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San Francisco Chef/Caterer Stephanie Hibbert
featured in *New York Times* Style correspondent Mireya Navarro's book
Green Wedding: planning your eco-friendly celebration

"I consider myself to be a food activist. My work is my activism."
Stephanie Hibbert, quoted in *Green Wedding*



Chef Stephanie Culinary Mistress—San Francisco-based special event caterer and private cooking instructor—was recently featured in *New York Times* Style correspondent Mireya Navarro's book on sustainable event planning, *Green Wedding* (Stewart, Tabori & Chang, 2009).



In the book, Navarro quotes Chef Stephanie on her journey to the culinary calling:

"As a child growing up in Los Angeles in the 1970's, Stephanie Hibbert ate her share of canned soup. 'There was no "from the farm" experience back then,' she notes. But at some point in adolescence, after visiting farmer's markets, Stephanie said she made the connection 'between the people who grew the food and my plate.'"



In her quest for sustainably produced ingredients, Chef Stephanie has a strong commitment to supporting independent local purveyors. Of the chef's chosen producers, she includes farms who are making the transition to organic because "These are farmers who need our support before they are certified organic. If we only supported the mega-farms that are organic, the smaller farms wouldn't survive."



Chef Stephanie allows the seasons to identify the key elements of her menus, while drawing inspiration from a wide range of ethnic cuisines. Of her culinary perspective, she says, "With organic, local and seasonal ingredients the focus, I approach cooking with a balance of positive intention and playful ingenuity."

Chef Stephanie's culinary experience spans 24 years in select Bay Area kitchens; from the legendary Whole Earth natural foods restaurant at UC Santa Cruz to Millennium, San Francisco's premier vegetarian fine-dining restaurant. In 2004 she went on to play a pivotal role—as Executive Chef—in the growth and development of Back to Earth catering, one of the first organic catering companies in the country. During her tenure the company received extensive media attention including a Trendsetter's Award from *Modern Bride* magazine and a feature on NBC's *Today Show*.



Though her stellar reputation keeps her busy with special events and weddings, Chef Stephanie has recently found deep fulfillment in the presentation of more intimate gatherings from highly orchestrated wedding proposals to private dinner parties honoring significant milestones. "How we choose to eat and nourish ourselves is a very personal choice, and one that has the potential to affect the people around us and the entire planet. It is my pleasure to honor those choices by designing menus that reflect the intentions of each client."