

# SWEET BLACKBERRY

CELEBRATING BLACK CHEFS AND RESTAURANTEURS

Y I X H T K O O B K O O C S A I V L Y S  
S Y J S A M O H T E L I A H D X H J N E  
Y R E D R O O S T E R C J P L E J R K I  
V L Q U Z G O H E H T N O H G I H I D D  
K V E T S T A R E P H S P H S V H F S W  
R A M E N D J O E R A N D A L L B Z H B  
W T N L N Y O Q D T O B A G A R R E T T  
Z K I N W A J O P K S D U L A N S N U L  
P W V R E D N I W H A L I L E D O O R W  
A D R G E E F I A A S K O O J N N S Y O  
N T A J X H L R G I I R Q I P D G R M B  
I K G A J E L Y R D N V S O P Z F E A I  
T Z Y H Y R U A S D N E L T K Y C D I L  
A M R Z B B T T Z B D A R Y B D K N K I  
S Y R A N W S J V V A B T W S W U E Y H  
G M E W E I S Q C H G R V A A Y O H V C  
U J G F L L O U O G M S B G P U M F T S  
M D W Q W S B H T I M S B Q Q N W F P N  
B A Y Q Q O S E S V L G Q D U Y Q E E E  
O U R L G N L P H J F N F Q J E A J U B

**Directions:** Search for the names, books and restaurants of various well-known African American chefs and restaurateurs.

- **Sylvia Woods** was an African-American restaurateur that co-founded soul food eatery and landmark, **Sylvia's** in Harlem, New York.
- Chef **Marcus Samuelsson** is the youngest chef ever to receive a three-star restaurant review in the New York Times. He is of Ethiopian and Swedish decent.
- **Haile Thomas** is a young cook who created one of the winning entries in the first White House Kids' State dinner. Her dish was a salad with quinoa, black beans and corn.
- **Jeff Henderson** is the first African-American Chef de Cuisine at Caesars Palace in Las Vegas, Nevada.
- **Amy Ruth's** is a soul food restaurant in Harlem, New York inspired by the memory of a loving grandmother, Amy Ruth Moore Bass, a native Alabamian.
- **Joe Randall** is a African American chef who has received such awards as is a distinguished Service from the National Institute for the Food Service Industry for Culinary competition.
- **B. Smith** is an African American restaurateur and cookbook author.

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- Chef **Delilah Winder** is a well renowned chef who's recipe's have been marked as favorites for such celebrities as Patti LaBelle, Denzel Washington, Danny Glover and Travis Smiley.
- **Herb Wilson** of Bravo's Top Chef Masters is a master of French, North American and Caribbean cooking. He is also owner of comfort food restaurant, **Red Rooster** in Harlem, NY.
- Chicago-based **Batter and Berries** is an African-American owned by owned by Chef Derek Rylon, Craig Richardson and Tanya Reeves-Richardson.
- **Pat and Gina Neely** are the owners of **Neely's Bar-B-Que** in Memphis, TN and Neely's Barbeque Parlor in New York City.
- **Ben's Chili Bowl** is a landmark restaurant in Washington, D.C. known for its chilidogs, half-smokes and milkshakes. Both police and protesters frequented the restaurant during the 1968 Washington, D.C. riots.
- **Boogalou Restaurant** is a well-known black restaurant in Atlanta, GA.
- Gladys Knight & Ron Winn's Chicken and Waffles is a Atlanta-based soul food restaurant. The concept of Chicken and Waffles was born in Harlem, New York in the 1930's.
- **Anita's Gumbo** is a Chicago-based Cajun restaurant.
- **Buddy Guys** Legends is a southern Cajun soul food restaurant owned and operated by jazz legend Buddy Guy's family.
- Dulans is a well-renowned classic southern and soul food restaurant in Los Angeles, CA.
- **Edna Lewis** was an African-American chef and author best known for her cookbooks such as *In Pursuit of Flavor*.
- **High on the Hog** is a critically acclaimed cookbook by Jessica B. Harris weaves an utterly engaging history of African American cuisine.
- **Toba Garrett** is an African American baker and one of the country's foremost artists and educators in the field of cake decorating and design
- **Grace the Table** is a cookbook by Alexander Smalls where he recollects his grandparents' Low Country cooking, and the almost spiritual power of a panful of comfort food.
- **Gerry Garvin** is a critically acclaimed chef, author and host on the Cooking Channel.