

OUR CONTRIBUTORS

REDTWIG

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in Eastern Connecticut

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Bob Brooks and his wife, Kara, are owners of Still River Café, a restaurant located on a 27-acre farm in Eastford, Connecticut featuring organic produce grown on the premises. www.stillrivercafe.com

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.

Ben Greensfelder, *Edible Nutmeg's* copy editor, has been in publishing since 1985. Besides massaging text on *Edible Nutmeg*, *Edible East Bay*, and the *China Leadership Monitor*, Ben has twisted the words of others for university presses, accounting firms, technical publishers, and guidebook companies. For one of the latter clients, he has also produced a considerable quantity of his own words, in the form of Lonely Planet guidebooks. bengreens1@comcast.net

Cheryl Angelina Koehler, who designs *Edible Nutmeg*, is a foodie by birth and a devoted home cook. She is the publisher/editor of *Edible East Bay* and author of *Touring the Sierra Nevada*, published by the University of Nevada Press.

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. Her new website is www.fertilegroundusa.com.

Henry Talmage is the Executive Director of the Connecticut Farmland Trust. He has a degree

from Cornell in Agricultural Economics and for twenty years was director of operations for Talmage Farm, a family owned greenhouse and nursery business with a retail farm and garden store in Riverhead, NY. He lives in Glastonbury. www.ctfarmland.org.

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

Sherri Brooks Vinton is a dot-com executive turned real food advocate. She is an author and lecturer and was recently named a regional governor of Slow Food. She is a member of Women Chefs and Restaurateurs, NOFA, the James Beard Foundation, IACP, and Chefs Collaborative. Her vivacious monthly newsletter, "Sustainable Solutions," can be found at www.sherribrooksvinton.com.