

Christopher Styler, experienced chef, teacher, culinary producer, and author has over 30 years of experience in the food world. Chris grew up in Clark, New Jersey, watching family and friends cook and turned his fascination with food into a career. Chris' love for food has taken him to the test kitchens of *CUISINE* and *Food & Wine* magazines, restaurants in Italy for study, and all across North and South America for consultation, menu design, and food preparation.

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. In addition, he assisted Brendan Walsh in the opening of Arizona 206 in New York City and was responsible for the recipe development and opening of Winners, an American restaurant in Bogotá, Columbia. Most recently, he served as the menu and recipe consultant for Lidia's Kansas City and Lidia's Pittsburgh, both operated by Lidia and Joseph Bastianich.

Author of *Smokin'*, *Primi Piatti*, a cookbook of Italian first courses, and *Working the Plate*, Chris is the co-author of four books, *Sylvia's Soul Food* with Sylvia Woods; *Blue Collar Food* with Bill Hodge; *Vegetable Love* with Barbara Kafka (winner of a 2005 IACP book award); and *The Desperate Housewives Cookbook* with Scott S. Tobis. Other recent publishing projects include: editing *Mom's Secret Recipe File: More than 125 Treasured Recipes From the Mothers of Our Great Chefs*; collaborating on *The New Mexican Table* with Roberto Santibañez; *Daisy Cooks!* by Daisy Martinez (Sept 2005; nominated for an IACP award), *Lidia's Italian-American Kitchen*, by Lidia Maticchio Bastianich (recipient of a 2003 IACP award) and *The Mushroom Lover's Mushroom Cookbook*, written by Amy Farges. Additionally, Chris has written for a variety of publications that include Family Circle, Woman's Day, New York Magazine, New York Daily News, Good Food, and Food Arts. In January 1999, he was named Editor-at-Large for Food Arts magazine.

In the last six 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). On the other side of the camera, Chris has had numerous appearances on *Good Morning America*, *Today*, *The Rosie O'Donnell Show*, *Good Day New York*, *The Home Show*, and *Lidia's Italian American Kitchen*. An episode of *Sara's Secrets* with Chris as featured guest aired on the Food Network in August 2004.

Chris is also at home giving cooking classes or demonstrations—from large to small. He has taught in intimate settings like Sur La Table and the Kings Cookingstudio chain (where he received the highest new teacher feedback from students in Kings history). As Special Project Chef for *Gourmet* magazine, Chris demonstrated cooking techniques for groups as large as 500 people.

In 1996, Chris started Freelance Food, a restaurant and food consulting service that specializes in recipe development for corporate clients, restaurants, and publications. He graduated cum laude from the Culinary Division of Johnson & Wales University in Providence, Rhode Island. He is currently at work on two cookbooks as well as keeping active in television production.