



### **Tim Bodell**

#### **Culinary Manager, RUSTIC *Francis's Favorites***

Tim Bodell brings more than 20 years of food and wine experience to his role as Culinary Manager of RUSTIC Francis's Favorites, located inside Francis Ford Coppola Winery. Working alongside Coppola, Bodell relies on his expertise and knowledge to recreate Francis's cherished family recipes and favorite cuisine from around the globe. His background includes years of working with some of the most renowned restaurants and chefs in the culinary industry.

A native of Philadelphia, one of Bodell's earliest childhood memories involves donning a chef hat and climbing atop a kitchen stool as he hovered over the stove to flip pancakes with his mother when he was just four years old. Even at an early age he was enthralled watching his mother cook her delicious meatloaf dish, among other family recipes. And it was a learning experience; his mother and father were both teachers and loved having young Tim as their cooking "apprentice." As he entered his teenage years, his passion for the culinary world had grown significantly and at age 16, he landed his first job in a kitchen, washing dishes. It wasn't until he was 18 and working in a more upscale restaurant that he ultimately realized people really made a living by doing what they love – by cooking. Bodell describes it as an "aha moment," suddenly recognizing his true calling and realizing he could turn his passions into a successful career if he worked hard enough.

And he's been working hard ever since. After high school, Bodell moved to Providence, Rhode Island to attend Johnson & Wales University's culinary program. He graduated Cum Laude in 2001 with an A.A.S. in Culinary Arts. A summer internship at Oregon's Sunriver Lodge and Resort near Bend during his college years led to a full time job after graduation and Bodell relocated to Oregon to pursue his culinary career. As he worked his way through the ranks to eventually become Lead Saucier, he fell in love with the Pacific Northwest lifestyle and bounty of food and wine.

In 2006, Bodell moved to nearby Bend, Oregon and joined the culinary team at The Blacksmith Restaurant, one of the nation's renowned steakhouses, as a lead line cook, perfecting his grilling skills and serving as the expert butcher. A stint at Bend's world class Pronghorn Golf Club & Resort followed, where Bodell spearheaded the restaurant's butchery program and enjoyed using Bend's ever-changing, fresh, seasonal ingredients to create the nightly dinner specials.

In early 2007, he joined owners of Avery's Wine Bar in Redmond, Oregon to launch the restaurant, serving as executive chef. He crafted seasonal fine dining menus and managed multi-course winemaker dinners, working closely with winemakers and local purveyors dedicated to sustainability.

Longing to immerse himself in the San Francisco Bay Area food and wine scene where sustainable produce enjoys ideal growing seasons and the wines are plentiful, in 2008 he relocated to California's Sonoma County. He launched Cultivate Events, his personal catering business, working with local farmers and winemakers to cater large-scale events. It wasn't until 2010 that he met Scott Howard, one of San Francisco's leading culinary icons. Howard made Bodell an offer he couldn't refuse, and Bodell signed on as sous chef to Howard at Brick and Bottle in Marin County where his expertise in butchery and fresh pasta creation was a welcome addition to the team.

After more than a year of working with Howard and learning his philosophy and sustainable approach to classic American cuisine, Bodell transitioned to the wine country and joined RUSTIC *Francis's Favorites* in May 2011. Bodell currently resides in Santa Rosa with his wife Emery, son Declan, and their dog Bella. When he's not in the kitchen or out foraging for mushrooms in Sonoma County's wilderness, Bodell enjoys vegetable gardening, fly fishing and reading any cookbook he can get his hands around.