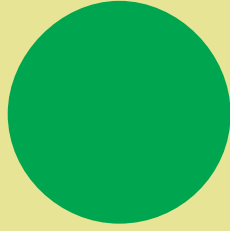




she'ssokirt

By Aleigh Acerni



Alice Waters | pioneer | chef | restaurateur | food activist | legend

[Because she launched the local, organic food revolution in the U.S.]

[Because even the French consider her one of the best chefs in the world.]

[Because she's America's "Green Goddess."]

[Because she's helping make public school lunches healthier.]

For a chef who revolutionized American cuisine, Alice's presence is surprisingly understated. The soft-spoken chef is so revered by her peers that it's not unusual to hear her referred to as "Saint Alice." Credited as the creator of "California cuisine," Alice's Berkeley, Calif., restaurant, Chez Panisse, features a seasonal menu of local, organic ingredients that was the first of its kind when it opened in 1971.

"I have a definite craving for real food; great bread. I have gone a long way for a tomato," says Alice. "I hate to even say this. For Christmas somebody made homemade caramel corn for me. I said to myself, 'I'm going to eat all of this. I have to throw it in the garbage.' So I did; I threw it in the garbage. But then..." she trails off, but with a little prodding, admits to finishing the bag. Alice is traveling the country signing copies of her latest book, *The Art of Simple Food: Notes, Lessons and Recipes From a Delicious Revolution*, and promoting the "slow food" movement to help stimulate interest in the food we eat, where it comes from, how it tastes and how our food choices affect the rest of the world.



Photo by Colin Finlay