

## **Dirt to Dine Adventure Camp Team Bios.**

### **Michael Lauher, Connolly Ranch Education Director**

Michael has been the lead naturalist, educator, gardener, and caretaker of the 12-acre Connolly Ranch for 8 years. Each year 2,500+ school children, teens, and adults make their way to Connolly Ranch for hands-on education in farming, organic gardening, beekeeping and natural living programs and workshops. Michael comes with a background in organic gardening and natural building. He traveled around the country working on small family CSAs with a program called “willing workers on organic farms” or WWOOF. After that he settled in Taos New Mexico to start a family and work on community natural building projects including straw bale, cob, adobe and 12 volt solar applications. Education became a calling for Michael so his family moved to Napa in 2001 to become the caretakers of the Connolly Ranch farm and share his passion for the outdoors and small-scale sustainable living.

**Eileen Gordon Chiarello** is an entrepreneur and business partner with her husband, Michael Chiarello. Together they have an organic vineyard and Chiarello Family winery, Bottega Restaurant in Yountville, and NapaStyle, and have collaborated on Chef Chiarello’s cookbooks, television shows and gourmet products. Eileen started her career with Apple Computer working with schools and teachers across the country to integrate manipulatives (physical materials), media/technology and authentic assessment into classrooms based on long-term research about teaching and learning. She then joined Tenth Planet, a small team of educators to develop award-winning Math curriculum for elementary schools. She has a passion for media, learning, youth-empowered environments and sustainable living. She designed the Dirt-to-Dine adventure camp in collaboration with the team at Connolly Ranch, Chef Chiarello, and the educators below in order to offer kids an exciting experience during which they can thread together some of the important links between what we eat, how to cook it, and where it all comes from.

**Jennifer Carden** is a Chef and author of *The Toddler Café* (Chronicle Books, 2008). Her companion blog The Toddler Café is a popular place where she describes her food adventures for children and adults. She has worked with some of the best chefs, TV personalities and cookbook authors. In addition, Jennifer has contributed recipes to *The Healthy Baby Workbook* from Chronicle Books. Jennifer has taught numerous cooking classes at many schools and demos for kids of all ages, including ages 2-65. Jennifer writes Stone Soup a children’s food column in Edible Marin - Wine Country. Jennifer works as a consultant with Bush Beans describing blogging trends and helping predict where the trends are going. She is a contributor to Nickelodeon's "ParentsConnect" and also Cookie Magazine. Jennifer’s innovative ideas and humorous slant on feeding children have led her to develop books and products that help parents to feed their children healthy, quick, uncomplicated food. She attended art school and then culinary school, she had melded her talents into an exciting career in food and art. She is also a food stylist who works with her food photographer husband; they live in the San Francisco Bay Area with their daughter.

**Blog:** <http://thetoddlercafe.blogspot.com/>

**Twitter:** <http://twitter.com/Chefjen>

**Facebook:** <http://www.facebook.com/chefjenc?ref=name>

### **Marie Sayles**

For almost twenty years, Marie Sayles has been working with kids and teachers in elementary schools, colleges, community centers, museums, gardens and parks. Her focus on media, arts and ecology brings together a child's natural interest and sense of wonder into the learning experience. She received MS Ed from the Bank Street College in New York City and previously worked as the Director of Education for Zeum Art and Technology Center in San Francisco, CA. She is the Garden Director of Groton Elementary School. Today, you’ll likely find her with her hands full of red wigglers worms explaining the benefits of vermi-composting to a group of kids.

**Kim Kendall Stubbe**

With an early childhood teaching credential and a passion for baking, Kim does her best in the arena of the young children and their curiosities and energy, especially when it comes to cooking and baking.

While raising three daughters, her house was always full of their friends and homemade cookies, muffins, breads and cakes. Kim focuses on the nutrition and quality of the ingredients in her cooking, and has spawned an entrepreneurial idea into a company, "cooKim's", baking her delicious wonders for private and special events. One of the top orders is a large chocolate chip cookie cake that is a hit at birthday parties. She holds baking sessions for children in her home, and gets great joy from being teaching them and unleashing their passion for cooking.

**Special Thanks**

All of the teachers above have donated time to put together this exciting program, and for that we are extremely grateful. We also want to thank the people and organizations, without their support and generosity this camp would not have been possible:

Connolly Ranch's Executive Director, Bob Pallas, and Farmer Thom Arcadi  
NapaStyle, Jennifer Flynn & Natalie Berger  
Bottega Restaurant, the entire team  
Eileen & Michael Chiarello