

# Fresh ideas simmer at Chefs Collaborative

Group explores sustainable, responsible approaches to food



PHOTOGRAPHS BY GRACE BEAHM/STAFF

Chef Craig Deihl of Cypress holds a charcuterie workshop Monday during the Chefs Collaborative National Summit, where he demonstrates how to break down an American black hog.

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To mark a significant anniversary, Chefs Collaborative has brought its annual conference to Charleston, a city where two decades sounds like a very short stretch of time.

Rick Bayless on Monday morning gave attendees a clear sense of how much the restaurant business has changed in the 20 years since he and fellow chefs established the group's guiding principles.

"One very well-known chef was proclaiming, on his menu and to the press, that he would never use anything local," Bayless said of the culinary inferiority complex that then prevailed in Chicago and other American cities.

Specialness in the early 1990s

## Online

For more photos from the event, go to [postandcourier.com/galleries](http://postandcourier.com/galleries). For more food industry news, follow Hanna Raskin's blog at [blog.postandcourier.com/Raskin-around](http://blog.postandcourier.com/Raskin-around).

was defined by French cheeses, Italian pastas and Spanish pork. When Bayless tried to exercise the sourcing sensibilities he had picked up in Mexico, where he would learn to appreciate the deep connections between cultivation and cooking, produce sellers mocked his interest in local strawberries. "They said they were too small, too fragile; they said they were terrible," he remembered.



Attendees of the Chefs Collaborative National Summit enjoy a sample of the charcuterie made by Chef Craig Deihl at Cypress.

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