“EVER SINCE THE FIRST SIZZLE ON THE GRILLS AT CHEZ PANISSE, MY FIRST TASTY BITE, MY FIRST ROMP THROUGH THE WILLIS FAMILY FARM TO SEE HAPPY PIGS IN THE MUD, I’VE LOVED NIMAN RANCH PORK. NOW, 20 YEARS LATER AND HERE WE ARE, READY TO OFFER THANKS AGAIN TO ALL THE FARMERS, IN THE BEST WAY WE KNOW HOW: WITH A DELICIOUS, SUSTAINABLE, AND SUSTAINED CELEBRATION!”

CAL PETERNELL

PAST FEATURED CHEF
1999 • 2000 • 2001

Chez Panisse – Berkeley, CA

Cal Peternell grew up on a small farm in New Jersey and earned a BFA in painting from the School of Visual Arts in New York City. Living in Italy with his wife, artist Kathleen Henderson, Cal was inspired to pursue a cooking career.

After working at various acclaimed restaurants in San Francisco and Boston, including BIX, Loretta Keller’s Bizou, Lydia Shire’s BIBA, and Chris Schlesinger’s the Blue Room, he landed at Chez Panisse in Berkeley, CA.

In addition to creating daily menus and running the kitchens at Alice Waters’ influential restaurant, he helped to teach a generation of new cooks, and organized countless events to promote quality public education, sustainable agriculture, and support for the arts.

Cal has published two celebrated cookbooks, the New York Times bestselling Twelve Recipes and A Recipe for Cooking. His third, Almonds, Anchovies, and Pancetta will be out in September 2018.

Cal’s new podcast, Cooking By Ear, encourages listeners to cook along and features exciting kitchen guests like Frances McDormand, Mira Nair, and Alexander Payne.

Cal and his wife have three sons and live in the Bay Area.

@CALPETERNELL

@CALPETERNELL

NIMAN RANCH
Raised with Care

20 YEARS OF CELEBRATING THE
NIMAN RANCH FARMER

> “WHEN I BUY FROM NIMAN RANCHERS, I KNOW I’M SUPPORTING FAMILY BUSINESSES THAT PRIORITIZE ETHICAL FARMING PRACTICES AND SUSTAINABILITY FIRST.”

ANDREA REUSING

PAST FEATURED CHEF 2005

Lantern – Chapel Hill, NC

Andrea Reusing is the executive chef of The Durham Hotel in Durham, North Carolina, and the chef and owner of Lantern in Chapel Hill, NC.

The recipient of the James Beard Award for “Best Chef: Southeast” in 2011, Reusing collaborates with small farms and producers across North Carolina and is an advocate for food policy change.

In 2002, Reusing opened Lantern, where she combines North Carolina ingredients with Asian flavors and has earned accolades including “America’s Top 50 Restaurants” from Gourmet and “America’s 50 Most Amazing Wine Experiences” from Food & Wine.

Her first cookbook, Cooking in the Moment: A Year of Seasonal Recipes, was named one of the most notable cookbooks of the year by The New York Times.

Reusing is the founder of Kitchen Patrol, a nonprofit project to improve children’s access to quality food through weekly cooking classes, serves on the board of the Center for Environmental Farming Systems, and chairs the James Beard Foundation’s Impact Advisory Committee.

@ANDREAGAILREUSING

@ANDREAREUSING

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> “I LOVE WHAT THE FARMERS AT NIMAN RANCH ARE DOING, CONTINUING TO RAISE THEIR LIVESTOCK SLOWLY AND TRADITIONALLY. BY RAISING THE ANIMALS THIS WAY IT ALLOWS THE TRUE FLAVOR OF THE MEAT TO SHINE AND HELPS TO CREATE A MORE HONEST, ETHNIC VIETNAMESE DISH.”

CHARLES PHAN

PAST FEATURED CHEF 2006

Slanted Door – San Francisco, CA

Charles Phan is the inventor of modern Vietnamese cuisine in America and executive chef and owner of the Slanted Door family of restaurants. Born in Da Lat, Vietnam, Charles Phan and his family relocated just before the fall of Saigon in 1975.

Phan opened his first restaurant, The Slanted Door, on Valencia Street in San Francisco’s Mission District in 1995. It was quickly recognized for its unique Vietnamese flavor. The restaurant is now located in the historic Ferry Building.

Phan’s current restaurants in San Francisco are: Out the Door, OTD, Hard Water, and the newly opened Rice & Bones in Berkeley.

Charles has been featured on Food Network’s “Iron Chef America” and “Mark Bittman’s How to Cook Everything.”

In addition to his awards and accolades, Phan is a leader in the San Francisco food community and has participated in countless charitable events including Share Our Strength, Project Open Hands, Big Brothers Big Sisters, Make a Wish Foundation, Meals on Wheels, CUESA, Alex’s Lemonade, One Vietnam, 18 Reasons, and Taste of the Nation.

In 2014, The Slanted Door won the coveted James Beard Outstanding Restaurant Award.

Phan wrote two cookbooks: “Vietnamese Home Cooking” and “The Slanted Door”. Both of which won IACP Cookbook awards in 2013 for Chefs and Restaurants.

@CHARLESPHANSF

@CHARLESPHANSF

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> “IT FEELS GOOD TO SUPPORT INDEPENDENT AMERICAN FAMILY FARMERS WHO RAISE THEIR LIVESTOCK WITHOUT ANTIBIOTICS OR ADDED HORMONES. NOT ONLY CAN WE STAND BEHIND A PRODUCT THAT IS TOP QUALITY AND TASTES AMAZING, BUT WE’RE ABLE TO WORK WITH A SUPPLIER THAT SHARES OUR PASSION FOR DOING THE RIGHT THING.”

MICHAEL SCHWARTZ

PAST FEATURED CHEF 2011

Michael’s Genuine – Miami, FL

@CHEFMSCHWARTZ

@CHEFMSCHWARTZ

Genuine Pizza is the brainchild of James Beard Award-winning Executive Chef, Michael Schwartz. The Philadelphia-born owner of The Genuine Hospitality Group, Schwartz is the face of the South Florida restaurant industry and a nationally recognized celebrity chef.

Since his flagship, Michael’s Genuine® Food & Drink, first opened in Miami’s Design District in 2007, locals and tourists alike have come to embrace and crave its refreshing combination of laid-back, bistro atmosphere and straightforward food emphasizing fresh, local ingredients.

Schwartz is recognized by his peers and the diners that flock to his restaurants for his commitment to community and responsible, seasonal food sourcing.

In the ‘80s, Schwartz’s career led him to Santa Monica where he worked for Wolfgang Puck. His tenure with Puck included a venture to Japan to instruct in pizza-making–coincidentally, also his first experience making pizza! His innate culinary talent rose to the occasion and an obsession with pizza was born.

Schwartz spent the next two years perfecting his process, honing in on every detail from the precise amount of time to let the dough rise to the specific mixer required and the perfect ingredient combinations.

When introduced at Michael’s Genuine, his creation became an instant favorite. So much that Schwartz decided to make it the star of his next venture, Genuine Pizzeria.

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“NIMAN RANCH IS ONE OF OUR MOST TRUSTED PARTNERS. I WHOLEHEARTEDLY BELIEVE IN THEIR FARMERS, BUSINESS PRACTICES, AND VALUES. I CAN RELY ON THEM TO PROVIDE US WITH THE HIGHEST-QUALITY PRODUCT, ENABLING US TO CREATE DELICIOUS, INSPIRED, AND CRAVEABLE DISHES FOR OUR GUESTS NIGHT AFTER NIGHT.”

ANN KIM

Young Joni – Minneapolis, MN

@ANNBKOOL

@ANNBKOOL

Ann Kim is the owner and executive chef of Young Joni, Pizzeria Lola, and Hello Pizza.

A Korean immigrant, she credits her culinary palate to helping her mother and grandmother at an early age make traditional staples such as fermented bean paste and kimchi.

She earned a BA in English from New York’s Columbia University, where sustenance often came in the form of a daily cheese slice from a fair number of ubiquitous corner pizza shops.

These formative pizza-eating years laid the foundation for her dream of someday bringing great pizza to Minnesota, and her years as a freelance actor fostered her value of creativity, the art of the hustle, and storytelling.

In 2010 she opened her first restaurant, Pizzeria Lola, an artisan wood-fired pizzeria that has been lauded both locally and nationally. Her second restaurant, Hello Pizza, is an East Coast inspired slice shop and frequently tops “best of ” lists.

Young Joni, which opened in 2016, features an eclectic wood fire-inspired menu and has been named one of the Best New Restaurants in America 2017 by GQ Magazine and Eater National.

Most recently, the Minneapolis Star Tribune named Young Joni 2017 Restaurant of the Year. Ann was a James Beard Award semifinalist in 2017 and was a 2018 finalist in the category of “Best Chef Midwest.”

NIMAN RANCH · Raised with Care ·

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“NIMAN RANCH PROVIDES HIGH-QUALITY PRODUCTS THAT CAN ONLY BE PRODUCED THROUGH RAISING LIVESTOCK WITH INTEGRITY. ALL NIMAN RANCH MEATS HAVE A DELICIOUS FLAVOR ABOUT THEM, AND THE QUALITY OF THE CUTS ARE UNMATCHED BY LARGER PRODUCERS. THIS IS WHY WE HAVE COMMITTED TO ALL OUR MEATS COMING EXCLUSIVELY FROM NIMAN RANCH.”

TODD FISHER

Seventh & Dolores – Carmel, CA

A San Francisco native and fifth-generation Californian, Chef Todd began his craft at age 15 working for a local neighborhood Chinese restaurant.

From there he dove right in—taking classes, starting a catering company in high school and working with a wide variety of kitchens up and down the Golden State to learn as much as he could about the wide variety of offerings that makes the melting pot of California Cuisine so special.

Chef Todd Fisher takes a practical approach to cooking amazing food, crafting bold American cuisine with special surprises.

With his vast experience he is a culinary veteran, restaurateur and food consultant. Chef Todd is a leader in the culinary world through education and entertainment.

Outside of the restaurant, Chef Todd works to equip youth with a passion for cooking and a sense of community.

His showstoppers include his use of all-natural meats from Niman Ranch, including 28-day dry-aged steaks that melt in your mouth, and a burger that has been known to induce actual tears of joy.

@CHEFTODDFISHER

@CHEFTODDFISHER

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