Rowe,  
Emmy® Award-Winning television personality,  
food & travel journalist; a culinary advocate,  
specializing in seafood.  
Off the Beaten Palate Productions  
New York, NY

Rachel Palczynski, General Manager  
Rouge Tomate Chelsea  
New York, NY

Suzannah Schneider, Sustainability Connector  
Katchkie Farm / Great Performances  
New York, NY

Carl Salamone, Vice President for Seafood  
Sustainability  
Wegmans Food Markets, Inc.  
Rochester, NY

Pamela Lynch, Associate Professor of Biology  
Suffolk County Community College  
Selden, NY

Amy Paul, Director  
Edible Ohio Valley  
Cincinnati, OH

Derek dos Anjos, Chef/Owner  
The Anchor  
Cincinnati, OH

Lilly Burdsall, Chef and Manager  
Midwest Culinary Institute at Cincinnati State  
College  
Cincinnati, OH

Douglas Katz, CEO/Chef  
Fire Spice Company and fire food and drink  
Cleveland, OH

Gian Mercurio,  
Greenwillow Grains  
Brownsville, OR

Maylin Chavez Navarro, Chef/Owner  
Olympia Oyster Bar  
Portland, OR

Russell Ruscigno,  
Slow Food Portland  
Portland, OR

Lyf Gildersleeve, Owner  
Flying Fish Company - Sustainable Seafood  
Portland, OR

David Joachim, Author/Editor  
Joachim Ltd  
Center Valley, PA

Zach Grainda, Executive Chef  
White Dog Cafe  
Haverford, PA

Vince Alberici, Chef Consultant  
Seviche  
Poros  
Sonoma  
Nola on the Square  
Havertown, PA

George Bush,  
The Summit Restaurant  
New Milford, PA

Anthony Bonett, Executive Chef  
Moshulu  
Philadelphia, PA

Yves Carreau, Chef and Proprietor  
Perlé  
Seviche  
Poros  
Sonoma  
Nola on the Square  
Pittsburgh, PA

Ralph P Fernandez, Executive Chef  
Autograph Brasserie  
Wayne, PA

Dan Stern, Chef  
R2L  
Philadelphia, PA

David Dadekian, President and Writer/Editor  
Eat Drink Rhode Island  
Coventry, RI

Chef Bill Idell, Assistant Dean of the College of  
Culinary Arts  
Johnson and Wales University  
Providence, RI

Liam Kimball, General Manager, Business  
Operations  
Juilians  
Providence, RI

Meghan Brennan, Executive Chef  
The Sqaure Peg  
Warren, RI

Bill Idell, Assistant Dean  
Johnson and Wales University – College of  
Culinary Arts  
Providence, RI

Kaza Kondo, Executive Chef  
Wara Wara  
Providence, RI

Rick Farmer  
St. Jude Children's Research Hospital  
Memphis, TN

Wally Kinney, Partner  
Cafe Blue  
Bee Cave, TX

Crystal Laramore, Owner / Executive Chef  
Crystal's Bistro  
Cold Spring, TX

Felipe Gonzalez, Executive Chef / Executive Sous  
Chef  
Shearn's: Moody Gardens Hotel, Spa and  
Convention Center  
San Luis Steakhouse: The San Luis Resort &  
Conference Center  
Galveston, TX

Paco Vargas, Executive Chef and Co-Owner  
Rudy & Paco's  
Galveston, TX

Ricky Craig, Co-Owner and Chef  
Harborside Mercantile  
Galveston, TX

Jack Tyler, Chef, Writer, and Photographer  
Culinary Houston  
Houston, TX

David Skinner, Co-Owner and Executive Chef  
Eculent  
Kemah, TX

Jason Loban, Executive Chef  
Sulphur Springs Country Club  
Sulphur Springs, TX

Nancy Manlove, Executive Chef and Owner  
Personal Chef; Host: I45NW Cooking Show  
Texas City, TX

Casey Gaido, Executive Chef  
Gaido's Restaurant  
Galveston, TX

Mark Schneider, Texas Chef's Association  
President  
Department Chair Culinary Arts, Texas State  
Technical College  
Waco, TX

Michael Wards, Executive Chef / Owner  
The Austin Artisan  
Austin, TX

Alan McArthur, Owner  
McArthur's  
Lakeway, TX

Al Lopez, Executive Chef  
McArthur's  
Lakeway, TX

Ben Nathan, Executive Chef / Partner  
Cafe Blue  
Austin, TX

Johnny Smecca, Partner  
Saltwater Grill  
Sky Bar | Steak & Sushi  
Little Daddy's Gumbo Bar  
NONNO TONY'S  
The Gumbo Diner  
Taquilo's  
Galveston, TX

Erkem Hyseni, Owner/Chef  
Adriatic Cafe  
Jersey Village, TX

Haythem Dawlett, Owner  
Floyd's on the Water  
Texas City, TX

Trace Benno, Chef/Owner  
Benno's Cajun Seafod  
Galveston, TX

Jimmy McClure, Chef/Owner  
Jimmy's on the Pier  
Galveston, TX

Jim Watkins, Chef & Director  
Food Services Bastyr University  
Kenmore, WA

Holly Smith, Chef/Owner  
Cafe Juanita  
Kirkland, WA

Brian Canlis and Mark Canlis, Owners  
Canlis  
Seattle, WA

Diane LaVonne, Founder/Owner  
Diane's Market Kitchen  
Seattle, WA

Eric Tanaka, Executive Chef & Managing Partner  
Tom Douglas Restaurants  
Seattle, WA

Johnathan Sundstrom, Chef/Owner  
Lark Restaurant  
Seattle, WA

Joshua Henderson, Chef & Proprietor  
Huxley Wallace Collective  
Westward  
State  
Saint Helens  
Bar Noroeste Taqueria  
Vestal  
Poulet Galore  
Cantine  
Scout PNY  
The Nest  
Seattle, WA

Mick Heltsley, Owner  
Agua Verde Café  
Seattle, WA

Tamara Murphy, Chef/Co-Founder  
Terra Plata  
Seattle, WA

Linda Di Lello Morton, Co-Founder  
Terra Plata  
Seattle, WA

Maria Hines, Chef & Owner  
Maria Hines Restaurants  
Tilth  
Golden Beetle  
Agrodolce  
Seattle, WA

Toby Eidem, GM/Owner  
Corbett Fish House  
Vancouver, WA

Jon Rowley  
Jon Rowley & Associates  
Vashon, WA

Robin Leventhal, Chef-Instructor  
Wine Country Culinary Institute  
Walla Walla, WA

Robin Leventhal, Chef-Instructor  
Crave Catering & Consulting  
Walla Walla, WA

Roy Breiman, Corporate Culinary Director  
Coastal Hotels  
Bellevue, WA

Bruno Feldeisen, Executive Chef  
Semiahmoo Resort  
Blaine, WA

Riley Starks, Partner  
Lummi Island Wild Co-op  
Bellingham, WA

Kären Jurgensen, Chef Instructor  
Seattle Culinary Academy & Quilliscut Farm  
School  
Seattle, WA

Jason Stoneburner, Chef Partner  
Stoneburner  
Seattle, WA

Stacey Hettinger, Chef & Owner  
Geraldine's Counter  
Seattle, WA

Gary Snyder, Owner  
Heyday  
Seattle, WA

Brendan McGill, Chef/Owner  
Hitchcock  
Bainbridge Island, WA

Carla Leonardi, Chef/Owner  
Cafe Lago  
Seattle, WA

Joe Bayley, Chef  
Munchery  
Seattle, WA

Zoi Antonitsas, Chef  
Jarr and Co  
Seattle, WA

Mike & Liz McConnell, Owners  
Via Tribunali  
Seattle, WA

David Burger, Executive Director  
Stewardship Partners  
Seattle, WA  
Ethan & Angela Stowell, Owners & Chef (Ethan)  
Stowell Restaurants  
Seattle, WA

Matt Dillon, Chef/Owner  
Sitka & Spruce  
Bar Ferdinand  
The Corson Building  
The London Plane  
The Old Chaser Farm  
Seattle, WA

William Belickis, Chef/Owner  
Mistral Kitchen  
Seattle, WA

Dre Neeley & Pepa Brower, Chef & Owners  
Gravy Vashong  
Vashon, WA

Jason LaJeunesse, Chef  
Earnest Loves Agnes  
Seattle, WA

Marius Arbune, Chef  
Cornuto  
Seattle, WA

Sieb & Jen Jurriaans, Chef & Owner  
Prima Bistro  
Langley, WA

Alex Wilson, Chef  
Odd Fellows  
Seattle, WA

Walter Edward, Chef/Consultant  
University Club  
Seattle, WA

Blain Wetzel, Chef  
Willows Inn  
Lummi Island, WA