

The Chefs

We are grateful to these fine chefs who have donated their time and considerable talents to provide a delicious meal

Chris Conville is the kind of guy who can tell you where everything on the plate came from. As executive chef at the Seattle Art Museum's cafe, he says, it's part of his job. "People have lost touch with their food. It's my responsibility to know what I'm putting in people's mouths." As an 11-year veteran of Bon Appétit Management, the company that runs the cafe, he's learned to see food as more than something on a plate.

Bon Appétit's slogan is "Food for a Sustainable Future." For Conville — whose staff ranges from seven to 27 depending on the season — fulfilling the company's mission means buying local. Chris likes to collaborate with farmers to plan out a year's menu ahead of time. Another personal mission: trying to figure out ways to use surplus farm items. "A lot of stuff is grown and gets rototilled back into the earth," he says. Canning some of those foods might be one new strategy. "That'd be cool," he says, already excited about the idea. "Our own canned whatever. I think people would get into that."

He likes that his cooks perk up when something new is in season, as if adding another color to their palette. Conville hopes that passion can transfer to their customers through the food.

- Excerpts from an article by Marc Ramirez, Seattle Times

Daniel Roberts, Stimson-Green Executive Chef, hails originally from Bellevue but was raised in southern California. He grew up in a family that spent a lot of time on the evening meal so Daniel knew early on that his destiny was cooking. After four years as a U.S. Marine, he attended California Culinary Academy in San Francisco and worked with such luminaries as Wolfgang Puck, Bradley Ogden, and Jan Birnbaum. Most recently Executive Chef at the Women's University Club, Daniel knows his way around all types of kitchens, from restaurants to hotels to resorts. And sheer granite cliffs! When taking a break from sauces and soufflés, he's an avid rock climber, surfer, and straight-up-Madison-Street bicycle commuter. Wife Rebecca, teenage daughters Hannah and Leah, and Bruno, mini dachshund with large attitude, keep him centered.

Craig Hetherington, Stimson-Green Souf Chef, was in the kitchen with mom at a very early age—apple pie being his first culinary triumph. By 15 Craig was already working as a dishwasher, then as a prep cook in local Pittsburgh restaurants. He started bicycle racing in high school, and that pursuit, along with various snow sports, have been his passion ever since. Craig got his culinary degree at South Seattle Community College. He worked locally at Elliott's and Baci Catering prior to his

employment at Stimson-Green Mansion. Craig particularly enjoys barbecuing and making pasta from scratch. He remains a cycling aficionado, with a Category 2 (regional) racing rating. "Work hard, play hard, and give your body the good food it needs to fuel the fun," says Craig. Stimson-Green Mansion • 1204 Minor Avenue • Seattle, WA 98101 • 206.624.0474

Kaspar Donier, an energetic supporter of many community causes, has been featured in national magazines, television and radio for his creative cuisine, and is a four-time nominee for the James Beard Award as America's Best Chef-Northwest. For 16 years, Kaspar's restaurant placed in the annual lists of the top restaurants in Seattle. A native of Davos, Switzerland, Donier began his formal training as a chef apprentice at the Hilton Hotel in Zurich. He soon followed with positions at other five star hotels in Switzerland, The Suvretta House, and The Beau Rivage. In 1976, he moved to Vancouver, Canada for chef positions at the Hilton's Hotel Vancouver and The Four Seasons Hotel and was promoted to Executive Chef of the Four Seasons Hotel, Inn at the Park, in Houston, Texas. He returned to the Pacific Northwest to open Kaspar's Restaurant, with his wife Nancy. Now, at Kaspar's Special Events and Catering, Donier creates contemporary Pacific Northwest cuisine, combining the bounty of the Northwest ingredients with his classical French, Asian, and Southwestern styles.

Kaspar's Special Events & Catering • 19 West Harrison Seattle, WA 98119 • 206.298.0123 • info@kaspars.com

Russell Lowell and Jonathan Hunt are the culinary force behind Lowell-Hunt Catering. The chefs met in 1990 while working at Daniel's Broiler on Lake Union. A friendship and deep respect for each other's talents led to the formation of Lowell-Hunt Catering four years later.

Lowell-Hunt's cuisine has been enjoyed by such high profile figures as Nelson Mandela, Martha Stewart, Bill Cosby, Bill & Melinda Gates, Warren Buffet, the former President and Senator Clinton, Janet Reno, Henry Kissinger, Seattle Symphony director Gerard Schwartz, NHL hall of fame member Chris Chelios, and local advertising guru Ron Elgin.

Their mission: to be the most sought after catering company in the Pacific Northwest by always providing the best food with the highest level of care by the most engaging team. Their Style?: "Give us a hubcap and a fire and we'll cook you dinner!"

Lowell-Hunt Wine Café • 14810 NE 145th Street • Woodinville, WA 98072 • 425.486.4072