As of 10-26-17 PR has secured two of  four judges (Emma Krasov and Michael Tuohy)! 

**Emma Krasov**,

Food/wine and travel editor,

San Francisco, California, USA;

**Real Travel Adventures**

<http://realtraveladventures.com/>

Travel Savvy News

[www.travelsavvywest.com](http://www.travelsavvywest.com/)

**Jetset Extra**

<http://www.jetsetextra.com/emma-krasov>;

**Art and Entertain Me** blog

[http://artandentertainme.blogspot.com](http://artandentertainme.blogspot.com/search/label/Travel);

**Kstati newspaper** (San Francisco)

<http://kstati.net/?s=Emma+Krasov>;

**7 Days newspaper**(Chicago, Detroit)

**Aidas newspaper**(Chicago)

<http://7days.us/author/krasov/>;

Member NATJA, BATW

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**Michael Tuohy** (from his Linked In profile)

General Manager Legends Hospitality, Golden1 Center. Home of The Sacramento Kings

Also:

Executive Chef, Block Butcher Bar and LowBrau restaurants, Sacramento

Executive Chef, The Grange restaurant, Sacramento

Executive Chef, Dean & Deluca

Board Member, CA Olive Oil Council

Food, restaurant operations & trouble shooting, concept development, menu design & consultation. Establish supplier networks, knowledge of artisan & specialty/gourmet foods, extra virgin olive oil, artisan cheese. Farm-to-table, seasonal cookery, whole animal butchery & utilization, beverage program strategy, wood-fired cooking.

Professionally trained chef that specializes in Northern California/wine country cuisine, wood-fired cooking, influences from the Mediterranean. Wine & beverage studies with an emphasis on food & wine pairing. Experienced Executive Chef, fine dining & upscale casual restaurant/hotel food & beverage operations, banquets, private/special events. Experience in upscale retail food production as well as contract dining.   
  
Developed small farm/producer foodways in Atlanta, Ga & Sacramento, Ca. supporting restaurants, farms & local farmer's markets.   
  
Restaurant concept development from idea all the way through successful operations, which include but not limited to: site selection, openings, renovations, menu development, purchasing, cost control, service training and general operations.   
  
Previously owned 4 progressive Atlanta restaurants for a total of 17 years which enabled me to develop skills for running a small business. Experience in but not limited to business plan development, obtaining financing through investors, conventional loans & SBA loans, lease negotiations. Multi-unit responsibility.

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I spoke w/ Heather from Huffman's office yesterday.  Congressman's calendar will not be done until early December!  She's suggested to him this would be good event and is willing to be his stand-in if for whatever reason he can't do it.  Asked her about her 'foodie' background, and she says there's not much substance there, but can work up some kind of resume....and if she's offered the gig will gladly step-aside if Huffman becomes available.

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Finally, Alison was going to reach out to Susan Ellicot (one of Cally's suggestions).  Hope to have news on that soon.

travel writer - Susan Ellicott.  She was a news correspondent in the UK before moving to the US.  She’s still well respected and a super energetic, positive, lovely human.

<https://en.wikipedia.org/wiki/Sue_Ellicott>

<https://app.hiive.co.uk/profile/b3d46f75-fe32-45f1-b002-da1cc78d5b0d/#/>