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Chef and Producer Biographies*

Rasheed Abdurrahman - Owner and Executive Chef, Wild Onion Cafe, Hyattsville (Prince George's County)

Chef Rasheed Abdurrahman is a 1994 graduate of the Culinary Institute of America and has more than 20 years culinary experience, including positions with Kinkead's and the Hay-Adams Hotel in Washington, D.C. He has been a part-time instructor for two years in the culinary program at Prince George's Community College.

Stephen Balderston - Colora Orchards

Colora Orchards has been a family owned and operated farm since 1843. Its current operators are fourth and fifth generation Balderston family members. The farm has 100 acres of apples and 100 acres of peaches on its 500 acres. The Balderston farm was originally a dairy farm. A small orchard was planted by the second generation around 1910. And in 1973, Stephen Balderston (fifth generation) re-engineered the farm from a full-time dairy and seasonal orchard operation into a full-time orchard. Colora is a major wholesale operation selling the majority of its product to supermarkets and institutional customers as well as to a small share of foreign export buyers.

James Barrett - Westin Annapolis Hotel, Azure Restaurant, Annapolis (Anne Arundel County)

Award winning Chef James Barrett has traveled the country honing his craft at some of the nation's top resorts but has now returned home to Anne Arundel County to lead the food and beverage team of the Westin Annapolis Hotel. Chef Barrett's passion for food has lead him to producing as well as preparing his own ingredients. He keeps bees on the roof of the hotel, along with a potted garden, which are used all season long in the hotel's restaurant.

Bryan Bernstein - Saval Foodservice, Elkridge (Howard County)

Chef Bernstein has been the corporate chef at Saval Foodservice since 2004. He advises Saval's customer base and sales representatives on menu concepts and layout, recipe development and food cost, plate presentation and current trends, kitchen efficiency and cleanliness, and kitchen layout and design.

Winston Blick - Clementine Restaurant (Baltimore City)

Chef Blick was born and raised in Maryland and spent much of his childhood with his grandfather and uncles, hunting and fishing in the rural areas around the Chesapeake Bay. Growing up around watermen and farmers, Chef Winston got to taste the bounty of Maryland's regional delicacies, which influences his cooking. He started his culinary adventure as a dishwasher. After two days, he realized that where there's fire, there's fun and worked his way into the hot line. He's been cooking ever since. Clementine is the culmination of years of training and experimentation. Chef Blick owns Clementine with Cristin Dadant.

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

Oksana Bocharova - Maryland Sunrise Farm, Gambrills (Anne Arundel County)

This former U.S. Naval Academy Dairy Farm is now Maryland Sunrise Farm, LLC, operating under the authority of the Anne Arundel County Department of Recreation and Parks. A family operated, 857-acre certified organic farm, Maryland Sunrise is the largest parcel of certified organic land in Maryland. Building upon a rich agricultural tradition, the farm is fully engaged in production agriculture, using organic protocols. The farm grows market vegetables for local consumption, operates a farm-based CSA, raises organic beef and dairy replacement heifers, sells organic hay, corn and soybeans, and hosts seasonal farm events including school and group tours.

Edward Bowen - Calvert County Career Center

Chef Bowen is a 2011 graduate of the Calvert County Career Center Culinary Program. He raises beef on his family farm and uses it to educate the public about eating and buying fresh local meat. Bowen will attend Anne Arundel Community College Culinary Program in the fall of 2011. He also shows cattle across the country and especially enjoys when his cattle win Grand Champion Market Steer. He plans to attend college and work in the restaurant industry, learning all he can about owning and operating his own restaurant.

Jacqueline and Jacob Bowen - Prosperity Acres, Sunderland (Calvert County)

Jacqueline Bowen is 11 years old and has been raising and caring for the cattle and goats on her family farm since she was 6. She is a fifth grade student at Sunderland Elementary School and loves to show her cattle and goats across the United States. She also enjoys drawing and playing with her Australian Shepherds, Rudy and Woody. Every chance she can she educates the public why it is so important to buy and eat fresh local food, that it supports the local economy and is better for the environment. Jacob Bowen is 9 years old and has been raising and caring for the cattle and goats on his family farm since he was 4. He is a third grade student at Sunderland Elementary School. He enjoys showing his cattle and goats year round, traveling with the family and having fun.

Ray Brasfield - Cygnus Wine Cellars, Manchester (Carroll County)

Ray Brasfield first produced methode champenoise sparkling wine in 1989. Cygnus Wine Cellars produced its first sparkling wine from the 1995 vintage, and markets and sells its sparkling wines (champagnes) under the ROYELE label.

Vista Cheesman- St.Helier Farm (Caroline County)

St. Helier Farm, near Preston in Caroline County, is owned and operated by Vista and Mike Cheesman. It grows a selection of heirloom tomato plants, vegetable plants and flowers with naturally grown produce. During Christmas, the farm makes fresh green Christmas wreaths, to order.

Greg Clabaugh- SC Willow Lane Farms, Amber Fields Malting & Brewing, Keymar (Frederick County)

Amber Fields produces the only locally grown and malted barley used for commercially produced beer in Maryland. The Clabaughs own a dairy/grain operation consisting of three farms in northeast Frederick County. One of the farms has been owned and operated by the family since 1837. Eleven years ago, Greg decided it was time to diversify the six-generation farm. Teaming with Tom Flores, head brewmaster at Brewer's Alley in Frederick, Greg began to identify varieties of malting barley suitable to this region. In May 2011, after years of trial plots and malting trials, Amber Fields *Best Bitter*—the first beer in more than a century to use Maryland grown and malted barley—was introduced. The addition of this value-added crop provides incentive for the three Clabaugh children to continue in the family agricultural tradition. Greg and his wife Loree's future plans include expansion of the malting facility to include a farm brewery, tasting room, and antique farm machinery museum.

Allen Colhoun- Ivy Neck Farm (Anne Arundel County)

Ivy Neck Farm is a ninth generation family farm on the banks of the Rhode River in southern Anne Arundel County. Ivy Neck Farm raises beef cattle in a manner that is committed to conservation and sustainable agriculture.

Bill Crouse - Chef's Expressions, Timonium (Baltimore County)

Chef Crouse grew up in Havre de Grace and graduated at the top of his class at the Pennsylvania Culinary Institute (PCI) with three Associate's degrees: culinary, pastry, and restaurant and hotel management. He is the recipient of the Medal of Excellence from Chaines des Rotisseurs and the Award for Professionalism from PCI. While in culinary school, he worked at the famous Top of the Triangle Restaurant in Pittsburgh's U.S. Steel Building and eventually became sous chef. He was also on the junior culinary Olympic Team. Since his return to Maryland 10 years ago, he has held chef de cuisine and sous chef positions at Mountain Branch in Fallston, the Elkridge Country Club, Petite Louis and Pazo, and then as executive chef at Sotto Sopra Restaurant.

Roy and Judy Crow - Crow Farm, Kennedyville (Kent County)

Crow Farm owners Judy and Roy Crow both grew up on farms and both have a passion for maintaining the agricultural authenticity of the area and their farm. Their motto, "stay original," drives a growing business, selling natural grass-fed beef to local citizens and quality restaurants in the area. A newly opened bed and breakfast provides visitors an opportunity to be immersed in farm life as it used to be, including home-cooked meals, purring barn cats, rustic barns, meandering walking trails through the wide open fields, and a friendly angus beef herd. To further sustain the profitability and natural environment of the farm, the family's third generation is building a vineyard business, Crow Vineyard & Winery LLC. The Crow Family sons operate a part-time, home-built smokehouse and the B&B offerings will often include delicious smoked beef appetizers during cocktails.

Bryan P. Davis - The Classic Catering People, Owings Mills (Baltimore County)

Chef Bryan re-joined The Classic Catering People after a five year absence. He is passionate about organic farming and sustainable fresh food. His favorite foods include BBQ organic chicken and beef.

Dale Dawson - Tuckahoe Seafood, Cordova (Talbot County)

Dale and Teresa are owners and operators of Tuckahoe Seafood, which has been serving fresh local seafood since 1987. Dale is a waterman and sheds live softcrabs on premises. Tuckahoe Seafood offers shrimp, crabs, fish and local produce.

Rob Deford - Boordy Vineyards (Baltimore County)

Boordy Vineyards planted its first vineyards at Long Green in 1965 and moved to the farm in 1980, dedicating itself to producing good wines and extending its family's hospitality to wine lovers. In keeping with an ethos of good stewardship, the Deford family placed the farm in permanent preservation with the Maryland Environmental Trust.

Jeanne Dietz-Band - Many Rocks Farm, Keedysville (Washington County)

Many Rocks Farm provides pasture-raised goats, employs rotational grazing and follows sound sustainable agriculture practices. After spending nearly a decade optimizing the herd and developing a management program for successfully raising Kiko meat goats, Many Rocks Farm now offers value-added products through regional events and at local Farmers Markets. Many Rocks sells vacuum-packed, frozen goat meat and several types of goat sausage under its own USDA private label.

Lynne Ferguson - Ferguson Family Farm (Baltimore County)

The Ferguson Family Farm, surrounded by the serenity of the Pretty Boy Watershed, has been supplying all natural farm fresh eggs, chicken, turkey, duck, Berkshire pork, and beef to customers for the past six years. All chickens are free-range and grain fed, and the farm uses sustainable agricultural methods. The farm's certified Berkshire Hogs are a Heritage breed which is prized for its flavor and texture by the American Pork Association.

Jesse Garner - Waterman, Atlantic Ocean

Jesse fishes off the coast of Virginia, Maryland, Delaware and New Jersey on his 87-foot vessel, Capt. Fella. He typically fishes for monkfish, rockfish, and fluke.

Ype Von Hengst - Metro Diner Café, (Anne Arundel County)

Ype Von Hengst is the executive chef of the Metro Diner Café and Silver Diner. He has always focused on healthier foods and is now strongly promoting locally grown foods.

David Hochheimer - Black Rock Orchard (Carroll County)

David Hochheimer and his wife Emily Zaas have been growing fruit for decades on their orchards near the Mason-Dixon Line. They sell their products at numerous Farmers Markets around the state.

Luke Howard - Homestead Farms, Inc., Millington, (Kent and Queen Anne's County)

Homestead Farms is an organic, community-supported, first generation family farm with a passion for growing authentic, certified organic food and a commitment to sustainable, organic farming, public outreach, and education. Each year, Homestead markets its vegetables through a Community Supported Agriculture shareholder service throughout Maryland. Homestead also sells its products at Easton Farmers' Market, and to a variety of restaurants in Washington D.C. All of its grain is direct marketed to organic feed mills in Pennsylvania for making certified organic dairy and poultry feed.

Robbie Jester - Harbor House Restaurant, Chestertown (Kent County)

Chef Jester began his culinary start at the age of 12, working in his family's seafood restaurant, the Harbor House. He attended the Culinary Institute of America and graduated with High Honors in 2006. Now, he splits his time as Chef of the Harbor House Restaurant, Piccolina Toscana, and Farm Dinners on the Shore, a not-for-profit organization that holds weekend-long culinary events at scenic Eastern Shore Farms. Chef Jester's talents have not gone unnoticed. He was one of a handful of chefs chosen for Governor O'Malley's 2009 and 2010 Buy Local Cookout, Chefs by the Bay in 2010, and has been featured in Delaware Today Magazine, Brandywine Signature Magazine, and the News Journal.

Angela and Trey Lewis - Gunpowder Bison & Trading Ranch, Monkton (Baltimore County)

Gunpowder Bison & Trading Company (GBT) provides tender, top quality red meat. It is family owned and operated, and was born out of a desire to work with and be good stewards of the land. Angela and Trey started the company five years ago with a just few animals. Now they have more than 300 bison that graze in the ranch's lush pastures and eat a local grass diet. GBT is a member of the National Bison Association and the Eastern Bison Association.

Wayne Lockwood - Lockbriar Farm, Chestertown (Kent County)

Lockbriar Farm is a family-run business, owned and operated by Wayne and Marcella Lockwood along with their children Jacqueline and James. Committed to a cleaner, healthier environment, the Lockwoods strive to grow the best quality fruits and vegetables possible, using Integrated Pest Management practices and reduced spraying with organic products, whenever possible.

Jake Lydon - Annapolis Seafood Market (Anne Arundel County)

Chef Lydon is locally grown and has worked with many of the areas most recognizable establishments, including Yin Yankee Cafe (Annapolis), Addie's Restaurant (Rockville), 1789 (Washington, D.C.), and most recently Black Salt (Washington, D.C.). Chef Lydon graduated with honors from L'Academie de Cuisine.

Phil and Shelley Miller - Miller Farms (Prince George's County)

Miller Farms is a 267-acre operation that has been family owned since 1840. It offers a wide array of fresh fruits and crisp vegetables. The Millers also have a bakery with home-baked goods and hand-made ice cream; a nursery abundant with plants and flowers; and a farm market with local meats and seasonal displays. During the fall, the farm operates a hayride, pumpkin patch, corn maze and farm animal petting area. The Millers manage and sell at two farmers market in Prince George's County. The farm also donates produce and baked goods to area food pantries.

William Morris - Deep Cove Farms (Anne Arundel County)

Deep Cove Farm, a year-round operation, has been owned and operated by the Morris family since 1941. Its apple orchard is as old as the farm itself, and some of the original trees still stand and deliver. Deep Cove offers herbs at early season farmers' markets, and its heirloom tomatoes are a much sought-after delicacy that rarely last long on market day. Deep Cove Farm offers a wide selection of fruits and vegetables.

Carol Myers and Doug Fink - Rights of Man, LLC (Frederick County)

Rights of Man is a family-owned farm in Ijamsville, near Frederick. It raises organic, grass- and hay-fed beef cattle; organic, free-range chickens, and organic vegetables. It also sells frozen beef.

Joan and Drew Norman- One Straw Farm, White Hall (Baltimore County)

One Straw Farm is the largest certified organic vegetable farm in Maryland. Lovingly tended by Drew and Joan Norman since 1985, One Straw Farm supplies families, restaurants and wholesalers with certified-organic produce.

Alice Orzechowski - Caprikorn Farms, Gapland (Washington County)

Caprikorn Farms starts making its cheese with great tasting goat milk from free-range goats. Its raw goat milk cheddar cheese (plain and flavored) is hand made in small batches in the tradition of the best artisanal farmstead cheeses. Caprikorn Farms is Maryland's first on farm home licensed goat cheese processor.

Douglas Rae - Against the Grain Bakery, Chestertown (Kent County)

Head baker Douglas Rae developed a passion for baking bread at an early age. Raised in a family of home bread-bakers, he quickly dove deeper into the science and art behind baking bread through a personal library of books he collected. Rae attended Johnson & Wales University in Providence, R.I. where he earned an Associate's degree in bread and pastry and a Bachelor's degree in food service entrepreneurship. While at Johnson & Wales, he worked alongside artisan bakers on the east and west coasts of the United States. He also spent time in Paris observing the masters at work.

Joann Redden - The Lily Pad Cafe & Catering, Denton (Caroline County)

The Lily Pad Cafe & Catering is located in the 1883 Old Schoolhouse in Caroline County, which is listed on the National Register of Historic Places. The business started in 2004, offering a selection of sandwiches, salads and homemade soups. The Lily Pad offers on and off premise catering, ranging from business meetings to weddings.

Les Richardson - Richardson Farms, White Marsh (Baltimore County)

Richardson Farms is a fifth-generation family farm. In 1984, Barbara and Bill Richardson took the helm, with their six children. They expanded the farm by purchasing two nearby farms, and renting land from several others. The additional land allowed the family to expand its operations into what it is today. Open year-round, Richardson Farms provides fresh produce, and flowering and garden plants and herbs. In 2010, Richardson opened a farm market that carries a wide selection of freshly prepared food products from its extensive deli. It also operates a large farm stand in the Northeast Market in Baltimore. Today, there are three generations of the family involved in its day-to-day operations.

Paul Rodgers - Cecil County Public Schools

Chef Rodgers began his culinary career as a chef at the Bayard House Restaurant in Chesapeake City at age 16. He earned his Associates degree in Culinary Arts and graduated as “Chef’s Choice Culinary Arts Student of the Year” from Delaware Technical College. He recently earned his Bachelor’s Degree in Organizational Management from Wilmington University in Delaware. He currently works for the Cecil County Public Schools as Assistant in Food and Nutrition for the Food and Nutrition Department where he coaches Culinary Arts students for the annual Maryland Pro-Start Invitational. Student Carlee Steele helped create this dish while participating in the Maryland Pro-Start program.

Joseph and Jo-Ann Romano - Golden Leaf Farm, Brandywine (Prince George’s County)

Golden Leaf Farm is a family owned and operated apiary (aka: beehive). Joseph Romano, Beekeeper, and his wife, Jo-Ann, have managed hives since 1998 and bottled pure, all natural honey since 2002. Their honey is 100% pure, natural, Southern Maryland honey, which is extracted from the hives, lightly filtered to remove any wax, and bottled. They do not pasteurize or pressure filter it. The Romanos also own and operate Romano’s Vineyard & Winery, Prince George’s County’s first winery. Its first vintage from 2010 will be released in 2011.

Martin Saylor- Coastal Sunbelt Produce (Howard County)

As an executive chef with experience at luxury hotels, the U.S. Navy and independent restaurants, Chef Saylor has filled a variety of positions. He is a graduate of both the Culinary Institute of America and The School for American Chefs in Napa, Calif. As the corporate chef for Coastal Sunbelt, his responsibilities include new product and research and development.

Jim Schillinger- Schillinger’s Farm (Anne Arundel County)

Schillinger’s Farm is a fourth generation family owned farm that sells (wholesale and retail) fruits, vegetable plants, flowers, and a large variety of produce. In the fall, Schillinger’s hosts pumpkin tours for the schools and offers hay rides to the public.

Clare Seibert - Clear Spring Creamery (Washington County)

Clear Spring Creamery, owned by Mark and Clare Seibert, is in the foothills of Fairview Mountain in Washington County. The farm, home to dairy cows, chickens, pigs and various pets, has been in the Seibert family for 100 years. The farm has developed a small scale farmstead dairy processing operation that can be operated by the family to complement the other aspects of the farm business.

Ben Simpkins - Richardson Farms, White Marsh (Baltimore County)

Chef Simpkins is a graduate of Johnson & Wales University, with an Associate's degree in Applied Science in Culinary Arts. He is a World Certified Chef through the World Association of Chef Societies. He is also a member of the American Culinary Federation as Certified Executive Chef and Certified Culinary Administrator. He has recently become a member of Chaine des Rotisseurs of Baltimore, an international society celebrating the pleasures of the table, promoting the culinary arts, oenology, and hospitality. Chef Simpkins has worked as Banquet Chef for the Sheraton Norfolk Waterside where he cooked dinners for up to 1,200 people; as the Executive Sous Chef and Acting Chef at the Westin Hotel in Cincinnati, Ohio, where he was in charge of two restaurants; and the Executive Chef for the Holiday Inn Sunspree Resort in Virginia Beach. In 2004, Simpkins became the executive chef at Towson's Sheraton Baltimore North Hotel and later moved to Baltimore International College as a Chef Instructor. Simpkins has garnered various awards throughout his career, including a first place People's Choice award and Best Wine Pairing award for the 2006 Mid Atlantic Taste of Elegance.

David Smith - Springfield Farms (Baltimore County)

Springfield Farm has been in David Smith's family since the 1600's. It occupies 67 acres of rolling countryside with four natural streams and untold springs bubbling up everywhere (hence the name – Springfield!). The farm, which uses sustainable agricultural methods, provides chicken eggs and seasonal goose eggs, chicken, turkey, duck and seasonal goose as well as grass-fed beef, lamb, pork and rabbit.

Southern Maryland Meats

Southern Maryland Meats (SMM) are quality meat products that are naturally raised by small family farmers from the five Southern Maryland counties of Anne Arundel, Calvert, Charles, Prince George's and St. Mary's. Each farm raises, feeds and finishes its animals according to its own style and preference. To use the SMM brand, however, the farm must pledge to uphold strict standards of quality and humane care, and to use clearly defined terms when marketing its product. This program, managed by representatives from the five counties, strives to rebuild the livestock industry in the region and offer customers high-quality, local products.

Randy and Karen Sowers - South Mountain Creamery

This local creamery had humble beginnings in 1981. It now has more than 3,000 home delivery customers, a number of farmers markets, and wholesale accounts. Their products include cheese, yogurt, butter, and other dairy products in addition to milk.

Jennifer Sturmer- Hummingbird Farms (Caroline County)

For more than 20 years, Jennifer Sturmer has dedicated herself to producing red, ripe, flavorful tomatoes. Her tomatoes are grown hydroponically and hand picked to ensure the highest quality and ripest fruit. The integrity of the fruit is maintained from her plants to your table.

Natoma "Cookie" Vargason - Cookie's Cooking Company, Sharpsburg (Washington County)

"Cookie" Vargason is committed to using the highest quality ingredients supplied by local growers, allowing her the opportunity to create a market-inspired menu that is local and seasonal. For two years, she has partnered with producers and growers in Washington County, and has been selected to participate in the Governor's Buy Local Cookout with a combination of goat meat, local cheese and fresh vegetables. Vargason continues to experiment with new recipes and offers customized culinary creations inspired by local and seasonal foods.

Douglas Wetzel - Gertrude's, Baltimore (Baltimore City)

Chef Wetzel is a graduate of the Culinary Institute of America in Hyde Park and performed his externships at premiere restaurants in Northern California. His desserts have won awards in local competitions including First Place at the annual Chocolate Affair benefit at M&T Bank Stadium. Chef Wetzel is actively involved in Baltimore's local growing/buying movement and can be found each Saturday at the Waverly 32nd Street Farmers Market.

Bob White - Quail Vineyard (Carroll County)

Bob White, now retired from the U.S. Coast Guard, planted the first vines at Quail Vineyard in 2000, and began the commercial planting in 2005. Quail Vineyard grows Vidal Blanc, Chambourcin, and Chancellor winegrapes for Cygnus Wine Cellars.

Ray and Jan Wickline, Blue Faerie Farm (Frederick County)

Blue Faerie Farm is a small organic familyrun farm on South Mountain, overlooking the historic Middletown Valley in Frederick County. It focuses on heirloom varieties, including specialty potatoes, garlic, apples, and open-pollinated, non-GMO vegetables. Blue Faerie Farm is committed to growing sustainable local produce.