

CHRISTOPHER STYLER

Christopher Styler, experienced chef, teacher, culinary producer, and author has over 25 years of experience in the food world. Chris was the chef of Metro C.C. in Manhattan and The Black Dog Tavern on Martha's Vineyard. He was also the chef/owner of Blue Collar Food, a Manhattan based catering company.

Author of *Smokin': Recipes for Smoking Ribs, Salmon, Chicken, Mozzarella and More with Your Stovetop Smoker* and *Primi Piatti*, a cookbook of Italian first courses, and *Working the Plate*, Chris is the co-author of three books, *Sylvia's Soul Food* with Sylvia Woods; *Blue Collar Food* with Bill Hodge; and *Vegetable Love* with Barbara Kafka. His most recent publishing projects are: *Mom's Secret Recipe File: More than 125 Treasured Recipes From the Mothers of Our Great Chefs*; collaborating on *Daisy Cooks!* by Daisy Martinez (Sept 2005), *Lidia's Italian-American Kitchen*, by Lidia Matichio Bastianich (recipient of the IACP award for Best Cookbook, Chef and Restaurant Category) and *The Mushroom Lover's Mushroom Cookbook*, written by Amy Farges.

In the last five years, Chris has served as Culinary Producer for six PBS television series: *Daisy Cooks! with Daisy Martinez* (April 2005), *Lidia's Italian Table* and *Lidia's Italian-American Kitchen* (airing from Fall 1998 through Winter 2004); *Julia and Jacques: Cooking at Home* (Fall 1999); *Savor the Southwest* (Spring 1999) and, *America's Test Kitchen* (Spring 2001).

In 1996, Chris started Freelance Food, a restaurant and food consulting service that specializes in delivering unique culinary content to corporate, restaurant, media and publishing clients. He graduated cum laude from the Culinary Division of Johnson & Wales University in Providence, Rhode Island. He is currently in pre-production for two television projects and at work on two cookbooks. For more information, please visit www.chrisstyler.com