



**DEVIN KELLOGG**  
*EXECUTIVE CHEF*

I moved back to Washington state after almost 15 years living in various California wine regions. There, I studied food and wine with an emphasis on farm-to-table, from scratch, out-of-the-garden cuisine.

I was born in Bellingham and raised in Kirkland but spent a part of almost every summer at the now Thousand Trails RV Park in Birch Bay. I have fond memories of Fourth of Julys, the Birch Bay Water Slides, The C-Shop, and frequent runs across the border to White Rock and Vancouver, BC -- one of my favorite cities in the world. I like to say I have the Salish Sea in my blood as my first word was "boat" which I saw at the Bellingham Marina.

I am passionate about sourcing great food and amazing products, including utilizing the world-class goods available from producers throughout Whatcom and Skagit county.

Some of my mentors in the industry include Jim Fetzer, CEO of Ceago Vinegarden and former CEO of Fetzer Wines; John Ash, cookbook author, restaurateur, and original Farm to Table Chef; and Percy Brandon, general manager of John Ash & Co and Vintners Inn.

Another of my big passions is traveling and learning about the foods of the world. I joined Slow Food 20 years ago and follow their global example of recognizing and preserving endangered culinary products and techniques by studying and incorporating them into my repertoire. I have traveled to Peru, France, Spain, Italy, Switzerland, Belgium, The Netherlands, Denmark, Thailand, The Philippines, Hong Kong, South Korea, Mexico, Guatemala, Belize, the Caribbean, Iceland, and Portugal. In each of these countries, I have studied traditional food systems and agriculture while continuing my education with culinary classes in Peru, France, Spain, Italy, Thailand, Hong Kong, and Mexico. I have attended six Slow Food Terra Madre events in Turin, Italy, held every 2 years. During these events, I have attended works shops, lectures, and seminars relating to food culture, sustainability, and equity.

Within the last few years, I started ice carving again, which I learned in culinary school 20 years ago. I attended the Lake Louise Ice Carving Competition in February of 2020 where many international teams competed. I plan to teach a class to local culinary arts students.

I want to continue building relationships within our community while supporting a sustainable food system that is equitable for all.