



Jody Adams

Honorary Member, Board of Advisors

Jody Adams is the award-winning chef and owner of TRADE, Porto, Saloniki and the recently opened La Padrona restaurant in Boston. She started out as a line cook in 1983 at Seasons Restaurant in the famed Bostonian Hotel under chef Lydia Shire. Three years later, she helped open Hamersley's Bistro as sous chef, and in 1990, took the executive chef position at Michela's in Cambridge. While at Michela's, Jody developed a reputation for carefully researched regional menus that combined New England ingredients with Italian culinary traditions.

In September of 1994, Adams opened Rialto in Cambridge, where she worked for 22 years. In 1997, Jody received the James Beard Foundation award for Best Chef: Northeast. In addition to running Rialto, Adams published a cookbook, *In the Hands of a Chef: Cooking with Jody Adams of Rialto Restaurant*, which she co-wrote with her husband, Ken Rivard.

In 2008, she launched an internal educational program, Guerilla Grilling, designed to connect her staff to the farmers and artisan producers that supply the restaurant. She is actively involved in organizations that support children's advocacy and hunger relief. Jody is a fervent supporter of the Pan-Mass Challenge, riding the 192-mile course with her team for several years, raising over \$250,000 for cancer research. Jody has served as an honorary member of The Greater Boston Food Bank's Board of Advisors since 2014.

Jody holds a degree in Anthropology from Brown University.

70 South Bay Avenue • Boston, MA 02118 • Tel: 617.427.5200 • Fax: 617.427.0146 • GBFB.org

