

INDUSTRY LEADERS • TRENDS • BEVERAGE • CUISINE • CHEF • RESTAURANT • HOSPITALITY

FOOD & BEVERAGE MAGAZINE

MARCH 2023



DEADMAU5 X COCO VODKA

LIMITED EDITION HARD COCONUT WATER LAUNCHING MAY 2023

*WOMEN-OWNED
feature highlight*

*Restaurants at the
End of the World*

*Anchor
Packaging*

*INTERACTIVE
Resorts & Hotels*



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MARCH ISSUE 2023

COVER IMAGE

CoCo Vodka Partner Deadmau5

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We honor and remember the support of

**Chef Kerry Simon, Gary Cantor, Robin Leach,
Chef Paul Prudhomme, & Gary Coles**

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FOOD&BEVERAGE MAGAZINE

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HIGHLIGHT FEATURE

WOMEN OWNED



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Cover
Feature



The background of the advertisement is a vibrant nightclub scene. It features a DJ booth on the left with a DJ, a large crowd of people dancing with their arms raised, and several bright spotlights illuminating the stage from above. The overall color palette is dominated by dark blues and blacks, punctuated by the bright white and cyan light of the spotlights.

COCO VODKA



ONE

INSTAGRAM POST

deadmau5 partners with CoCo Vodka™ adding spirits to popup events

By Debbie Hall

Americans love many entertainers from Canada, including Joel Zimmerman, better known as deadmau5. The Grammy Award-nominated electronic music artist has brought his progressive house music and other electronic music genres to the world's delight. As an entrepreneur, Zimmerman has now collaborated with CoCo Vodka™, The Original Hard Coconut Water™, for his first-ever liquor endorsement. This includes offering RTD cocktails at various deadmau5 events.

Launched in 2019, CoCo uniquely combines real coconut water with triple distilled vodka and finishes smoothly with a refreshing twist of sparkling water. A 5% ABV drink that is different from any other spirit-based RTD because of the amount of coconut water used, packing the can with natural electrolytes and essential nutrients.

"I love CoCo Vodka, and I only endorse or affiliate with products I eat or drink," states Zimmerman. "Any endorsement from me is authentic and not driven by money. We have rocking it at our parties, and we all like it. It is light and I can relax while enjoying it." The beginning of the partnership started with a party and a post on Instagram.





“WE DIDN’T WANT ANYTHING GIMMICKY BUT TO REPRESENT HIM, SO JOEL HAD A HUGE SAY IN THE DEVELOPMENT OF THE CAN. OUR DESIGN IS USUALLY VERY BRIGHT AND COLORFUL, BUT FOR JOEL, WE DEVELOPED A BLACK-AND-WHITE DEADMAU5-STYLE CAN.”

“I am not a big party person, and I don’t usually entertain lots of people at my house every weekend,” explains Zimmerman. “But once a year, I host a big outdoor party. Everyone flies in from around the world for the one big shindig at my place. The party is catered, and someone else brings in the beverages. While talking, it was suggested that I should develop my own drink.”

Zimmerman’s assistant Katie Clark had introduced him to fellow Canadians and co-founders of CoCo Vodka Mark Convery and Av Grewal. When Zimmerman posted a photo of his refrigerator filled with only beverages during the pandemic on his IG account, Convery had to comment.



Escape
WITH
COCO

COCO
VODKA
ORIGINAL
TRIPLE DISTILLED VODKA
WITH REAL COCONUT WATER
AND NATURAL FLAVORS
5.0% alc./vol.

COCO
VODKA
LIME
TRIPLE DISTILLED VODKA
WITH REAL COCONUT WATER, LIME JUICE
AND NATURAL FLAVORS AND CARBONATED

COCO
VODKA

“Just missing some #CoCoVodka. You name the address and we got you @enjoycocolife.”

The two were invited to the party and posted a photo of all of them enjoying a CoCo Vodka. While Zimmerman is originally from Niagara Falls, Ontario, Canada, he is based in Toronto, the same as the co-founders. Everyone bonded immediately, and the collaboration began.

“Mark and Av have been so supportive, coming to the shows and really being part of the event. It is not often that founders take an active part in their product and brand as well as handle artist relations themselves,” says Zimmerman. “They are really good people, great to work with, and I look forward to a long relationship with them.”

While Zimmerman handles his own branding and image, Convery and Grewal will handle the branding of the product line.

“We are big in the EDM space and the idea of escaping, attending music festivals, and having a good time. Spirits tie in nicely with this crowd, and our drink was created to enjoy with friends,” says Convery. “As far as we are

WHILE ZIMMERMAN HANDLES HIS OWN BRANDING AND IMAGE, CONVERY AND GREWAL WILL HANDLE THE BRANDING OF THE PRODUCT LINE.



concerned, Joel is the godfather of the genre, so it made sense to tie the two products together.”

A limited edition of the CoCo Vodka can with the deadmau5 image was created to sell to fans and at events.

“We didn’t want anything gimmicky but to represent him, so Joel had a huge say in the development of the can. Our design is usually very bright and colorful, but for Joel, we developed a black-and-white deadmau5-style can. We will be launching the deadmau5 x CoCo Vodka™ limited edition 4 pack in the U.S. in April and Canada in May,” explains Convery.

“Touring for us has been going since 2018 and has not stopped. There is no plan or schedule; more like a weekend warrior for me. I am home during the week and then fly out somewhere for a couple of shows and then come home,” says Zimmerman. “Now we will offer CoCo Vodka along with merch.” However, there will be popups, especially activating the product in new markets.

Convery has worked in marketing for the past 20 years, intending to develop his own spirit brand. He had developed

a passion for bourbon while living in Australia but discovered there were challenges, including the fact that bourbon is distilled in a barrel for four years. He decided to pivot into RTD and wanted to create something unique.

“We discovered that while coconut water was a big seller globally, no one was combining the water with either rum or vodka. Av and I liked the idea of creating hard coconut water,” says Convery.

CoCo Vodka was developed with the purpose of creating a completely new market niche to satisfy the young-at-heart and fun-loving consumer. By leveraging global demand and the increasing popularity of coconut water, the founders set out to create something unique—The Perfect Escape and The Original Hard Coconut Water. CoCo Vodka™, along with three other flavors including CoCo Rum™, is available in North America throughout 25 states in the United States and 5 provinces in Canada.

For more information, visit enjoycoco.com, and follow on Instagram @ [enjoycoco](https://www.instagram.com/enjoycoco) and TikTok @ [enjoycocolife](https://www.tiktok.com/@enjoycocolife).





Escape

WITH

COCO

The Original
HARD COCONUT WATER

Coco
VODKA
LIME

TRIPLE DISTILLED
100% COCONUT WATER
NATURAL FLAVOR
5.0% alc./vol.
12 FL. OZ. (355 mL)

Ways Fast *Casual Cafes*

GROW THEIR SUCCESS

With the help of social media, fast casual food establishments continue to become more prominent. Today, it is rare to find an eatery that doesn't use social media. It can be a useful marketing tool for fast casual eateries but that doesn't necessarily guarantee that your business is going to thrive. Many food establishments are spending thousands of dollars on aesthetics but, after their initial buzz, they end up struggling to stay relevant or have to shut down their business for good. So, why do some fast casual cafes thrive while others end up slowly becoming less relevant over time?

Many food establishments are spending thousands of dollars on aesthetics but, after their initial buzz, they end up struggling to stay relevant or have to shut down their business for good.



MARSH-

MALLOW

MARSH-

MALLOW



Ways Fast Casual Cafes Grow Their Success

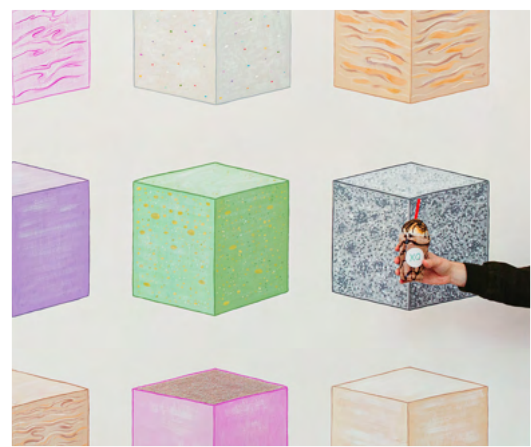
The fast casual cafe XO Marshmallow is a perfect example of a business that continually improves over time and knows how to stay relevant. Lindzi Shanks, co-founder of XO Marshmallow, conveys how vital social media has been to their success, “Instead of going viral, we use social media as a way to connect directly to our customers to get their feedback and build community.” One of the big mistakes most fast casual eateries make involve them utilizing social media only for viral posts. Viral posts can create a stir bringing in new customers but is it going to retain them? Engagement and building community are essential to a business’ longevity and success.

Once you build up a community and your engagement is good within social media, the likelihood that your business will be successful is higher. Lindzi Shanks was asked about the importance of making customers feel like they are part of a larger community, “our community has the biggest impact on our business as your customers are literally the reason you stay in business, so we feel you’d be doing yourself a disservice by not engaging them in the process and we are constantly asking our customers for feedback

on social media and through reviews.” A community has a large impact on a business and the more customers feel like their voice is being heard, the more likely they will want to invest in the business.

Local grassroots initiatives have the ability to help businesses and Lindzi Shanks goes into detail about how beneficial they have been to XO Marshmallow. “Local markets have continued to be a big thing for us as we participate in a lot of markets and craft fair events around the city in an effort to convert people who have never heard of XO but live in Chicago to try out our products and come visit the cafe.” This allowed their business to not only generate sales at the market itself but it also created brand awareness. Many of those people who stop by their market booth are eventually seen at their cafe and become repeat customers. XO Marshmallow’s online shop is more focused on social media and national reach while their cafe is more focused on local and repeat customers.

XO Marshmallow is constantly evolving and improving every year. When figuring out ways to improve or introduce new products in their shop, Lindzi described the process as a group effort. “We



have R&D days here in the kitchen where our team has the opportunity to really play around with ideas and create new things or help bring to life ideas that myself and Kat or our other non-production team members have thought about.” They also listen to their customers and if it is clear that they want a particular flavor or flavor combo, they test it out and put it into action. XO Marshmallow uses a combination of customer feedback and their team’s feedback to improve their business. This combination can be attributed to why their fast casual cafe has been so successful over the years.

Businesses who aim for longevity instead of virality will have a better chance of staying relevant. Social media is a vital marketing tool for businesses and using it strategically can garner great success.

As time goes on we will continue to see more fast casual food cafes and competition in that business space will only get harder. Businesses who aim for longevity instead of virality will have a better chance of staying relevant. Social media is a vital marketing tool for businesses and using it strategically can garner great success.





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Chef Highlight

CHEF JUAN CARLOS

Flores of Mayami

Born and raised in Chicago, IL, Chef Juan Carlos Flores first fell in love with food while serving in the army. His favorite part of the day was eating at the chow hall and seeing how food brought joy to his squadron. After returning home, Chef Flores attended the Le Cordon Bleu College of Culinary Arts in Chicago. After graduation, he attended Robert Morris University, where he received a Bachelor's in Business Management with a concentration in Hospitality.

In 2006, Chef Flores made his first foray into the culinary world, working overseas at the three-star Michelin restaurant, The Fat Duck. After a few years, he returned home to start working at The Peninsula Chicago while working at Blackbird in the evenings. He worked under Chef Thomas Lents at the two-Michelin-starred restaurant Sixteen during this time.



After a few years of working in Chicago, Chef Flores decided to take his talents to South Florida and took a position at Miami hot-spot, Nobu. He quickly learned the art of Japanese and Peruvian cuisine, so he decided to pursue another opportunity. With zero knowledge of Mexican food, Chef Flores helped to open Cantina la Veinte, located in the heart of Miami's downtown district. He instantly fell in love with the unique dishes, culture, and traditions of Mexican cuisine. Chef Flores took several trips to Mexico to immerse himself in the culinary scene - visiting Mexico City, Sonora, and Oaxaca City; his mission was to rescue native traditions, techniques, and ingredients.

Chef Flores took several trips to Mexico to immerse himself in the culinary scene - visiting Mexico City, Sonora, and Oaxaca City; his mission was to rescue native traditions, techniques, and ingredients.

In 2019, Chef Flores joined the team of White Feather Management, the creators of El Patio Wynwood, as Executive Chef of Mayami. In this role, he manages the culinary operations of the restaurant. Offering guests dynamic and innovative cuisine in an upbeat Tulum-inspired environment.





Chef Highlight

CHEF SUTTIPHAN NGAMTIPAKON

Executive Chef, Amangiri

As the Executive Chef at Amangiri, located in one of the world's most dramatically secluded settings in the heart of the Utah desert, Chef Suttiphan "Sutti" Ngamtipakon is responsible for curating sustainable, seasonal menus for the resort and its sister property, luxury encampment, Camp Sarika.

Chef Sutti's cuisine is best described as "Asian with a global accent," derived from a cooking philosophy rooted in honesty, integrity, and respect for sourcing local ingredients. Born in Chiang Mai, Thailand amongst a blended family of Chinese immigrants and Thai natives, Sutti spent ample time in the kitchen as far back as he can remember. Learning alongside his grandparents, who owned their own food service business, cooking quickly became second nature growing up.

Now a seasoned hospitality professional with more than 12 years of experience at several luxury hotels and resorts around the world, Sutti was initially introduced to the world of fine dining through the restaurants he worked at while in music school,

where he had the opportunity to learn and train extensively under numerous chefs who specialized in Japanese, Thai, Italian and French cuisine. That experience later led him to pursue a formal culinary education with Johnson & Wales University in Denver, Colo.

Chef Sutti's cuisine is best described as "Asian with a global accent," derived from a cooking philosophy rooted in honesty, integrity, and respect for sourcing local ingredients.

Since 2010, Sutti has held impressive tenures at the Six-Star Diamond Beaches Resort and Spa by Sandals in Turks and Caicos; The Nines Luxury Collection Hotel in Portland, Ore.; and most recently, as the executive sous chef at the Forbes Five-Star, AAA Four-Diamond Dorado Beach, a Ritz-Carlton Reserve in Puerto Rico, a role that led to recognition by the James Beard House.





CHEF GARY EVANGELISTA

The Fontainebleau Miami Beach

A veteran in the food and beverage industry, Gary Evangelista is the newly appointed Beverage Director at The Fontainebleau Miami Beach. Formerly the General Manager at Stripsteak, the business-driven professional has acquired more than 20 years of experience mastering his skills of training and development, scheduling, operations management, and leadership to excel in his new role.

Born and raised in Massachusetts, and moved to San Diego at an early age where Gary began his career in restaurants and developed a passion for the hospitality industry. Early on in Gary's life, he developed a passion for wine at an early age when he helped his Grandfather Valentine crush grapes to make homemade Portuguese wine. Over the years Gary became fascinated with the different types of wine from around the world and the stories these different wines told. Working with food he started to understand the relationships that food and wine had and wanted to increase my knowledge to better assist guests when enjoying food and looking to pair with wine. In 2018 Gary pursued his introductory level class with the Court of Master Sommeliers and in 2022 he became a certified sommelier with the CMS. Gary continued to pursue opportunities in the food and beverage sector. Commencing with his position as General Manager of The Federal Restaurant Group in Agawam, Massachusetts, Gary spearheaded daily maintenance and operations, recruitment and training, kept restaurant regulations in compliance with the federal, state and local hygiene standards, and significantly increased revenue from 2008 to 2020.

From there, Gary transitioned from solely the restaurant industry to the hotel industry, working as General Manager at Cal Mare, the renowned Italian restaurant in collaboration with Michael Mina, located in MGM Springfield. Over the course of 3 years, Gary developed crucial skills in the industry, which gave him the ability to become a knowledgeable beverage manager.

He has acquired more than 20 years of experience mastering his skills of training and development, scheduling, operations management, and leadership to excel in his new role.

Most recently, Gary Evangelista decided to take a leap of faith and switch career plans, moving to Miami to work for the renowned Fontainebleau Miami Beach. Utilizing his prior experience to its full potential, he attained the position of General Manager of Stripsteak, a dynamic steakhouse by Michael Mina, in 2022. He has made astounding strides maximizing efficiency with his team and designing a modern employee recognition program, boosting productivity and morale, leading him to become the Beverage Director of Bleu Bar today.

While he is not observing, managing, or mentoring his team, Gary enjoys running, snow skiing, hiking, going to the beach, taking my dogs for walks, discovering new restaurants, and spending time with his wife Amber.



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RESORTS AND HOTELS

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With the newest trend being culinary and cooking experiences where guests can have one-on-one time with chefs, enjoy hands-on cooking lessons and of course eat their own creations at the end.



Mauna Kea Beach Hotel | Island of Hawai'i, HI

For guests looking to fully immerse themselves in a culinary experience while on vacation, look no further than the beautiful Mauna Kea Beach Hotel located on the Island of Hawai'i. Through the resort's newest, "Kiss the Cook package," guests can enjoy a private, hands-on, chocolate-themed cooking experience for two people with Mauna Kea's chef and incorporating chocolate from local Honokaa Chocolate Farm. To ensure that participants fully feel like they're part of the kitchen, each party will receive a personalized chef's coat with their name embroidered on it. In addition to this class, guests will enjoy a minimum 3-night stay, a bottle of carefully curated red wine and chocolate covered macadamia nuts. The package starts at \$7,000. (Image Credit: Mauna Kea Resort)

The Inn at Mattei's Tavern, Auberge Resorts Collection | Los Olivos, CA

Officially opening its doors in February 2023, The Inn at Mattei's Tavern, Auberge Resorts Collection will feature 67 luxury guest rooms and cottages, blending the simplicity of modern farmhouse design with the eclectic style of nearby ranch life. Guests will be invited to discover the unique intricacies of the Santa Barbara deliciae, and work alongside experts to learn how to harvest, clean, open, prepare and plate uni. Make your own uni toast or smoked sweet potato with uni while indulging in an exclusive old vs. new world wine pairing from the Santa Ynez Valley.

(Credit: Auberge Resorts Collection)



Ojai Valley Inn | Ojai, CA

The iconic resort and culinary destination has curated regular cooking and cocktail classes at its culinary inspired event venue, The Farmhouse, for guests and locals to sharpen their skills in a fun and educational environment. The Farmhouse's exclusive cooking and beverage experiences celebrate Ojai's bounty and peak harvest season and range from Garden-Based Cocktail Mixology, Kids in the Kitchen, Hand-Made Gnocchi, Caviar Masterclasses, Pickling, Plant-Based Cooking, Holiday Pie Baking, and more. (Credit: Ojai Valley Inn)





Keswick Hall | Charlottesville, VA

The recently renovated Keswick Hall includes a new restaurant from the critically acclaimed Jean-Georges team, Marigold by Jean-Georges. At Marigold, hotel guests and golf club members can participate in lively Kitchen & Bar Masterclasses, in which they will be guided through themed classes led by Marigold's expert food and beverage leads. Themes for upcoming classes include DIY Dumplings utilizing vegetables harvested from the Keswick Hall farm with rosé wine education; Charcuterie tips & tricks with Negroni cocktail instruction; Cake Decorating featuring different sponges, icings, and decorating techniques with Champagne pairings; and more. (Image Credit: Keswick Hall)

The Lodge & Club | Ponte Vedra, Florida

Guests of the iconic beach resort on the coast of Ponte Vedra, Florida, can take part in monthly Chef Hack cooking classes alongside The Lodge's award-winning Executive Chef Cameron Walton. Themes for upcoming classes include: Stocks and Sauces (January), All About Chocolate (February), How to Braise (March), Hollandaise and variations (April), Fish Cooking Tips (May), Fried Rice (June), Royal Custards & Quiche (July), Kitchen Knife 101 (August), Dish Composition (September). Classes take place in the private wine room and offer the perfect pre-dinner date night activity. With all oceanfront rooms situated on the beach, The Lodge & Club offers the perfect couples' getaway. In addition to monthly cooking classes, the resort offers monthly wine dinners, oceanfront dining at the signature restaurant, Sea View Grille, and an oceanfront pool. Additionally, guests have access to all dining and amenities at the neighboring Ponte Vedra Inn & Club including the iconic spa, tennis courts, and two golf courses. (Credit: Ponte Vedra Beach Resorts)



Solage, Auberge Resorts Collection Napa Valley, California

At Solage, Auberge Resorts Collection guests staying within the suites, Garden Terrace Studio and Fireside Garden Terrace Studio, have access to the new Private Outdoor Pizza-Making Experience with a cooking class on their individual outdoor patios. Guests can craft their own personalized pizzas in the privacy of their own backyard with fresh ingredients and toppings curated by Chef Gustavo Rios. In addition to all accouterments for the perfect pizza, an outdoor Breville pizza oven, pizza-making station, and instruction from one of Solage's chefs, guests can also enjoy vinyls via a record player delivered for the alfresco dining experience, and four bottles of wine from a local vintner member. Starting at \$1,000, 3 hours; max 6 guests. (Image Credit: Auberge Resorts Collection)

Big Cedar Lodge | Ridgedale, MO

Located in the heart of Missouri's Ozark Mountains, the 4,600 acre lake Big Cedar Lodge is America's premier wilderness resort. On Thursdays, guests can shake up their afternoon with a one-of-a-kind Cocktails in the Kitchen class sure to be top-shelf. Learn mixology, enjoy delicious pairings, and discover behind-the-scenes insight in the upscale Osage Restaurant's Chef's Kitchen. At Cocktails in the Kitchen, guests can truly experience the art of the craft cocktail.

(Image Credit: Big Cedar Lodge)





Wildflower Farms, Auberge Resorts Collection | Hudson Valley, NY

A place to explore and expand the mind and spirit, the guest journey at Wildflower Farms, Auberge Resorts Collection is rooted in a strong connection to the storied land on which the resort sits. The culmination of that journey is Maplehouse, an interactive farm education center that features weekly hands-on classes and events. In a beautiful space that frames the Shwanagunk Ridge and surrounding farm landscape, Maplehouse comprises two mirror testing kitchens outfitted by Miele, the high-end kitchen appliance company. Guests can partake in cooking classes, recipe development, botanical mixology and medicinal and culinary mushroom workshops. They can also learn about the local terroir through education courses on wine and spirits led by best-selling wine author Vanessa Price. An ongoing visiting chef series decorates Maplehouse's already impressive calendar, offering guests bucket list worthy opportunities to learn skills and techniques from the world's top chefs. (Image Credit: Auberge Resorts Collection)

Hyatt Regency Huntington Beach | Huntington Beach, CA

A sprawling, Spanish-inspired resort that sits on the golden sands of Surf City USA, Hyatt Regency Huntington Beach is a sun-soaked escape. The resort's signature restaurant, Watertable, pairs locally-sourced menu items with a world-class wine list, a staple in the Huntington Beach community for locals and visitors alike to dine on the very best California cuisine.

Culinary Corner: Every weekend, Watertable activates the "Culinary Corner." From 5:00 pm – 10:00 pm Thursday, Friday and Saturday, the chef is visible while creating favorite bar menu items, such as bountiful charcuterie boards, fresh oysters, warm flatbreads and more. Guests are invited to interact with the chef, ask questions about preparation and food sourcing, and learn tips for recreating the dishes at home.



White Barn Inn, Auberge Resorts Collection | Kennebunk, ME

Learn the recipes, skills and secrets to making drinks with flair. The resort's Head Bartender will guide guests on the essential items for a well-equipped bar, from their favorite tools of the trade and how to use them like a pro, to the staple ingredients that should be on hand for any occasion. Master the art of balancing flavors and discover the history behind some of the world's favorite cocktails as you learn to create White Barn Inn favorites on the coast. (1 hour experience | \$100 per person)
(Image Credit: Auberge Resorts Collection)





Eau Palm Beach Resort & Spa | Palm Beach, FL

The Forbes Five-Star Eau Palm Beach Resort & Spa, shines as a crown jewel of Florida's Gold Coast and offers nothing short of glamor and sophistication at every turn. The resort's Stir Bar & Terrace is offering an exclusive culinary opportunity for guests and sushi connoisseurs. Offered quarterly, from 2:30- 3:30pm, take a break from the sun and learn how to make delicious sushi accompanied with sake. After, soak in the oceanfront views on the terrae.

(Image Credit: Eau Palm Beach)

Goldener Hirsch, Auberge Resorts Collection | Deer Valley, UT

Goldener Hirsch, Auberge Resorts Collection, an iconic hotel in legendary Deer Valley, Utah, offers several culinary experiences for friends and family, including a Bavarian pretzel-making class featuring just four ingredients. In this private, hands-on cooking experience, guests will gain the technical know-how to twist and turn pretzels into deliciously fluffy, exceptionally crunchy, and perfectly cracked works of art. After baking the golden brown bread, enjoy the fruits of your labor paired with homemade sweet, savory mustard and non-alcoholic beer.

(Image Credit: Auberge Resorts Collection)



Esperanza, Auberge Resorts Collection | Los Cabos, Mexico

Esperanza, Auberge Resorts Collection, a contemporary oceanfront resort known for its culinary excellence, offers a variety of interactive cooking classes where guests can experiment with the local flavors of Baja's bountiful landscape and learn authentic Mexican street food recipes. The resort's award-winning culinary team will take guests on a Baja Seafood experience featuring the freshest seafood and classic preparations, or learn to prepare some of Mexico's most flavorful salsas such as Tormenta, Green salsa, Jicama & pineapple salsa, and Molcajete salsa.

(Image Credit: Auberge Resorts Collection.)

The Peninsula Tokyo | Tokyo, Japan

The Peninsula Tokyo invites guests of all ages to craft their own plastic and wax food models to bring home as a souvenir or give as a gift. Guests participating in the Peninsula Academy Fun of Faux Food workshop will be driven in a customized Mini Cooper to Yamato Sample Factory, a family-run business with a 60-year history of making deliciously real-looking wax and plastic samples for the food industry. Kids aged six and up can make three items with a choice of sushi, ramen, tempura, curry, or pizza for a main dish, a dessert sundae, or a miniature sundae or tartlet. In a relaxed neighborhood setting with the expert Ito family as a guide, this hands-on class promises fun for all ages and an insider's look at a cottage industry born in Japan eight decades ago.





Etéreo, Auberge Resorts Collection **Riviera Maya, Mexico**

Travelers can learn about the ancient xamach, or comal, Mexico's hot cooking vessel, from the chefs and local experts at Etéreo's Sabores Cooking Class. Make fresh tortillas and prepare delicious small dishes, which you can replicate at home, in this hands-on culinary experience. This adventurous tasting and cooking class will delight adults and children alike.

(Image Credit: Auberge Resorts Collection)

Hacienda AltaGracia, Auberge Resorts Collection | **Pérez Zeledón, Costa Rica**

At Costa Rica's premier adventure and wellness destination, travelers can immerse themselves in Costa Rican cuisine with traditional cooking classes and innovative mixology lessons inspired by the fresh produce of El Cultivo, AltaGracia's organic garden, located at the heart of the resort. Enjoy an incredible private lunch at El Cultivo's Cienfuegos workshop while learning firecooking skills or take home the techniques necessary to spice up a classic at The Art of Gin & Tonic workshop.

(Image Credit: Auberge Resorts Collection)



MAGRINO

Women in Food, Wine & Spirits 2023

FEMALE WINEMAKERS



MAYA DALLA VALLE

Winemaker, Dalla Valle Vineyards

Family Owned

Maya Dalla Valle is a second-generation winemaker, and Dalla Valle Vineyard's wine director, whose great talent, impressive educational pedigree, and unique trails and ideas are heralding a new era for the iconic brand. To pursue a career as a winemaker, Maya earned a master's degree in viticulture and enology from Cornell University, and a Master of Business and Science degree in vineyard and winery management from France's prestigious Bordeaux Science Agro. Training with the best, Maya also gained invaluable hands-on winemaking experience at Ornellaia e Masseto, Bodegas Rolland, Pétrus and Château Latour. Once she cultivated her skills, Maya returned to Dalla Valle and joined the winery as director in 2017 – making the estate a true multigenerational winery. In January 2021, Maya was named the estate's winemaker.

Location: Napa Valley, CA
Social Handles: [@dallavallevineyards](#)

MEGHAN ZOBECK

Winemaker, Burgess

Family Owned

Meghan was working for the NFL team the Denver Broncos, negotiating player contracts, when she started to make wine in her Denver basement. She would go on to pursue wine education and experience working in Bordeaux, Chile, Italy, and South Australia before she made her way to Napa. Her winemaking background includes international work with Michel Rolland, as well as Screaming Eagle and Atelier Melka in the Napa Valley. At Burgess, Meghan focuses on regenerative farming and sustainability, creating wines with a distinct sense of place and purity.



Social Handles: [@burgesscellar](#)



HEIDI BRIEDENHAGEN

Head Winemaker for Dough Wines

Heidi Briedenhagen has a degree in biochemistry and more than 300 90-point+ wine scores under her belt. Heidi does a great job of walking the fine line between science and art as Head Winemaker for Dough Wines. With all of the viticulture happening in exceptional regions, Heidi and crafted Dough Wines in concert with a diverse group of James Beard Foundation leaders and chefs to blend the most food-friendly wines possible. It is this sense of community and food-friendliness that continually inspires Heidi to handcraft wines with a lasting impact. Sustainability of the land, food resources, and people is important to Heidi and a value that resonated with her deeply as she created Dough Wines and continues to work with its Council of Ambassadors to create positive systemic change.

Location: Napa Valley, CA
Social Handles: @doughwine



JAIMEE MOTLEY

Winemaker, Stony Hill Vineyard

Family Owned

Jaimee had moved to San Francisco to pursue graduate school for painting, but ended up igniting her passion for wine while working at the restaurant Locanda and under famed sommelier Rajat Parr at RN74. From there, Jaimee focused on building her education in every facet of the business, from the cellar and vineyard and the northern to southern hemispheres. Upon visiting Stony Hill Vineyard for the first time, Jaimee felt as if the estate was made up of ten different clos within the property, and each of those parcels can serve as looking glass into the history of California terroir and the future of transparent winegrowing.



Social Handles: @stonyhillvineyard



BRITTANY SHERWOOD

Winemaker, Heitz Cellar

Family Owned

Brittany was fascinated with biology and living organisms—an interest that led to her enrollment in the pre-med program at UC Davis before finding her passion for wine and shifting her major to Viticulture and Enology; she would go on to gain winemaking experience in Europe and Oregon. Under the Lawrence family's leadership, Brittany is excited to carry the iconic Heitz Cellar's traditions forward. Brittany's approach to winemaking is one of minimal intervention that highlights each vineyard's unique qualities, as well as vintage expression. Along with Heitz Cellar's Associate Winemaker Aaron Huntsberger, Brittany also crafted the inaugural vintage of Brendel, a collection of modern and distinct Napa Valley wines.

Location: Napa Valley, CA
Social Handles: @heitzcellar



ISABELLE DAVIN

Winemaker at Château le Crock

Family Owned

Isabelle Davin is a winemaker at Château le Crock. If there is one word that could define Isabelle, it would be precision, and this is precisely what she brings to the wines of Château Le Crock. Originally from Bordeaux, she joined the Cuvelier Family as a winemaker in 2000 and has been perfecting the way the wines express themselves ever since. From the vineyard to the glass, she has always had a clear vision, developing the techniques that allow her to fully highlight the uniqueness of the historic terroir of Château Le Crock.

CATHERINE HERAUD

Winegrower and Owner of Château Saint Christoly

Family Owned

Catherine Heraud is the winegrower and owner of Château Saint Christoly. She has been working since she was 13 years old with her grandfather and then her father. Since 2010, Catherine has been in charge of the property, taking care of everything from the vineyard to the cellar to the sale of the wine.





PHILANA BOUVIER

President of Demeine Estates

Family Owned

Philana Bouvier is the President of Demeine Estates where under her leadership, at just under two years in business, Demeine Estates has quickly accomplished double-digit financial and organizational growth. This remarkable success was recognized this Fall with a nomination for "Importer of the Year" from Wine Enthusiast's Annual Wine Star Awards.

Due to her passionate and unwavering dedication in supporting women in leadership, Philana served as both Chair and Vice Chair of the Women's Leadership Council (WLC) for the Wine & Spirits Wholesalers of America (WSWA), and one of the founding members of the Advisory Board. In 2019, she was awarded SevenFifty Daily's Drink Innovator of the Year for her work in spearheading efforts to open opportunities for women in wholesale C-Suite positions by increasing their access to high-level decision makers and persistently challenging male executives to join in the effort. Today, Demeine Estates has a 70% female team, which is a testament to the ways in which women are reshaping business and entrepreneurship.

Philana also possesses a fierce commitment to advocating for diversity in the wine and spirits industry. In 2022, Philana brought the Dream It, Live It campaign to life to empower an even more inclusive wine industry. The program is an annually selected professional partnership opportunity aimed towards wine entrepreneurs that opens doors and creates spaces to pay forward the philosophies of Demeine Estates and build a stronger, more diverse network.

Location: Napa Valley, CA
Social Handles: @demeineestates

MICHAELA KELLY

Estate Director, Stony Hill Vineyard

Michaela comes to Stony Hill by way of Chicago, where she fell in love with wine while during her time at Roister, an Alinea Group Restaurant. Her long-term goal was always to move to the Napa Valley and further her wine education, so she set out to move to the region and do a harvest internship with Schramsberg. Following harvest, Michaela joined the team at PRESS and became the Assistant General Manager shortly after. The rich history of Stony Hill Vineyard caught her attention early on in her wine studies in the Napa Valley. In her role as Estate Director, Michaela has a passion for building on the story and legacy of those before her and is excited to curate the next chapter of what Stony Hill has to offer.



Social Handles: @stonyhillvineyard



CÉCILE VIDALLER

Owner of Château Guitignan

Cécile Vidaller is the owner of Château Guitignan. Born in 1977 in Talence, Cécile Vidaller has been immersed in the world of wine since her childhood. She has been managing this beautiful three-hundred-year-old property for several years. She lets her joyful and solar personality express itself through her wine.



HÉLÈNE KOPP

Manager of Château du Retout's

Family Owned

Hélène Kopp joined her father to manage the estate in 1996, after completing her wine-making degree. She first observed practices, then proposed actions to enhance them in the cellar. Her husband, Frédéric Soual, joined her in working at the Château. Together, they made themselves at home on the estate, got to know the plots, the grape varieties, fed on the history of every single vine stock and listened to the men and women who had been working them for several decades. They both realized quickly the vineyard's potential and concentrated on bringing Château du Retout's wine to the very best quality.



MÉLISSA BERGEY

Owner and Manager of Château DE TOURTEYRON

Family Owned

Mélicca Bergey is the owner and Manager of Château DE TOURTEYRON. Mélicca has a BTS in Viticulture-Oenology and a National Diploma in Oenology (DNO Bordeaux) In 2008, she joined her brother on the family estate LE TEMPLE DE TOURTEYRON located in Valeyrac between the river and the ocean in the heart of the prestigious Médoc appellation. She is passionate and determined in the permanent search for quality and in the respect of Nature and others.





EMIKO KAJI

Manager of International Business Development at Nikka Whisky



Emiko Kaji is the Manager of International Business Development at Nikka Whisky. Kaji has been at Nikka for nearly 30 years. Born in Osaka and raised mostly in Nara, Kaji studied English at a university in Kyoto. In 1990, she moved to Tokyo and started her career as a sales rep. After experiencing various jobs within Nikka, she took over the current position in 2010 to handle Nikka's international business. Kaji is a front runner to cultivate the global market and introduce artisanal whiskies and spirits crafted by Nikka to enthusiasts around the world.

Location: San Francisco, CA

WOMEN IN FOOD

CHEF HELENE HENDERSON

Founder, Malibu Farm



Helene Henderson started Malibu Farm with cooking classes and farm dinners at her farm property on Pt. Dume in Malibu, California. She opened what was meant to be a 6 month pop up in an abandoned Ruby's at the end of the Malibu Pier.

After two very successful years with long lines and rave reviews, Malibu Farm expanded to the front Restaurant & Bar on the Pier and now has both a counter service and full table service on the Malibu Pier. There are currently Malibu Farm locations at the Malibu Pier, Newport Beach, California at the Lido Marina Village, as well as the Four Seasons hotel in Lanai, Hawaii, at the Eden Roc/Nobu Hotel in Miami, FL, and at the Rosewood Miramar Beach with more seeds sprouting, and Malibu Farm NYC located in The Seaport.

All of the Malibu Farm locations are waterfront, as locale and setting are very important which is one of the many reasons why South Street is such a good fit. Although Malibu Farm has grown, they are still a locally owned small business based out of Malibu Farm, California. Helene grew up fishing with her uncle in Northern Sweden so she loves seafood. But let's not deplete our treasures from the sea. We work hard to offer only sustainable seafood. Malibu Farm food is simply prepared. There are no secret ingredients. We use whole wheat flours and whole grains. Lots of veggies and fruits. At home, Helene has a flock of free range, flossy chickens, as well as Pigs, Sheep, and Goats who all love to walk on the beach and participate in the Point Dume 4th of July parade.



Location: Malibu, CA, Newport Beach, CA, New York, NY
Social Handles: @malibufarmnewyork



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JOIN THE CULINARY ADVENTURE

Restaurants at the End of the World with host Kristen Kish to debut March 21 on National Geographic and streams on Disney+ March 22

Award-winning chef, entrepreneur, and global trailblazer Kristen Kish will travel the world, highlighting people, places, and cultures in remote restaurants. Join Chef Kish hosting her new series *Restaurants at the End of the World*, premiering March 21 on National Geographic and streaming March 22 on Disney+.

Chef Kish is best known for winning Season 10 of *Top Chef* and her culinary artistry in Netflix's *Iron Chef: Quest for an Iron Legend* and Tru TV's *Fast Foodies*. She travels to Panama, Norway, Brazil, and North Haven Island, Maine in the series to go behind the scenes. Viewers meet the people keeping food on the table in the most remote outposts on Earth, where resources and supplies can sometimes be limited. *Food and Beverage Magazine* caught up with the international chef about her latest culinary adventure.





HOW WAS THE SERIES DEVELOPED?

Chef Kristen Kish: It all started in 2019 with Julia Zak from Cinetic. She approached me about a food storytelling idea involving travel and people. The pandemic of 2020 halted it for some time, but we picked it back up, fully forming a pitch along with Brian Oaks and Christine O'Malley. Long story short, National Geographic ended up wanting it and me. National Geographic did their magic and fully curated Restaurants at the End of the World to be something we would all become very excited about debuting this year.

My motivation is not about food, travel, or cooking specifically. It is about exploring what my life might have become instead of my life today. As an adoptee, I wonder where else in this world I could have ended up. I find a lot of drive and empathy in allowing that to fuel my passion for travel, food, and people.

WHAT CAN VIEWERS EXPECT WHILE WATCHING THE SHOW?

Chef Kristen Kish: The show is about going to remote locations, where I explore what it takes to run a restaurant off the beaten path. I know what it is like to operate a restaurant and cook in all kinds of kitchens, but I will visit remote ones cut off from supply chains, delivery means, and the luxuries of efficiency. This is all new to me. But, through the chefs and people running these restaurants,

their suppliers, and the community, I learn what it takes to put food on the table night after night.

HOW DO YOU FEEL ABOUT HOSTING ANOTHER SERIES?

Chef Kristen Kish: While this show is not the first hosting role, at this point in my life, with the experience I have garnered and my understanding of what more I want to learn, hosting Restaurants at the End of the World is coming at an optimal time. I was ready for it; my curiosity is at its peak, and I had a reason to do it at this time. My motivation is not about food, travel, or cooking specifically. It is about exploring what my life might have become instead of my life today. As an adoptee, I wonder where else in this world I could have ended up. I find a lot of drive and empathy in allowing that to fuel my passion for travel, food, and people.

HOW HAS GROWING UP IN THE MIDWEST INFLUENCED YOUR COOKING?

Chef Kristen Kish: The Midwest, specifically how I grew up, is all about comfort foods, casseroles, and nothing overly fancy. I grew up with delicious food but limited in some respect. I always come back to comfort and connecting the dots of my chef side, the skill of cooking, and understanding how I want people to feel through food.

Food, for me, comes with a sense of place and storytelling. So, I like to cook that way and tend to gravitate toward the same thing as a guest and consumer.

WHAT WAS IT LIKE TO COOK AND WIN TOP CHEF? HOW DID THIS CHANGE YOUR LIFE AND CAREER PATH?

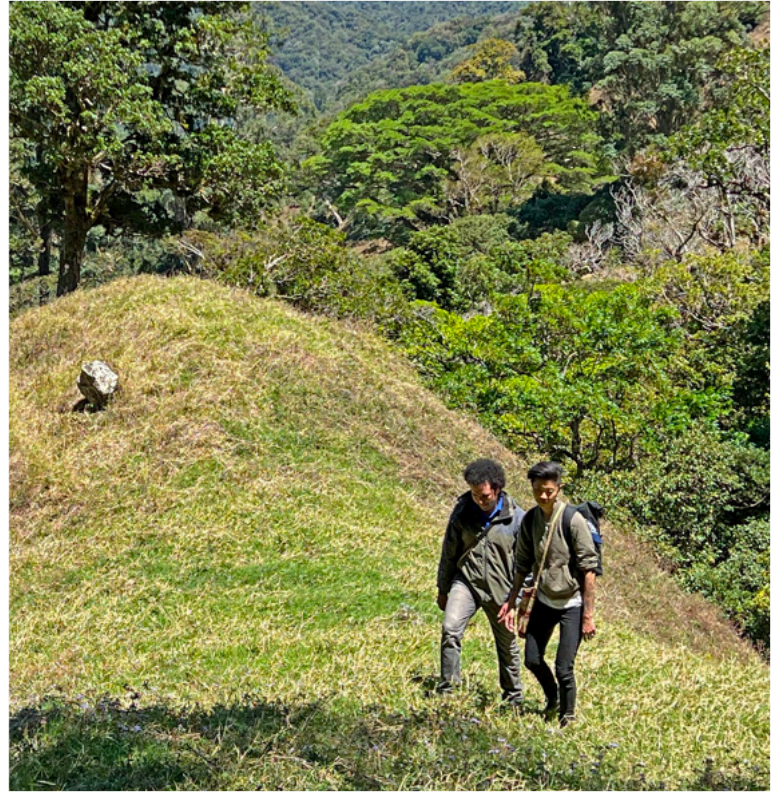
Chef Kristen Kish: Top Chef was really difficult; the overall experience is meant to challenge you. I was a ball of nerves, but I learned what it was like to trust myself and know that I could do it, which ultimately shaped my personal and professional life. Post Top Chef winning certainly comes with its benefits and notoriety, and I am forever grateful for the experience, having been encouraged by my mentor, and the opportunities that have come my way because of it.

WHAT IS YOUR PHILOSOPHY ABOUT FOOD AND COOKING?

Chef Kristen Kish: I used to cook without a story. I created dishes to try to impress. I believe that works for so many greats in the world, but I was missing the joy of cooking. Now, I like to take inspiration from my comfort foods, childhood, and things that I love to eat. My philosophy on cooking could change many more times, but I now like being where it is. My philosophy on food, in general, is to cook food for people that not only nourishes but also hopefully brings comfort and their own inspiration, as well.

WHAT WAS IT LIKE TO WRITE AND PUBLISH A COOKBOOK?

Chef Kristen Kish: It was a long process, but it ultimately led to creating something that I am proud of creating. I had fun in the process, especially because of the amazingly talented women who helped create it. From my writer to the food stylist, prop stylist, sous chef, editors, and photographer—they are all so brilliant at what they do.



ARE YOU INVOLVED IN ANY CHARITIES OR NONPROFITS?

Chef Kristen Kish: My charitable and nonprofit involvement are ongoing, and I'm always being introduced to more. I recently became involved with Ali Forney Center (New York), What's in the Mirror (Austin, Texas), Out Youth (Austin), Adopteen (Colorado), World Central Kitchen, and No Kid Hungry, to name a handful of them.

WHAT ARE YOUR NEXT GOALS FOR THE COMING YEAR?

Chef Kristen Kish: I'm driven to see ongoing projects go through, continue cooking, experience parts of this world I could have only dreamt of, find new stories to tell, grow and learn, take a real proper vacation with my wife, and continue being surprised by the opportunities that come my way.

Chef Kish was born in South Korea and adopted into a family in Kentwood, Michigan. At a young age, she showed an affinity for cooking, and her mother suggested she attend Le Cordon Bleu in Chicago. Chef Kish competed and won Season 10 on Bravo's Top Chef, launched her cookbook *Kristen Kish Cooking*, and partnered with LINE Hotels in 2018 to launch her first restaurant, Arlo Grey, in Austin.

Restaurants at the End of the World, hosted by Chef Kish, premieres March 21 on Nat Geo and will be available on Disney+ on March 22. Follow Chef Kish on Facebook @KristenLKish, Instagram @kristenkish, and Twitter @KristenLKish.

Follow the show on Facebook @natgeotv, Twitter @natgeotv, Instagram @natgeotv, TikTok @natgeotv, and use hashtag: #RestaurantsattheEndoftheWorld.



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DISCOVER THE MEXICAN RIVIERA'S BEST KEPT SECRET:

The Villa Premiere Boutique Hotel

by Susan Gold

Located in the heart of Puerto Vallarta, Mexico, the Villa Premiere Boutique Hotel offers a luxurious and exclusive escape for adults. Set on a private beach, this adult-only resort boasts 83 suites with stunning ocean views and top-of-the-line amenities, including marble bathrooms, whirlpool tubs, and plush bedding. With its personalized service, attention to detail, and diverse dining options, the Villa Premiere is a top choice for couples and honeymooners.



Dine on the Best of Mexican Cuisine

The Villa Premiere's dining options include a fine-dining restaurant, La Ceiba, which serves contemporary Mexican cuisine with a focus on fresh, local ingredients. The restaurant features indoor and outdoor seating with ocean views, as well as a wine cellar with over 200 international and Mexican wines. The hotel's other dining options include the casual Beach Club, serving grilled seafood and sandwiches, and the Lobby Lounge, offering cocktails and small plates. Guests can also enjoy 24-hour room service and participate in cooking classes with the hotel's chefs.

For a truly special dining experience, try La Ceiba's Chef's Table. This private, multi-course meal is customized by the hotel's executive chef and paired with wines chosen by the restaurant's sommelier. This unique opportunity allows guests to interact with the chef and learn about the ingredients and techniques used in the dishes.



Experience the Beauty and Culture of Puerto Vallarta

Puerto Vallarta is a resort town located on the Pacific coast of Mexico, known for its stunning beaches, lush jungles, and lively nightlife. Visitors can enjoy water sports, explore the historic downtown area, and take day trips to nearby attractions such as the Marietas Islands or the charming town of Sayulita. The city is also a hub for art and culture, with numerous galleries, museums, and festivals throughout the year.

Puerto Vallarta has a tropical climate with warm temperatures and high humidity year-round. The rainy season runs from June to October, with the dry season from November to May. The ocean water is warm enough for swimming all year, with temperatures averaging around 28 degrees Celsius (82 degrees Fahrenheit).



With its personalized service, attention to detail, and diverse dining options, the Villa Premiere is a top choice for couples and honeymooners.

Take advantage of all the city has to offer, including:

Sunbathing and water sports at popular beaches like Playa de los Muertos, Playa Mismaloya, and Conchas Chinas

Exploring the charming cobblestone streets and colonial architecture of the historic downtown

Going on a whale watching tour from December to March to see humpback whales in Banderas Bay

Visiting the protected Marietas Islands for snorkeling, diving, and birdwatching

Partying at Puerto Vallarta's lively bars, clubs, and live music venues

Learning how to make traditional Mexican dishes in a cooking class

Exploring the Vallarta Botanical Gardens

Taking day trips to nearby towns like Sayulita, San Sebastian del Oeste, or Mascota

Going on a Taco and Tequila tour

Discovering the art traditions of the Huichol indigenous people of the Yucatán.

Although there is plenty to see and do in Puerto Vallarta, the excellent service, high-quality food, and elegant appointments at the Villa Premiere Boutique Hotel may have you wanting to stay on the resort.

End your day strolling along the iconic Malecon boardwalk, a mile-long pedestrian walkway that runs along the oceanfront from the Hotel Rosita to Los Muertos Beach. Although there is plenty to see and do in Puerto Vallarta, the excellent service, high-quality food, and elegant appointments at the Villa Premiere Boutique Hotel may have you wanting to stay on the resort.





A MICHELIN-STAR CHEF CHAMPIONS THE “PURE FLOUR FROM EUROPE” PROJECT. EMBRACING A HEALTHY AND ETHICAL PHILOSOPHY IN HAUTE CUISINE, THANKS TO THE USE OF ORGANIC FLOURS AND ORGANIC SEMOLINA.



The “Pure Flour from Europe” project, managed by ITALMOPA (the Italian Milling Industry Association) and co-funded by the European Union to promote the export of Made in Europe and Made in Italy-certified organic soft / durum wheat flours and organic semolina in Canada and the USA,

PRESENTS

the exclusive star menu for “a winter sea” created by one-star Michelin chef Angelo Carannante. Three signature recipes: fresh spaghettone cooked in anchovy extraction, mussels, coffee, cinnamon, cocoa nibs and Sichuan pepper, steak tartare and a reinterpretation of his most famous dessert, the “caracolato”. In this special menu, Carannante, who is considered one of the most important Michelin starred Italian chefs, showcases the importance of using organic flours and organic semolina, rich in nutrients, free of toxic substances and which embrace a healthy and ethical philosophy, for the creation of dishes you can serve at home “every day”. An “organic-starred” cuisine, where the recipes maximize the use of exceptional raw materials such as Made in Europe organic flours and organic semolina.

Bon appetit with our “chef recipes”!



STAR RECIPE “CARACOLATO” DESSERT



INGREDIENTS GROUND OLIVE CRUMB WITH ORGANIC FLOUR AND ORGANIC SEMOLINA CRUMBLE

- 3 ½ tablespoons butter
- 6 ½ tablespoons organic italian type 0 flour
- 1 ½ ounces ground almonds
- 1 tablespoon organic re-milled semolina
- a few grains of fleur de sal
- 1 teaspoon pasteurized caviar

Combine all of the ingredients in a stand mixer and mix until it forms a dough. Wrap the dough in plastic wrap and put it in the refrigerator for about fifteen minutes or as long as needed to firm up. When it is firm, crumble it onto a baking tray and bake at 325°F for 8-10 minutes. Remove from the oven, set aside and leave to cool.

INGREDIENTS FOR THE CHOCOLATE ICE CREAM

- 2/3 cup water
- 1 ¾ cups sugar
- 4 egg yolks from large eggs (or 5 from medium eggs)
- 2 cups whole milk
- 1/3 cup bitter cocoa powder
- 1 ¼ teaspoon carob powder
- 4 ¼ ounces 75% dark chocolate

Combine the water and sugar in a saucepan, stir well and simmer until it forms a syrup. As soon as it comes to a boil remove from the heat and let it cool. Place 1 cup of the cooled sugar syrup in a saucepan and mix 1 the egg yolks, milk, cocoa powder and carob powder, then heat until it reaches the temperature of 140°F. Add the chopped dark chocolate, then heat together until it reaches 185°F. Leave to cool and rest, then refrigerate it until chilled. Place the chilled mixture in the ice cream machine; it will be ready in about thirty minutes.

INGREDIENTS FOR THE WHITE CHOCOLATE MOUSSE

- 8 oz white chocolate
- 1 teaspoon isinglass
- ½ cup whole milk
- 1 cup heavy or whipping cream

METHOD FOR THE MOUSSE

Soak the isinglass in a little water. Heat the milk in a saucepan until it boils, then add the soaked isinglass. Melt the chopped white chocolate in the microwave or in a bain-marie, then pour the hot milk over it, mixing well. When cooled, leave it to chill in the refrigerator.

TO SERVE

Take a dessert plate, place some crumble as a base for the “caracolato” dessert. Use a spoon to scoop the ice cream to form a quenelle or a slightly oval scoop, and place it on the crumble, then add the mousse using a ring to make a round shape. Its ready to serve!



INGREDIENTS FOR THE ANCHOVY EXTRACT

- 3 ½ ounces anchovies, cleaned and filleted
- 1 ½ tablespoons extra virgin olive oil
- ½ stick celery, chopped
- about 3 slices fennel, chopped
- 1 heaping tablespoon finely chopped white onion
- 1/8 cup white wine
- 2 ¾ cup water

Spaghettoni is simply a thicker spaghetti. Its heftier shape can balance the array of tastes in this chef's recipe. One might wonder, how do the disparate flavors balance themselves? That is precisely its delight: each taste is different, yet together, with the help of the fat spaghetti, they come together in harmony.

 Preparation time: 1 hour

 Serves: 4

INGREDIENTS FOR THE FRESH SPAGHETTONI

- 1 ½ cups Italian organic type 00 flour
- 2/3 cup organic semolina
- 3 eggs
- salt, to taste

METHOD FOR THE PASTA

Place the organic flour and organic semolina in the middle of a pastry board and make a well. Into the well add the eggs and a pinch of salt; mix all the ingredients vigorously, starting with the edges of the well and working the eggs into the flour until it all forms a dough. Roll it out with the help of a pasta machine or a rolling pin, then cut the spaghettoni with a sharp knife. Arrange the pasta on a clean, floured surface and set them aside.

INGREDIENTS FOR THE MUSSEL EMULSION

- 12 ounces mussels in their shells, well cleaned
- 1/3 cup extra virgin olive oil, plus an extra drizzle for the tomatoes
- 1 clove peeled garlic
- About ½-3/4 cup cherry tomatoes, halved or quartered
- 1/8 cup grapeseed oil

Place the mussels in a saucepan with the clove of garlic and olive oil. Turn the heat onto high; the mussels should begin to open. Once they have all opened (discard any that stay closed), shell them and strain the liquid that they leave behind. Sauté the tomatoes for a few minutes in a frying pan with a drizzle of olive oil. Place the mussels, their cooking liquid, and the cherry tomatoes in a blender and whirl until it forms a smooth cream. Strain, then emulsify with grapeseed oil, to make a sort of mayonnaise.

the olive oil to brown the fish thoroughly. Lower the heat somewhat, then add the chopped celery, fennel and onion, cook together until softened. Raise the heat to high, pour in the wine and let it evaporate which should only take a minute or so, then add enough water to cover. Bring to the boil, and when it reaches boiling point, turn it off, and cover, leaving it to infuse for about 10 minutes. After it infuses, blend it all together, then filter the mixture through a fine-mesh chinois (conical strainer). Set this strained anchovy extract aside.

INGREDIENTS FOR THE SPICE MIX

- 1 teaspoon powdered cinnamon
- 1 ½ teaspoon cacao nibs
- 1 ½ teaspoons Sichuan peppercorns
- 1 tablespoon ground coffee beans

Combine in a blender or food processor and pulse until a powdery mixture is formed, then sieve and the spice mix is ready.

INGREDIENTS TO FINISH THE DISH

- 1 lemon
- salt, to taste

Cook the pasta in abundant salted boiling water for about 6 minutes or until almost but not quite cooked through. Drain and return to the pot to finish cooking with a little of the anchovy extract and lemon juice, tossing together to mix and dress the dish well. Serve the spaghettoni arranged in a traditional nest presentation, garnished with the mussel emulsion and the spices.

FRESH SPAGHETTONE COOKED IN AN ANCHOVY EXTRACT, MUSSELS, COFFEE, CINNAMON, CACAO NIBS AND SICHUAN PEPPER



STEAK TARTARE WITH OYSTERS, GROUND OLIVE CRUMB AND RED PEPPER REDUCTION



Luxury paired with earthy deliciousness.

INGREDIENTS GROUND OLIVE CRUMB WITH ORGANIC FLOUR AND ORGANIC SEMOLINA

About 4 ½ tablespoons organic re-milled semolina
6 ½ tablespoons organic flour
About 20 pitted black flavorful olives such as Kalamata, etc
About ¾ cup stale white breadcrumbs

Combine the organic semolina and organic flour in a bowl. Dip the black olives in this mixture, then place on a baking tray and bake for 10 minutes at 250°F. Remove from oven. Blend the stale breadcrumbs, then add the baked olives, and pulse until it reaches the consistency of a crumb. Set the mixture aside to use for the final plating.

INGREDIENTS FOR THE RED PEPPER REDUCTION

4 ½ lbs red bell peppers, stems and seeds removed, sliced or coarsely chopped
olive oil, as needed
1 garlic clove, lightly crushed

Sauté the red peppers in a pan with a drizzle of oil and the clove of garlic; when softened, cover with water and cook gently—i.e. simmer—for about thirty minutes. When peppers are soft, blend the mixture and strain them through a cheesecloth. Place this liquid in a saucepan, and over low heat, reduce the liquid until it forms a sauce.

INGREDIENTS GARLIC MAYONNAISE

1 hard boiled egg yolk
1 whole raw egg
1 garlic clove, grated
¾ cup grapeseed oil

Put the eggs in a blender with the garlic, then emulsify, slowly adding the grapeseed oil to obtain the garlic mayonnaise.



Preparation time: 1 hour



Serves: 4

INGREDIENTS FOR THE TARTARE

4 ½ ounces beef fillet
4 oysters, cleaned and minced/finely chopped
About 3-4 pitted, chopped Taggiasca black olives
¾ tablespoon chopped capers
2 ½ teaspoons chopped anchovies
3 1/3 fl oz garlic flavoured olive oil
Maldon salt, to taste
anchovy powder, to taste
red bell pepper powder, to taste
caper powder, to taste
olive powder, to taste

Mince the beef fillet, using two knives or a mincing machine, then season it with the previously-minced oysters, olives, capers, anchovies, garlic oil and Maldon salt to taste. Place the tartare in the centre of each plate, decorate the plate with a few drops of verjuice gel and garlic mayonnaise, and finally add the reserved black olive crumb and the red pepper reduction.

INGREDIENTS FOR THE VERJUICE GEL

½ teaspoon powdered agar agar
½ cup verjuice

In small saucepan, dissolve the agar agar in the verjuice then bring it to a boil. Set aside to cool; when cool, blend or stir well with a spoon to make it smooth.

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REJOICE WITH WOMEN IN THE FOOD AND BEVERAGE INDUSTRY

National Women's History Month Showcases Female Restaurateurs.

By Debbie Hall

National Women's History Month is celebrated in March and women are an integral part of the food and beverage industry. Food and Beverage Magazine spoke with three women, each with a different business, about their love the industry, making a difference, and looking forward to the future.



DINA MITCHELL



NINA MANCHEV



LAURA MIGLIORINI



DINA MITCHELL

PowerSoul Café

Dina Mitchell began in the food and beverage industry over 20 years ago. Currently, she is the founder, owner, and operator of PowerSoul Café. The fast-casual dining is scheduled to be open soon with plans to develop a chain.

How did you start in the food and beverage industry?

Dina Mitchell: I initially entered the food and beverage industry because more times than I could count, friends would say, "you need to open a restaurant." After trying my hand at many other careers, (acting, real estate, advertising sales, auto detail shop, convenience store, and radio talk show host) I decided I would create a business that involved work that I truly loved, opening my own restaurant. During my due diligence and research on what people in my market needed, I quickly realized the lack of convenient, healthy food options. I have always enjoyed helping people, and I can do that by serving more nutritious food and smoothies. I am fascinated by the science of food and its impact on health; I believe food can be medicine, and most importantly, I want to prove that healthy food can taste great.

What was your first business?

Dina Mitchell: My first restaurant was Tropical Smoothie Café. I brought that franchise to Nevada as the first one on the West Coast and opened the 23rd store at the time. I purchased the rights to develop the brand in 2000 and opened my first one in 2001. I helped popularize the 1,200-store chain from 2000 to 2014 all along the West Coast in California and Nevada. After 15 years of commitment and dedication, with annual sales of more than \$22 million, I sold my business. Following another passion, I spent time traveling the world, learning new recipes, meeting culinary experts from different cultures, and gaining an even broader knowledge and skill base on healthy fast food. This break gave me time to think about the next big idea.

I am fascinated by the science of food and its impact on health; I believe food can be medicine, and most importantly, I want to prove that healthy food can taste great.

What challenges have you faced as a woman-owned business?

Dina Mitchell: I have not had challenges specifically as a woman in the industry. I was raised with the thought process of going up, over, and around to meet my goals. I am self-taught and determined, and I have a strong sense of determination and diligence. Challenges are a part of life, we can only control how we react to them.

What advice do you give other women going into the F&B Industry?

Dina Mitchell: Having 15 years of experience helping franchisees to operate their brand, I would advise women to do their research and do their due diligence on the product they want to offer. If the product or service is already provided, how will you make yours different or better. Write a business plan that includes a 5-year financial expectation, market surveys, and even a plan for your life. Select a location not close to your home. Select a location best for your customers, not close to your home. Learn every job in your restaurant and be prepared to follow up on any delegated tasks. Ask yourself if you are willing to give 100 percent to make this work. Utilize social media. Most importantly, you must have faith and confidence in yourself and your research that you will overcome any challenges.

Is the business involved in any charities or nonprofits?

Dina Mitchell: I have selected the Boys & Girls Club of Southern Nevada. We have a mission of giving back to our community, and my business is an extension of myself. We will donate 25 cents of every sale of our 100 percent recyclable, reusable water bottle. We will offer our guests the chance to round up to the next dollar to donate to this charity. We offer Smoothie Sospeso, which is Italian for "leave it suspended," so guests can buy two smoothies and leave one for someone in need. All of the funds from those sales will be donated to the club. Additionally, we will offer paid volunteer opportunities for our team members.

Any final thoughts you would like to share with the readers?

Dina Mitchell: My heart beats with so much excitement every time I talk about PowerSoul Café; I cannot wait to show you what I have been working on and finally offer Fearless Dining to those with food allergies without compromising taste. Oh, and the smoothies, wait until you try my smoothies!

PowerSoul Café will offer a certified gluten-free, healthy fast-food restaurant chain with vegan and keto options and real fruit-blended smoothies. Artisanal Neapolitan pizzas are the primary item on the food side. The cafés will be open 24 hours, with a drive-thru, walk-up window, self-serve lockers, and a delivery app (coming soon). For more info, visit powersoulcafe.com and follow on Facebook @PowerSoulCafe and Instagram @powersoulcafe

NINA MANCHEV

Forte Tapas

Photo by Baylee Jo

Born in Bulgaria and raised in Las Vegas, Nina Manchev opened Forte Tapas at age 23 to preserve traditions and serve recipes handed down to her. She brings her culture and cuisine to Southern Nevada, and 14 years later, Forte Tapas continues to thrive.



How did you start in the food and beverage industry?

Nina Manchev: I have always had a draw toward the hospitality field. All of my most significant and best memories include a good meal with good people. This is how I form a connection with wonderful experiences. It just made sense for me to go into this industry.

What was your first experience in the food and beverage industry?

Nina Manchev: I worked as a barista in Starbucks out of high school, and originally I was planning to become a lifeguard. I had so much fun serving people and talking with them. I met so many interesting people. I really loved what I was doing. I was attending UNLV at the time and realized that people with power and influence would get their coffee there. I discovered I was passionate about hospitality and wanted to work in some of the restaurants in the hotel, which was the Hard Rock at the time. I could not get hired because I didn't have the experience. Still, I liked boutique hotels, so I worked at the front desk but knew I wanted to be in food and beverage.

My parents owned an import and wholesale business importing food from Bulgaria and other countries in Eastern Europe. They also operated a small delicatessen located behind the Mirage on Industrial Road. I worked for them, making sandwiches and managing the place. We offered unique products from Eastern Europe and Spain, which was our signature.

How did you start Forte Tapas?

Nina Manchev: I was attending college and working for my parents, and we were assigned a project to create a restaurant concept. I was so excited about doing this. I showed my dad and told him that I could actually do this one day. He told me we don't know about one day, so let's start looking at places now.

I was never told I had to wait, but rather, let's do it now. We found a spot with a fun deli concept, serving small plates and tapas and added European cuisine. Over the years, we built it layer by layer, which is fun since it has become a different experience and taken a new direction. Recently, we stepped away from Western Europe and highlighted cuisine from Eastern Europe.

What challenges have you faced as a woman-owned business?

Nina Manchev: There have been many different challenges over the years. I started this business when I was 23, and my challenge was being gentle and sensitive. You do have to step up and present yourself differently. I needed to become more serious as well as work to be taken more seriously. Food and beverage is a male-dominated world, but women add something special, as well as empathy.

What advice do you give other women going into the F&B Industry?

Nina Manchev: I would encourage women to not doubt themselves, believe in their vision and direction, and follow their intuition. I know many say that women have to work harder, but I think you have to know when to step back. You need to understand why you are pushing and if this is the best way to handle something. You don't need to produce all the time; you can step back and rest.

Any final thoughts for the readers?

Nina Manchev: I am grateful to be in the food and beverage industry. It is constantly changing and evolving, which is what I do.

Guests are treated as part of the family when they go to Forte Tapas. Customers are encouraged to stay longer, try different and unique dishes, and pair dishes with different kinds of wines. It is a young, modern vibe, bridging heritage and traditions with a contemporary world. For more info, visit barforte.com. Follow on Facebook @ Forte.Tapas and Instagram @ ForteTapas.

Never underestimate yourself and allow anyone else's doubt to stop you. If your sights are set on something, follow your heart and mind to guide you in the right direction. Come down like an angel and be fierce like a lion.

Why did you enter the food and beverage industry?

Laura Migliorini: I entered the food and beverage industry because I grew up with a mother who was a chef. Constantly surrounded by food, I always looked at my mom's cooking and would strive to be as good as she was in the kitchen. This is especially as a woman who raised her children, two little girls, my sister and me, all by herself. I strive to be like her every day.

What was your first F&B business?

Laura Migliorini: My first food and beverage job was at the Savoy Hotel, a luxury hotel chain in Milano. The Savoy Hotel allowed me to meet very influential personalities from all over the world, including the Sozzani sisters, Carla and Franca. Carla is known all over the globe as editor-in-chief for Italian Vogue. Carla nominated me to become the general manager of Dieci Corso Como, an extremely high-end restaurant and bar in Milano, giving me a broader opportunity to grow as a businesswoman. This also opened the doors to eventually having my own catering business and restaurant.

Let's talk about your business.

Laura Migliorini: Among all my experiences as a restaurateur, Milano is my perfect gem in the United States. Milano truly allows me to introduce and showcase genuine Italian cuisine to the U.S. population without "Americanizing" it to appease the palate. The challenge instantly enticed me when I considered relocating to the United States.

What challenges have you faced as a woman-owned business?

Laura Migliorini: My biggest challenge was arriving in a foreign country and not knowing the language. I embarked on a journey during a full worldwide pandemic, encountering staffing issues, all while trying to save my life from a very aggressive form of breast cancer and trying to open Milano Restaurant and Bar. Milano kept me focused and alive and gave me the strength to keep going.

What advice do you give other women going into the F&B Industry?

Laura Migliorini: Never underestimate yourself and allow anyone else's doubt to stop you. If your sights are set on something, follow your heart and mind to guide you in the right direction. Come down like an angel and be fierce like a lion.

Take a trip to Italy without leaving town when dining at Milano Restaurant and Bar. For more info, visit milanothe restaurant.com. Follow on Facebook @milano.cibo and Instagram @milano_restaurant_bar.



LAURA MIGLIORINI

Milano Restaurant and Bar

Laura Migliorini is passionate about food, especially Italian, and Milano Restaurant and Bar serves original Italian recipes keeping the traditions of the country. She is excited to present authentic Italian cuisine.



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1 **AJA** *Vineyards*

Certified Sommelier and Wine Proprietor Amanda Greenbaum shares her favorite new addition to the AJA Vineyards wine collection. Her 2021 Wildflower Rosé is a tribute to her mother, Heather whom they call the Wildflower. This rosé is made mainly of Grenache Gris from Briarwood Vineyard in Paso Robles with a splash of their Estate grown Cabernet Sauvignon from the Miracle Vineyard in the Malibu Coast. "This wine is the essence of the California coast with notes of yellow cherry, peach, lychee, citrus and hints of salinity." At AJA Vineyards, they strive to produce wines that share the story of Malibu culture and community. Amanda utilizes her knowledge of the world's finest wines to express both the terroir of the Malibu Coast while nodding to the classic French styles in AJA wines. Her wines are available for direct to consumer purchase on their website www.ajavineyards.com. Limited quantities available.



2 **BANKS BOTANICALS –** *for the Free spirited*

Banks Botanicals is a premium batch distilled non-alcoholic spirit that is organic, sugar and gluten-free and vegan friendly. This innovative mixer is a blend of five botanicals.

And the world agrees. Winning awards in New York, London and Hong Kong as well as locally.

With over a decade of marketing experience in the drinks industry and born in South Africa, Founder Yolanda Uys embraces the philosophy of ubuntu – “I am because we are”. Growing up I understood the importance of inclusivity. When I think about the changes in drinking culture in Australia, we can see Banks Botanicals playing a part – whether you choose to drink or not you’re still included, still part of the social moment.”

Banks Botanicals also pledges 10 cents from every product sold to Bush Heritage Australia, a not-for-profit conservation program “This speaks to our Ubuntu – and the full circle of community and giving back”



3 Beautiful Briny Sea

Beautiful Briny Sea is an Atlanta artisan dry-goods company founded by Suzi Sheffield. Its products are 100% handmade using locally grown herbs, foraged mushrooms and organic spices sourced from growers and purveyors guided by methods of sustainability. Named one of Southern Living's "Best Southern Made Foods," Beautiful Briny Sea's salt blends, sugar blends and gift sets can be found from coast to coast in gourmet groceries, mom and pop stores, galleries and pop-up shops as well as local restaurants and farmers markets. They also offer a variety of signature mixes for select retailers, including Williams Sonoma and Fishs Eddy. From the locally grown herbs to the foraged mushrooms, every ingredient is sourced and gathered with integrity, resulting in honest, simple and downright uncommon hand-crafted goods. With culinary skill and an unabashed knack for whimsy, Suzi has crafted a roster of hand-blended salt batches, sugar blends, and other gourmet sundries.



4 Belle Mille

Alexa Dombkoski, converted a pandemic pivot into a business venture with the launch of Bellemille Extra Virgin Olive Oil, a luxe first cold pressed olive oil harvested fall 2022 on a single estate in the Tuscan countryside. Now, Dombkoski is bringing a taste of her adopted home in Florence, Italy back to Philadelphia with Bellemille.

Bellemille was made on a single Tuscan estate, located 21 miles southeast of Florence, Italy, in Reggello, a member of the National Association of Olive Oil cities, known for its high-quality olive trees. EVO Reggello oil has organoleptic characteristics and low acidity thanks to the altitude, the temperate climate, and a soil unique to Tuscany with a very low content of limestone and a high content of quartz.

5 Big Nose Kate® Western Whiskey



Big Nose Kate® Western Whiskey is a brave and adventurous blended whiskey crafted by industry veteran and Master Blender Melissa (Mel) Heim. A first-of-its-kind expression of straight rye and American Single Malt, it's considered Western because it's wild. Batch blended in Santa Fe, New Mexico, one of the many frontier towns where Kate left her mark, this whiskey brings to life one of history's greatest untold stories with incomparable complexity and nuance; just like its protagonist. For too long, the legends of cowboys and rangers have been the subject of many whiskey labels to grace the back bar. It's past time for a new story to be told. A story whose time has come. So, pull up a chair and get to know the indomitable, untamable, boundless spirit of the West's baddest bird. Bold. Daring. Unrivaled. It's Big Nose Kate.



6 Birdie's Pimento Cheese

For a certain set in the South, there are rules associated with pimento cheese, what goes in, but most notably, what does not. Robin Allen does not subscribe to that notion. As a curious cook, she doesn't see pimento cheese as a one trick pony. She has mastered the classic recipe, and then continued to explore the varying "secret" ingredients. After all, more flavors of pimento cheese only yield more occasions for it to grace your table, which is a tradition we can all get behind.

The flavors of Birdie's Pimento Cheese are not only rooted in her taste memories of the ever-present tub of pimento cheese in the fridge of her childhood home, but of customers as well. When she first began selling Birdie's at the farmers market in South Hill, Virginia, each sampling often brought forth a story, a softening of the eyes followed by, "Just like my grandma's, but she added a little..."

8 Dona

Brewed in Brooklyn and sourced from farms around the world, Dona's female-founded line of teas, concentrates, and spices put sustainability and sourcing first.

Made from the best single-origin and direct trade ingredients, Dona's products have complex flavors because the better the spice, the bigger the flavor. Dona's small batch teas are carefully crafted using high quality ingredients - real spices, herbs and citrus - ethically sourced from farms around the world for their natural sweetness, variety and quality. In addition to loose leaf teas and tea concentrates, Dona offers Zero Waste Spice Dust made from upcycled byproduct of Dona's concentrates and will be introducing new products later this year. Dona is shifting the tea industry through thoughtful and sustainable tea products that positively impact our world.



7 Cocoa Parlor



Originating as a response to the perceived lack of good, raw chocolate in the confection space, woman-owned and operated, Cocoa Parlor has been crafting its organic, plant-based chocolates with carefully considered ingredients for over a decade. Cocoa Parlor brings the adventurous spirit of its creator, Karen Webster, to the medium of chocolate through her years of international and classical pastry chef education and chocolatier experience. Such spirit rings through the imaginative flavor creations available including, Black Sesame Seed Curry, Caramel De Oaxaca, Sweet Sesame, Apricot Ginger Dark Chocolate, and more. The Laguna Beach-based chocolate shop offers an assortment of ethically sourced, vegan, allergen-friendly and organic, truffles, chocolate bars, quinoa bars, and more - perfect for gifting to foodies or everyday indulgence that doesn't require a formal occasion to enjoy.



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9 *Eileen Spitalny*

Eileen Spitalny is co-founder and president of Fairytale Brownies, Inc., created in 1992 with childhood friend, David Kravetz. Eileen is Sales and PR Team Leader, overseeing corporate sales, wholesale and public relations.

Eileen is former President of Les Dames D' Escoffier in San Francisco and Phoenix and a former Advisory Board member at the ASU Art Museum. Just as she was mentored herself she continues to do so with other females in the bakery/ecommerce space. In 2002, she was named the USC Alumni Entrepreneur of the Year. In 2006, she was named Arizona Small Business Administration's Small Businessperson of the Year. Eileen was featured in a cookbook, *Cooking with Les Dames d'Escoffier: Women Who Shape the Way We Eat and Drink*, a homage to entrepreneurship entitled "Guts - Imagination - Vision, Conversations with Innovators-Changemakers, and The Sleeping Giant."



10 *Equator Coffees* *Snow Leopard Seasonal Blend*

Equator Coffees, the women and LGBTQ+ founded B Corp, was started on the belief that coffee can be roasted better, brewed better, and, most importantly, it can be sourced in a way that makes lives better. In response to the fundamental threat to women's rights in 2022, Equator is kicking off the new year by doubling down on its commitment to supporting women around the globe, and to investing in their supply line from source to sip.

Equator partnered with Las Rosas, a group of women coffee farmers in Colombia, to source a component of its Snow Leopard seasonal blend, and 5% of all sales go directly to their microcredit loan program that empowers members of the group to take on leadership positions and gain financial independence through quality coffee production.

11 *Fast Penny Spirits*

Fast Penny Spirits is a woman-owned and operated amaro distillery and Certified B Corp™. Based in Seattle and inspired by the founder's Italian heritage, the company is committed to stirring up change. Blended with a combination of the highest-quality, wild-crafted, organic, and consciously sourced botanicals, Fast Penny's spirits are rich, herbaceous, and captivating. Luxurious and refined, their Italian-style amari - Amaramo and Amaramo Bianca - are beautifully complex to sip on their own or swirl into a cocktail. With a constant eye on environmental impact and a 3% Pretty Penny give-back program, Fast Penny Spirits is dedicated to supporting and empowering women, local communities, and the hospitality industry.

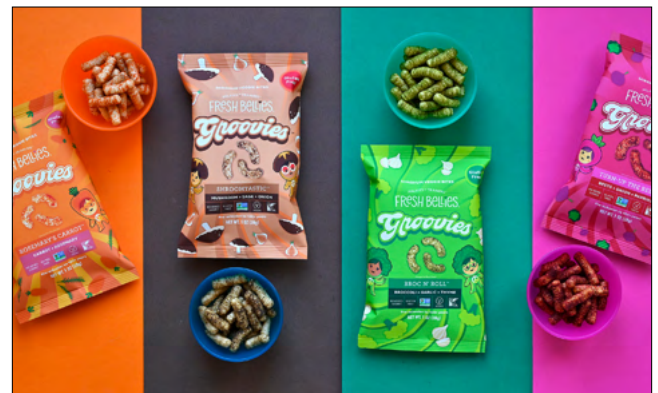


12 *Free AF*

The sober-curious movement just got more exciting with the launch of Free AF in the United States, signaling the start of a new era in the alcohol-free category. Free AF is based on the flavors of the world's most popular classic cocktails, including the Aperol Spritz, Paloma, Cuba Libre and Vodka Spritz.

Free AF drinks are powered by a 100% natural botanical extract called Afterglow, which mimics the alcohol sensation, making these alcohol-free beverages taste even better than the real thing and can help elevate both your guests' experience and morning after. AF was created in 2020 by Lisa King—most well known as founder of New Zealand social enterprise Eat My Lunch.

Founded by female entrepreneur Lisa King, Free AF is already the number 1 alcohol-free brand in New Zealand, where it was founded, and available as the first ever alcohol-free brand on the national airline, Air New Zealand.



13 *Fresh Bellies*

Fresh Bellies is the first to market savory kid brand to use flavors such as beets, mushrooms, peppers, cardamom, and garlic! Founded by former NBA exec Saskia Sorrosa, Fresh Bellies stands to raise adventurous palates inspired by her Ecuadorian upbringing. While other fruits and veggie snack brands often disguise themselves with artificial additives like high fructose corn syrup and cane sugar, Fresh Bellies uses herbs and spices commonly found in Latin American kitchens. Building an authentically cultural and sustainable brand is at the forefront of the mission with their freeze-dried snacks and sorghum-based puffs. This ancient grain serves as its star ingredient serving long-term health benefits for us and our planet. This drought-resistant grain has proven to be low in fat, gluten-free, and rich in antioxidants, protein, and fiber. Fresh Bellies is free of added sugar, low in sodium, vegan, gluten-free, non-GMO, and kosher certified.

15 Good Sam



14 Hattie Jane's Creamery

Hattie Jane's Creamery is a woman-founded, **women-led** creamery and scoop shop with three Tennessee locations in Columbia, Murfreesboro and Nashville, as well as **nationwide shipping**, serving small-batch craft ice cream, parfaits and baked goods since 2016. It started with the name: Shortly after giving birth to her **eldest daughter Hattie Jane**, founder & CEO Claire Crowell's entrepreneurial father joked that Hattie Jane was a great name for an ice cream shop. The first Hattie Jane's Creamery opened in Columbia three years later to the day. Made with a proprietary base using milk and cream sourced from a multi-generational Tennessee dairy farm, Hattie Jane's is popular for scooping Southern inspired, seasonally driven flavors made with local ingredients like Sweet Corn & Blackberry Jam, Goo Goo & Jack and Lemon Sherbert, as well as several permanent fixtures and plant-based flavors, which are free of dairy, soy, gluten and corn.

16 Haven's Kitchen

Haven's Kitchen is solving one of the biggest challenges and confusing steps for home cooks, the sauce. Over 80% of Americans are cooking more than they were pre-pandemic, yet they are bored with the same dishes, don't have time to shop, chop & clean and they find it difficult to make healthy meals. The top-rated sauces are vegan, gluten-free, keto-verified, non-GMO and kosher.

Haven's Kitchen was originally founded in 2012 as a Manhattan cooking school by Alison Cayne. Cayne's goal has always been to give home cooks a sense of confidence and joy – making them feel like champions in their kitchens. In 2020, Cayne closed the popular cooking school and transitioned to a test kitchen for the rapidly expanding sauce company.

Now Haven's Kitchen's line of six squeezable sauces opens up a world of delicious possibilities, whether used for marinating meat, tossing salads, or simply drizzling on anything.



Connecting a delicious product to impact is the ultimate win when it comes to doing business today. It seems small, but when you buy snacks and coffee from GoodSAM, you are doing so much more: equity, climate action, and being a steward for the planet and your health.

GoodSAM's products are available on GoodSAMFoods.com, Amazon, Thrive Market and select retailers and include delicious chocolate bars, chocolate chips, nuts, coffee, candy-coated nuts, and more. All products in the GoodSAM line are direct trade, non-GMO, contain no added sugar, and are grown using regenerative farming techniques and preserving indigenous and smallholder farmer wisdom. GoodSAM believes in three things: food that's good for you, good for farmers, and good for the planet. To learn more about the GoodSAM Foods team and shop products, visit www.goodsamfoods.com or follow on Instagram at [@GoodSAMFoods](https://www.instagram.com/GoodSAMFoods).





Established in 1862, Rhum Barbancourt is proudly woman-owned.

We invite you to experience Haiti's rum crafted from pure sugarcane juice, using a family tradition passed from generation to generation for over 160 years. Double distilled and aged 8 years in French oak casks, Rhum Barbancourt is an award-winning rum with unique aromatic notes.



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18 Journey Foods



17 Hummus Goodness

Hummus Goodness is a women-owned Michigan company dedicated to providing fresh and delicious hummus using only real ingredients that actually belong in hummus. The founders – Hannah Awada and Lara Lozser – opened the facility in the middle of the pandemic, and Hummus Goodness was born. Four years later, their product is available in more than 60 stores in Michigan and Ohio and is poised for exponential growth in additional markets. There are no artificial preservatives, citric acid or hydrogenated oils in Hummus Goodness products. Hummus Goodness is the recipient of the 2021 'Start-Up to Watch' Award.

19 Truth Bar

Truth Bar is a gut-health nutrition bar that combines both prebiotics and probiotics. A single Truth Bar easily (and deliciously!) provides your daily recommended probiotics as well as the prebiotics, fiber, Omega-3's and antioxidants you need to establish a flourishing gut microbiome! Truth Bar addresses a myriad of health issues related to gut health by creating a delicious and accessible alternative to pill supplements with an easy, grab and go snack bar.

Truth Bar was created by Diana Stobo, who found that people were tired of taking pills and tired of nutrition and taste not being synonymous. After experiencing several health issues of her own, she spent years studying food as a healing modality eventually healing her body through the food she ate. Diana was inspired to create Truth Bar to help people make the small change in their lives that could make a huge difference in their overall health.



Journey Foods improves the quality of packaged food through nutrition, cost, and sustainability so that companies can feed 8 billion people better. The company offers software services powered by AI to help companies save time in improving products. The team behind the platform has built the world's most actionable database for food science and supply chain quality. To date, they have established a database of over 21 billion ingredient insights.

The founder of Journey Foods, Riana Lynn, is an established leader in food innovation, technology, and venture capital strategy. As a former biologist turned serial entrepreneur, she develops high-growth, innovative businesses. Riana's development strategies have been pivotal to some of the world's most innovative food and agriculture startups, as well as Fortune 500 companies. Her accomplishments have been featured on CNBC, Forbes, USA Today, Wired, TechCrunch, INC, Entrepreneur Magazine, MIT 35 under 35, and numerous podcasts.



20 **KLEOS** *Mastiha Spirit*

**YOUR GREEK VACATION IN
A GLASS expands to 16 states**

KLEOS Mastiha is in line with all the trends : “better for you”, low cal, low sugar, low abv, and more importantly absolutely delicious and fabulous in cocktails. Tastes like cucumber, mint, sweet tea, can be consumed on the rocks and offers unparalleled versatility mixing 1:1 with every base spirit on your bar!

Mastiha is a PDO (Protected Designation of Origin) ingredient, a sap from the skins tree that grows ONLY in the Greek island Chios. It is an ancient superfood with myriad health benefits. We'll drink to that!



21 **Kuli Kuli**

While working with women farmers in Niger, Kuli Kuli's founder Lisa Curtis was introduced to the energizing and healing powers of moringa. Out of that experience, Lisa dreamed of a business that would help Americans experience the power of superfoods like moringa while empowering female farmers around the world. Out of that dream, Kuli Kuli was born.

Kuli Kuli's vision is to pioneer the plants of the future in the US market. Their mission is to turn climate-smart, community-grown superfoods into staple foods, enabling them to generate income for thousands of farmers while fighting climate change. They partner with local entrepreneurs to create sustainable supply chains that provide nourishment, livelihoods, and reforestation in communities around the world. With each supplier they work with, their focus is on regenerative agricultural practices, women's empowerment, and unlocking access to nourishing superfoods locally. Nourishing you, nourishing the world.™

22 **Luna Bay Booch**

Co-founded in 2019 by two native Chicagoans, entrepreneur Bridget Connelly and kombucha brewer Claire Ridge, Luna Bay Booch, which touts itself as “kombucha with a boozy bite” has recently made waves in hot hard kombucha space as one of the leading lower-calorie, lower-sugar, gluten-free alternatives to beer and cider. Made with Yerba Mate tea and fresh fruits and herbs, the women-founded company has found its niche as an ethically sourced, socially conscious beverage brand, donating 1% of total sales to environmental nonprofits.

Luna Bay was born out of a desire to make a change in the alcohol beverage industry—to brew something good for body, mind, and planet. All Luna Bay hard kombucwhas are gluten-free, vegan, low-sugar and naturally fermented to 6% ABV for a boozy bite. Luna Bay is proudly woman-owned, -led and -brewed. Learn more about Luna Bay: www.lunabaybooch.com Join the Luna Bay community on Instagram at @lunabaybooch.



23 *Lola Snacks*

Mary Molina started LOLA SNACKS when her family of 6 at the time was receiving food assistance as a way to help feed and nourish her family because her children have food allergies and they needed something healthy to take to school, practice and everything else in between.

LOLA SNACKS are game changing energy bars packed with enhanced functional ingredients like probiotics and prebiotics to help rebalance your gut for a better you.

What began in her kitchen to help her husbands own gut health issues, has relaunched post pandemic and everything about what Mary does has your health and the best results for your gut in mind; giving you the most innovative, conveniently healthy, gut supportive snacks for you and your family.

Mary is on a mission to improve gut health and boost immunity for the 60 to 70 million people affected by a digestive disease. She knows it's hard to eat clean - sugar, fried foods, alcohol - all of this changes your gut microbiome, killing your good gut bacteria, that's why she created LOLA SNACKS, to replenish and encourage probiotics back into your gut helping you rebalance your gut to keep you healthy and on the go because when it comes to being your best, there should be no obstacles - least of all an unhappy gut.

Mary also shares her bars with local anti-hunger programs and mentor's inner city youth in sustainable marketing and entrepreneurship to help make a difference in her community.



24 *Made Simpli*

Made Simpli is a product innovation company on a mission to create more ease and beauty in the world by elevating our rituals and communities. We give back 10% of our net profit to women and children in the coffee industry.

French Press Without The Mess® - in your cup or the cleanup. The quest of two coffee lovers for an effortless, cafe-quality coffee maker in their own home was how Simpli Press was born. Designed to bring out more flavors in your coffee in less time while making cleanup a breeze! Unlike any other French press, Simpli Press features a patented stainless steel ultrafine double filter and coffee basket system that results in grit-free, flavorful customizable coffee with fast and easy removal of grounds. Inscribed with pre-measured brewing guidelines for that perfect cup every time. From Made Simpli.



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I am Made Out of



Passion



Love



& 100% Agave

27 *Minus*



Founded by Marciel Saenz, a Costa Rican biotech entrepreneur, Minus is on a mission to inspire change for people obsessed with food and the planet by transforming low-value inputs into high-value, sustainable, delicious products via fermentation. Launching commercially later this year, Minus' first product will be cold brew, which tastes and caffeinates exactly like your favorite coffee, but with less water, less environmental damage, and shorter supply chains.

Backed by a suite of impressive investors like Lowercarbon Capital who believe that Minus can change the broad future of food, change is caffeinated here.



25 *Maie Wines*

Long time work wives and wine enthusiasts, Jaclyn & Neha, have spent plenty of time together inside and outside the office including their weekly wine happy hour.

The problem? Neha is a red wine drinker and Jaclyn enjoys white wine, everytime they would get together two beautiful bottles of wine (half drank) went to waste, often banished to the kitchen for cooking or getting stale in the back of their fridge.

They knew there had to be a better way to get all the taste of their favorite varietals without the waste. Why couldn't moderation be made easier? And from this moment, Maie was born! Female led and built to bring a beautiful glass of wine to you, by the bottle!

26 *Red Hornet*

Marie Sharp's heirloom habanero's have been stunning culinary aficionados, like yourself, since 1981. It takes many years to produce a new pepper cultivar like the Red Hornet, a cross between a Moruga scorpion pepper and a ghost pepper.

After more than seven generations of planting, and selective breeding, Marie announced to us personally, "I have a new sauce, from my new pepper, and it packs a sting boy!"

The delivery of heat is quite unique, as the habanero settles in with its familiar fruit forward heat, the hornet pepper kicks in hard in the finish.

This is 4 times hotter than Marie's previous hottest sauce. Enjoy!

Hand selected, fresh Hornet pepper, red Belizean habanero pepper, natural vinegar, hand harvested sea salt, hand chopped white onions, fresh garlic.

Mindfully Made in Belize, Central America.



28 *Misceo*

Women-owned and operated, Misceo was founded by “Gitty” Halberstam, a special education teacher and mother of five. What began simply as a hobby is now the only super-premium, Kosher-certified coffee liqueur brand on the market and is quickly becoming recognized as a favorite in the category.

Made from Colombian coffee, fresh cane sugar, and 5x distilled vodka, Gitty began developing Misceo in her kitchen a few short years ago. After perfecting her recipe, deciding on a name (Misceo means ‘to brew’ in Latin), and navigating the confusing waters of the spirits industry, Gitty was pleasantly surprised at how rapidly the brand was being adopted not just by those seeking quality kosher spirits options but also by the wider coffee and spirits communities.

Misceo is now available in Total Wine stores across the U.S. and at www.misceoliqueurs.com/. Follow @MisceoLiqueurs to see what’s brewing.



29 *MOTHER shrub*

Made in a small production kitchen in Richmond, VA, using organic and non-GMO ingredients, MOTHER shrub has been recognized for crafting a product with outstanding taste, quality, sustainability and socially responsible production. Meredyth Archer, the founder and owner of MOTHER shrub, began drinking vinegar as a child growing up in West Virginia, with a grandmother who thought it was the answer to everything. She comes from a long line of strong, influential women and a family of entrepreneurs. Their collective inspiration and encouragement led her to create these award-winning shrubs.

Versatile and easy, MOTHER shrub will turn a bland beverage into a delicious luxury, a staid cocktail into craft, and a ho-hum gut into a happy one. Approachable flavors make it easy to add bright and juicy layers to your spritzers, elixirs, cocktails, and baked goods.

30 *Anteel Tequila*

Nayana Ferguson is the first black woman to own or co-own and lead a tequila brand. Nayana is also a 17-year pancreatic cancer survivor and a 10-year breast cancer survivor. Her journey in finding a better spirit for her to consume led her and her husband to creating the company in 2017. Since 2019, Anteel Tequila has won 55 awards and accolades making it one of the most awarded emerging brands in tequila.

Anteel Tequila boasts two categories in its portfolio; Traditional and Infused. Anteel’s infused line includes two multiple award-winning expressions unlike any other; the world’s only Coconut Lime Blanco and a Tarocco Blood Orange Blanco, infused with Sicilian grown blood oranges.

The Traditional line hosts two multiple award-winning expressions as well; A Blanco and a Reposado that is aged eight months in charred Tennessee whiskey barrels. Anteel Tequila will release an Anejo by Fall of 2023.

33 *Ohlala white wine*



31 *Noodle Girl Crispy Corn Snacks*

Noodle Girl Crispy Corn Snacks were a new launch in January 2023 by 2019 James Beard Award nominee, Chef Hang Truong. The recipe developed by Chef Hang Truong's mother during the Vietnam War.

The crispy corn snack includes a blend of spices that is savory, sweet, and spicy; making the versatile and authentic snack perfect for everyone. Sold through Chef Hang's restaurant, Noodle Girl, in San Francisco; the snacks are available for nationwide distributors.

32 *Nutr*

Nutr is a lifestyle and wellness brand that allows users to easily make fresh plant-based milks. The company promotes sustainability by reducing carbon emissions and eliminating milk carton waste while supporting environmental causes by planting a tree for every machine sold. With increasing demand for plant-based milks, Nutr is poised to disrupt the dairy industry with its at-home milk making solutions.

Alicia Long, Co-founder and CEO of Nutr, is changing the way we milk with her patent-pending **Nutr Machine**, which allows people to make fresh plant-based milks at home with the push of a button, reducing waste and enjoying a more healthy and sustainable lifestyle.

Alicia encourages sustainable consumption with a single-serving machine, making it easy for people to ditch the emissions-heavy dairy industry and the cartons and additives from store-bought milks. She is a Chinese immigrant who grew up on homemade nut milks made by her mother.



In 2005, the Danglas family decided to become winemakers in the unspoiled territory of the AOP Minervois, a region appreciated for its wine-growing landscapes perched on a breathtaking backdrop of southern French foothills. On the banks of the Canal du Midi, the sparkling Lucile Danglas runs the superb 17th century Chateau de Paraza, with her two brothers. In this place full of history, the wine is worked with the family, and luxury guest rooms where visitors can enjoy South of France 'art de vivre'. Doing all the hands-on work, with passion and respect for nature she elaborates fresh wines with character. In the bottle of Oh lala white wine, a glory blend of Roussanne and white grenache, with typical aromas of white flowers and peach. Fresh and elegant, to be enjoyed with friends.





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Miss Charlie Springer started Food Bitch, LLC back in 2020. She keeps very busy owning 2 other companies and also cares for a 74 year old man who is wheelchair bound and unfortunately has no family. She has cared for him for over 10 years, and takes him with her everywhere she goes. She explains, "He is my favorite Food Bitch model because it shows that it doesn't matter how old you are, you can still have a great sense of humor in life." Charlie is a very driven person and promotes that you are never too old to have dreams and start new careers.

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\$ 25



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\$ 24⁹⁹



HATS

Trucker hats and fitted caps available.

\$ 14⁹⁹



COFFEE MUGS

White mugs (16 ounces) and color on the inside (11 ounces)

34 *Olivo Amigo*

Gloria Molist was born and raised in Spain, where happiness is built around the table and a drizzle of olive oil is a must. When she moved to the United States, she couldn't find quality extra virgin olive oil (EVOO) like she had grown to appreciate and love, so as an olive oil sommelier, she decided to start Olivo Amigo to bring fresh EVOO to the United States.

Today, she's expanded the Mediterranean experience she brings to the US with a selection of vinegars, spices, and housewares to promote wellness, flavor, gratitude, and celebration.

Olivo Amigo's motto is to inspire people in the kitchen to give love to their food while nourishing their bodies and souls.



35 *Pastrybase*

The LillyBean by PastryBase Baking Mixes & Kits is to make scrumptious natural baking easy, fun, and accessible to all ages and skill levels, especially in the vegan and gluten-free communities. Their products are made with high quality ingredients like vegan sugars, ground vanilla beans, & gluten-free flour blends. They take the worry out of baking & deliver reliable, bakery-quality results made with trustworthy ingredients. The mixes feature rotating seasonal flavors & multiple vegan and non-vegan prep options.

Founder, Pastry Chef Jill Donaldson, got her start baking at a young age with her Grandmother Lilly, baking the best memories by her side. After over a dozen years of working in the food industry & training in pastry arts at L'Academie de Cuisine, Jill decided to bring her passion for simple baking with pure quality ingredients into the homes of others, regardless of skill level or dietary restriction.

37 PEJU Winery

This year, **PEJU Winery**—the family owned and operated winery in the heart of Rutherford—celebrates its 40th anniversary and looks ahead to the next 40 years with the formal transition of ownership from founders Tony and Herta “HB” Peju to daughters Lisa and Ariana.

An industry trailblazer, Tony Peju redefined Napa Valley four decades ago with the family’s garage tasting room—the first of its kind—as he championed the right of grape growers to sell their wine directly to consumers. In founding PEJU Winery, the Peju family broke the mold and created the Wine Country experience that visitors know and love today.

Now helmed by second-generation owners Lisa and Ariana Peju alongside longtime winemaker Sara Fowler, PEJU continues to operate with a hands-on, boutique approach and a “guest first” mentality.



38 The Pink Pig

Best friends Marissa and Autumn were tired of “tequila for her.” So, they crafted a tequila like her: bold, ambitious, and with exceptional taste. Apart from diet drinks and fruity cocktails, the liquor industry remains decidedly male dominated. The Pink Pig añejo cristalino is unlike anything else in the tequila space—its award-winning, silky-smooth, and complex flavor is paired with a deeply personal and empowering message. This mission shines through every aspect of the business: The Pink Pig works with a distillery that’s majority female operated, collaborates with female artists on their brand content, and partners with Grameen America, a non-profit microfinance organization that supports female entrepreneurs living in poverty in the U.S.

At its core, The Pink Pig believes everyone who’s courageous enough to dream big should be given the chance to make those dreams a reality. Everyone should be able to Get That Pig.

39 Piro Olive Oil

An Extra Virgin Olive Oil that makes food taste more delicious... this is what female entrepreneur Marie-Charlotte Piro is bringing to foodies worldwide.

Cold pressed in limited batches from a unique blend of early-harvest olives in Tuscany by her brother Romain, the Piro olive oil has been showered with the most prestigious accolades from the very start and is already a staple in the most sophisticated restaurant kitchens.

With a bold, fresh flavor and peppery finish, a drizzle of Piro takes your dishes to a new level.

41 *Poppy Hand-Crafted Popcorn*



Since 2014, Poppy Hand-Crafted Popcorn has been on a mission to create PURE. SIMPLE. POPCORN HAPPINESS. Hand-crafted in small batches in the beautiful mountains of Asheville, NC, Poppy sources high-quality, simple, natural ingredients (including non-GMO corn) from as close to home as possible.

Founded by entrepreneur and single mom Ginger Frank, Poppy serves up gourmet popcorn in delightful, surprising, and mouthwatering flavors – from Pimento Cheese to Cinnamon Bourbon Pecan – in beautiful, locally sourced packaging.

Available at hundreds of retailers throughout North America, Poppy remains committed to creating jobs and delicious culinary partnerships right here in North Carolina.



40 *Pomp & Whimsy*

Wondrously crafted from gin and other lovelies, and founded by sociologist and brand strategist, Dr Nicola Nice, Pomp & Whimsy is on a mission to write women back into the story of gin and the cocktail. Inspired by spirits that were popular back when gin had the nickname, Mother Gin, Pomp & Whimsy Gin and Pomp & Whimsy Gin Liqueur are distilled from scratch from organic ingredients in Los Angeles, California. The brand has received numerous awards including Gold and Double Gold at the 2022 PR%F Awards.

42 *PREVAIL's Original Free Range Turkey Jerky*

Ashley tried every kind of jerky her diet allowed (there were only 2), but they tasted so... healthy. Eating clean shouldn't mean ditching the flavor! She craved real food for herself and her kids, not those "natural" products filled with fake ingredients.

Luckily, her husband Glen is a meat master extraordinaire. He went to work and crafted the most delicious, tender, allergen-free jerky. They realized there was no other jerky out there like theirs... high protein, low sodium, low sugar, allergen free, unique flavor profiles, and seriously tender texture. So they decided to PREVAIL.

85 million people in the US suffer from food allergies and auto immune disease. Life is hard, but having a tasty, top 8 allergen-free protein snack should be easy.

PREVAIL's Original Free Range Turkey Jerky is smoky & savory, with just a hint of coconut sugar- a match made in heaven. It's a mouthwatering flavor combo that'll have you reaching for another bag.





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43 Prime 6

Riki Franco is the founder and CEO of Prime 6. Her company manufactures high performing, clean and sustainable fuel products like charcoal, wood logs and starters all made with repurposed sawdust.

Prime 6 represents the next generation of bio fuels that powers kitchens across America. In only three years, Prime 6 is already in high demand and provides chefs and operators with a heat source they can rely on.

The company is committed to planting trees and have been doing so since day one.



44 Queso Mama

Queso Mama is the premium, clean-label, ready-to-eat queso for families, friends & foodies. It stays thick and liquidy when heated, bringing instant warmth and delight to any table. The perfect recipe for Queso Mama? Anything. Queso Mama is best when you do it your way.

Queso Mama was founded by the queso mama herself, Leigh Vickery. Leigh learned early on that sharing a table unites people: it's a level playing field for everyone. She treats the kitchen as her playground, creating dishes that cultivate togetherness, joy and love. And her queso, more than any recipe, shares that love.

Now, Queso Mama is bringing her beloved queso to everyone—so you can share the love with your friends and family. There's a comfort in eating queso that's not only free of gluten, artificial additives, added sugars and preservatives, but also keto-approved, vegetarian-friendly and safe for those with tree nut or peanut allergies.

45 Rainbow Trout Kitchen

Rainbow Trout Kitchen began with a love for adventure and the outdoors. In 2010, Jakie's eight-year-old son Peter took a recipe shared with his family while on a fly fishing trip and began selling it to friends and other customers. For 10 years he was a successful entrepreneur, growing his customer base to include corporate clients and a boutique hotel in Virginia. Everyone loved his classic, handmade granola. When he was ready to go off to college, his customers were wondering where they would get their go-to fuel for the day.

That's where Jakie and her good friend Ashley stepped in. The duo has a trusted relationship from working together and partnering on many volunteer projects in Richmond over the years. It was a bonus that Ashley was one of Peter's frequent customers and loves the granola. So in 2020 they embarked on a new adventure to share healthy and delicious Rainbow Trout granola far and wide!



46 *Repurpose*

Repurpose is the leader in plant-based compostable tableware. From plates, cups, and cutlery to garbage bags and paper towels, the brand's 100% plastic-free items are perfect for when you need a night off from washing the dishes. The products are all made from plants using upcycled materials such as eucalyptus, sugarcane pulp, and wood and are backyard compostable.

Repurpose Founder and CEO, Lauren Gropper, has been at the forefront of creating green alternatives to disposable plastic since 2010. Last year she was recognized as one of 100 Women of Influence by Entrepreneur Magazine. Her company is revolutionizing the disposable home goods industry with its compostable products which are now sold in over 15,000 stores across the U.S. Repurpose is a female-led business with 83% of its leadership roles filled by women.

48 *Siponey Spritz Co.™*

New York's own Amanda Victoria is the Founder & CEO of Siponey Spritz Co.™ – she founded the company with her partner in life and business, Joey Mintz. Siponey Spritz Co.™ is proudly Latina, Afro-Latina, and Jewish-owned by a team born and raised in NYC. Siponey Spritz Co.™'s ownership represents the fresh new face of the spirits CEO and what it means to be transformative in this industry.

Siponey makes award-winning fizzy and refreshing spirits-based cocktails and is the first-ever **B Corp certified canned cocktail**. Their products are made with the highest quality ingredients. Outside of their delicious cocktails, they commit 2% of revenues annually to non-profit environmental organizations around the world and are dedicated to saving honeybees, one can at a time.

Siponey Spritz Co.™ demonstrates their dedication to champion sustainability, quality, and diversity daily.

47 *Sallie's Greatest Simple Syrup*



Born from her award-winning Herbal Fruit Jams, Sallie's Greatest Simple Syrup is hand made with farm fresh all natural fresh and herbs. Absolutely no added water, artificial flavorings, colorings, or preservatives. Simple syrup, sophisticated flavor!

Create the perfect martini, margarita, mojito, mocktail, and more. Sallie's Greatest Simple Syrup is also a foodie staple for sauces, dressings, and desserts.



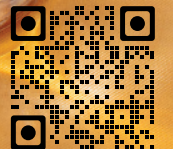
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49 Taly Nechushtan

Taly is a serial entrepreneur with over 20 years of experience in building new companies, launching innovative products to global markets and successfully managing numerous mergers and acquisitions, while excelling in various management roles.

Taly brings strong leadership and strategic skills to her role as CEO of InnoPro, a leading FoodTech startup, in the field of chickpea protein.

In her current role, Taly leverages the extensive and diverse experience she gained while working in multinational corporations across the food, communication, and renewable energy sectors, throughout her career.

In addition, Taly serves as a mentor at "McKinsey's Circle of Women Founders" which supports the success of women entrepreneurs in the Israeli start-up ecosystem, and as a judge at "Mass Challenge", the largest and most diverse zero-equity accelerator.



50 Stellar Snacks

Stellar Snacks is a passion-filled, mother-daughter run business based in Carson City, NV. They are the only Pretzel Manufacturer in the Western USA and the only Woman-Owned Pretzel Manufacturer at that! They bake all of their pretzels in house daily, living our their motto: It's not just a pretzel, it's a labor of love.

Their latest product launch, Stellar Pretzel Braids, are Vegan, Non-GMO, Kosher, Peanut Free, made with sustainable, natural ingredients and truly, lots of love. The Stellar team puts care into what ingredients go into the pretzels, and what they leave out... no corn syrup, MSG, artificial flavors/colors, cholesterol, saturated/trans fat.

Stellar's founders truly believe something as small as a pretzel can have a purpose. They take that very literally, and give emerging artists a platform via pretzels, by commissioning their original artwork and showcasing it on the brand's packaging. With your retailers nationwide, and airline partnerships, Stellar is bringing an art gallery and artisanal pretzels to millions of customers nationwide.

51 Sweet Deliverance

Sweet Deliverance is a modern female-founded food company crafting nourishing and nutrient-rich granola with thoughtfully-sourced ingredients right in the heart of New York's Hudson Valley. Sweet Deliverance aims to teach through practice that granola can be so much more than just sugar and oats: more wholesome, delicious, and craveable than ever imagined.

Founder Kelly Geary spent decades working in the food industry as a chef; combined with her experience as a postpartum doula, she originally developed a meal preparation business and nutritional consulting for expectant mothers. When a client with gestational diabetes was looking for a low-sugar, high-protein way to kickstart her day and support her lactation, Kelly began experimenting with granola-nuts, seeds, and grains sweetened only with maple syrup and coconut sugar carefully selected for their nourishing qualities. The granola was a hit with her clients, but Kelly really knew she had created something special when her clients' partners, husbands, neighbors, and friends started reaching for the sweet and savory mix. Kelly lives in New York's Hudson Valley with her family.

52 *Spring & Mulberry*

Kathryn is a true industry disrupter, leader, and ultimately a dedicated and talented woman who has used the obstacles thrown her way as steps towards exciting change in the food industry.

Spring & Mulberry is a modern food brand exploring a world of sweet beyond sugar. After a cancer diagnosis in her early thirties, Kathryn committed to removing inflammatory refined sugars from her diet and began exploring the healing properties of food. In an effort to satisfy her sweet tooth, she started experimenting with the flavors of dates, nuts, and cacao and created the Spring & Mulberry's first-of-its-kind date-sweetened chocolate bar.

The brand's aim is to transform America's relationship with sugar, inviting new possibilities in both flavor and function by using naturally sweet and delicious globally-sourced ingredients such as jammy dates, floral pollens, rich cacaos, and tangy spices.

Kathryn previously worked as the Vice President of Global Marketing at Pantone and Brand Manager for Veuve Clicquot Champagne, LVMH. She holds an MBA from Harvard University and a BA in Economics from the University of Michigan. She lives in Raleigh with her husband and daughter.



53 *The Secret Garden Distillery*

The Secret Garden Distillery is the only distillery in the UK to have a fully functional botanical garden with over 600 naturally grown and tended varieties of herbs and flowers.

The distillery is owned by a mother and daughters' team who share the same passion of celebrating nature and creating a truly unique product. Their hope is to expand the range of home-grown botanicals, elevate the distillery, and launch new products; while maintaining the focus on nature and quality for which the distillery has always been known.

The Secret Garden Distillery is most renowned for their highly acclaimed collection of The Herb Garden Gins: premium, 100% natural, handcrafted floral and herbal Gins first released in 2017.

The Herb Garden Gins are created with imagination resulting in gins with a complexity of aroma and taste, pushing the boundaries of expectation.

ImpEx Beverages is proud to import these into the US.



54 *Tomato Bliss*

Aiming to make a real difference, Tomato Bliss crafts heirloom tomato soups from a rainbow medley of nutrient-dense, regeneratively grown heirloom tomatoes. Better farming really does deliver better flavor, higher nutrient density, and a truly climate-positive solution.

Our award-winning soups are low in sodium, dairy-free, gluten-free, preservative-free, and have 0g added sugar. Plus, thanks to the attention to soil health and biodiversity, they're packed with antioxidants.

We bridge the gap between the freshness of the farmer's market with the convenience of a ready-to-eat soup. Certified Woman Owned. Made in Michigan.

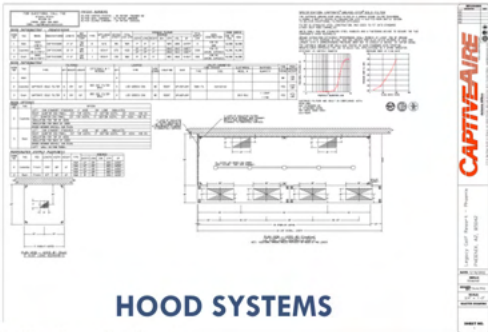


55 *Herrell's Ice Cream & Bakery*

Herrell's Ice Cream & Bakery, in Northampton MA is owned and operated by Judith Herrell and is in the beautiful Pioneer Valley. During 43 years of operations Herrell's has gained national recognition for its award-winning ice cream, No-Moo® dairy free frozen dessert, award winning hot fudge sauces and Herrell's exceptional quality. Herrell's creates a smooth, creamy, dense ice cream containing little air (overrun) and boasts over 400 kosher flavors of unique artisan delectables.

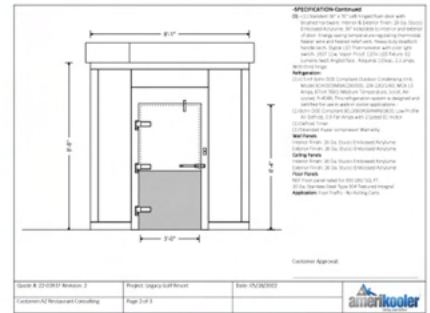
Like our ice cream, Herrell's regular and No-Moo® baked goods are made using the highest quality ingredients as our standard! Herrell's prides itself on its commitment to supporting sustainable farming practices and provides its customers with the freshest ice cream and baked goods available. Who doesn't love a freshly baked brownie topped with ice cream, vegan or dairy. Celebrating the 50th year anniversary of the invention of the Mix-In by founder Steve Herrell (Smooosh-in® at Herrell's). www.herrells.com

“And if the end result is that someone, somewhere winds up believing they can do something out of the ordinary, well, then you’ve really made it.”
— Angela Ahrendts



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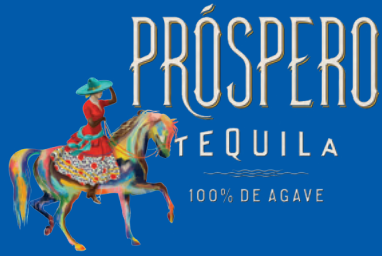


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DELIVERING DINE-IN QUALITY

*Anchor Packaging's Innovation
Delivers What Your Chef Intended –
Bringing Customers Back for More*



Imagine your must-have, go-to meals from your favorite local restaurants. Are you thinking of a juicy burger with perfectly seasoned, hot, and crispy fries? Hot and tangy wings with just enough crunch? Maybe it's Nashville chicken with perfect heat or the best fried chicken in town? When the craving hits, you have your go-to spots because they crush it every time.

WHAT IF YOU KNEW YOUR GO-TO DINING HEROES WERE JUST AS GOOD TO GO?

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Today, takeout is a bigger part of all of our lives. Anchor Packaging, now in its 60th year, has focused on innovations to improve the takeout and delivery experience for most of that time. Award-winning Anchor innovations include the Crisp Food Technologies® line which keeps customer favorites, such as french fries, hot & crispy for up to a 30-minute delivery. The Culinary Series® whose secure closures, compartmented options, and durable, cut-proof bases with clear lids preserve taste and presentation, IncrediBowls® was designed to deliver rich, saucy favorites and more.

When you deliver a dine-in experience, you win more meals. Better packaging creates the best experience. Anchor's product capabilities mean you serve what your chef intended every time.

Consumers increasingly rely on takeout and delivery. The latest National Restaurant Association State of the Industry report found that 54% of consumers report it is essential to how they live. In addition, over 60% say they will order more takeout and delivery – a number that leaps over 70%



for consumers 18 to 41 years old. Notably, more consumers experience food for the first time off-premise.

Prioritizing packaging to protect the off-premise experience is more important than ever before. Consumers now rely more on food to go, and with more choices just a click away, meeting – or even exceeding – their expectations is key to winning more meals. Quality meal experiences do more than bring customers back for more. 9 in 10 consumers agree they would order a greater variety of items to go – if the restaurant used packaging that helped the food maintain the same temperature, taste, and quality as when served in the restaurant.

Anchor Packaging products deliver the taste and presentation customers want, setting the brand apart in their minds. Additional innovations across the Anchor line support efficient back-of-house operations at the same time. Integrated anti-fog lids not only present an appealing meal to the customer but also provide perfect visibility to the kitchen staff in order to prevent costly order errors – without having to open the lid and release any heat. Compartmented designs keep sides and proteins neatly separated while also supporting portion control. All Anchor hot to-go lines are safe to

230°, so prepared and packaged meals can be safely kept at fresh-made quality under a heat lamp until the customer or delivery driver arrives.

Protecting and preserving food is also critical for the environment. The US EPA estimates that as much as 40% of food is wasted, and with it, all the resources used in its production.

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Packaging plays a critical role in preventing this loss. When the food arrives looking and tasting great, it gets eaten and not wasted. Moreover, Anchor hot food packages are microwave safe, making them ideal for storing and reheating leftovers. They are also dishwasher safe, enabling convenient consumer reuse. Importantly, all of their products remain recyclable after use.

Many operators are painfully aware of the supply challenges of the past couple of years. Anchor Packaging is one of North America's largest thermoform food packaging producers and a US-based manufacturer. This centrally located domestic manufacturing base gives restaurants security of supply and a short supply chain to practically all US foodservice distributors. In addition, since 2021, Anchor has invested heavily to boost manufacturing capacity by over 30%. As demand for better off-premise packaging continues to climb, Anchor is ready to serve this need.

With almost six decades of experience, Anchor Packaging is ready to support restaurants as the consumer and industry continue to change. Their focus on value-add product solutions and high production standards have earned them a reputation for quality across foodservice channels. But, of course, the best way to understand the advantage that Anchor products provide would be to test and taste the difference. Go to www.anchorpac.com/foodandbev to request free samples today.



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