2015 LDEI LEGACY AWARD WINNERS

CULINARY AWARD WINNER

VAN DOREN CHAN, Vancouver, B.C.
Hosted by Dame Nora Pouillon, Restaurant Nora, Washington D.C.

Van Doren has come a long way since starting her culinary career as a dishwasher. She worked her way up to pastry chef, honing her expertise at a number of Canadian restaurants including the Four Seasons Hotel in Vancouver and the noted Sooke Harbour House on Vancouver Island. It was at the latter location that she learned to use and source only local sustainable and organic products within 100 miles. At Sooke Harbour she also gained her passion for wine and eventually transitioned to the front of the house and became a Sommelier. Working at an organic vineyard she learned the significant relationships between farmers and buyers. Currently she juggles two jobs: Maitre 'D/General Manager of Le Crocodile Restaurant in Vancouver and ownership of a food truck business to promote and gain awareness of the health benefits of farm to table. An active convivium member of the Slow Food movement, Van Doren looks forward to her week with Dame Nora Pouillon while learning the logistics of running an organic restaurant from back to the front of the house.

FOOD AND WINE JOURNALISM WINNER

CHRISTINE BURNS RUDALEVIGE, Brunswick, Maine
Hosted by Dames Susan Westmoreland and Sharon Franke, Good Housekeeping Magazine, New York City

Christine wears many hats: Food Writer (newspapers including Portland ME, Philadelphia, Pittsburgh; regular contributor to Food52.com, PR. org and Whole Foods Market Cooking site); Recipe Developer/Tester (including Cooking Light and Fine Cooking magazines); Food Stylist (editorial and commercial work in Portland area), and Culinary Instructor. In her prize-winning essay Christine wrote "My journalism career has spanned 25 year but I am relatively new to food writing. I attended culinary school in 2010 to cement my decision to stop writing about computer networking and start writing about my lifelong exploration of and passion for food." She has written dozens of pieces about how food is sourced, prepared and preserved. She has developed, adapted and published recipes. And she has styled food beautifully for on-line and print presentation. What she has not done yet is witness all the individual steps taken along food journalism continuum coming together in one place. This is what she hopes to gain from the Good Housekeeping experience.
FARM TO TABLE WINNER/HAWAII

KELLY MARIE PATKUS, Charlotte, NC
Hosted by Dame Lesley Hill, Wailea Agricultural Group, Honomu, HI

Chocolate started the whole thing. Two years after college graduation, Kelly switched from working for the American Heart Association to a chocolatier, producing confections, truffles and bonbons. That led to a degree in Baking and Pastry Arts at Johnson and Wales University in Charlotte. For five years she was a pastry chef in Sea Island, GA and Forth Worth before circling back to Johnson and Wales as a Chef Instructor in 2012. She is also currently working on her Master’s degree in Sustainable Food Systems through Green Mountain College in Vermont. The combination of her love for making and preparing food with her passion for sustainable agricultural methods and a more resilient food system inspired her to apply for this Legacy Award. The faculty advisor for the school's student-run garden, she is spearheading a garden revitalization, trying to determine a way that the harvest can be incorporated into the classroom learning. Kelly plans to present her Hawaii Legacy Award experience to her students to help educate them on farm to table and sustainable agriculture making the education come full circle.

FARM TO TABLE WINNER/LOS ANGELES

JENNIFER MONIZ, Atlanta, GA
Hosted by Dame Nancy Eisman, Melissa's World Variety Produce, Los Angeles

Growing up as one of two kids in a single parent home, Jenn began cooking at an early age as her mother worked 15-hour days to support her and her sister. Even as a child she began to experiment and try out new things which inspired her to pursue food as a career. Through high school, she found jobs that sparked her desire to be in and around the kitchen. Her first job was a busser at a Portuguese restaurant where she gained her first true exposure to a food and beverage operation. At 16 she worked at a local nursing home as a dietary aid. After graduation from high school she became first cook there, enabling her to contribute financially to her household in a real way. She worked 13 years in the healthcare industry before taking advantage of the opportunity to move to Atlanta to attend Le Cordon Bleu. Jenn earned a culinary degree with honors and joined Atlanta’s Bold American Events & Catering where she is Lead Event Chef. She is looking forward to the next chapter of her culinary journey at Melissa's where she can broaden her knowledge of different ingredients, products and goods: bringing her experiences back to share with her colleagues in Atlanta.
WINE AWARD WINNER/CALIFORNIA

KATIE GROFFMAN, San Francisco, CA
Hosted by Dames Carolyn Wente and Amy Hoopes, Wente Vineyards, Livermore, CA

After obtaining an AOS: Culinary Arts from the Culinary Institute of America, Katie landed an entry level position at Chez Panisse as garde manger: food purchaser, pasta maker, stock producer and basic mise en place. Two years later she headed for Italy where she worked for restaurants in Sicily and Rome. Back in the U.S. she worked in both the back and front of the house at Dan Barber's Blue Hill at Stone Barns. Next she moved to Dining Room Manager of Esca, part of the Joe Bastianich and Mario Batali restaurant group in New York City. Two Sommeliers certificates propelled her toward Wine Director of a Pizza restaurant in Florida; two years later she opened her own Pizza restaurant and in 2010 became Owner/Front of the House Manager and Executive Chef of a restaurant in Stuart FL. Katie recently moved to San Francisco where she is seeking a job in the hospitality industry. In applying for the Wente experience, she admits to an avid interest in all aspects of the wine industry, particularly how to pair wines. She looks forward to her week with Wente to help her expand her knowledge and understanding of the wine industry overall.

WINE AWARD WINNER/WASHINGTON

ASHLEY HAWKINS, AUSTIN, TX
Hosted by Dame Kari Leitch, Ste. Michelle Wine Estates, Woodinville, WA

Ashley is a paragon of longevity. Since 2004 she has been climbing the ladder at Whole Foods in Austin. For eight of those years she managed communications for the company’s global wine program, setting strategy and cultivating strong relationships with media. Earning millions of impressions for Whole Foods’ global wine program, she created innovative programs on the east and west coast through media events, blogger conferences and tastings in person and via Twitter to reach wine lovers in new ways. During this time, she also graduated from a three-year culinary program with an emphasis on marrying food and wine. Recently she passed the Guild of Sommeliers level one exam. Ashley has always looked for ways to infuse her wine knowledge while understanding the tradition that goes into quality wines. Peeking behind the curtain to learn what truly goes into creating a beautiful wine from grape to glass at Ste. Michelle Estates will be an amazing experience.