

**KATHY CASEY**  
**Publications Vita**

**COOKBOOKS**

**Kathy Casey's Northwest Table** – Chronicle Books, San Francisco, 2006

James Beard Foundation/KitchenAid Book Awards nominee

**Star Palate: Celebrity Cookbook for a Cure** – Documentary Media, Seattle, 2004

Tami Agassi and Kathy Casey

*Kathy Casey wrote the text and recipe headnotes, tested/produced and edited recipes*

Co-authored text with Tami Agassi, Executive Director, Marsha Rivkin Center for Ovarian Cancer Research. Kathy Casey Food Studios® coordinated and tested celebrity recipes. Proceeds benefit the Marsha Rivkin Center and The Breast Cancer Research Foundation.

**Retro Food Fiascos: A collection of curious concoctions** – Collectors Press, Portland, Ore., 2004

*Kathy Casey wrote the commentary text.*

**Dishing with Kathy Casey: Food, Fun & Cocktails from Seattle's Culinary Diva** – Sasquatch Books, Seattle, 2002

**Best Places Seattle Cookbook** – Sasquatch Publishing, Seattle, 2001

*Authored 18 chapters text - co-authored with Cynthia Nims, who coordinated and tested all featured restaurant recipes.*

**Kathy Casey Cooks Favorites** – Kathy Casey Food Studios, Seattle, 2001

**Kathy Casey Cooks, Vol. I** – Kathy Casey Food Studios, Seattle, 2000

**Pacific Northwest: The Beautiful Cookbook** – Collins Publishing, San Francisco, 1993; Paperback, Harper Collins, 1995

Author and consulting editor; author of food text, Western Washington recipes and glossary. Winner, Governor's Writers Award, Washington State Commission for the Humanities. Julia Child Cookbook Awards nominee.

PBS Companion TV Show Special & Video: "Cooking in the Beautiful Northwest"

**COOKBOOKS, CONTRIBUTING WRITER**

**Cooking in Style The Costco Way**, 2006 (Foreword)

**Easy Cooking the Costco Way**, 2004 (Foreword)

**Cooking the Costco Way: Across the Country and Around the World**, 2003 (Foreword)

**Dips, Salsas & Spreads**

Collins Publishers, San Francisco, 1996

**Finger Food**

Collins Publishers, San Francisco, 1996

**Prevention's Cooking for Good Health: Easy recipes for low-fat living**

Jean Rogers, ed., Rodale Press, 1994

**Prevention's Natural Healing Cooking School: Super recipes for superior health**

Rodale Press series, 1990 – 1992

**Getting Fresh: A Seasonal Look at the Pike Place Market Farm Tables**

Featuring recipes by Chef Kathy Casey. Pike Place Market PDA, Seattle, 1990

Kathy Casey's recipes have also been published in numerous newspapers, magazines and cookbook collections.

## **FREELANCE ARTICLES: NEWSPAPERS**

**It's all in the oil:** Olive oils flavor a Tuscan buffet

*Springfield Union-News (LA Times FoodStyles) – Sept. 17, 1997*

**The mystique of cinnamon**

*The Chicago Sun Times – March 5, 1997*

**Cocktail snacks seduce the '90's generation**

*The Chicago Sun Times – January 29, 1997*

**Rover's Cuisine Builds on Chef's Roots**

*The Seattle Post-Intelligencer – July 27, 1994*

**Hawaiian Heaven:** Festival celebrates island's bounty

*The Oregonian – July 12, 1994*

**Good Taste in Art:** Creative process extends beyond the kitchen for area chef-artists

*The Seattle Post-Intelligencer – June 29, 1994*

**An Eye for Food:** Photographer likes subjects who are models of good taste

*The Seattle Post-Intelligencer – May 25, 1994*

**Sure signs of spring:** *Tender memories, fresh peas mark the season*

*The Oregonian – May 17, 1994*

**Palette To Palate:** Chef Sally McArthur paints a perfect meal

*The Seattle Post-Intelligencer – April 27, 1994*

**Cold Comforts:** A noted chef shares some secrets from his inner sanctum - the refrigerator

*The Seattle Post-Intelligencer – March 30, 1994*

**Summer Sea Fare:** Fish on the grill fits the bill for health and flavor

*The Seattle Post-Intelligencer – June 30, 1993*

## **FREELANCE ARTICLES: MAGAZINES**

**Seattle Bride**

**Seattle Home & Garden**

**Seasoned Views**

**Drinks: The magazine of fine wine, spirits and living**

**Rum Luck.** Spring 2008.

**Glass Bubbles.** Summer 2007.

**Fresh Fruit.** Spring 2007.

**Mint Drinks.** Summer 2006.

**Party Flavors.** Spring 2006.

**Coffee Journal**

**Winter Gatherings** – Winter 1996-97

**Tea & Company** – Winter 1995-96

**Pacific** (*The Sunday magazine of the Seattle Times*)

**Coffee Mixers:** Celebrate friends and the season with coffees laced with liqueurs –  
Nov. 23, 1997

**Toss in a Pot Sauce:** Think big batches for fast gourmet meals – June 15, 1997

**The Most Elegant Snack:** There's nothing like caviar – Dec. 1, 1996

**Martini Food:** Finding some nibbles to suit the mood – Oct. 6, 1996

**Garden Club Gourmets** – Aug. 11, 1996

## **Simply Seafood**

**Ultimate Seafood Buffet** – Fall 1994  
**Winter Shellfish Feasting** – Winter 1994  
**Grilling It Up** – Summer 1993  
**Crab Cakes, East to West** – Spring 1992

## **Food & Wine**

**The Contemporary Cocktail Party** – April 1991

## **FREELANCE ARTICLES: TRADE PUBLICATIONS**

### **Northwest Restaurateur**

**Bar Biz: Signatures Sizzle** – February 2002

### **Restaurant Hospitality**

**Signatures: Sam Choy** – August 1994

### **SYSCO Northwest News**

**Flavors of Mardi Gras** – Spring 1996  
**Back to Basics for the Winter** – Winter 1995-96  
**Kick-Off to a Great Fall Season** – Fall 1995  
**When Your Business Heats Up, Cool Down Your Menu** – Summer 1995  
**Accompanimentality: How to break out of the rice mold** – Spring 1995  
**Brew Up Some Holiday Coffee Sales** – Winter 1994-95  
**Seasonal Bounty Falls into Place** – Fall 1994  
**Summer "Slammin" Seafood Specials** – Summer 1994

## **COLUMNS**

### **"Dishing"**

**The Seattle Times** – June 1996 – March 2008

*Syndicated from 1996 – 1999 by **The Los Angeles Times** to 80 national newspapers and selected international publications.*

**Farewell and bon appétit!** – Mar. 5, 2008

**Bold Bites of Spanish Flavor** – Feb. 6, 2008

**Haute Hot Chocolate** – Jan. 2, 2008

**Let's Get the Party Started** – Dec. 5, 2007

**Dippity-Do-Dah!** – Nov. 14, 2007

**Here's to herb!** Shake up your cocktail repertoire with fresh mint, sage and thyme – Oct. 3, 2007

**Old-World Grains, Modern Appeal** – Sept. 5, 2007

**Easy as 1, 2, 3** – Aug. 1, 2007

**Blue bounty** – July 4, 2007

**Local chefs swoon over summery seasonal dishes** – June 6, 2007

**The Perks of Pork:** This little piggy does it all – April 11, 2007

**Going bananas for bananas** – Mar. 7, 2007

**Cauliflower power:** This versatile veggie has it all – Feb. 7, 2007

**Mmmmm ... maple syrup** – Jan. 3, 2007

**Holiday dishes from local chefs' kitchens to your table** – December 6, 2006

**Kiwi fruit add color and zing to a fall menu** – November 1, 2006

**Secrets to a successful fall dinner party** – October 4, 2006

**On the hunt for huckleberries** – September 6, 2006

**Honey, do cook with melons** – August 2, 2006

- Aloha on a platter** – July 5, 2006
- Asian greens:** A refreshing spin on summer meals – June 7, 2006
- Do you tofu?** – May 3, 2006
- Host a breakfast get-together with a special menu** – April 5, 2006
- Rhubarb rules!** Think pink – in cheesecake, cocktails and, yes, pie – March 1, 2006
- The year of healthful eating:** more whole grains, fruits, veggies – February 15, 2006
- Add the traditions of the Korean family table to your repertoire** – January 4, 2006
- Sweet temptations for the holidays** – December 7, 2005
- Warm up to winter squash** – November 2, 2005
- Savory Sauces:** Simmered to perfection – October 5, 2005
- Figs:** Yes, they can be grown here – September 7, 2005
- Colorful side dishes serve as main attraction** – August 3, 2005
- Fiesta with punch:** Meal lends itself to early preparation – July 6, 2005
- Season's best catch:** Rich, succulent salmon can be prepared a number of delicious ways – June 1, 2005
- Savor Spring:** Gather your friends and celebrate the season with a simple dinner party – May 11, 2005
- Upside down: Easy does it:** Old-fashioned treats for nostalgia's sake – April 6, 2005
- Making pizza at home?** It's easy as pie – March 2, 2005
- Citrus paradise:** The versatile grapefruit – February 2, 2005
- Succulent mollusks:** Black jewels from the seafood treasure chest – January 5, 2005
- Shake up the holidays with a delicious sparkle** – December 1, 2004
- Winter's bounty inspires colorful, flavorful side dishes** – November 3, 2004
- The mighty mustard:** From honey sweet to fiery hot, condiment complements courses – October 6, 2004
- Sweet Season:** Fresh corn is abundant and ready for picking at local farmers markets – September 1, 2004
- Portable picnic perfection:** Make-ahead dishes for a summer spread – August 4, 2004
- Creative ways to cook low-carb** – July 7, 2004
- Cherishing the cherry:** Crimson orbs make early arrival – June 2, 2004
- Fresh ideas for farmers market finds** – May 5, 2004
- The season for salt** – April 7, 2004
- A Taste of the Tropics** – March 3, 2004
- Serve your sweetheart: put your heart into it** – February 4, 2004
- Slow-cooked and succulent:** Braised dishes are perfect for warming up a cold winter's night – January 21, 2004
- Cooking up 'flavor memories':** Re-creating favorite holiday recipes reminds us of loved ones – December 3, 2003
- The art of appetizers:** These party nibbles will impress the guests – November 5, 2003
- Fragrant fall baking fills the home with aromas of the harvest** – October 1, 2003
- New York's Fancy Food Show Reviews New Food, Drink Trends** – September 3, 2003
- One fish, two fish, red fish, blue fish:** In seafood-loving Seattle there is no shortage of fresh fish or fabulous ways to prepare it – August 6, 2003
- Fire up the grill:** A menu of barbecued fare makes summer entertaining a snap – July 2, 2003
- Deviled Delights:** Long a party favorite, deviled eggs are making a comeback – March 5, 2003
- Spice up your life** – February 5, 2003
- Worth Waiting For:** Slow cookers – January 1, 2003
- Go Nutty:** Nuts can add flavor, crunch to dishes from waffles to salads – December 4, 2002
- Layers of Love:** Lasagna – November 6, 2002
- Sizzling at any time of day:** Bacon can go in almost any item and at every meal, period – October 2, 2002
- Chocolate: always in style:** Latest trends include spicy, white, fruity and ... grasshopper – September 4, 2002
- Summer Bounty:** Savor the freshness bursting from local farmers' markets – August 7, 2002
- Snuggle Fresh Fruits Under Golden Crusts For A Sweet Treat:** Roll out a round of pie heaven – July 3, 2002
- Sweet or Spicy, rice graces tables the world over:** Going with the grain – May 1, 2002
- Hard-cooked or silky smooth, this simple food plays many roles:** Embellishing eggs – April 3, 2002
- From blue to brie, gouda to gorgonzola:** No matter how you slice it, everybody loves cheese – March 6, 2002
- Picture of Romance:** A sensual meal sets the mood for a perfect Valentine's Day – Feb. 6, 2002
- Lemon with a Twist:** Add some zest to everything from appetizers to desserts and prepare to pucker up – Jan. 2, 2002
- A Toast to the Roast:** A bite of these roasts brings back yesteryear in a rush – Dec. 5, 2001

**Appetizing array of snacks should put guests in a party mood** – Nov. 7, 2001  
**An Autumn Affair:** Cook up a special seasonal supper for your fall festivities – October 3, 2001  
**Breakfast:** Quick Ideas to get you fed and out the door – Sept. 5, 2001  
**Good taste in friends:** Giving your guests a task makes summer parties a breeze – Aug. 1, 2001  
**Ripe Rewards:** It's the right time to treat yourself to a harvest of summer's bounty – July 4, 2001  
**Fresh Inspirations:** Enjoy the best of the season without resorting to the same old salads – June 6, 2001  
**Summer, Simmer, Sangria:** Sublime warm-weather potion open to interpretation – May 2, 2001  
**Spring Flavor:** Serve some of this season's edible delights – April 4, 2001  
**In the chips:** A chocolate 'Treasure' takes the grand prize in contest that attracted almost 150 entries – March 7, 2001  
**Beyond the 'comfort' zone:** Long loved as food like mom made, mashed potatoes keep on pleasing—with a flavorful zip and ethnic flare – Feb. 7, 2001  
**One Dish Meals** – Jan. 3, 2001  
**A New Spin on Side Dishes** – Dec. 6, 2000  
**Winter Warmers:** Special touches give a festive flair to hot drinks – Nov. 1, 2000  
**Pumped for Pumpkin:** Versatile vegetable is more than just a pretty face – Oct. 4, 2000  
**These orbs drip class** – Sept. 6, 2000  
**Tomatoes:** a rainbow of color – Aug. 2, 2000  
**Herbs:** Leaves of summer – July 5, 2000  
**Spice:** Ahh, that's the rub – June 7, 2000  
**It's fare for the alligator pear** – May 3, 2000  
**Spears of spring** – April 5, 2000  
**Great Cloves of Garlic** – March 1, 2000  
**Cooking with Wine:** Meats, fish, even desserts can benefit from a dash of merlot or chardonnay – Feb. 2, 2000  
**Taking comfort from food:** Our favorites range from beef stew and short ribs to popcorn and pea soup – Jan. 5, 2000  
**Seasonal savories:** Keep breads and spreads on hand for quick nibbles – Dec. 1, 1999  
**Stuffings** – Nov. 3, 1999  
**Apple of your eye:** Fruit's sweet, crisp crunch is a sign of fall – Oct. 6, 1999  
**Drip and Drizzle:** Discover the differences among olive oils with a tasting party – Sept. 1, 1999  
**Grilling** – Aug. 4, 1999  
**Berries at their best** – July 14, 1999  
**Chefs share cooking secrets:** Tricks of the trade make presentation dramatic, preparation easier – June 2, 1999  
**Quench your thirst with a selection of fizzy fruit sippers** – May 5, 1999  
**Breakfast Bakes:** These bread puddings can be savory or sweet – April 7, 1999  
**Ahh ... Chocolate:** It's flavoring sweet treats from cream pies to gooey cakes – March 3, 1999  
**Meatloaf:** Comfort food that's back in style – Feb. 3, 1999  
**Something new in the net:** Recipes for when you're trolling for more than just the same old seafood – Jan. 6, 1999  
**Gifts from the Soul of the Kitchen** – Dec. 2, 1998  
**Eggnog** – Nov. 4, 1998  
**Football Food** – Oct. 7, 1998  
**Marinades** – Sept. 2, 1998  
**Ice Tea** – Aug. 5, 1998  
**Summer Salads** – July 1, 1998  
**Jams** – June 3, 1998  
**Spring Brunch** – May 6, 1998  
**Sandwiches** – April 1, 1998  
**Cooking with Beer** – March 4, 1998  
**Mexican Food** – Feb. 4, 1998  
**Mac & Cheese** – Jan. 7, 1998  
**Too frantic for fully homemade?** Try 'speed scratch' – Dec. 3, 1997  
**For variety and taste, this delicious desert can't be beat:** The pies have it – Nov. 5, 1997  
**Nutty 'n' Nice:** not just a simple snack, these gems grace everything from wild greens to halibut – Oct. 1, 1997  
**Gad-Zukes!** What to do with those garden Goliaths – Sept. 3, 1997  
**Frozen Favorites:** Recipe for refreshment is equal parts quality and creativity – August 6, 1997  
**Preserving the Flavor of Summer** – July 2, 1997  
**Sweet & scarlet:** It's the season to savor fresh strawberries – June 4, 1997  
**Like Mom made:** Chefs share favorites inspired from home – May 7, 1997

**Time for Tea** – April 2, 1997

**Sides come front and center:** With a profusion of new products, today's cooks are reinventing—and replacing—old standbys – March 5, 1997

**Turn on the Tropics:** Exotic fruits chase away winter gray – Feb. 5, 1997

**Flipped Over Pancakes:** Old memories, new flavors make beautiful breakfasts – Jan. 1, 1997

**Potluck, the Perfect Pop-up Party** – Dec. 4, 1996

**Relishing the Cranberry** – Nov. 6, 1996

**Wild Mushrooms:** Foraging for these fleshy fungi can lead to a little patch of heaven – Oct. 2, 1996

**Corn, an American Original** – Sept. 4, 1996

**Refreshing Coolers:** Tropical drinks evoke memories of sandy beaches, faraway places – Aug. 7, 1996

**Sassy Salsas:** Zippy mixtures of fresh ingredients are boldly flavored – July 3, 1996

**Casey at Home Plate** – June 5, 1996

### **Seattle Post-Intelligencer -- August 1993 – April 1996**

*Syndicated by **The Los Angeles Times***

**Sweet Tears:** Whether roasted, pickled or raw, onion dishes are to cry for ... – April 3, 1996

**Juicy Fruits:** Specialty citrus varieties add zest to wintertime meals – February 21, 1996

**Everything in its place:** A good way to keep holiday nerves from fraying – Dec. 20, 1995

**Cinnamon:** Aromatic spice main ingredient of exotic treats – Nov. 29, 1995

**Picture Pear-fect** – Oct. 18, 1995

**The Splendid Spud** – Sept. 20, 1995

**Secrets of the Great Tomatoes** – Aug. 16, 1995

**Garden of Herbal Delights** – July 19, 1995

**Sweet Inspirations:** Celebrate a cherry jubilee year – June 21, 1995

**Those Magnificent Morels:** Stalking wild fungi in the forest can be thrilling and filling – May 17, 1995

**Grazing on Lamb:** The sheepish will find a mildly flavored meat in today's markets – Apr. 19, 1995

**Cooking with Kids** – Mar. 15, 1995

**Roots** – Feb. 15, 1995

**Crab Takes the Cake:** Prized crustaceans make a winning meal in patty form, too – Jan. 11, 1995

**A Return to Spirits Past:** Once a 1920s rage, the martini is roaring back – Dec. 14, 1994

**Holiday Cookies** – Nov. 16, 1994

**The News About Stews:** Whether classics or '90s updates ... warm and cozy meals – Oct. 12, 1994

**Season of the Squash** – Sept. 14, 1994

**Salad Days:** Young, fresh greens are cool alternative to hot summer fare – Aug. 17, 1994

**The Berry Best Time of Year** – July 13, 1994

**Paradise on a Plate:** Innovation and tradition with the bounty of Hawaii – June 15, 1994

**Where's the Beef?:** Great grill tastes that your guests will flip over – May 11, 1994

**Seasonal Selection:** Spring's first crops should be popping up on your dinner table – Apr. 13, 1994

**Pearls of the Palate:** Shucks! Days of wine and oysters are drawing to a seasonal close – Mar. 16, 1994

**Valentine's Brunch:** A special meal straight from the heart – Feb. 9, 1994

**Winter Warmers:** Simmering pot of soup can be as uplifting as a dose of sunshine – Jan. 12, 1994

**Festive Fare:** A little imagination ... sensational finger foods for at-home parties – Dec. 15, 1993

**Thanksgiving To Go** – Nov. 17, 1993

**The Fruits of Fall** – Oct. 13, 1993

**Pick A Color, Any Color:** Pepper rainbow spans far beyond red-hot standard – Sept. 15, 1993

**Romancing the Stone Fruit:** It's a summer taste adventure from the orchard – Aug. 11, 1993

### **“Casey At The Plate”**

**Washington Magazine**

**Berried Treasure** – July/August 1990

**Dungeness to Perfection** – June 1990

**Easy As Popping Peas:** You too can frou-frou – May 1990

**Neat-O Nettles** – April 1990