

# CHEFS DAILY FOOD BANK

JAMES BEARD ONCE SAID "FOOD IS OUR COMMON GROUND, A UNIVERSAL EXPERIENCE". DAILY FOOD BANK IS MY CONTRIBUTION TO THE EXPERIENCE. ENJOY! -CHEF RICHARD GARCIA

WEDNESDAY, SEPTEMBER 30, 2009

## Rising Star Chefs Boston 2009



Well, I told you about the tasting for starchefs.com(TM) a couple of months ago, and early this week I received a phone call from the editor in chief informing me that I have been selected as one of this years Rising Star Chefs, Boston 2009! What a great honor and to be selected as one of about a dozen rising stars out of about 70 nominees is a great accomplishment for my crew and I.

StarChefs.com(TM), is an online magazine for culinary insiders, The Rising Star Awards recognize up-and-coming chefs, pastry chefs, sommeliers, and mixologists from around the country that represent future leaders of the national culinary scene. Candidates are nominated by the StarChefs Advisory Board, previous winners, local media, StarChefs' editorial research and through the StarChefs.com website. Winners are then chosen by the StarChefs editorial team by conducting interviews and multi course tastings with each chef.

Specifically, I won the award for most sustainable chef in this region, which is great because we focus a lot of our energy in making sure we follow a sustainability program that feasible to follow and allows us to maintain the high level of execution that we demand out of every dish. We also focus on sustainable practices as much as we can within the restaurant.

I could not have won this without my entire crew at Tastings especially chef de cuisine Matt Maue, who I promise you will be one of the next rising stars in the Boston community.

There is going to be a gala and awards ceremony November 3, 2009 at The State Room in Boston. I will get you details of the event( where to purchase tickets, cost etc) If you are an industry professional, there will be an industry only after party (time and location TBD) that you can also send a request in to attend visit the starchefs.com web page. Space will be limited.

A few of the other culinary winners this year include:

Chef Will Gilson Garden at The Cellar  
Chef Jamie Bissonette Toro & soon to be Coppa  
Chef Joanne Chang Myers & Chang & Flour Bakery  
Chef Luis Dibicarri Sel de la Terre  
Chef Andres Grundy Clio  
Chef Chris Chung Uni  
Chef Rachel Klein Aura & Seaport Hotel  
Pastry Chef Jiho Kim of L'Espalier  
Chef Mike Pagliarini of Via Matta

POSTED BY RICH AT 10:31 PM



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### ABOUT ME



RICHARD GARCIA

Husband, Father, Friend, Cook, Chef

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### PRIVATE DINING IN YOUR HOME

21 day advanced reservation required. *All* menus are created with client to ensure a unique dining experience. Please contact me at [chef.garcia1@yahoo.com](mailto:chef.garcia1@yahoo.com) for more information.

### PRIVATE COOKING CLASSES AT HOME

All cooking classes are created based on the interests of the individual. Please contact me at [chef.garcia1@yahoo.com](mailto:chef.garcia1@yahoo.com) for more information and available dates.

### WHO WE SUPPORT

Boggy Meadow Farm Cheese  
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Wards Berry farm  
North East Family Farms  
Hudson Valley Foie Gras

### CURRENT MENU

Fall 2009

### BLOG ARCHIVE

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