

AMY COTLER

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EXPERIENCE HIGHLIGHTS

RECENT

I am just finishing my food memoir, *Unexpected Pleasures: Tales from a Culinary Alchemist*.

FOOD WRITER AND CULINARY EDUCATOR

Food Writer, 2000-present

Four short pieces from my memoir will appear in two new literary magazines, *Guestbook* and *Hinterland*. Other Periodicals include *Berkshire Magazine*, *Urban Farm* and *Fine Cooking*. Extensive teaching text for Culinary Institute of America's *Professional Chef* textbook series and *Joy of Cooking*.

Media, 2000-present

New York Times on the Web, food forum host for six years. Hosted a blog for four years that shared 100+ seasonal recipes. Created short radio pieces that run periodically on Robin Hood Radio and North Country Radio. Appeared on the Food Network, as well as many local radio and television stations. On Facebook and twitter for ten years.

Speaker, 2000-2018

Slow Food Boston and Slow Food Western Massachusetts; Williams College; New York and Cornell Universities; Chefs Collaborative, National Summit; Just Food in NYC; National Restaurant Association in NYC and Chicago; School Nutrition Association of Massachusetts; Cleveland Botanical Garden; SOL of Mexico.

Author, 1999-2009

The Locavore Way: Discover and Enjoy the Pleasures of Fresh Locally Grown Food (Storey Publications); *Fresh from the Farm: The Farm to School Cookbook* (Massachusetts Department of Education); *The Secret Garden Cookbook* (HarperCollins, to be republished by Harvard Common Press); *Wrap it Up: Bold and Bright Sandwiches with a Twist* (Three Rivers Press); *One Pot Vegetarian Dishes* (HarperCollins) and *The Little House Cookbook* (HarperCollins).

Local Food Initiative Consultant, 2000-2009

Project coordinator for Chefs Collaborative, a national organization, helping to develop workshops, farm tours and farm-to-restaurant networks in Ohio and Montana. Other consultancies include: Finger Lakes Culinary Bounty, Regional Farm and Food Project, Dutchess County State Extension Agency, Community Initiative for Sustainable Agriculture (CISA), as well as numerous schools, training food service staff to include farm-fresh food on their menus.

Executive Director, Berkshire Grown, 1998-2004

Founding executive director of this local food and farm advocacy organization. Funded, initiated and coordinated programs, including a "buy local" campaign and business-to-business program. Developed, published and distributed farm maps. Wrote organizational literature. Launched website. Boosted farmers' markets. Facilitated educational and networking meetings and

conferences. Served as a New England delegate at the international Slow Food conference in Turin, Italy.

EVENT PRODUCER

Harvest Festival Producer, Berkshire Botanical Garden, 2011-2014

Produced all aspects of a two-day on-site event. Ten thousand attendees, 380 community volunteers, 14 staff members. Introduced a farmers' market, zero waste project and local food vendors.

Grant Events Coordination, Chefs Collaborative, 2005-2006

Produced farm tours, networking events and whole animal workshops for chefs.

Berkshire Grown Event Management, 1998-2004

Annual fundraiser for 350 attendees; business-to-business networking panels; annual countywide restaurant week; guided farm tours. "Moveable feast" pot lucks suppers for community members.

COMMUNITY ACTIVITIES

In New York, New England and here in Mexico, community engagement has always been my passion. Activates include: Berkshire Coop, Kripalu Community Yoga and REEL DOCS Film Festival board member; Smartspace Hub team, facilitator and consultant; Casa Hogar Corazon Valiente girls' school, garden to kitchen cooking teacher; San Miguel PEN volunteer.

AWARDS

Victoria A. Simons Locovore Award; Glynnwood Harvest Award; Berkshire Eagle Newspaper: VIP 23.

EDUCATION

New York University, BA in Art Communications
Radcliffe Food Seminars and graduate classes in culinary history
American Women's Economic Development, Business Development
The New York Restaurant School, Culinary Education