

{ ONES TO WATCH



THE NEW GENERATION OF JACKSON HOLE FOODIES } }

BY CARA RANK

PHOTOS BY ASHLEY MERRITT





▲ THE WINEMAKER

Anthony Schroth, 32

Jackson Hole Winery winemaker and founder

A move to California to play baseball at Sonoma State University led Schroth away from dreams of the big leagues and into the wine business. During an internship at a Napa Valley winery, he noticed similarities to his family's property off Boyles Hill Road, the original Spring Creek Dairy from the 1940s. An idea struck this budding winemaker: start a winery with his family in Jackson. He knew the mountain climate wasn't conducive for growing grapes, but there was plenty of space for making and storing wine. "Jackson has a lot of challenges but also a lot of benefits. The higher altitude

and much cooler climate lead to slower fermentation. It's great for barrel aging, and it's been making some really incredible wines." Schroth, along with his parents and brother, purchases grapes in California (he lives there most of the year) and drives them to Jackson for the wine-making process. Since releasing the first wines in 2012, Schroth has won numerous awards for his Jackson Hole Winery labels and for wines he makes for Premonition Cellars in Sonoma. They just expanded the property and will open a tasting room toward summer.

THE MARKETING MAN →

Chris Hogberg, 27

Teton Hummus owner, Jackson Hole People's Market marketing director, Dishing contributor and sales director

With a degree in marketing, and experience as a chef in restaurants from New Zealand to the Amangani, Hogberg has his hands in many food-related endeavors. Though no longer a chef, he still logs many hours in the kitchen making hummus for his Teton Hummus line, which he started with a friend in 2013. When not spending hours over a pot of boiling beans, he also sells advertising and writes for Dishing, and serves as one of three volunteers who run the Jackson Hole People's Market. His endeavors are a way to combine his business background with his love for good food. "I actually believe in helping our restaurants and small, food-related businesses. It's something I know a lot about,

can talk the lingo and empathize with these chefs and business owners. You don't get a lot of compliments 90 percent of the day working in restaurants. I believe in working hard and giving back to them. It's something that is important to me." As someone who likes to walk the talk, as they say, he spent hours last summer organizing a successful People's Market after its founder and director suddenly moved on.



THE BAKER

▼ **Kevin Cohane, 34**

*Persephone Bakery
co-founder, co-owner and baker*

In 2003 Cohane took his first kitchen job in the valley at The Blue Lion and quickly became attracted to baking. Four years later he moved to Paris to spend a year at Le Cordon Bleu. He then spent two years at Fox & Obel bakery in Chicago before



he and his wife returned to Jackson Hole in 2010. In April 2011 they opened Persephone Bakery, and two years after that they opened their Boulangerie and Cafe in downtown Jackson, a chic restaurant inspired by bakeries in France. Today, Cohane creates artisanal breads and pastries using the highest-quality ingredients and traditional processes. For example, the natural culture in his breads is populated by wild yeast unique to this region. That

leavening results in his breads' complex flavor after emerging from his custom-made German deck oven. Nowadays Persephone supplies nearly two dozen retail clients, from Jackson Whole Grocer to Snake River Grill, in addition to supplying its own cafe. And Cohane? He still has his hands in the daily early morning baking process.

THE RANCHER

-----▶ **Chase Lockhart, 28**

*Lockhart Cattle Co.
owner and rancher*

Though the family business traces back to his great-grandfather, who started a cattle operation after moving to Jackson in 1914, Lockhart never thought he'd get into ranching. With the average age of a rancher a reported 57 years old, this finance major had other plans. Yet after graduating from college, Lockhart said something changed: "I was done sitting inside an office. And I looked at the ranch, and it was in a sad way. So I started working on it, and it escalated." Today, Lockhart sells his beef through Local Restaurant & Bar, Q Roadhouse

and Brewing Co., Liquor Down South, Aspens Market and in the cafeteria at Teton Science Schools. He's also launched a CSA program that enables participants to receive 10 or 20 pounds of beef every



three months. "With my meat you can really know the storyline, you know where it's been, how it's been handled, what it's been fed. You can trace your food from the beginning of its lifecycle to the end." The fifth-generation rancher raises his Hereford cattle from start to finish on the same land his great-grandfather ranched.

THE CHEF

▼ **Matty Melehes, 27**

*Q Roadhouse and Brewing Co.
chef de cuisine*

In his formative years, Melehes lived between his family's Alta ski lodge, the Teton Teepee, and Baja, Mexico. After graduating from Jackson Hole High School in 2005, he tried ski bumming in Lake Tahoe. It didn't take, so he moved to Vancouver to attend Dubrulle French Culinary School. There he met some influential chefs who became his mentors,

including Robert Clark, Tina Fineza and Quang Dang. He returned to the Tetons in 2009 and worked for his former soccer coach, Gavin Fine, at Rendezvous Bistro, eventually becoming sous chef there. A year ago, Melehes moved to Q Roadhouse, another one of Fine's restaurants. Since taking over at Q, the restaurant has made noticeable strides toward using local produce and meats whenever possible, a move that has reverberated throughout Fine Dining Restaurant Group. Melehes incorporated beef from his longtime friend at Lockhart Cattle Co. and Carter Country Meats. He uses produce from neighboring Victor, Idaho, and cheese from Lark's Meadow Farms. "I just want to support the community that I live in and the people I work with."

THE GROCER ----->

Bob Millsap, 47

*Lucky's Market
store manager*

This second-generation grocer has been in the food business for 35 years, first for his father, who owned 12 grocery stores. His career took him to leadership positions with Wild Oats and Sunflower markets and eventually independent consulting. In 2011 he moved to the area to manage a store for one of his consulting clients, Jackson Whole Grocer. Then, as Whole Grocer moved to a new, larger location, Millsap saw another opportunity. "I just felt like their old spot should always



be a grocery store." He connected with former colleagues from Wild Oats, who now run Lucky's, to start up a store here. "They never would have looked at Jackson otherwise." Though it's not a franchise, Millsap does have an ownership stake in this Lucky's, which has stores in 10 states and is quickly growing. He says it will offer high-quality food at great prices, due in part to its buying power. Think of it like a Trader Joe's. "We don't expect the same gross profit margins that are expected in a traditional grocery store. With our isolated location, we find that the pricing of everyday items is higher than what you see in cities. We are going to have amazing prices on amazing food, that's something that's new to Jackson."





That plan came to fruition in summer 2014. Now the successful pair behind two restaurants, these budding restaurateurs have made their business a family affair. Ryan, an artist, planned everything for Teton Thai and The Indian, from the drawing to the layout in his sketchbook to the interior design. Sununta, who studied Indian cooking with a food historian in 2004, created the menu. “She really brings the balance of flavors that Indian food is known for,” Ryan says. The couple sourced materials, from fixtures to teak doors, in Thailand. Are more restaurants in their future? Who knows. For now, “We want to make sure we’re reaching everyone’s expectations with the restaurants that we have,” Ryan says.

ed custom-making one-of-a-kind chef knives (all his production just moved to Idaho Falls). He’s receiving orders from professional chefs and knife enthusiasts across the world. His custom knives can run from \$800 to \$3,000 or more. He’s also taken that expertise and moved into the realm of man toys. At his 1-year-old Mountain Man Toy Shop, Milligan sells



↑ THE RESTAURATEURS

**Sununta and Ryan Haworth,
37 and 31**

The Indian and Teton Thai Driggs owners

Years ago, when this husband-and-wife duo were working in the former Teton Thai location in downtown Jackson, they decided to host an Indian night. Quickly, they realized Jackson residents were starving for Indian cuisine. They went on to successfully open their first restaurant, Teton Thai in Driggs, Idaho, but in the back of their minds an Indian restaurant was on their radar.

THE CRAFTSMAN →

Corey Milligan, 44

New West KnifeWorks owner

Since launching New West KnifeWorks in 1997, Milligan has established himself as the leading high-end cutlery manufacturer in the U.S. His knives are constantly featured in magazines and blogs — Playboy just spotlighted his 8-inch chef’s knife as part of the article “60 Things, Ideas & Actions That Every Man Should Own, Know & Do.” “Nobody else is doing this, especially with the steel we use.” New West makes about 5,000 knives a year, and now Milligan has start-

tomahawks, axes and more. “They’re totally legit.” Indeed, three chefs from San Francisco’s Flour + Water bought the tomahawks as soon as they saw them. Believe it or not, they can serve many purposes in the kitchen, even splitting potatoes. Stay tuned for more about Milligan as he’s also the subject of a reality TV show that has been filmed and, as of press time, was being shopped around to different networks.



▲ THE INNOVATOR

Nona Yehia, 43

*Vertical Harvest co-founder,
chef, E/Ye Design architect*

Yehia has made a name for herself and her architecture firm, E/Ye Design, since moving to the valley in 2003. Most notably in the food world, she can be known for two things: the architect behind the chic Persephone Bakery Boulangerie and Cafe, and co-founder (along with Penny McBride) and architect of Vertical Harvest. Expected to open this year, Vertical Harvest will be the first of its kind: a three-story vertical farm built on an infill piece of land that will grow fresh, local produce year-round using a hydroponic growing system. Vertical Harvest will employ adults with developmental disabilities to combine

agricultural, architectural and social innovation into one project. If that wasn't enough to make Yehia a standout in the food community, in her spare time she also makes Lebanese food and has donated dinners for community auctions. In July she threw a two-night pop-up dinner — called “Lemons and Parsley, A Beirut Bistro” — at Persephone. While there is no set date for the next pop-up dinner, Yehia will be doing another, so watch for the announcements.

▼ THE CHEESEMAKER

Kendall Russell, 45

*Lark's Meadow Farms
owner and cheesemaker*

In 2007 Russell, formerly a microbiologist and biochemist, used his background in science to teach himself how to make cheese. By 2009 his Rexburg, Idaho-based Lark's Meadow Farms was selling cheeses commercially and can now be found in major

cities around the country, including Murray's Cheese in New York and DeLaurenti in Seattle. This year will see one of his biggest achievements: Whole Foods Markets across the Rocky Mountains will begin selling his cheese. Traditionally Russell has made about 15,000 pounds of cheese annually, but he'll double production to 30,000 pounds this year to accommodate Whole Foods. “We have so much demand that it's an opportunity for us to grow and stabilize the farm operation, to produce jobs for other people. That's important for us, bringing jobs to the community. We live in an area where farming is dying. Farms all around us are being absorbed by bigger farms and disappearing. We're fighting that.” Unlike many other cheesemakers, Russell owns his entire operation, all 100 sheep and eight brown Swiss cows.

