

KATHY CASEY BIOGRAPHY



KATHY CASEY FOOD STUDIOS

Kathy Casey is celebrated as a frontrunner chef—paving the way for the emergence of women chefs on a national level—and as an early trendsetter in creative cocktails and the bar-chef movement. She was hailed as an "inventor of dishes that dazzle the eye and the palate" by the New York Times and named as one of 25 "hot new American Chefs" by Food & Wine magazine. Kathy's passion for food and cocktails—from the simple to exotic—is contagious. She loves what she does and wants to share her knowledge and know-how with the world.

When not in the kitchen cooking or at the bar creating cocktails, Kathy is busy running her Seattle-based food, beverage and concept development consulting agency, Kathy Casey Food Studios[®], and its beverage arm, Liquid Kitchen[™]. Her business acumen is considered a commodity among national restaurant corporations and spirit brands who regularly consult her. Kathy Casey Food Studios is also available for special events and corporate team-building functions.

In addition, with husband John Casey, Kathy co-owns Dish D'Lish[®], her Food T' Go Go[™] café concept, with locations in Seattle and at Sea-Tac International Airport. The Dish D'Lish retail products line is a tasty assortment of specialty foods—from Cocktailor[™] mixers to seasonings and sauces. Dish D'Lish items are also available online and at select gourmet food and grocery stores.

As a savvy spotter of what's hot on the culinary and cocktail scene, Kathy is a frequent TV guest and speaker on trends. She has been featured in numerous national publications, including USA Today, People Magazine, Food Arts, The San Francisco Chronicle and the New York Times. She has appeared on shows such as Good Morning America, TV Food Network's Unwrapped, The Travel Channel's Cooking Across America, The Larry King Show, Fine Living's Great Cocktails, CBS This Morning and Northern Exposure. You can also catch her often on local TV commercials and on PBS.

An accomplished food writer, she penned a monthly feature column, "Dishing," for The Seattle Times for twelve years. Kathy has authored seven cookbooks, including *Kathy Casey Cooks Favorites*, *Dishing with Kathy Casey*, and *Pacific Northwest: The Beautiful Cookbook*, a Julia Child Cookbook Awards nominee. Her most recent volume is the James Beard Award-nominated *Kathy Casey's Northwest Table*. Currently she is developing a national cooking show with PBS and working on a new book, which will feature creative cocktails.

Kathy has served as an ambassador for The American Heart Association's "Go Red" campaign. She also serves on the Board of Advisors for the Museum of the American Cocktail and has served as spokesperson for The Heart of Washington, promoting Washington agricultural products. She donates time and appearances to numerous charities, such as Food Lifeline, Lifelong AIDS Alliance and the Chicken Soup Brigade. Kathy is a past-president of the Seattle chapter of Les Dames d'Escoffier International, a culinary women's organization, and a member of IACP, Research Chefs Association, and Women Chefs and Restaurateurs.

For relaxation, she loves to fish and hunt wild mushrooms. She grows a giant urban "parking lot" garden—including figs, kiwis, and wild edibles—at the Studios.

Keep up with the latest buzz at www.kathycasey.com

For more information contact:

Kathy Casey Food Studios
206-784-7840 #115
info@kathycasey.com