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A CELEBRATION – SUNDAY, SEPTEMBER 15, 2019



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Celebrating . . .

the experience of gathering at the long harvest table in the middle of Main Street in historic downtown Woodland on Sunday, September 15, 2019

Menu Participants

Buckhorn Steakhouse
Cobram Estate / Boundary Bend
Father Paddy's
Irish Public House
Las Brasas Tacos & Salsas
Morgan's on Main
Putah Creek Cafe

Savory Café

UC Davis Health

Appetizers

Alderson's Convalescent Hospital
Bryte Campus Culinary Arts Program
ChickPeas Kitchen
De Wit Family Farm

Don Chuy's

Esparto High Culinary Program
House of Shah
Las Maracas
Maria's Cantina
Mojo's
Nugget Markets
Season's



Celebrating . . .

all our chefs and restaurants who bring their passion to creating this year's Fire Kissed menu

Chef Juan Barajas – Savory Café

Juan and his brother Toby are owners of Savory Café, which is now into its fourth year on Main Street.

While his brother manages the kitchen, Juan is in charge of all things front of the house and procuring the local fresh produce and protein that the restaurant is famous for. Known in this region as the Food Whisperer, Juan can be seen many mornings out in the fields in the Capay Valley selecting the perfect tomatoes, radishes, squash, or whatever is in season that will be on the menu at Savory Café.

His belief that everyone should have access to wholesome food also includes his passion for Ag sustainability, lowering food waste, and eliminating environmental impacts. It was for these reasons Juan dreamt of building a “teaching” garden in the middle of downtown Woodland. “It’s a dream come true to see our beautiful Edible Learning Garden happen thanks to our sponsors and guests of Woodland’s Dinner on Main. Herbs from the garden are ingredients in this year’s menu.”

Chef Toby Barajas – Savory Cafe

Toby grew up in the “family” restaurant business and would work lunch hours and after school helping his mom. He remembers saying NO to a career day questionnaire about being a chef. But it was after high school that Toby



Left to right – Juan Barajas, Bret Constantino, John Gamboni, James Ward, Toby Barajas, Justin Severson, Randy Russell, Santana Diaz.

enrolled in Le Cordon Bleu College of Culinary Arts in Sacramento and San Francisco.

Toby’s path to cooking took a departure initially. He helped to build fire trucks, did welding and electrical work, and then moved to the bay area where he spent several years in sales that he absolutely loved. But he missed not being around his family and that led him back to Woodland where he and his brother, Juan, opened Las Maracas in Knight’s Landing and later Savory Café. Toby’s creations have been a huge hit with the Dinner on Main guests every year. “I love giving our guests a new experience with food with what I create!”

Chef Bret Constantino – Buckhorn Restaurant Group

Like many chefs, Bret’s arrival to the food scene didn’t seem likely, but his love of growing up in a family that cooked was always there. Coming out of UC Santa Cruz in 2007, Bret formed a band called Sleepy Sun, and after ten world tours, and five albums, Bret left the band aside and found

himself back in the kitchen serving as Chef de partie at Homestead in Oakland. That’s where he learned how to cook almost anything, under the direction of Chef Fred Sassen.

Bret and his wife moved to Woodland in 2017 and he is now the Corporate Executive Chef for the Buckhorn Restaurant Group in Winters. He is happiest when creating menus from what’s local and seasonal and takes full advantage from Putah Creek Café’s restaurant garden, located in downtown Winters.

As a Chef he is inspired by treating the ingredients as simply as possible. Instead of transforming the ingredients, he aims to embellish their innate



qualities. As a former musician and performer, he often thinks of the flavor palette as an analogy for sonic fidelity. Bass notes are expressed on the palate through terroir (smoke, mushrooms, game). Treble notes are articulated, in terms of flavor, with bright herbs, chilies, and citrus. “Little did I know, I would find food and cooking equally as fulfilling as music. While I work in Winters, I live in Woodland and am proud to be collaborating with this community of Chef’s.”

Chef Santana Diaz – UC Davis Health

SEASONAL.

LOCAL.

CREATIVE. These

words fully define

the passion and

characteristics that

guide Executive

Chef Santana

Diaz at UC Davis

Health. Chef Diaz’s

vision has always

been to bring a

true Farm-to-Fork,

restaurant-style

culinary experi-

ence to all facets of every food venue that he has

had the privilege to lead. Chef Diaz has recently

joined the UC Davis Health team after setting

up and executing the new Golden 1 Center food

program with the most successful farm-to-fork

production in sports. His drive to create an im-

portant program via healthcare intrigued him

and offered him more opportunity to impact

the local farming and rancher community. His

experience with fine-dining restaurants and with

hotel management in the California Bay Area,

coupled with large-volume sports and entertain-

ment work, have yielded Diaz the opportunity to

bring the high-volume “eats” to a healthier plat-

form – while not losing most important aspect of

the meals: TASTE.

“We’re looking forward to Santana bringing his

high-volume experience to help with the delivery

of our dinner,” Juan Barajas, Savory Café.

Chef John Gamboni – Yolo Eats

A 30 plus year veteran of the restaurant industry,

John came from Lake Almanor in Plumas County

to Yolo County in 2011 at the invitation of Kellie

Morgan to serve as the Executive Chef for the Yolo

Eats Restaurant Group. Beginning with the opening of Maria’s Cantina,

Yolo Eats now

boasts three more –

Morgan’s on Main,

Morgan’s Mill and

Lincoln Avenue.

John served as the

lead chef for the

very first Dinner on

Main and has been

an integral part of

the dinner’s success.

“Now that I’m the Board, I’m even more looking

forward to adding to the dinner’s farm to fork

experience, and of course cooking anything over

coals!”

Chef Benjy Head – Morgan’s on Main

Benjy grew up

in Allentown,

Pennsylvania and

it was in home

economics that

he discovered his

love of cooking.

From baking to

creating entrees, he

loved it all. After

graduating from

the Pennsylvania

Culinary Institute,

he worked in

restaurants and hotels on the east coast until ski

season took him to Squaw Valley at Lake Tahoe.

“All the great skiing photos featured Squaw Valley.”

It was in Tahoe where Benjy then met John

Gamboni who is now the Executive Chef for

Yolo Eats. Benjy joined John’s team in 2011 and

has been a lead chef at Morgan’s on Main for five

years, and will again be creating several courses for

Woodland’s Dinner on Main for the fourth year!

“I really enjoyed researching and developing this

year’s courses because of the theme — Fire Kissed.”

Chef Kevin O’Connor – Cobram Estate

Kevin serves as Chef at Large for Cobram Estate,

the renowned olive oil producer from Australia

that set up shop in Woodland, California. Raised in

the Sierra Foothills, Kevin O’Connor developed a



love for gathering, hunting, foraging and cooking at a young age. Starting in fine dining at the age of fourteen, he has over twelve years of experience in some of California’s best restaurants. No matter his venture, he strives to find a real connection to the food he cooks

and the places it comes from. An avid forager and adventurer, he always prefers an open fire to a stove. He cooks from the heart, with respect for the ingredients, keeping his flavors simple, clean and damn delicious.

“It’s opened up a whole new world for me. I’m just enamored with olive oil, and its history, and its culture, and culinary uses have just ... it’s made my cooking so much better. We can set the tone for the next generation that will be enjoying this product, that will be learning more about it than we ever knew, that will be reaping the health benefits for a longer life than we’ll be able to live. So to kind of set the tone for this olive oil culture in California is my next main goal.”

Chef Rudy Peniche – Las Brasas Tacos & Salsas

Also known as no-Rudy-no-party, Rudy is the owner of Las Brasas Tacos & Salsas, located on Main Street in Woodland.

Growing up in the family restaurant business, he loved cooking for his family and friends, and it was just an inevitable choice when he left home that he would open his own restaurant and relocate to Woodland. In 2018, Las Brasas Tacos & Salsas was awarded a three-year contract to provide concessions at the Woodland Sports Park. “I love to work with the community every opportunity I get, such



as working with the Woodland firefighters and police department.”

Rudy is well known for his generosity like many of the chefs in Woodland.

Sunday, February 12, 2017, was a tough day for many people in Northern California after some very heavy showers damaged Oroville’s dam and at least 188,000 people were forced to evacuate their homes immediately. . . The evacuation order made many people fear for their safety, possible property damage and question where they could go. When the members of the Woodland, California area, learned about this situation they became concerned and urgently began to brainstorm ideas for ways to help those displaced. . . . Local businesses such as Las Brasas, El Patio and Father Paddy’s prepared and donated meals for those displaced families. Rudy Peniche from Las Brasas restaurant said, “It was a very hard first two days, I took charge of the coordination of meals. I donated burritos, Fajitas, and produce completely free to the community.”

When asked why he wanted to help, Patrick Redmond owner of Father Paddy’s stated, “Because it is what you do, I have done this my whole life I spent 24 years as a youth minister it is our job as humans to help humans.” El Patio manager Alex agreed with Redmond and said, “We weren’t looking to necessarily get anything back from helping, it just felt good to do good. Our staff was pleased and honored to have been able to help those struggling with whatever we had in our reach.” Excerpt from Juan Acosta, Kindness in Times of Crisis, June 27, 2017, Channel Kindness

Chef Randy Russell – Father Paddy’s Irish Public House

Starting out in a Davis restaurant as a dishwasher at 16, Randy was promoted to line cook in two days and at 18 the Assistant Manager. He worked in several restaurants after high school but eventually left the trade to become a



purchasing agent for a plumbing company and eventually to his current position with Skyline Homes. But his passion for food never left. Fast-forward 35 years. He began cooking for private parties and was encouraged to get back into it as a personal chef, and also served as the chef for several years for the traditional Scottish Robert Burns Supper at the Masonic Lodge in Santa Monica.

Randy is currently the chef for the Camarata California Orchestra and Choir fundraising event dinners and has been with Father Paddy’s Irish Public House for about three years. “Helping in the kitchen and catering is just a part time gig, but will always be a passion.”

Chef Justin Severson – Father Paddy’s Irish Public House



Justin is the chef and right hand to owner, Patrick Redmond of Father Paddy’s Irish Public House. He began his career at the young age of 16 at Gorman’s in Yolo. By age 19, he began working in such famed establishments as Morrison’s Upstairs, Paragary’s Bar & Grill, the Zinfandel Grill, Slocum House, City Treasure, Tazzina Bistro, the Nest at Wild Wing’s Golf Course, and Road Trip.

Justin loves to compete and has won a number of awards for his salsa and the Chef competition at the Tomato Festival, cooking competitions at the California State Fair, and cooking demonstrations at the Crawdad Festival. “What I love the most about being part of Woodland’s Dinner on Main is celebrating our community and coming up with dishes made from what’s growing all around us.”

James Ward, Chef, Father Paddy’s Irish Public House.

James Ward grew up in Woodland. He developed a passion for cooking after visiting family in Canada and eating at a family restaurant. Then he worked as



a dishwasher at some local restaurants before getting a prep cook job at Ludy’s Main Street BBQ. Here he developed his passion for Northern European cuisine and decided to pursue that passion at Father Paddy’s Irish Public House. James has been developing more skills for the last four years, including getting first place at the Tomato Festival with pastry chef Anya Redmond, helping develop the menu for Dinners on Main and most recently cooking a whiskey dinner based on the Northern European cuisine that he loves. “I like working with all the other chefs and the camaraderie that it brings to Dinner on Main.”

Photos courtesy of Fred Greaves.

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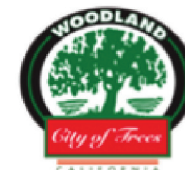


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Third Graders in the Garden — A special thank you goes to Genentech for sponsoring this brand new field trip.

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In third grade, students learn about the legislative, executive, and judicial branches of national and local government, with an emphasis on local government. Our third graders will go next door to City Hall to meet with City officials and learn how they can get involved with their community, meet with the garden manager to learn about where their food comes from and how the food from the garden feeds people, meet the chefs and make a pizza with ingredients from the garden, and take home a “veggie” book and a plant.

Friends of the Garden for 2019

- The great team at AIM – American International Manufacturing for their incredible metal art in the garden,



- Nugget Markets / Food 4 Less for sponsoring a new tool shed,
- Our amazing garden Manager, Monique Garcia for sharing her passion of growing food
- Syngenta, Durst Organic and Fully Belly Farm for supplying the seeds and plants for the garden,



- Jill Plumb for leading the sell-out Succulent Classes,
- Our veterans with the US Department of Veterans Affairs,
- Treva Valentine, Yolo County Master Gardener, for sharing her expertise to the community
- All our generous Dinner on Main sponsors and guests!

Thank you to our team of chefs and restaurants!

Buckhorn Restaurant Group

Buckhorn Steakhouse, 2 Main Street, Winters CA

Putah Creek Café, 1 Main Street, Winters CA

“We are thrilled to be partnering again with Dinner on Main. We look forward to this event every year and love the collaboration between Chef’s and our communities!

Not only do we 100% stand behind the cause, we love the relationships and connections we have made with local businesses and chefs in the surrounding area. Similar to the Dinner on Main, we have been hosting a monthly pop-up dinner at the Putah Creek Cafe, the 2nd Wednesday of every month. Our goal has been to connect with local wineries, farms and do something a little different from what you would normally find on our menu. It’s been a great way for our Chefs develop new and interesting menus. When you do things outside of the box, amazing outcomes can unfold!” Emarie VanGalio, Buckhorn Restaurant Group.

Cobram Estate / Boundary Bend, 455 Harter Avenue, Woodland CA

“We are excited to support Dinner on Main again this year and our Chef-at-Large, Kevin O’Connor

will be helping to prepare the main course. We look forward to a wonderful evening with the Woodland community!” Marissa Gomes, Cobram Estate / Boundary Bend

Father Paddy’s Irish Public House, 435 Main Street, Woodland CA

“At the dinner, we get a chance to work with all the other restaurants and share our commonalities and not our differences. It’s not a competition; we fight the same fight. It’s fun to watch the all the chefs from the different restaurants become a collage of talent.” Patrick Redmond, Owner.

Las Brasas Tacos & Salsas, 537 Main Street, Woodland CA

“Participating in Woodland’s Dinner on Main is a great experience and I love working with the local chefs. Las Brasas truly appreciates all the helping restaurants that make events like this happen for our amazing community.” Rudy Peniche, Owner

Morgan’s on Main, 14 Main Street, Woodland CA

“When I think of Dinner on Main – I think – gathering. It’s a gathering of our community to celebrate

our uniqueness and way of life. It’s a reminder that we have a common theme among us.” Kellie Morgan, Owner

Savory Café, 722A Main Street, Woodland CA

“As a co-founder of this dinner, Savory Café feels responsible for not only utilizing local ingredients, but ensuring that guests attending are educated enough to continue utilizing local ingredients the other 364 ¼ days of the year.” Juan Barajas, Owner

UC Davis Health, 2315 Stockton Boulevard, Sacramento CA

Good food is good medicine — UC Davis Medical Center plans to become largest farm-to-fork food service in Sacramento. At UC Davis Medical Center, however, that bleak food landscape is fast disappearing. Visitors and employees are now able to enjoy locally sourced menu options in the health system’s cafés, thanks to the inspired vision of the hospital’s new executive chef, Santana Diaz. And, within the coming year, he and the UC Davis food services team are also planning to offer farm-to-fork meals to hospital patients. June 14, 2018.

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LET'S HAVE SOME BEERS AND CHEERS!

Yolo Food Bank Values Its Role As Featured Nonprofit At 2019 Woodland's Dinner On Main

Farms, food, family, and friends form the lifeblood of Yolo County's communities, and Woodland's Dinner on Main celebrates these powerful connections with fresh, local, nutritious food in a unique, hometown setting.

But, for our friends and neighbors who lack access to this bounty, putting even a simple meal on the table can be a struggle. That's why Yolo Food Bank is honored to serve as this year's featured nonprofit organization at the Dinner on Main, as part of the nexus of agriculture, food, health, and economy formed by the event and the Edible Learning Garden that it supports.



Yolo Food Bank.

In the relaxed atmosphere of Woodland's Dinner on Main, amidst abundant nourishment of body and soul, there is space to reflect on the dependence of food security in Yolo County upon this network of sustenance and compassion. Just as do so many growers and gleaners throughout the county, Woodland's Edible Learning Garden is beginning to join them in providing Yolo Food Bank with a dependable supply of crops of all kinds.

Furthermore, the Edible Learning Garden offers the community the location, the exposure, and the skills needed to develop a true kinship with the land. Ultimately, this means more people with increased, affordable access to fresh produce, and an elevated interest amongst youth in farming as a career path, thereby sustaining our community and its agricultural heritage for future generations. Yolo Food Bank applauds this mission, and the relationship to its own mission to end hunger and malnutrition in Yolo County.

Yolo Food Bank is the hub of food security for Woodland and all of Yolo County. Fourteen percent of Woodlanders live in poverty, and much of the city lies within a USDA-defined "food desert," where access to a

full complement of nutritious foods is impeded by transportation and other factors.

Currently, via direct distributions and those of 70 nonprofit partner organizations — nearly half of which are headquartered in Woodland — more than two million pounds of fresh produce, meats, dairy, breads, and dry goods annually are provided regularly to more than 10,000 people in Woodland at 24 locations in the city. This represents more than \$5 million in retail food value, supporting the health and economic stability of Woodland. Supported primarily by private donors, every dollar that Yolo Food Bank receives from generous community members results in approximately \$5.50 worth of wholesale food value.

Among the Food Bank's nonprofit partners in Woodland are other well-regarded participants in the social safety net, such as Fourth and Hope, Woodland Volunteer Food Closet, Meals on Wheels Yolo County, Pregnancy Support Group, Yolo Community Care Continuum, and a refreshed relationship with Woodland Community College to address the growing challenges of student food insecurity.

But, Yolo Food Bank's efforts to "Nourish Woodland" do not end there. Propelled by the organization's new



Left to right – Randall Cooksey, Joy Cohan, Corkey Mapala.

42,000 square foot, purpose-built, food distribution and operations center, it is now the organization's goal to meet the full food security need of Yolo County. As part of an initiative titled, "Nourish Yolo," the Food Bank intends to scale up food collections and distributions over the next several years, fulfilling the programmatic promise and capacity expansion potential of the 300% larger facility.

By the end of the current fiscal year this June, Yolo Food Bank plans to increase activity by 50%, moving six million pounds of food countywide vs. the current four million pounds. This includes a doubling of fresh produce, which leans heavily on the yield and generosity of our local farming community.

Woodland's Dinner on Main, Woodland's Edible Learning Garden, and Yolo Food Bank embrace the collaborative spirit needed to celebrate the powerful role of food in our lives and ensure food equity for all Woodland and Yolo County residents. Funds and volunteers both are critical to the Food Bank's goals; more information about these opportunities and the Food Bank's essential work will be available both in Heritage Plaza and at the Woodland's Dinner on Main dining tables on Sunday, September 15, or can be accessed any time at www.yolofoodbank.org or 530-668-0690.

Special Thanks to –

The California Agriculture Museum for allowing us to display their beautifully restored John Deere tractor and trailer. Look for — Tractors & Brews coming up Friday, October 18th, 6pm. www.californiaagriculturemuseum.org.

We appreciate our partner in zero waste — **Waste Management**. We make every effort to have Woodland's Dinner on Main be a zero waste event along with using biodegradable products. Check out their website for recycling tips. <https://www.wm.com/thinkgreen/what-can-i-recycle.jsp>

The Daily Democrat – for this section and advertising
MyCali Designs – for work on website, ticketing and social media
Mimi & Specialty Linen Rentals
Steven Beckley – Photographer, Front cover

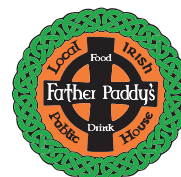


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