

**Mary Beth Brinkerhoff**

Owner/Chef, For Goodness Taste Personal Chef Services

BASED: Rochester, NY

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After a career as a speech language pathologist and teacher, Mary Beth switched gears and started a personal chef business. Since 2007, she has provided clients with home cooked meals, personalized menus and caterings. She also teaches public cooking classes at New York Kitchen, as well as for summer youth programs, including Boy Scouts, 4-H and the Boys & Girls Club.

**Josie DiLena**

Registered Dietitian, Rutgers State University of New Jersey

BASED: Newark, NJ

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Josie has been a practicing registered dietitian for the last 25 years. As a registered dietitian, Josie shares her knowledge of nutrition through one-on-one counseling and cooking classes. Her love and passion for working with food has allowed her to work alongside chefs and as a kitchen assistant for a cooking studio.

**Kathleen Hassett**

Assistant Department Chef, International Culinary Institute

BASED: Myrtle Beach, SC

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As a chef professor at the International Culinary Institute, Kathleen teaches 10 classes, including Intro to Culinary Arts and Classical Foundations of Cooking. She is also in charge of the college's hydroponic greenhouse and garden. This Thanksgiving, Kathleen and her team at the Culinary Institute of Myrtle Beach will be cooking dinner The James Beard House in New York City.

**Andrew Howard**

Sound Designer, Savor

BASED: Atlanta, GA

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**Paul Mendoza**

Culinary Arts Academy Director, Galveston College

BASED: Galveston, TX

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Paul Mendoza's culinary experience began 20 years ago after a career shift from the international oil and gas business. Since then, Paul attended culinary school, worked at luxury Galveston-based hotel and as a full-time instructor and Director of the Culinary Arts program at Galveston College. He also completed a Master of Science in Nutrition last year.

**Kathleen Phillips**

Blogger, GritsandGouda.com

BASED: Gardendale, AL

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Kathleen is the author of GritsAndGouda.com, a professional food stylist and cookbook author. Why Grits and Gouda? Kathleen is Southern with a pinch of gourmet and dashes of healthy and frugal...and so are her recipes. Kathleen was born and raised in the South near the Ozarks of Arkansas but has lived in Alabama most of her adult life. She has been a food professional for 29 years so she leans toward the freshest ingredients with her radar out for what's trending while constantly looking for a shortcut to make it happen on the table and on a budget.

**Anney Reese**

Co-Host, Savor

BASED: Atlanta, GA

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Savor digs into how people live and how they eat – and why. Hosts Anney Reese and Lauren Vogelbaum interview the culinary creators and consumers of the world, exploring the science, history, and culture of food and drink, all with a key question in mind: Why do we like what we like, and how can we find more of those things?

**Felix Tai**

Executive Chef, Polynesian Cultural Center

BASED: Iaie, HI

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Felix fuses his education in classic French cuisine and strong Southeast Asian flair to mentor and teach younger generations at Pounders Restaurant, located at the top attraction center in Hawaii. He occasionally travels as a guest chef for the Holland America Cruise line. Felix was a 2019 Hawaiian Restaurant Association Hall of Fame inductee, receiving a Local Champion Award.

**Lauren Vogelbaum**

Co-Host, Savor

BASED: Atlanta, GA

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**Daniel Wagner**

Culinary Arts Instructor, Greene County Career and  
Technology Center  
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As a Culinary Arts Instructor at Greene County Career and Technology Center, Daniel has supported his students in catering for five Presidential Inaugural balls, galas and festivities. Aside from teaching, Daniel is on the boards for Westmoreland Community College and FCCLA Pennsylvania State Board, as well as a culinary writer for Greene County Living Magazine. He has been honored with a handful of awards, including the CAFÉ/Sysco Corporation 2019 Secondary Educator of the Year.

**Sarah Ward**

Food Editor, Taste of the South Magazine  
BASED: Birmingham, AL  
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With a desire for cooking beginning a young age, Sarah has expressed her passion for food in various ways ever since. Now, she is the Food Editor for Taste of the South magazine and Southern Cast Iron magazine. She also shares original recipes and photography on her blog, Of the Dirt, which focuses on the use of seasonal produce and ingredients.