

# Food Mavericks

Kim Hastreiter highlights 25 people changing what (and how) we eat.



651. Ron Finley. Photo: Pablo Frisk  
Photo: The Food Life

## 651. Ron Finley

He'll tell you he's an artist, and his medium is "growing stuff." Lots of stuff. An activist living in South Central L.A., Finley has become known as an **URBAN STREET FARMER**, but when you see what he does up close, it will bend your mind: Artichokes, pomegranates and amaranth, all growing next to fire hydrants on city streets. OMG, he's mind blowing.

## 652. Brandon Jew

This super-talented chef recently opened his first spot, **MISTER JIU'S**, in an old banquet hall in San Francisco's Chinatown, where he is reimagining heritage Chinese food from scratch, using only local ingredients — nothing imported.



Brandon Jew. Photo: Pete Lee

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## 653. Andy Ricker

Ricker, the Portland, Oregon food legend, is a guru for chefs and foodies alike; they flock to his **POK POK** hotspots in PDX, NY and LA to taste his famous wings and drinking vinegars.

## 654. Andrew Mariani

Mariani owns **SCRIBE WINERY** Sonoma's coolest, most styling spot to visit and taste his amazing wine served only by those in the know. When there, check out his beautiful new little five room inn, the "Hacienda," opening this fall.

## 655. Alvin Cailan

Cailan is the creator of **EGGSLUT**, an everything-egg food stall that serves the hottest, most delicious dishes (hence longest lines) in downtown LA's amazing Grand Central Market.

## 656. Bricia Lopez

This firecracker of a woman is the face of **GUELAGUETZA**, a Jonathan Gold-coveted Oaxacan restaurant she and her siblings inherited from their dad. Located in Koreatown, Guelaguetza is famous for its James Beard Award-winning moles and its huge selection of mezcals.

## 657. Brooks Headley

I love this guy, not only because he makes the best veggie burger on earth but because of his punk attitude and the aesthetic of his fast, crazy-cheap vegetarian and vegan East Village hotspot, **SUPERIORITY BURGER**. His delicious \$4-9 dishes (served in paper bowls) are often experimental and always fresh, local and fun.

## 658. Danny Bowien

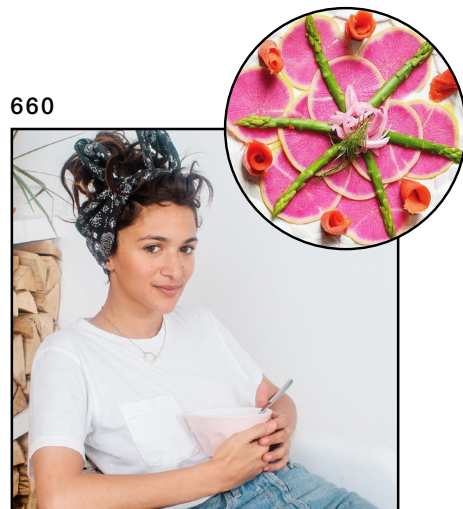
The chef and owner of NYC's legendary **MISSION CANTINA** and **MISSION CHINESE FOOD** (as well as the original branch in San Francisco) is the most generous, collaborative, fun-loving chef of his generation. And boy, can he ever cook. We adore him!

## 659. Gabriela Cámara

Best known for her legendary Mexico City restaurant, **CONTRAMAR**, this fierce chef took San Francisco by storm when she decided to move there and open **CALA**. You can find her at this new restaurant, cooking her magical food for the SF food fanatics every night and barbecuing tacos every day out back for those who work in the nabe.

## 660. Laila Gohar

Based in NYC, Gohar is an **ARTIST AND CHEF** who presents beautiful food in a performative way that is completely original. She's amazing.



Laila Gohar. Photo: Chris Leaman

## 661. Jessica Koslow

The fans of **SQIRL** are rabid about Koslow's cooking for good reason: It's beyond delicious and always worth waiting out the long lines.

## 662. Ignacio Mattos

This quiet, beloved chef, whose NYC restaurant **ESTELA** is a favorite for me and chefs in the know, just opened a new spot, **CAFÉ ALTRO PARADISO**. Don't miss it!

## 663. Nina Clemente

We love the creative spirit that she inherited from her parents, artists from Italy. It comes through beautifully in the fresh, gorgeous food she cooks these days in NYC at the **PLAZA** at The Standard.

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Julia Sherman. Photo: Adam Katz  
Photo from the forthcoming *Salad For President* cookbook

## 664. Julia Sherman

For her super-cute food + art blog, **SALAD FOR PRESIDENT**, Sherman visits with interesting foodies and artists, documenting them as they make their favorite salads.

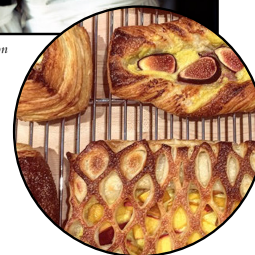
## 665 & 666. Liz Prueitt & Chad Robertson

The husband and wife team who founded **TARTINE BAKERY** in San Francisco's Mission District are the #1 gurus of bread and pastries in America. Now Tartine fans are ecstatic to hit the new, massive restaurant, bakery, ice creamery and coffee palace (called Tartine Manufactory) that just opened inside the Heath Ceramics building in SF.

665 & 666



Liz Prueitt and Chad Robertson  
Photo: Eric Wolfinger



## 667. Melissa Martin

A Louisiana native, Martin has made it her mission to keep authentic home-cooking culture and the spirit of the Bayou going, and she does this perfectly, serving real-deal stuffed crabs and rice and gravy family-style at her fantastic 24-seat NOLA eatery **MOSQUITO SUPPER CLUB**.



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Melissa Martin. Photo: Rush Jague

## 668 & 669. Shawn Askinosie & Lauren Askinosie

Top-quality people who make top-quality chocolate. The visionary father-daughter team runs the Missouri-based **ASKINOSIE CHOCOLATE**, a small-batch bean-to-bar chocolate maker that sources all its beans directly from — and shares 10% of its profits with — farmers on four continents.

## 670. Sylvan Mishima Brackett

This super-cool young chef created the homiest, most delicious Japanese restaurant ever in the Dog Patch nabe of San Francisco, **RINTARO**. With its cute, young, hip, family vibe, it's our all-time favorite.

## 671. Esdras Ochoa

The chef at **SALAZAR**, LA's newest hotspot for mesquite-grilled Mexican BBQ, makes some of the yummiest tacos we've ever had anywhere.

## 672 & 673. Aubry Walch & Kale Walch

I love **THE HERBIVOROUS BUTCHER**, the cute, old school-style butcher shop this brother-and-sister team opened last year in Minneapolis, where they make and sell vegan faux meats (including turkey, bologna and pastrami) and amazing sliced vegan cheese.

## 674 & 675. Roy Choi & Daniel Patterson

These are the great chefs behind **LOCOL**, the new fun, community-based fast-food eateries that opened recently in Watts and Oakland. Their radical concept involves bringing high-quality, fast, inexpensive, delicious food to underserved communities and hiring local residents to run, cook and manage the restaurants. Their dream is to replace the poor dining choices in food desert communities around the U.S.A. currently monopolized by Popeyes and MacDonalds.

675 & 674



Daniel Patterson and Roy Choi.  
Photo: Audrey Ma

