



Monday, June 1, 2020

The Honorable Mitch McConnell
Majority Leader
United States Senate
Washington, D.C. 20510

The Honorable Charles Schumer
Minority Leader
United States Senate
Washington, D.C. 20510

The Honorable Nancy Pelosi
Speaker of the House
U.S. House of Representatives
Washington, D.C. 20515

The Honorable Kevin McCarthy
House Minority Leader
U.S. House of Representatives
Washington, D.C. 20515

RE: Inclusion of the Community Meals Act Fund, H.R. 6384 in a Final Relief Package

Dear Speaker Pelosi and Leaders McConnell, Schumer, and McCarthy,

We are writing on behalf of thousands of chefs, restaurant owners and culinary professionals requesting that Congress include the Community Meals Fund Act, H.R. 6384 in this relief package.

Our nation's culinary and restaurant industries have been allies in the fight against hunger in our communities. Local restaurants of all sizes have always been there for their communities during times of great need. Whether it's the daily fight against hunger, a natural disaster, or a public health crisis like the COVID-19 pandemic – the restaurant community is always there to lend a hand. What is different this time, however, is the crisis the COVID-19 pandemic has created for restaurants. A recent James Beard Foundation survey shows that a staggering 40% of independent restaurants have closed to the general public, and yet many are still stepping up to care for the most vulnerable in their communities. Restaurants are joining with non-profits and community organizations to help feed low-income children, families, and other vulnerable populations.

In the last months, we have helped to provide millions of meals to children, the elderly and first responders. Unfortunately, these partnerships are not sustainable without federal support. Therefore, we are asking Congress to ensure that these important public-private partnerships between restaurants, schools, community organizations and food banks are able to continue by including the Community Meals Fund Act in the COVID-19 relief bill. This legislation will build on

and help to scale the solutions that are currently feeding kids and vulnerable populations in communities across the country.

The Community Meals Fund Act must be included because it:

- Provides necessary resources through a grant fund for schools and community-based non-profits to further partner with restaurants to help feed kids and vulnerable populations;
- Expands the capacity of already stretched schools and community organizations by tapping into existing community resources that are best prepared to help meet the need;
- Bolsters food security within vulnerable, rural, and hard-to-reach populations by mobilizing the restaurant industry.

As we continue to experience unprecedented business challenges and losses due to the COVID-19 pandemic, culinary professionals from across the country are selflessly stepping up to serve their communities. We need Congress to invest in these important partnerships by including the Community Meals Fund Act in the next COVID-19 relief package.

Thank you for your review and consideration of our request.

Sincerely,

Adam Evans, Automatic Seafood and Oysters, Birmingham, AL
Drew Robinson, Sprouthouse, Birmingham, AL
Jim Smith, The Hummingbird Way, Mobile, AL
Samuel Spencer, Organization, Mobile, AL
Eric Rivera, Vintage Year, Montgomery, AL
Amanda Dixon, La Baleine Cafe, Homer, AK
Jasun Zakro, Nutritious Lifestyles, Chandler, AZ
Danielle Leoni, The Breadfruit & Rum Bar, Phoenix, AZ
Erin Westgate, Songbird Coffee & Tea House, Phoenix, AZ
Charleen Badman, FnB Restaurant, Scottsdale, AZ
Matthew McClure, The Hive, Bentonville, AR
John Frangoulis, The Park Street Tavern, Alameda, CA
Tina Stevens, A Girl Named Pinky, Berkeley, CA
Lisa Murray, La Cocina, Danville, CA
Jessica Cerra, JoJé Bar, Encinitas, CA
Molly Hawks, Hawks Restaurant.com, Granite Bay, CA
Dakota Weiss, Sweetfin, Los Angeles, CA
David S Rosoff, Hippo, Los Angeles, CA
Dina Samson, Rossoblu and Superfine Pizza, Los Angeles, CA

Elizabeth Falkner, Chef Food Consulting, Los Angeles, CA
Hans Rockenwagner, The Rockenwagner Bakery Group, Los Angeles, CA
Jeffrey Goldman, Charm City Cakes, Los Angeles, CA
Jessica Koslow, Sqirl, Los Angeles, CA
Jocelyn Ueng, Off Their Plate, Los Angeles, CA
Joseph Sasto, Tanto Si, Los Angeles, CA
Kristel Arabian, Kitchen Culture Recruiting, Los Angeles, CA
Lincoln Carson, Bon Temps, Los Angeles, CA
Lisa Olin, Cake Monkey Bakery, Los Angeles, CA
Ludo Lefebvre, Trois Mec and Petit Trois, Los Angeles, CA
Mary Sue Milliken, Border Grill Restaurants, Socalo, Mundo Management, Los Angeles, CA
Morgan Smith, Gwen and Maude, Los Angeles, CA
Neal Fraser, Redbird Restaurant, Los Angeles, CA
Patricia Rockenwagner, The Rockenwagner Bakery Group, Los Angeles, CA
Valerie Gordon, Valerie Confections, Los Angeles, CA
Zach Pollack, Alimento, Los Angeles, CA
Sherry Yard, Sherry Yard Productions, Manhattan Beach, CA
Massimo Falsini, Caruso's Montecito, Montecito, CA
Eli Himovitz, Cuyama Buckhorn, New Cuyama, CA
Ferial Sadeghian, Cuyama Buckhorn, New Cuyama, CA
Savannah Fox, Cuyama Buckhorn, New Cuyama, CA
Christopher Pastena, Chop Bar, Oakland, CA
Michael R. Dimock, Roots of Change, Oakland, CA
Clay Nutting, Canon, Sacramento, CA
Ivan Santana Diaz, UC Davis Health, Sacramento, CA
Patrick Mulvaney, Mulvaney's B&L, Sacramento, CA
Jeff Rossman, Terra American Bistro and Catering, San Diego, CA
Jeff Rossman, Terra American bistro and catering, San Diego, CA
Amrita Daing, La Cocina, Inc., San Francisco, CA
Anthony Myint, Mission Chinese Food, San Francisco, CA
Binita Pradhan, Bini's Kitchen LLC, San Francisco, CA
Caleb Zigas, La Cocina, San Francisco, CA
Cynthia Salazar, Mi Morena LLC and La Cocina, San Francisco, CA
Gayle Pirie, Foreign Cinema Restaurant, San Francisco, CA
Gore Song, The Brew Coop, San Francisco, CA
Hang Truong, Noodle Girl, San Francisco, CA
Joshua Skenes, Saison Hospitality Group, San Francisco, CA
Katherine Sundt, La Cocina, San Francisco, CA
Larry Finn, Credo Restaurant, San Francisco, CA
Matthew Dolan, 25 Lusk, San Francisco, CA
Maureen Kelly, Knights Catering, San Francisco, CA
Melissa Perello, Frances, Octavia, and M. Georgina, San Francisco, CA
Mounir Bahloul, Kayma / La Cocina, San Francisco, CA

Nafy Flatley, Teranga / La Cocina, San Francisco, CA
Sarah Qadri, La Cocina, San Francisco, CA
Sharon Nahm, E&O Kitchen and Bar, San Francisco, CA
Anu Bhambri, ROOH, San Francisco, CA
Elise Freimuth, Rustic Canyon Family, Santa Monica, CA
Lee Gottheimer, Veggie Rescue, Solvang, CA
Sondra Bernstein, The Girl and the Fig, Sonoma, CA
Sandra Cordero Berends, Gasolina Cafe, Woodland Hills, CA
Caroline Glover, Annette, Aurora, CO
Ann Cooper, Boulder Valley School District, Boulder, CO
Hosea Rosenberg, Blackbelly & Santo, Boulder, CO
Lentine Alexis, Lentine Alexis, LLC, Boulder, CO
Allison Anderson, Beckon, Denver, CO
Duncan Holmes, Beckon, Denver, CO
Jeffrey Osaka, Nostrana, Enoteca Nostrana, Oven and Shaker, Denver, CO
Jennifer A Jansinski, Crafted Concepts, Denver, CO
Paul Reilly, beast + bottle, Denver, CO
Sheila Lucero, Jax Fish House and Oyster Bar, Denver, CO
Theo Otte, 626 on Rood and Modern American Cuisine and Wine Bar, Grand Junction, CO
Josh Niernberg, Bin 707 Foodbar, Grand Junction, CO
Theo Otte, 626 on Rood, Grand Junction, CO
Ingrid Nagy, Catering by Design, Greenwood Village, CO
Alex Seidel, Fruition, Mercantile, Chook, Lakewood, CO
Douglas Polistena, Amber Room Colonnade, Danbury, CT
Carey Savona, Study Hotels, Fairfield, CT
Lisa Floridaia, Otter Cove Restaurant & Bar, Old Saybrook, CT
Megan McClelland, Hodgson Vo Tech High School, Newark, DE
Scott Cave, National Restaurant Association, Newark, DE
Maria Fraser, The Cafe on 26, Ocean View, DE
Scott Stein, Bardea Food & Drink, Wilmington, DE
Boby Pradachith, Thip Khao, Washington, DC
Daniella Senior, Colada Shop and Serenata, Washington, DC
Erik Bruner-Yang, Maketto, ABC PONY, and Foreign National, Washington, DC
Gabriela Febres, Restaurant, Washington, DC
Kelly Phillips, Espita, Washington, DC
Patrice Cleary, Purple Patch Restaurant, Washington, DC
Rahul Vinod, RASA, Washington, DC
Robert Curtis, Hazel Restaurant, Washington, DC
Sahil Rahman, RASA, Washington, DC
Sara Quinteros-Shilling, Shilling Canning Company, Washington, DC
Shannan Troncoso, Brookland's Finest Bar & Kitchen, Washington, DC
Simone Jacobson, Thamee, Washington, DC
Suzanne Simon, Chaia Tacos, Washington, DC

Meghan Niemczyk, UNF Center for Nutrition and Food Security, Atlantic Beach, FL
Ticia Newsom, Cafe Ponte, Clearwater, FL
Hari Pulapaka, Cress Restaurant, DeLand, FL
Allison D'Aurizio, 1748 Bakehouse, Jacksonville, FL
Kurt DAurizio, 1748 Bakehouse, Jacksonville, FL
Jennifer and Brian Wilson, Duke's Lazy Loggerhead Cafe, Jupiter, FL
Toni Ely, Cedar's Café, Melbourne, FL
Allen Susser, Chef Allen's, Miami, FL
Jacqueline Pirolo, Macchialina, Miami Beach, FL
Nikki Nickerson, Cowgirl Hospitality Group, Santa Rosa Beach, FL
Steve Phelps, Indigenous Restaurant, Sarasota, FL
Lauren Titus, Edible Northeast Florida, St. Augustine, FL
Zach Bell, Buccan Provisions, West Palm Beach, FL
Frank Jack Pagano, FLIK, Acworth, GA
Anita Hsu, Sweet Auburn BBQ and Lazy Betty, Atlanta, GA
Ashley Keyes, Keyes In The Kitchen / C.H.O.I.C.E.S., Atlanta, GA
Deborah VanTrece, Twisted Soul Cookhouse and Pours, Atlanta, GA
Dr. Julia Skinner, Owner, Root Kitchens, Atlanta, GA
Hugh Acheson, Empire State South, Atlanta, GA
Nick Leahy, Aix and Tin Tin, Atlanta, GA
Steven Satterfield, Miller Union, Atlanta, GA
Virginia Willis, Virginia Willis Culinary Enterprises, Inc., Atlanta, GA
Michelle Moran, Lit'l Pond Hospitality Group, Blue Ridge, GA
Jennifer Hill Booker, Front Porch Hospitality Group, Lilburn, GA
Ed Kenney, Town Hospitality Group, Honolulu, HI
Robynne Maii, Fête, Honolulu, HI
Adam Hegsted, Eat Good Group, Coeur d'Alene, ID
Jennifer Rollinson, Cristaudo's / Southern Illinois Collaborative Kitchen, Carbondale, IL Rachel
Cristaudo, Cristaudo's, Carbondale, IL
Andrew Kaplan, Rachael Ray, Chicago, IL
Beth Wagner, Honky Tonk BBQ, Chicago, IL
Chris Pandel, Swift and Sons, Chicago, IL
Jason Carlen, Scarpetta Wine, Chicago, IL
Kevin Boehm, Boka Group, Chicago, IL
Kym Wroble, Unaffiliated, Chicago, IL
Margaret Pak, Thattu, Chicago, IL
Monique Huston, Winebow, Chicago, IL
Rick Bayless, Frontera Grill, Chicago, IL
Sandra Holl, Floriole, Chicago, IL
Manish Mallick, ROOH, Chicago, IL
Rachel B Angulo, La Cocinita Restaurant, Wilmette, IL
Martha Hoover, Cafe Patachou, Indianapolis, IN
Thomas Main, Tinker Street Restaurant, Indianapolis, IN

Ming Pu, Brooklyn & The Butcher, Jeffersonville, IN
Saralyn Smith-Collingwood, Convivium Urban Farmstead, Bellevue, IA
Michaela Freiburger, Dubuque County Food Policy Council, Dubuque, IA
Michael Garahan, Chef Mikey Micro Enterprise Home Kitchen Operation, Emporia, KS
Stephen Williams, Bouquet Restaurant, Covington, KY
Betsy LaSorella, Pastry Arts instructor, Ft. Mitchell, KY
Annie Pettry, Decca, Louisville, KY
Lindsey Ofca, The LEE Initiative, Louisville, KY
Rachel Cutler, 21c Museum Hotels, Louisville, KY
Sarah Robbins, 21c Museum Hotels, Louisville, KY
Ouita Michel, Ouita Michel Family of Restaurants, Midway, KY
Frank Brigtsen, Brigtsen's Restaurant, New Orleans, LA
John Shoup, Great Chefs Television, New Orleans, LA
Kristen Essig, Coquette & Thalia, New Orleans, LA
Marielle Dupre, Windowsill Pies, New Orleans, LA
Mason Hereford, Turkey and the Wolf, Molly's Rise and Shine, New Orleans, LA
Melissa Martin, Chef/ Owner Mosquito Supper Club, New Orleans, LA
Nina Compton, Compere Lapin, New Orleans, LA
Tia Henry, Cafe Dauphine, New Orleans, LA
David Vargas, OreNells BBQ, Kittery, ME
Christian Hayes, The Garrison, Dandelion Catering Co., Yarmouth, ME
Bill Kirby, Leeward Market, Annapolis, MD
Jerry Trice, Gunther & Co., Baltimore, MD
Nancy Trice, Gunther & Co., Baltimore, MD
Thomas O'Hara, Hillbrook Inn and Pizza Llama, Charles Town, MD
Jan Russell, Savage River Lodge and Cornucopia Cafe, Frostburg, MD
Wendy Nevett Bazil, Healthier Kitchen, Kensington, MD
Cary G Prokos, Normandie Farm Restaurant, Potomac, MD
Iris Jimenez, La Casita Pupuseria, Silver Spring, MD
Tanja Sennick, Unaffiliated, Bedford, MA
Andy Husbands, The Smoke Shop BBQ, Boston, MA
Carolyn Johnson, Mooncusser Fish House, Boston, MA
Derek Daniel Reformat, MD, RealFood Consulting, Boston, MA
Ellen Ciciotte, J.N. Kidds Distributors, Boston, MA
Jen Faigel, CommonWealth Kitchen, Boston, MA
Joelle Moroney, JM Media, Boston, MA
Joshua Lewin, Juliet + Company, Boston, MA
Julia Clancy, Food Writer, Boston, MA
Lauren Johnson, High Street Place Food Hall, Boston, MA
Michael Leviton, Craigie Burger, Boston, MA
Ana Sortun, Oleana, Sofra, Sarma, Cambridge, MA
Carolyn Johnson, 80 Thoreau, Cambridge, MA
Heather Mojer, Big Dipper Hospitality Group, Cambridge, MA

Maria Rondeau, Celeste, Cambridge, MA
Maura Kilpatrick, Sofra Bakery, Cambridge, MA
Michael Scelfo, Alden & Harlow, Waypoint, Longfellow, Cambridge, MA
Louisa Kasdon, The Food Voice, Cohasset, MA
Jody Adams, Trade, Porto and Saloniki, Dorchester, MA
Jessica Coelho, Tia Maria's European Café, New Bedford, MA
Heather Mojer, State Park, Salem, MA
Scott Knox, Root NS, Inc., Salem, MA
Joshua Lewin, Juliet + Company, Somerville, MA
Carmine Picardi, 2 Guys Pizza, Springfield, MA
Ari Weizenweig, Zingerman's Community of Businesses, Ann Arbor, MI
Ji Hye Kim, Miss Kim Korean Restaurant by Zingerman's, Ann Arbor, MI
Ally Lee, Orchid Thai Restaurant, Detroit, MI
April Anderson, Good Cakes and Bakes, LLC, Detroit, MI
Jimmy Schmidt, Lucky's, Detroit, MI
Marc Djozlija, Wright and Company, The Peterboro, and Bad Luck Bar, Detroit, MI
Pheng Vang, Orchid Thai Inc, Detroit, MI
Rohani Foulkes, Restaurant, Detroit, MI
Ebonie Jones, Yum Vittles LLC, Flint, MI
Abra Berens, Granor Farm, Galien, MI
Valerie Asante, MSP Communications, Bloomington, MN
Seth Bixby Daugherty, Real Food Initiatives, Eden Prairie, MN
Jamie Malone, Grand Cafe, Minneapolis, MN
Stephanie March, Mpls.St.Paul. Magazine, Minneapolis, MN
Ryan Nitschke, Sol Ave. Kitchen, Moorhead, MN
Alicia Hinze, The Buttered Tin, St. Paul, MN
Alex Perry, Vestige, Ocean Springs, MS
Caitlin Corcoran, Unaffiliated, Kansas City, MO
Christina Corvino, Corvino Supper Club & Tasting Room, Kansas City, MO
Howard Hanna, The Rieger, Ça Va, Manifesto, Kansas City, MO
Miguel Angel Carretero, Guido's Pizzeria & Tapas, Saint Louis, MO
Andrew Blanton, Cafe Kandahar, Whitefish, MT
Kristen Schepker, Cafe Kandahar, Whitefish, MT
Rachel A McGill, Dish Restaurant, Lincoln, NE
Nick Strawhecker, Dante, Omaha, NE
Jeremy Glover, Raleigh Wine Bar + Eatery, Portsmouth, NH
Stephanie Schwartzhoff, Confectionary Designs, Bogota, NJ
Stephan Durand, First Republic Restaurant & Lounge, Elizabeth, NJ
Adolfo Silverio, Manjar Boutique Catering, Fort Lee, NJ
Alexandra Kelewae, New York City Wine and Food Festival, Jersey City, NJ
Joanne Canady-Brown, The Gingered Peach, Lawrence Township, NJ
Stephan Durand, First Republic Restaurant & Lounge, Linden, NJ
Cookie Till, Steve & Cookie's, Margate, NJ

Anne E. McBride, Torribera Mediterranean Center, North Plainfield, NJ
Mitzi Jackson, Private Chef, Pennsauken, NJ
Frank Bell, Frank Joseph Bell Architect, Pittstown, NJ
Genevieve DiFilippo, Genevieve's LLC, Seaside Heights, NJ
Jason Greene, The Grove Cafe & Market, Albuquerque, NM
Jennifer Rios, Restaurant Martin, Santa Fe, NM
Martin Rios, Restaurant Martin, Santa Fe, NM
Jessica E Craig, L'Artusi Restaurant, Astoria, NY
Liz Susman Karp, Food Writer, Briarcliff Manor, NY
Arick Fachler, Savor Gourmet Market & Cafe, Brooklyn, NY
Claire Sprouse, Hunky Dory, Brooklyn, NY
Eli Sussman, Samesa Restaurant, Brooklyn, NY
Evan Hanczor, Egg Restaurant, Brooklyn, NY
Izabela Wojcik, James Beard Foundation, Brooklyn, NY
Josh Even, Unaffiliated, Brooklyn, NY
Katherine Kelsey Pangaro, No. 7 Restaurant, Brooklyn, NY
Kenyatta Williams, Bushwick Grind, LLC, Brooklyn, NY
Kerry Brodie, Emma's Torch, Brooklyn, NY
Rachel Allswang, Le Garage, Brooklyn, NY
Shuna Lydon, Worthwild Restaurant, Brooklyn, NY
Tiffany Bryant, High St on Hudson, Brooklyn, NY
Jenna Letersky Thayer, Nickel's Pit BBQ, Corning, NY
Barbara Lang, B. Lang Consulting - A Hospitality Mindset, Dryden, NY
Samantha Buyskes, Blueprint Geneva, Geneva, NY
Arianna C Stenta, Tiny Drumsticks, Inc., Long Island City, NY
Matthew Rawlins, Mendon 64, Mendon, NY
Alexandra Raji, Txikito, New York, NY
Andrew Gold, Andrew Gold Consulting, New York, NY
Anita Lo, Tour de Forks, New York, NY
Barbara Hughes, City Beet Kitchens and Project Renewal, New York, NY
Beatrice Stein, Beatrice Stein Consulting, New York, NY
Bill Telepan, Bon Appetit Management and Wellness in the Schools, New York, NY
Dan Kluger, Loring Place, New York, NY
Dana Cowin, Speaking Broadly, New York, NY
Danny Meyer, Union Square Hospitality Group, New York, NY
J.J. Johnson, Field Trip Harlem, New York, NY
Jamie Fass, west-bourne, New York, NY
Jelena Pasic, Harlem Shake, New York, NY
Joanne L. Hayes, Food Writer, Editor, Cookbook Author, New York, NY
Kelly McGlinchey, Table & Tilth, New York, NY
Mark Gandara, Culinary Director, Twitter NYC, New York, NY
Mark Strausman, MTS Hospitality LLC, New York, NY
Matthew Griffin, Happy Cooking, New York, NY

Michael Anthony, Gramercy Tavern / Union Square Hospitality Group, New York, NY
Mike Salvatore, CEC, Bacchvs Hospitality Group, LLC, New York, NY
Monica Von Thun Calderon, Grandaisy Bakery, New York, NY
Orland Delgado, Shuko, New York, NY
Rick Smilow, Institute of Culinary Education, New York, NY
Sabato Sagaria, Master Sommelier, New York, NY
Sam Yoo, Golden Diner, New York, NY
Sierra Ponthier, Ladumpling, New York, NY
Suzanne Cupps, 232 Bleecker, New York, NY
Todd Mitgang, Crave Fishbar, New York, NY
Yvette Leeper-Bueno, Vinateria, New York, NY
Ayesha Nurdjaja, Shuka Restaurant, New York, NY
Irina Kurdiani, ACQUA, New York, NY
Elizabeth Ronzetti, 18 Bay Restaurant, Shelter Island, NY
Ruth Reichl, R Reichl Publishing LLC, Spencertown, NY
John Fleeer, Rhubarb, The Rhu, and Benne on Eagle, Asheville, NC
Katie Button, Katie Button Restaurants, Asheville, NC
Molly Irani, Chai Pani Restaurant Group, Asheville, NC
Peter Pollay, Posana, Bargello, and District 42, Asheville, NC
William Dissen, The Market Place, Haymaker and Billy D's Fried Chicken, Asheville, NC
Robin Rhatigan, Lip Service Catering, Cary, NC
Chris Clouden, 7th Street Public Market, Charlotte, NC
Craig Utt, Queen City Q, Charlotte, NC
Gregory Collier, Uptown Yolk, Charlotte, NC
Paul Verica, The Stanley and Orto, Charlotte, NC
Tom Sasser, Burke Hospitality Group, Charlotte, NC
Elizabeth Turnbull, COPA, Durham, NC
Megan Litzau-Kanal, H&M Catering, Mount Holly, NC
Ángela Salamanca, Centro Mexican Restaurant, Raleigh, NC
Cheetie Kumar, Garland, Raleigh, NC
Chris Borreson, Wye Hill Kitchen & Brewing, Raleigh, NC
David W Casteel, Mitchell•Casteel, A Fine Catered Affair, Raleigh, NC
Ben Knight, Bennys Bigtime Pizzeria, Wilmington, NC
Dean Neff, Seabird, Wilmington, NC
Nikki Berglund, Luna Fargo and Sol Ave Kitchen, Fargo, ND
Ryan Nitschke, Luna Fargo, Fargo, ND
Adam Sobel, Mina Group, Las Vegas, NV
Charles Abou-Ganim, The Modern Mixologist, Las Vegas, NV
Joseph Cadina V, International Smoke (Mina Group and MGM Resorts), Las Vegas, NV
Nicholas Dugan, Mina Group, Henderson, NV
Brock Clonchmore, Sleepy Bee Cafe, Cincinnati, OH
Emma Cotter, Sleepy Bee Cafe, Cincinnati, OH
Jaime Carmody, Out of Thyme Kitchen Studio, Cincinnati, OH

Jennifer Kramer-Wine, Edible Ohio Valley, Cincinnati, OH
José Salazar, Salazar Restaurant Group, Cincinnati, OH
Suzy Deyoung, La Soupe, Milford, OH
Loretta Barrett Oden, Native American Food Sovereignty Alliance, Oklahoma City, OK
Lori Burson, Stella Modern Italian Cuisine, Oklahoma City, OK
Michael Thai, Fuji's Restaurant Clackamas Inc, Clackamas, OR
Phuong Thai, Fuji's Restaurant Clackamas Inc, Clackamas, OR
Fiona Gledhill, Screamin' Jay's Hot Lunch, Eugene, OR
Stephanie Pearl Kimmel, Marché Restaurant Group, Eugene, OR
Andrew Fortgang, Le Pigeon, Portland, OR
Cathy Whims, Nostrana, Enoteca Nostrana, Oven and Shaker, Portland, OR
Sonya Sanford, Beetroot Market & Deli, Portland, OR
Wendy Popkin, Oregon Hospitality Foundation, Wilsonville, OR
Kimberly A Green, Little Creek Bar-B-Cue Co, Bangor, PA
David Joachim, Joachim, LTD, Center Valley, PA
Jackie Page-Heidelberg, Love Rocks Café, McKees Rocks, PA
Meridith Coyle, Aneu Kitchen, Paoli, PA
Ellen Yin, High Street on Market, Philadelphia, PA
Shayla Felton-Dorsey, Shayla's Savour, Philadelphia, PA
Tova du Plessis, Essen Bakery, Philadelphia, PA
Justin Severino, Morcilla, Pittsburgh, PA
Christopher Linzey, Private Chef, West Chester, PA
Naji Barnes-McFarlane, co.co.haus, San Juan, PR
Stephen Hoppe, La Penultima, San Juan, PR
David Dadekian, Eat Drink RI LLC, Coventry, RI
Andy Teixeira, Newport Vineyards, Middletown, RI
Steve Palmer, The Indigo Road, Charles, SC
Corrie Wang, Jackrabbit Filly, Charleston, SC
Kellie Holmes, Restaurant Consultant, Charleston, SC
Joseph Bonaparte, The International Culinary Institute of Myrtle Beach, Myrtle Beach, SC
Kevin Mitchell, Culinary Institute of Charleston, North Charleston, SC
Michael Bryan Haskett, M.B. Haskett Delicatessen, Sioux Falls, SD
Sanaa Abourezk, Sanaa's Gourmet Mediterranean, Sioux Falls, SD
Elizabeth St. Clair, Charlie's BBQ & Bakery, Chattanooga, TN
Sarah Hadzor, Biscuit Love, LLC, Franklin, TN
Matthew Bell, Gray and Dudley, Nashville, TN
R.J. Cooper, Saint Stephen, Nashville, TN
Heather Potts, Restaurant, Austin, TX
Michael Fojtasek, Olamaie, Austin, TX
Michael Sabrin, Miraval Spa Resort, Austin, TX
Manuel Rodriguez, Hotel Chef Austin Texas, Austin, TX
Amanda Light, Ronin Farm & Restaurant, Bryan, TX
Rena Frost, ReWard Restaurant Group Inc., Colleyville, TX

Alba Huerta, Julep Bar, Houston, TX
Chris Shepherd, Underbelly Hospitality, Houston, TX
Christine Ha, The Blind Goat and Xin Chao, Houston, TX
Mallory Buford, Tacos A Go Go, Houston, TX
Rebecca Masson, Fluff Bake Bar, Houston, TX
Tiffany Derry, Roots Chicken Shak, Plano, TX
John Brand, The Hotel Emma, San Antonio, TX
Steve McHugh, Cured, San Antonio, TX
Digby Stridiron, Ama at Cane Bay, Breakers Roar, St. Croix, USVI
Brooks Kirchheimer, Hearth and Hill, Park City, UT
Jodie Rogers, Deer Valley Resort, Park City, UT
Brandon Roddy, Culinary Crafts, Pleasant Grove, UT
Benjamin F Adler, The Skinny Pancake, Burlington, VT
Gretchen Ocasio, Skunk Hollow Tavern, Hartland Four Corners, VT
Laura Kloeti, Michael's on the Hill, Waterbury Center, VT
Juliann Francis, Captain Cookie & the Milkman, Alexandria, VA
Antwon Brinson, Culinary Concepts AB, Charlottesville, VA
Joy Crump, FOODE and Mercantile, Fredericksburg, VA
Jason Miller, The Wine Kitchen, Leesburg, VA
Beverly Billand, Restaurant, Lovettsville, VA
Mark Baldwin, Blue Ridge Catering, Inc, Roanoke, VA
Michelle Darby, United Way of Roanoke Valley, Roanoke, VA
Lincoln Marquis, Bridging Communities Regional Career and Technical Center, Saluda, VA
Robert Marquis, Bridging Communities Regional Career and Technical Center, Saluda, VA
Ian Boden, The Shack Restaurant, Staunton, VA
Cinnamon Berg, Cosmos Bistro, Bellingham, WA
Shannon Fox, Evolve Chocolate + Cafe, Bellingham, WA
Holly Smith, Cafe Juanita, Kirkland, WA
Colin Patterson, Mana Restaurant, Leavenworth, WA
Alexsandra Litmanovich, Rush In Alaskan Dumplings LLC, Olympia, WA
Elise Landry, Chicory Restaurant, Olympia, WA
Adam Stevenson, Hotel & Restaurant, Seattle, WA
Diana A Culbert, Tilikum Place Cafe, Seattle, WA
Maria Hines, Tilth Restaurant, Seattle, WA
Sean London, Honeyhole Sandwiches, Seattle, WA
Tiffany Gathers, Catalyst Kitchens by FareStart, Seattle, WA
Toby Matasar, Crumble & Flake Patisserie, Seattle, WA
Adam Hegsted, Eat Good Group, Spokane, WA
Mike Costello, Lost Creek Farm, Lost Creek, WV
Lisa Carlson, Chef Shack, Bay City, WI
Carrie Summer, Chef Shack, Bay City, WI
Valeri Lucks, HoneyPie Cafe, Milwaukee, WI

Gavin Fine, Fine Dining Restaurant Group, Jackson, WY

CC:

Chairman Colin Peterson, House Committee on Agriculture

Ranking Member Mike Conaway, House Committee on Agriculture

Chairwoman Marcia Fudge, House Agriculture Subcommittee on Nutrition, Oversight and
Department Operations

Ranking Member Dusty Johnson, House Agriculture Subcommittee on Nutrition, Oversight and
Department Operations

Representative Nydia M. Velazquez

Chairman Pat Roberts, Senate Committee on Agriculture

Ranking Member Debbie Stabenow, Senate Committee on Agriculture