FOODSHED COLLECTIVE

THE COLLECTIVE:

YOU
CHEFS
ARTIST
MUSICIANS
FARMERS
FORAGERS
MAKERS

THE FOODSHED ALLIANCE

ART BY LIZ DWYER
THIS IS YOUR EXCLUSIVE INVITATION

TO SHARE A REVERENT EXPERIENCE OF FOOD, ART, CULTURE, & MUSIC

: TO EMBRACE THE CREATIVITY AND AUTHENTICITY THAT LIVES IN ALL OF US

&

TO CULTIVATE OUR COLLECTIVE INTENTION TO HONOR THE LAND AND ALL THAT IS OFFERED TO US.
CELEBRATE THE RAINBOW THAT GROWS FROM THE EARTH

AUGUST 21
3’OCLOCK
IRONBOUND FARM

ENGAGE IN BOTANICAL ART, FLORAL DESIGN, & FORAGING

6 AWARD-WINNING CHEFS
CURATING YOUR JOURNEY
AROUND THE MOTHER FIRE

LIVE MUSIC WITH JOE CIROTTI TRIO

ART BY LIZ DWYER
CHEF ANDRE' DE WAAL

CHEF ANDRE DEWAAL GRADUATED FROM THE CULINARY INSTITUTE OF AMERICA IN 1988 AND WORKED IN SOME OF NEW JERSEY’S FAVORITE RESTAURANT KITCHENS. IN 1998 ANDRE’ MARRIED TRACEY DUDZIEC AND TOGETHER THEY OPENED ANDRE’S RESTAURANT. THE RESTAURANT WAS RATED EXCELLENT BY THE NEW YORK TIMES. THE COUPLE, ALONG WITH THEIR TWO YOUNG CHILDREN, TOOK THEIR RESTAURANT TO A NEW LOCATION IN 2015 OPENING ANDRE’S LAKESIDE DINING IN SPARTA, ON SENeca LAKE. ANDRE’ IS HAPPY TO ANNOUNCE THAT THEY ARE CELEBRATING 25 YEARS IN BUSINESS THIS SEPTEMBER! HE SEASONs HIS MENU WITH LOCAL, WILD EDIBLES AND ORGANIC PRODUCE FROM AS MANY LOCAL FARMS AS HE CAN.

“FOR ME IT ALL COMES DOWN TO BALANCE, ON THE PLATE AND IN LIFE. FAMILY, FRIENDS AND FRESH AIR ARE AS MUCH A PART OF OUR RESTAURANT AS IS THE FOOD AND DRINK”

CHEF BEN WALMER

FOUNDER OF BROADLOOM ARCHITECTURE & HIGHLANDS DINNER CLUB. BEN COMES FROM A LONG LINE OF APPLE ORCHARDISTS, WHICH IS WHAT HIS PASSION FOR AND CONNECT WITH FOOD IS ROOTED IN. HIS DESIGN AND CULINARY PRACTICES WEAVE TOGETHER TO CONSIDER ALL ASPECTS OF A FOOD SYSTEM TO CREATE BEAUTIFUL SPACES, AS WELL AS DISHES.
CHEF MIKE CARRINO

Creator, chef and owner of Pig & Prince Restaurant and the renowned French Restaurant, Passionné, and co-owner of Mike’s Pasta and Sandwich Shoppe, is considered by many to be a pillar of the culinary world, and staple of the NJ restaurant and hospitality industry. Carrino is known for creating progressive French-centric and modern American cuisines, utilizing both classical and modern techniques all the while remaining hungry to innovate and expand his repertoire. Chef Carrino currently commands the kitchens at Essex County Country Club in West Orange, staying true to his Garden State roots, Carrino is steadfastly committed to using local and sustainable raw materials to keep his cuisine purely, Jersey fresh; a direct reflection of the place in which he works, plays, and resides. Chef Carrino also maintains bountiful gardens of his own to use as not only a source of sustenance but a teaching tool for cooks and chefs alike.

CHEF DAN BRUNINA

Owner & Executive Chef at the Sergeantsville Inn, Chef Daniel graduated from the Culinary Institute of America in 2008, and has worked in some of the most prestigious kitchens in the country. Daniel is driven by his excitement for showcasing whole animal butchery, learning new techniques, and finding the best ingredients New Jersey has to offer.
CHEF DAVID FELTON

CHEF FELTON'S CAREER HAS TAKEN HIM ALL OVER THE CONTINENTAL STATES, AND MANY PARTS OF THE WORLD. HIS TRAVELS HAVE GRANTED HIM OPPORTUNITIES TO WORK WITH SOME OF THE NATION'S BEST CHEFS, EARNING TITLES LIKE ONE OF "AMERICA'S TOP TEN SOUS CHEFS." FOR TEN YEARS, DAVID WAS THE OPENING EXECUTIVE CHEF OF NINETY ACRES @ NATIRAR, A SEMIFINALIST FOR BEST NEW RESTAURANT WITH THE JAMES BEARD AWARDS. THERE HE RAN THE FARM, RESTAURANT, AND MANSION, WHILE HOLDING THEIR SPOT AS ONE THE TOP 25 RESTAURANTS IN NEW JERSEY. THE NEXT CHAPTER IN DAVID'S LIFE HAS LED HIM TO LANDMARK HOSPITALITY AS THE EXECUTIVE CHEF OF THE HUDSON HOUSE ON THE WATER’S EDGE IN JERSEY CITY. MOST RECENTLY, TAKING A ROLE IN RESEARCH & DEVELOPMENT WITH A FOOD TECH COMPANY HAS OPENED UP TIME FOR DAVID TO DO PRIVATE EVENTS AND SPEND QUALITY TIME WITH FAMILY & FRIENDS. DAVID TAKES HIS LIFE EXPERIENCES AND TRANSFORMS THEM INTO TANGIBLE, EDIBLE AND MEMORABLE CONCEPTS.

CHEF ALEC GIOSEFFI

FARMER AND CHEF ALEC GIOSEFFI DOES IT ALL. FARM DIRECTOR AT IRONBOUND FARM, AS WELL AS EXECUTIVE CHEF, IT IS THROUGH ALEC'S UNMATCHED ATTENTION TO DETAIL THAT HE CAREFULLY GROWS AND PREPARES INGREDIENTS FROM SEED TO PLATE. FIND HIM AT THE HELM OF THE MOTHER-FIRE OR OUT IN THE FIELDS AT IRONBOUND.
TRACEY DUDIEC DEWAAL

TRACEY DE WAAL IS A CHEF WIFE, MOTHER OF TWO, RESTAURATEUR, EVENT PLANNER, ARTIST, FOOD AND FITNESS FANATIC, HIKER, BIKER, LAKE-LIFE AND EVERYTHING OUTDOOR LOVER.

IN 1998 TRACEY DUDZIEC MARRIED ANDRE’ DE WAAL AND TOGETHER THEY OPENED ANDRE’S RESTAURANT TO RAVE REVIEWS. THE RESTAURANT WAS RATED EXCELLENT BY THE NEW YORK TIMES. THE COUPLE, ALONG WITH THEIR TWO YOUNG CHILDREN, TOOK THEIR RESTAURANT TO A KNEW LOCATION IN 2015 OPENING ANDRE’S LAKESIDE DINING IN SPARTA, A CHARMING LOCATION ON SENECA LAKE RECEIVING MANY ACCOLADES FOR THEIR UNIQUE EVER CHANGING MENU AND AMAZING SERVICE.

TRACEY’S CREATIVITY, ATTENTION TO THE FINER DETAILS, AND AUTHENTICITY BRINGS TO LIFE EVERY EVENT SHE CURATES -- FROM WEDDINGS TO DINNERS TO BUSINESS MEETINGS AND BEYOND.
LIZ DWYER IS A NEW JERSEY BASED ARTIST CURRENTLY LIVING AND WORKING IN HARDWICK. SHE WAS BORN IN MAPLEWOOD, NEW JERSEY IN 1976 AND HER FAMILY EVENTUALLY SETTLED IN RURAL STILLWATER. LIZ BEGAN HER FIRST STUDIES IN ART AT RADFORD UNIVERSITY IN VIRGINIA, LATER STUDYING SPECIAL TOPICS IN ART HISTORY AT MIDDLESEX UNIVERSITY IN LONDON, ENGLAND. AFTER WORKING AS A JEWELRY DESIGNER AND MAKER, SHE COMPLETED GRADUATE STUDIES AT MONTCLAIR STATE UNIVERSITY IN ART EDUCATION. SHE HAS FACILITATED MANY LEVELS OF ART INSTRUCTION, WORKING IN BOTH PUBLIC SCHOOLS AND PRIVATE STUDIOS, CURRENTLY PAINTING AND TEACHING FROM HER PRIVATE STUDIO. LIZ HAS WORKED IN A WIDE VARIETY OF MEDIUMS BUT IS SELF TAUGHT AS A PAINTER.
IN 2008, CHARLES, A FORMER ATTORNEY AND ADVERTISING EXECUTIVE, CREATED PARITÉ FUND, A GLOBAL FUND DESIGNED TO FINANCE AND TRAIN WOMEN POLITICAL CANDIDATES IN DEVELOPING NATIONS, SUCH AS CAMBODIA, MOROCCO AND LIBERIA. ALTHOUGH HE FOUND THIS WORK TO BE MEANINGFUL, CHARLES THOUGHT HE COULD HAVE MORE IMPACT BY BECOMING A…FARMER.

SO, IN 2012, HE STARTED IRONBOUND FARM – A REGENERATIVE FARM AND CIDERHOUSE. IRONBOUND IS A UNIQUE SOCIAL ENTERPRISE THAT IS PURSUING THE INTERCONNECTED GOALS OF FOSTERING HUMAN, ENVIRONMENTAL, AND ECONOMIC REPAIR. RATHER THAN BUILDING A NATIONAL BRAND, CHARLES IS TESTING THE IDEA THAT BUSINESSES THAT ARE DEEPLY EMBEDDED IN A WEB OF RECIPROCAL RELATIONSHIPS WITHIN THE LOCAL COMMUNITY ARE BEST ABLE TO ACCELERATE POSITIVE—AND INCLUSIVE—SOCIAL AND ECONOMIC CHANGE. IN SHORT, HE IS BUILDING A LOCAL FOOD ECOSYSTEM WHERE EVERYONE WITHIN THAT SYSTEM CONTRIBUTES TO, AND BENEFITS FROM, BEING PART OF THE NETWORK – FROM THE FARMERS TO THE VALUE-ADD PRODUCERS TO THE RESTAURANTEURS TO THE CONSUMERS.

THE NETWORK OF INTERDEPENDENT BUSINESSES AT IRONBOUND FARM INCLUDE IRONBOUND HARD CIDER – A VENTURE COMMITTED TO THE REVIVAL OF NEW JERSEY’S LOST COLONIAL-ERA LEGACY OF HARD CIDER PRODUCTION, AND THE AGRICULTURAL TEAM THAT PROVIDES THE APPLES AND OTHER INFUSIONS TO THE CIDER COMPANY, AS WELL AS THE PRODUCE AND PASTURE-RAISED LIVESTOCK THAT SUPPLIES THE CIDERY’S TASTING ROOM. TOGETHER, THESE ENTITIES CREATE JOBS AND PROVIDE ON-GOING SOFT-SKILLS TRAINING FOR THE COMMUNITY’S CHRONICALLY UNDEREMPLOYED, INCLUDING THE FORMERLY INCARCERATED, VETERANS, AND IMMIGRANTS.

AND, THROUGH THEIR REGENERATIVE AGRICULTURAL PRACTICES, THE FARMERS MAINTAIN A HEALTHY ORCHARD, VEGETABLE OPERATION, AND LIVESTOCK BUSINESS BY CREATING A BIOLOGICALLY RICH COMMUNITY OF PLANTS AND SOIL-DWELLING LIFE THAT FOSTERS RESILIENCY AND VIABILITY THROUGHOUT THE WHOLE SYSTEM. NOT ONLY DOES THIS APPROACH TO FARMING GROW BETTER TASTING, MORE NUTRIENT-DENSE FOOD, IT ALSO PROTECTS THE CREW, LAND, AND COMMUNITY FROM EXPOSURE TO TOXIC PESTICIDES AND HARMFUL PATHOGENS IN THE SOIL.
EMILY DOWNS, EMILY’S HEARTH

EMILY DOWNS CREATES OBJECTS AT THE INTERSECTION OF ART AND ARTISANSHIP. CURRENTLY SHE CRAFTS UNIQUE PIZZAS AT HER MOBILE WOOD FIRED PIZZERIA, EMILY’S HEARTH, UTILIZING THE LOCAL REGIONS SEASONALLY PRODUCED AND FORAGED FOODS.

AN ART GRADUATE OF SMITH COLLEGE, EMILY CONSIDERS EACH PIZZA A UNIQUELY SCULPTED WORK OF EDIBLE ART. AS A BAKER, EMILY WORKED AT BALTHZAR BAKERY, MANAGED THE WOOD FIRED BAKERY AT BOBOLINK DAIRY AND SERVED AS JIM LAHEY’S APPRENTICE AT SULLIVAN STREET BAKERY DURING THE OPENING OF HIS FIRST RESTAURANT AND THE RELEASE OF HIS FIRST BOOK. AS A PIZZA MAKER, EMILY HAS WORKED AT THREE OF THE TOP PIZZA RESTAURANTS IN THE COUNTRY: PIZZERIA DELFINA IN SAN FRANCISCO, AND CO. AND KESTE IN NYC. AN INSTRUCTOR AT HEART, EMILY IS ENTHUSIASTIC ABOUT SHARING THE FUN AND PRACTICAL SKILLS OF WOOD FIRED BAKING AND PIZZA MAKING.
SARAH BERMAN, FORAGER

SARAH BERMAN ALSO KNOWN AS THE "ACE", HAS TEN YEARS EXPERIENCE WORKING WITHIN THE CULINARY FIELD AS A SPECIALTY FARMER, WILD FORAGER AND FOOD ACTIVATIONIST. RESIDING IN THE KITTATINNY MOUNTAINS OF SUSSEX COUNTY, NJ, SHE IS AN EXPLORER OF ALL THINGS EXOTICALLY EDIBLE AND SEEKS TO PUSH THE BOUNDS OF LOCAL FOODWAYS. SHE SPECIALIZES IN REGENERATIVE FARMING, REGIONAL ADAPTATION, NATIVE PLANTS AND SUSTAINABLE HARVEST STEWARDSHIP. SHE CURRENTLY WORKS AS AN ACTIVE DRUMMER IN THE BAND BLACK RADISH AND AS AN INDEPENDENT FREELANCE CONSULTANT WHILE FINISHING HER CONSULTANT TRAINING AND SOIL MICROSCOPY TECHNICIAN PROGRAMS THROUGH THE SOIL FOOD WEB SCHOOL.

@BLACKRADISHMUSIC
@SARAHBLORMAN
WWW.SARAHBLORMAN.COM
THE JOE CIROTTI TRIO IS A WELL-OILED STRING BAND FROM THE SHADOWS OF NORTHWEST JERSEY’S APPALACHIAN RIDGE.
MELISSA URWIN, FLORAL DESIGNER

MELISSA BEGAN HER DESIGN CAREER IN HOSPITALITY DESIGN, CREATING SOLUTIONS FOR BOUTIQUE HOTELS IN NYC. SHE TRANSITIONED TO RESIDENTIAL DESIGN, WHERE SHE HONED HER SKILLS WORKING FOR SEVERAL MANHATTAN INTERIOR DESIGNERS. SHE WAS THEN MET WITH A GREAT OPPORTUNITY TO STEP INTO THE EVENT WORLD, AND TOOK HER INTERIOR DESIGN SKILLS WITH HER. NEVER LOOKING BACK, MELISSA HAS BEEN CONCENTRATING ON EVENT & FLORAL DESIGN SINCE...DESIGNING EVERYTHING FROM CORPORATE EVENTS, TO WEDDINGS, AND EVERYTHING IN BETWEEN. WHEN MELISSA MET EMILY, SHE KNEW IT WAS “MEANT TO BE,” & STEMS WAS CREATED.

STEMS IS A FULL SCALE FLORAL AND EVENT DESIGN COMPANY SERVICING THE TRI-STATE AREA & BEYOND, FOCUSED ON SEAMLESSLY CREATING AND EXECUTING YOUR WEDDING OR SPECIAL EVENT FROM START TO FINISH. FROM SIMPLE FLORAL ARRANGEMENTS, TO COMPLETE TABLESCAPES, FULL VENUE DESIGN AND DECOR, RENTALS, CUSTOM BACKDROPS, PRINTED GOODS, AND MORE, WE’LL USE OUR COMBINED EXPERTISE IN THE INDUSTRY TO GUIDE YOU AND YOUR VISION, AND ENSURE YOUR PERFECT EVENT IS DESIGNED FROM START TO FINISH.
THE FOODSHED ALLIANCE IS A NONPROFIT ORGANIZATION IN NORTHERN NJ, THAT HELPS FARMERS, FEEDS PEOPLE AND PROTECTS THE ENVIRONMENT. THROUGH THE IMPACT OF OUR PROGRAMING, WE ARE DEVOTED TO: INCREASING FARMLAND ACCESS AND BUSINESS VIABILITY FOR FARMERS; RESCUING SURPLUS FOODS FROM LOCAL FARMS AND DONATING IT TO PEOPLE FACING FOOD INSECURITY; AND PROTECTING THE ENVIRONMENT FOR EVERYONE IN OUR COMMUNITIES. WE BELIEVE THAT THE FUTURE OF OUR HEALTH, OUR LAND, AND OUR COMMUNITIES DEPENDS GREATLY ON THE VIABILITY OF LOCAL FARMS. IT IS THIS CONVICTION THAT DRIVES US TO WORK, WITH FARMERS, CONSUMERS, AND AGRICULTURAL PROFESSIONALS TO REBUILD A HEALTHY “FOODSHED” THAT SUPPORTS FARMERS, NOURISHES PEOPLE, RESPECTS THE LAND, AND STRENGTHENS OUR COMMUNITIES.
WE ARE DELIGHTED TO CELEBRATE THE RAINBOW THAT GROWS FROM THE EARTH WITH YOU

LET'S LEARN ABOUT YOU

BRING OR WEAR SOMETHING MEANINGFUL TO YOU THAT EXPRESSES WHO YOU ARE & CELEBRATES YOU!

CLICK HERE TO RESERVE YOUR SPACE

QUESTIONS? EMAIL KENDRYA@FOODSHEDELLIANCE.ORG