
OUR CONTRIBUTORS

Emily Brooks holds degrees in chemistry-biology, culinary arts, and holistic nutrition. She is currently working on her PhD in holistic nutrition and an ND License. Her passion for healthier food production and preparation was kindled while she was working as a chemist analyzing the fat-soluble vitamin content of commercially prepared foods. She subsequently created the non-profit BRIDGES Healthy Cooking School. Relocating to Connecticut, she founded Edibles Advocate Alliance, uniting grassroots and community-based organizations through marketing support, strategic planning guidance, grant-writing assistance, and public education programming. Her passion and knowledge infuse her public speaking presentations, cooking demonstrations, and classes. www.ediblesadvocatealliance.org

Jennifer Brown is a writer, horticulturist, yoga teacher, and former board member of CT NOFA. After many years in Connecticut and a brief stay in the Berkshires, she moved to Rhinebeck, NY, to become Editorial Manager in the Marketing and Communications Department of Omega Institute.

Kirsten Carbone recently traded in two decades of city living for a quieter New England life and more time with family. Kirsten is a writer, environmentalist, music-lover, and yoga enthusiast.

Jill Davenport's interest in photography began in 1981, which led to her opening her own business, Litchfield Hills Photography. Her main focus has been in portrait, sports, and event photography. Born and raised in Connecticut, she has captured numerous award-winning landscape and fine art photographs of Connecticut's scenic northwest, where she currently resides. www.LitchfieldHillsPhotography.com

Christopher Jeans is proprietor of Casa Bacchus Wine Shoppe at 41 West St., across from the green in Litchfield. For more information or to be notified of tasting events, please call or email: (860) 567-1117; chrisjeans@msn.com.

Patricia Klindienst has been presented a 2007 American Book Award for *The Earth Knows My Name*. An award-winning scholar and teacher, she holds a PhD in modern thought and literature from Stanford University and is a University of Connecticut-certified master gardener. When not traveling to give slide

lectures about the cultural and political meaning of sustainable ethnic gardens, she lives and gardens in Guilford, CT. She is currently at work on a new book about a Russian Jew whose mastery of gardening earned him safe passage to America at the turn of the 20th century and the baron who made his escape possible. pkclindienst@mac.com; www.pkclindienst.com

Cheryl Angelina Koehler is a foodie by birth and a devoted home cook. She is the Publisher/Editor of *Edible East Bay*. The University of Nevada Press has just published her first book, *Touring the Sierra Nevada*.

Melissa Waldron Lehner is a contributing producer for The Leonard Lopate Show on WNYC. She produces a regular monthly segment with Leonard and Ruth Reichl having cutting-edge conversations at the crossroads of food. The program won the 2006 James Beard Foundation Award for Radio Food Show.

W. Scott Petersen is a self-taught fine art photographer living in Watertown, CT. He attended school in Litchfield. After 25 years in the lightning rod business, he turned to photography four years ago. Since then he has won numerous awards with his landscapes and seascapes. He is represented by Fine Line Gallery in Woodbury, CT. scottpet@optonline.net

Carole Topalian is widely recognized for her work as a professional photographer and creative director. She is also co-founder of Edible Communities Inc., where she shares her considerable talents with members nationwide. When she is not behind her tripod, she can be found riding America's bike trails. www.topalianphoto.com

John Turenne owns and operates Sustainable Food Systems, a consulting and technical services company whose mission is to help organizations consider social, ecological, and delicious differences in their business through the way they think about food. His professional career encompasses over 25 years in the food industry, including being the former executive chef for Aramark Corp. at Yale University, where his accomplishments included the original design, development, and implementation of the internationally recognized Yale Sustainable Food Project. www.sustainablefoodsystems.com