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LIVE OUTDOORS

THE VICTORY GARDEN



THE VICTORY GARDEN SEASON 33

Guest Biographies

CLARK FRASIER

CHEF AND CO-OWNER, SUMMER WINTER RESTAURANT

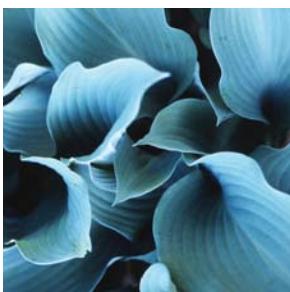
Clark Frasier grew up in fresh produce heaven. His family lived in Carmel, California, where vegetables and fruit were available all year round. It wasn't until he went to China to study Chinese that he learned about the seasons and the wonder of produce in its season. When Clark came back from China, he moved to San Francisco to set up an import-export business. As it turned out, he wound up working his way up to chef tournant in the famous kitchen of Stars Restaurant where he developed his unique cooking style working "on the culinary edge" with Jeremiah Tower. And it was there that he began to build a repertoire of Asian-influenced combinations. There too, he met Mark Gaier, and the two decided to strike out on their own.

In the spring of 1988, Clark Frasier and Mark Gaier formed a business partnership that acquired Arrows Restaurant. Utilizing their extensive travel and training, they have created a classic country restaurant which has continually garnered national and international accolades for its outstanding cuisine, flawless service, beautiful setting and award-winning wine list. In 1992, the chefs began out of necessity, to develop a kitchen garden which today, has grown to almost two acres in size and provides the restaurant with 80% of the menu each evening.

MARK GAIER

CHEF AND CO-OWNER, SUMMER WINTER RESTAURANT

Mark Gaier grew up in a big family near Dayton, Ohio. His mother, a homemaker, was a wonderful cook who inspired Mark to begin cooking and even baking bread by the time he was fourteen. Later as a young man working in publishing in Blue Hill, Maine, his favorite work was putting on the dinner parties for the staff and advertisers at the magazine. So he decided to go back to school and study culinary arts under Jean Wallach in Boston. Later he was given the opportunity to work at the Whistling Oyster under Michael Allen who had been chef for Madeline Kamman at her cooking school in Boston.



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In the mid-eighties, feeling he needed exposure to more innovative cooking, Mark went to San Francisco and joined the staff at Stars Restaurant as chef tournant, under Jeremiah Tower. According to Gaier, this was a fabulous experience "because the staff at Stars was so talented and because Jeremiah is such an accomplished chef."

As chefs, Gaier and Frasier have changed. At first they brought a lot of California and Jeremiah Tower with them, but now they have grown into a style all their own. And the garden, as well as their world travels each winter when the restaurant is closed, has helped dictate how that style keeps changing and growing.

CHRIS KURTH

FARMER, SIENA FARMS

Farmer Chris grew up tending chickens, sheep, pigs, horses, ducks, cows, gardens, fruit trees, and even a goat that was the nearby elementary school's mascot! After completing a double major in biology and religion at Williams College, Farmer Chris started a 100-member CSA on his parent's fields, then called Meadow Brook Farm. After four years of developing the farm he headed west to central Massachusetts to teach and farm at The Farm School in Athol, MA. During his four years of growing and marketing fresh organic produce there he met his wife Ana Sortun, the renowned chef/owner of Oleana Restaurant in Cambridge, MA. The birth of Ana's and Chris' daughter Siena in 2005 spurred a new incarnation of the Sudbury farm, 'Siena Farms' (more a statement of fact than title).

In early 2006 Farmer Chris gained a lease on some neighboring fields to his parent's homestead, bought a bright new green tractor, and hired a star apprentice from the Farm School, Max Morningstar. Max and Chris grew and harvested a bountiful 10-acre market garden in 2006 for the Copley Square Farmers' Market, the Boston Public Market at Dewey Square, chef Barbara Lynch's new Plum Produce shop, and several of the top restaurants in town.

BARBARA LYNCH

CHEF AND OWNER, THE NO. 9 GROUP

Barbara Lynch, one of the foremost chefs in America, trained in the classic European manner, completing a series of apprenticeships under some of Boston's greatest culinary talents. After working for Chef Todd English at Olives, Barbara traveled to Italy where she learned about Italian cuisine from local women. Back in Boston she became the executive chef at Galleria Italiana and brought national acclaim to the tiny trattoria, where she captured *Food & Wine* magazine's "Ten Best New Chefs in America" award.

In 1998, Barbara opened a restaurant of her own, No. 9 Park, which was named one of the "Top 25 New Restaurants in America" by *Bon Appétit*. Located in an elegant townhouse in Boston's historic Beacon Hill, No.9 Park provides an intimate, European-scale setting in which to enjoy Barbara's refined and regionally-inspired French and

Italian cuisine. From the carefully selected wine list to the elaborate service, No. 9 Park continues to set the standard for fine dining in Boston.

In 2003, Barbara expanded her presence in Boston by opening two restaurants in the South End: B&G Oysters and The Butcher Shop. Barbara ventured into the catering world in 2005 with the opening of Niche Catour, a full service caterer. In September 2006, Barbara opened Plum Produce, a stylish neighborhood shop in the South End that offers an array of produce from her favorite farmers. Next door, Barbara opened Stir in the summer of 2007, a cookbook library and demonstration kitchen.

In fall/winter 2008, Barbara will open three new concepts in Boston's Fort Point neighborhood. Concurrently, Barbara is working on her first cookbook which will be published by Houghton Mifflin in fall 2009. It will be a collection of recipes for the home cook inspired by her three restaurants.

GAVIN NEWSOM

MAYOR OF SAN FRANCISCO

As San Francisco's youngest mayor in 100 years, Gavin Newsom has brought fresh ideas and renewed energy to the City and County. He has earned a reputation as an innovator on issues ranging from homelessness to the environment, healthcare to education.

In the first three years of his administration, San Francisco raised its bond rating and cut millions of dollars of waste from the budget, unemployment decreased by 26 percent, 57 companies located to the city—including the California Institute for Regenerative Medicine Stem Cell Institute—and 925 convention groups were booked in 2005, breaking the city's previous records for tourism.

Striving to undertake the issues that affect us globally, Mayor Newsom has also elevated San Francisco's environmental stature. In 2004, he unveiled San Francisco's Climate Action Plan, which aims to reduce local greenhouse gas emissions by more than 2.5 million tons by 2012 and curb global warming through strict goals that exceed the United Nations Kyoto Protocols. The Mayor has also set a course for San Francisco to have the cleanest public transportation fleet in the nation by 2007 and transition the city's entire taxi fleet to hybrid, alternative fuel, and green vehicles. In addition, San Francisco led 150 cities in signing the Urban Environmental Accords, which mandated the implementation of green building and public space improvements. Mayor Newsom has also committed to studying new alternative sources of energy that exist – such as tidal, wave, and wind power—because of San Francisco's unique placement at the gateway to the Golden Gate and Pacific Ocean.

ANA SORTUN

CHEF AND OWNER, OLEANA

With a degree from La Varenne Ecole de Cuisine in Paris, the Seattle-born Sortun opened Moncef Medeb's Aigo Bistro in Concord, Massachusetts, in the early 1990s. Stints at 8 Holyoke and Casablanca in Harvard Square, Cambridge soon followed.

When Sortun opened Oleana in 2001, she quickly drew raves for her creative combination of farm-fresh ingredients and eastern Mediterranean spice blends.

Chef Sortun's cookbook, *SPICE: Flavors of the Eastern Mediterranean*, published in May 2006 by Regan Books, is already a best seller according to the Boston Globe and the LA Times.

Siena Farms, established in 2006, is a 50-acre family farm in Sudbury, Massachusetts owned and farmed by Chef Sortun's husband, Chris Kurth. The farm is named after their baby daughter Siena. The farm provides the restaurant all of its fresh organic produce during the growing season.

ALICE WATERS

EXECUTIVE CHEF AND OWNER, CHEZ PANISSE

Alice Waters opened Chez Panisse in 1971, serving a single fixed-price menu that changes daily. The set menu format remains at the heart of Alice's philosophy of serving only the highest quality products, only when they are in season. Over the course of three decades, Chez Panisse has developed a network of mostly local farmers and ranchers whose dedication to sustainable agriculture assures Chez Panisse a steady supply of pure and fresh ingredients.

The upstairs café at Chez Panisse opened in 1980 with an open kitchen, a wood-burning pizza oven, and an à la carte menu. Café Fanny, a stand-up café that serves breakfast and lunch, was opened a few miles away in 1984.

Alice is author and co-author of eight books, including *Chez Panisse Vegetables*, *Chez Panisse Cafe Cookbook*, *Fanny at Chez Panisse*, a storybook and cookbook for children, and most recently, the encyclopedic *Chez Panisse Fruit*. Chez Panisse restaurant was named Best Restaurant in America by Gourmet magazine in 2001. Alice has received numerous awards, including the Bon Appétit magazine's Lifetime Achievement Award in 2000 and the James Beard Humanitarian Award in 1997. She was named Best Chef in America by the James Beard Foundation in 1992 and *Cuisine et Vins de France* listed her as one of the ten best chefs in the world in 1986.

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