

KRISTEN LEE-CHARLSON

p} 406.203.7217 ★ e} kristen.leecharlson@gmail.com ★ LinkedIn} kristenleecharlson

high-level thinker, strategist & visionary
powerful and authentic communicator, both written and verbal
strong & inspiring leader: authentic, dedicated to building a courageous team culture
community connector creating lasting partnerships between individuals & organizations
focused on creating people-centric organizations: commitment to the triple bottom line

PROFESSIONAL WORK EXPERIENCE

May 2002-Present—Freelance: Executive Chef, Caterer and Holistic Private Chef
September 2010-Present—Freelance, the Heirloom Principles Consulting Agency
September 2009-Present—VP the Heirloom Project—Traditional Foods, Farming & Modern Homemaking
May 2013-August 2014—Operating Manager of the Historic Nine Mile Schoolhouse and Bed & Breakfast
September 2007-2012—Publisher and Editor, *Edible Missoula* magazine—Missoula, MT
May 2002-October 2002—Executive Chef, Center at Salmon Lake—Salmon Lake, MT

FOOD PHILOSOPHY

Passionate food, farm and health advocate
Sourcing only the highest quality, ecologically sound ingredients from farmers, producers and artisans
Organic, from-scratch seasonal menu creation using time-honored methods for nutrient-dense preparation
Exceptional style, presentation and aesthetic while highlighting the natural beauty of good food
Preserving, culturing, curing and processing the bounty of each season

CONSULTING & TEACHING

Built relationships between producers, consumers and policymakers, resulting in state agricultural policy changes
Consulted with chefs, grocers, institutions and food entrepreneurs on sourcing and utilizing local ingredients
Advised farmers in western Montana of new markets and consumer channels; assisted in branding and marketing
Speaker/panelist for various groups, businesses and events - focusing on local economies and sustainable food systems
Workshop & event sponsor/coordinator: e.g. Permaculture, Cheesemaking, Traditional Butchering, Charcuterie, & more
Facilitated classes: Eating Local in the Winter, Grassfed Beef 101 (cooking & nutrition), Economy of Eating Local & more

BOARD MEMBERSHIP, COMMUNITY SERVICE & OTHER

2005-2013—Board Member: Missoula Community Food & Agriculture Coalition; Executive Team, Outreach & Education Chair
2011-2013—Committee Member, Consultant and Volunteer: Missoula Sustainable Business Council
2011-2012—Member: Montana Food Systems Council
2011-2014—Urban and Rural WWOOFing Host
2005-2014—Missoula Chapter Leader: Weston A Price Foundation *Traditional Food, Farming & Healing Arts*
2005-2008—Missoula Chapter Leader & National Sponsorships Coordinator: Holistic Moms Network

ADVOCACY & POLICY WORK

Introduction of Cottage Food Bill - Montana 2013 Legislative Session
Raw Milk Legislation: Lobbyist, Media and Social Networking Manager - Montana 2013 Legislative Session
Family Health Freedom Bills - Montana 2009 and 2011 Legislative Session

INTERESTS

Traditional Foods and Food Preparation; Herbalism; Permaculture; Resiliency; Hearth and Home; Food Freedom; Strong Communities; Slow Food; Slow Money; Cooperatives

EDUCATION

Bachelor of Ministry, Worship & Arts, Earl Paulk College, Atlanta, GA 1987-91