The Culinary Guild of New England

Your Monthly Newsletter

August 12, 2023

It's membership renewal time! Rejoin here!

Our current membership year ends August 31. In order to participate in Guild events in 2023-24, including what we expect will be a fabulous opening meeting on Wednesday, September 20 (see below for details), private cooking classes and demonstrations, invitations to EatUps and Let's Dishes, discounts at culinary purveyors, and more, please make sure to renew your membership soon.

If you have any questions, or if you have friends who are interested in joining, please contact Membership Chair Lisa Jacobs at membershipcgne@gmail.com.

Annual Opening Meeting

Celebrating our 45th year

A conversation with five women culinary entrepreneurs, moderated by Guild co-founder and food writer Sheryl Julian

Wednesday, September 20, 7-9 PM

Location: Verrill Farm
11 Wheeler Road, Concord

Cost: $40 members; $50 non-members (additional $10 can be applied toward a membership)

Ana Sortun
Chef/Owner, Oleana, Sofra, Sarma

Karen Collins
Founder/Owner Bisousweet

Jen Verrill
Owner, Verrill Farm

Hadley Douglas
Founder/Owner, Drink Progressively Group

Kathryn Oh, MD
Founder/Owner. Panbiotics

Sheryl Julian, Moderator
Food Writer

Need we say more? The Culinary Guild's 45th Opening Meeting is going to be the social and culinary event of the season. Besides a spread featuring dishes made with Verrill Farm's own produce, former *Boston Globe* food editor and current food writer Sheryl Julian, who is also one of the Culinary Guild's co-founders, will sit down with some of the biggest (and smallest) food and beverage entrepreneurs in Greater Boston for a conversation about their career journeys. Panelists include:

Ana Sortun is a native of Seattle, Washington and graduated from La Varenne Ecole de Cuisine de Paris in 1989. She opened her first restaurant, Oleana, in 2001 and was named Best Chef in the Northeast by the James Beard Foundation in 2005. That same year she wrote her first cookbook, *Spice: Flavors of the Eastern Mediterranean*. In 2010, she opened Sofra Bakery and Café with business partner and Pastry Chef, Maura Kilpatrick and several years later they co-authored *Soframiz: Vibrant Middle Eastern Recipes from Sofra Bakery*. In 2013, Sortun partnered with Chef Cassie Piuma to open Sarma in

Somerville, modeled after a Turkish meyhane or meze restaurant. Ana is a James Beard Semi-Finalist for Outstanding Chef in 2015, 2016, 2017, 2019 and 2020.

Karen Collins Is a self-taught pastry chef, who learned how to bake by relentlessly pouring through cookbooks, by learning from co-workers, and by trial and error. She began her career in her kitchen as a custom cake and cookie business, which blossomed into a thriving wholesale bakery. Bisousweet makes a variety of products and sells them to small independent retailers in New England, as well as to larger supermarket chains such as Whole Foods, Wegmans, Market Basket, Roche Bros, Kings and Balducci's. Products range from their signature soft biscotti to doughnut muffins, as well as specialty cookies, cupcakes, whoopie pies, pies and brownies.

Jen Verrill developed her interest in cooking and baking while working in local restaurants in Concord and Rhode Island after graduating from college. Upon returning to the family farm, she started baking the first of many Verrill Farm pies. At this time, the farm stand consisted of only a small roadside tent. After growing tired of making trips to farmer's markets and having outgrown the confines of the roadside tent, a new farm stand with a commercial kitchen was built in 1995. Jen and others made baked goods and prepared foods to go, the first farm stand in the area to do so! After a devastating fire in 2008, a new stand was built. Today the stand features New England specialty foods, their own fresh produce and flowers, gifts, prepared foods to go, and some of the best homemade baked goods in town.

Hadley Douglas founded The Urban Grape and Progressive Wine Company, two groundbreaking businesses in the wine and beverage industry with her husband TJ. In 2023, they formed the Drink Progressively Group, a Boston-based management company that oversees their business ventures. Hadley and TJ are also the founders of The Urban Grape Wine Studies Award for Students of Color, an annual education, mentorship, and paid internship program dedicated to increasing BIPOC representation in the wine industry. She authored *Drink Progressively: A Bold New Way to Pair Wine and Food* with TJ and chef Gabriel Frasca in 2017.She was named one of *Inc*. Magazine's Top 100 Female Founders in 2020 and The Urban Grape was named the US Chamber of Commerce Small Business of the Year in 2021.

Kathryn Oh is a primary care physician of nearly 30 years turned food founder of Panbiotics. While she was growing old with her patients as a partner at Acton Medical for the last 18 years, she realized the urgent need for better food options for gut health. She created Panbiotics, a Koji-fermented brown rice pudding in natural and cocoa flavors. Koji is an ancient probiotic with powerful health benefits. Kathryn strives to harness nature to create the next generation of fermented foods to keep everyone gut happy and healthy.

Sheryl Julian was Food Editor of *The Boston Globe* for 30 years. She trained at the Cordon Bleu schools in London and Paris and was deputy director of L'Ecole de Cuisine La Varenne in Paris, a bilingual cooking school. Her *Boston Globe* Magazine food column, written with Julie Riven, ran for more than 20 years; they are coauthors of *The Way We Cook*. Julian is the editor of *The New Boston Globe Cookbook*, co-founder of the Culinary Guild of New England, the first organization in America for women in the food business, and a founding member of the Culinary Historians of Boston, a group dedicated to the history of the table. She currently writes about food, styles and photographs recipes, reviews restaurants, and teaches food writing in the Gastronomy Program at Boston University.

If you'd like to bring a friend to the opening meeting, non-members may attend for $50/person. The additional $10 for non-member admission can be applied towards a membership should the person join within one month of the opening meeting.

Join the Culinary Guild Board

Cook Up Something Wonderful

The Guild is only as good as its members, particularly its board members, so we are looking toward new people to join our board during the 2023-24 membership year.

Requirements include interest in and enthusiasm for all things culinary! The board meets once or twice a month for about an hour on Zoom. Occasionally we get together in person.

Being on the board is not only fun, but it allows you to make connections with some amazing people.

www.culinaryguild.org
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