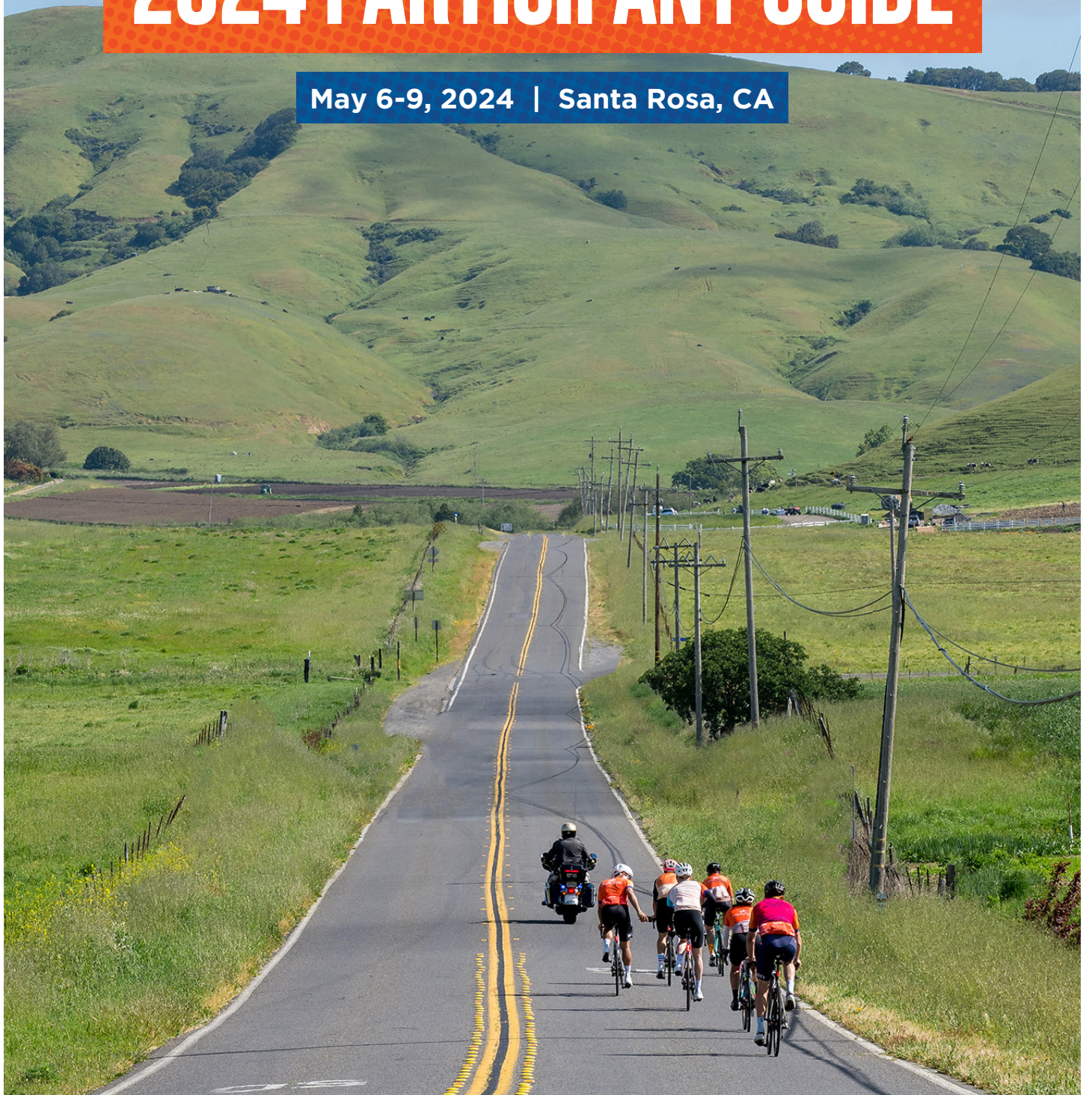


# 2024 PARTICIPANT GUIDE

May 6-9, 2024 | Santa Rosa, CA





# Good luck to the riders!

Thank you for helping make  
No Kid Hungry a reality.



# TABLE OF CONTENTS

- 5** THANK YOU
- 6** ABOUT CHEFS CYCLE
- 7** ABOUT NO KID HUNGRY
- 8** TRAVEL & ACCOMMODATION
- 10** SCHEDULE
- 12** OUR FAMILY MEALS CHEFS
- 15** SUPPORT
- 16** SAFETY INFO
- 19** RULES OF THE ROAD
- 20** MAPS
- 23** PACKING LIST
- 24** OUR RIDERS
- 28** GUESTS OF HONOR & SPEAKERS
- 34** WHY I RIDE
- 36** THINGS TO DO IN SANTA ROSA





# THANK YOU

Welcome to Chefs Cycle 2024 supporting the No Kid Hungry campaign! As we gear up for another incredible ride, we extend our deepest gratitude to each and every one of you for your continued commitment and unwavering support.

Your participation in Chefs Cycle goes beyond the miles you'll pedal; it symbolizes a profound dedication to combating childhood hunger and nurturing your own well-being. Many of you have shared stories of how this event has been a catalyst for personal transformation, igniting a passion for cycling and fostering healthier lifestyles. By taking on this challenge, you are not only enriching your own lives but also making a meaningful impact on the lives of countless children facing food insecurity.

At the heart of Chefs Cycle lies a simple yet powerful mission: to ensure that every child in America has access to the nourishment they need to thrive. Since its inception, Chefs Cycle has raised over \$9 million, providing vital support to programs that are making a tangible difference in the fight against hunger. Together, we're helping kids to reach their full potential. For that, we are truly grateful.

We cannot express enough gratitude for your participation in this journey. Your passion, determination, and generosity inspire us all, and it is through your collective efforts that we can create a brighter, hunger-free future for our nation's youth.

Thank you for joining us on this extraordinary ride, and for being champions for change in the lives of children who need it most.

With heartfelt appreciation,

**Billy Shore and Debbie Shore**

Founder, Executive Chair and  
Co-Founder, Share Our Strength

**Courtney C. Smith**

Senior Director, Culinary  
Partnerships & Events  
Share Our Strength

**Alyssa Steinmann**

Associate Director,  
Chefs Cycle  
for No Kid Hungry



# ABOUT CHEFS CYCLE

Chefs Cycle is an unparalleled fundraising endurance event that unites award-winning chefs and culinary enthusiasts in the fight against hunger. It brings together chefs, culinary professionals, and No Kid Hungry advocates who are committed to leveraging their passion for cycling to raise crucial funds and awareness for No Kid Hungry through personalized fundraising endeavors and sponsor activations.

Since its inception in 2015, Chefs Cycle has seen over 800 culinary champions and dedicated corporate partners join forces, collectively raising over \$9 million in support of the No Kid Hungry campaign. This year's ride, set in the picturesque backdrop of Santa Rosa, California, features a remarkable assembly of world-class chefs, sommeliers, general managers, restaurateurs, corporate partners, and members of the No Kid Hungry network, all united in their mission to make a difference.

Participants will push their limits over three days, covering a challenging 300-mile route, with the ambitious goal of raising \$775,000 to further the impactful work of No Kid Hungry.



# ABOUT NO KID HUNGRY

No child should go hungry in America. But millions of kids could face hunger this year. No Kid Hungry is working to end childhood hunger by helping launch and improve programs that give all kids the healthy food they need to thrive. This is a problem we know how to solve. No Kid Hungry is a campaign of Share Our Strength, an organization committed to ending hunger and poverty. Join us at [NoKidHungry.org](http://NoKidHungry.org).



# TRAVEL & ACCOMMODATION

## GETTING TO SANTA ROSA

There are two nearby airports for travel to Santa Rosa:

**Charles M. Schulz–Sonoma County Airport (STS):** Approx. 15 mins from The Flamingo

**San Francisco International Airport (SFO):** Approx. 90 mins from The Flamingo

For those traveling through SFO, we recommend booking the **Sonoma County Airport Express with Groome Transportation**. The shuttle departs every hour, and drops off at the Park & Ride Santa Rosa, just 2 miles from The Flamingo. The shuttle will have space for bikes and luggage. Pre-book your shuttle, as they will fill up.

Rideshare (Uber, Lyft) is available from STS or Park & Ride Santa Rosa to The Flamingo Hotel. If you are traveling with a bike, we recommend booking an SUV, and communicating with the driver ahead of pickup that you have a bike with you.

Chefs Cycle staff may be available for transportation from Santa Rosa Park & Ride or STS to The Flamingo Hotel. Please **reach out to [chefscycle@strength.org](mailto:chefscycle@strength.org) by May 3rd** to check availability.

## ACCOMMODATION

All riders are provided accommodations at **The Flamingo Resort & Spa** for three nights, from Monday, May 6th to Thursday, May 9th. Those wishing to extend their stay should **reach out to [chefscycle@strength.org](mailto:chefscycle@strength.org)** as soon as possible. Additional nights are at rider expense.

**Pre-ride bag drop and post-ride shower rooms will be available for riders checking out on Thursday, May 9.**





# SCHEDULE

## MONDAY, MAY 6

### Registration & Welcome

**12:00 – 4:00pm**

Rider Registration at The Flamingo Hotel

**2:30 pm**

Shake Out Ride with Pro

Coach Maddison Russell

**5:30 pm**

Chefs Cycle 2024 Welcome Dinner,  
Hosted by Chef Nelson German

**6:00 pm**

Dinner Programming

#### SPEAKERS

##### Debbie Shore

Co-Founder, Share Our Strength

##### Jay Johnson

Regional Vice President, KBP Inspired

##### Elaine Cizma, Ted Cizma

Chefs Cycle Legacy Riders

##### Megan Stephens

Manager, Technical Operations,  
Cadence Sports

**9:00 pm**

Lights Out

## TUESDAY, MAY 7

### Ride Day 1

**5:20 am – 6:15 am**

Breakfast in the Ballroom

**6:20 am**

Rider Roll Out

*Rest stops and lunch stop throughout course*

*Lunch provided by Rocker Oysterfellers*

**1:30 – 4:00pm**

Rider Village Open for Post-Ride Snacks

**6:00 pm**

Family Meal, Hosted by Chef Mateo Granados

**6:30 pm**

Dinner Programming

#### SPEAKERS

##### Debbie Shore

Co-Founder, Share Our Strength

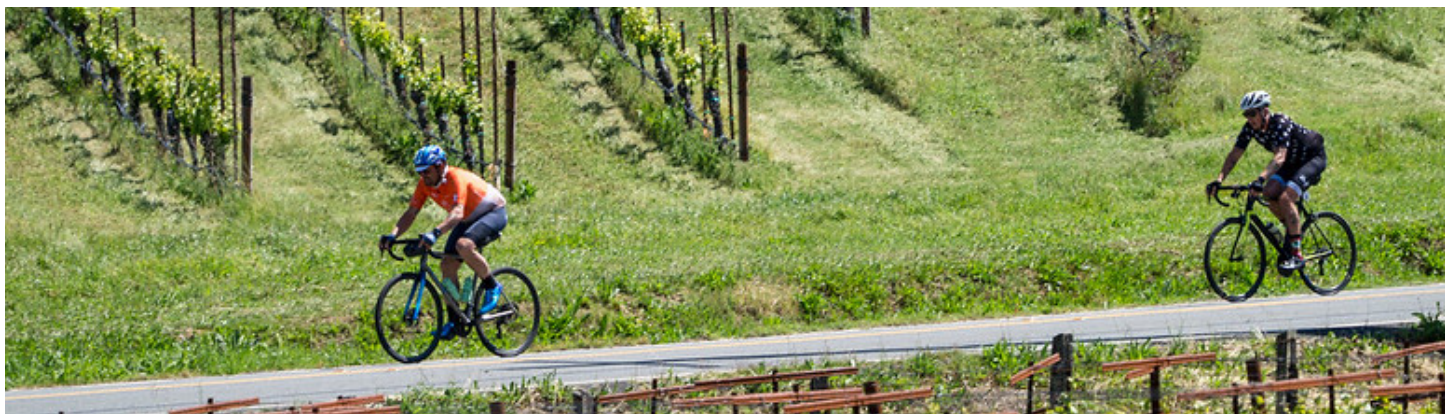
##### Impact Champion Recognition

##### Micah Klasky

Executive Chef, 21c Bentonville  
First Year Rider

**9:00 pm**

Lights Out



## WEDNESDAY, MAY 8

### Ride Day 2

**5:20 am – 6:15 am**

Breakfast in Ballroom

**6:20 am**

Rider Roll Out

*Rest stops and lunch stop throughout course*

*Lunch provided by BJ's Restaurant*

*& Brewhouse*

**1:30 – 4:00pm**

Rider Village Open for Post-Ride Snacks

**6:00**

Family Meal, Hosted by Chef Mark Stark

**6:30 pm**

Dinner Programming

#### SPEAKERS

**AJ Schaller**

Culinary Director, Mush Foods

**Kat Humphus**

Regional Chef, Brigaid

**Jennifer LeBarre**

Executive Director, Student Nutrition Services, SFUSD

**9:00 pm**

Lights Out

## THURSDAY, MAY 9

### Ride Day 3 Impact Experience & Closing Reception

**\*\*Those departing Thursday, May 9 should check out of their room before Roll Out or Impact Experience, or arrange for late check out with The Flamingo**

**5:20 – 6:15 am**

Breakfast in the Ballroom

Bag Drop available outside Ballroom

#### RIDERS

**6:20 am**

Rider Roll Out

*Rest stops and Lunch stop throughout course*

#### IMPACT EXPERIENCE FOR NON-RIDERS

**8:30 am**

Breakfast in the Ballroom

**9:00 am**

Impact Conversation

#### MODERATORS

**Jennifer LeBarre**

Executive Director, Student Nutrition Services, SFUSD

**Sarah Gayoso**

Sr Manager, Chef Champion Engagement, No Kid Hungry

**Katie Dooley-Hendrick**

Associate Director, No Kid Hungry California

**10:30 am**

Yoga on the Lawn, Hosted by Revolution Yoga

#### ALL

**1:30 – 4:00 pm**

Rider Village Open for Post-Ride Snacks

**Post Ride**

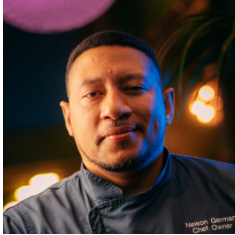
Shower Rooms Available

**5:00 – 6:30 pm**

Closing Reception, Appetizers hosted by CIA Greystone

# OUR FAMILY MEAL CHEFS

Joining us for dinners on May 6, 7, and 8 are three exceptional California chefs, along with the next generation of culinary talent from the Culinary Institute of America leading our closing reception on May 9. We are honored to welcome these talented chefs to our 2024 Chefs Cycle event:



## CHEF NELSON GERMAN

**Welcome Dinner, Monday, May 6**

**Nelson German**, Executive Chef/Owner of alaMar Kitchen & Bar and Sobre Mesa in Oakland, CA, shares the rich narratives of the African and Caribbean diasporas through his culinary creations. With Afro-Dominican recipes inspired by his heritage and cherished family dishes, Chef Nelson's menus foster diverse conversations in architecturally-rich spaces. Returning for his second year at Chefs Cycle, he advocates for national youth initiatives like No Kid Hungry and promotes high sustainability standards in the kitchen.



## CHEF MATEO GRANADOS

**Tuesday, May 7**

**Chef Mateo Granados**, has been an important part of the Sonoma County food scene for years. First developing his successful food truck business, then as the chef-owner of the popular Latin French fusion restaurant Mateo's Cocina Latina in downtown Healdsburg for over 10 years. Chef Mateo's signature style was honed at local farmers markets, and simply by years of working in fine dining establishments in the Bay Area including 42 Degrees, Masa's, Manka's Inverness Lodge, and Charlie Palmer's Dry Creek Kitchen.



## **CHEF MARK STARK**

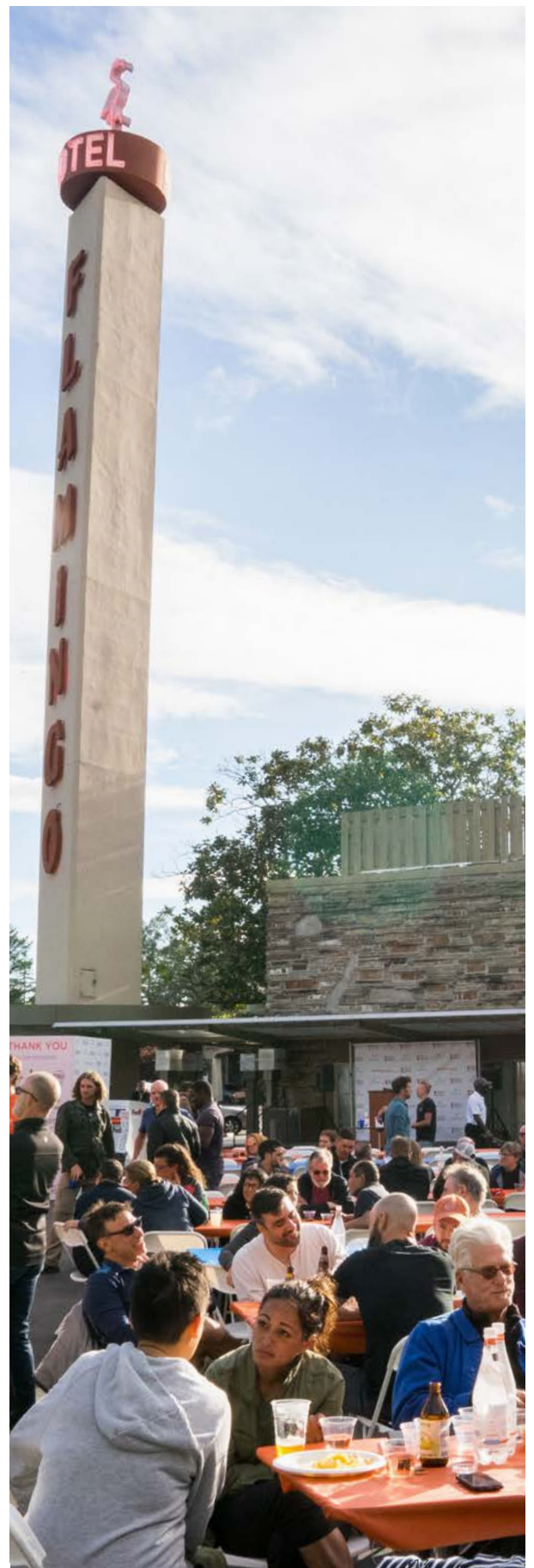
**Wednesday, May 8**

James Beard Outstanding Restaurateur semifinalists **Mark and Terri Stark** together own and operate eight of Sonoma County's favorite, and most highly rated, restaurants: Monti's Rotisserie, Bird & The Bottle, Stark's Steak & Seafood, Grossman's Noshery & Bar, Willi's Wine Bar, Augie's French, Willi's Seafood and Bravas Bar de Tapas. The Starks founded Stark Reality Restaurants in 2006 and are now one of Sonoma County's largest employers, with over 400 employees. More than awards and accolades, Terri and Mark are most proud of being able to provide mentorship and employment to so many locals in the culinary field. They have offered health care to their full-time employees since the day they opened, and many of their employees have been with them for ten years or more.

## **CULINARY INSTITUTE OF AMERICA AT GREYSTONE**

**Closing Reception, Thursday, May 9**

Our closing reception on Thursday, May 9 will be led by Culinary Institute of America Assistant Professor **Chef Daniel Kedan** and students from the CIA at Greystone in St. Helena. Students in the Farm-to-Table Bachelor's Concentration will be creating and serving an array of bites and snacks, incorporating local produce and products from Napa and Sonoma counties. We look forward to introducing the next generation of chefs to you!





# SUPPORT

Chefs Cycle is dedicated to ensuring that participants have the support they need to make their ride as smooth and enjoyable as possible. Here's what you can expect:



## MECHANIC & SAG

Our experienced mechanics and SAG (Support and Gear) team will be on hand before the event, along the route, and at designated stops to assist with any bike maintenance or support needs. Assembly and disassembly of bikes will be \$40, cash preferred.



## MASSAGE THERAPY

Your physical well-being is important to us. We're pleased to offer massage therapy services provided by Wine Country Massage at each lunch stop and after your ride. Additionally, taping services will be available in the morning to help you prepare for the journey ahead.



## FOOD AND HYDRATION

Thanks to the generosity of our sponsors, Chefs Cycle will provide a range of snacks and hydration options at rest stops, conveniently spaced approximately every 20 miles along the routes.

# SAFETY INFO

Your safety is our top priority at Chefs Cycle. Please review the following guidelines to ensure a safe and enjoyable ride:

- Chefs Cycle operates under “rules of the road” protocol, meaning **all participants must adhere to traffic signals, stop signs, and road signs, and remain within designated bike lanes.** California Highway Patrol (CHP) motor officers will provide support throughout the ride, but riders must still exercise responsibility and follow all state cycling laws. Visit the [CHP website](#) for more information on bicycle laws and safety.
- A rolling escort will be provided by Santa Rosa PD along outbound routes from the Flamingo Hotel each day. Riders returning to the hotel must follow rules of the road.
- Certain intersections will be monitored by CHP but not controlled. Riders should proceed according to standard road rules unless directed otherwise by on-site officers.
- All participants must sign an event waiver with Chefs Cycle. Per this waiver, riders are required to wear helmets at all times while riding - no exceptions.
- Use of headphones while riding is prohibited for safety reasons.
- There will be four to five stops along each day’s route, including lunch, all clearly marked. Hydration stations and a variety of food and fuel options will be available.
- Cell phone service in Sonoma County and surrounding areas may be unreliable. Inform family or friends of your route and estimated return time before setting out.
- Chefs Cycle is not a timed event—ride safely and enjoy the experience!



## IMPORTANT INSTRUCTIONS FOR YOUR PHONE

- **Download the TraQCentral App:** TraQCentral provides access to ride routes and your current location. You can request assistance directly through the app and receive location-specific alerts such as road conditions or weather warnings.
- **TraQCentral QR Code:**



## IMPORTANT NUMBERS TO PUT IN YOUR PHONE RIGHT NOW

### Command (Primary Contact)

800-597-0247

*\*call only, no text*

### Alyssa Steinmann

Associate Director, Chefs Cycle

916-792-8618

### Dan Salisbury

Operations Manager, Chefs Cycle:

781-974-8999

**In case of emergency, call 911 first, then contact Command (Megan Stephens) at 800-597-0247**





**THINK CULINARY**

# GOOD LUCK CHEFS CYCLE RIDERS!

WE LOOK FORWARD TO SHARING OUR PREMIUM MEATS WITH YOU DURING THE FAMILY MEAL WITH CHEF NELSON GERMAN!



If you are looking for unique meats to serve at your restaurant, reach out to our team at [emailsupport@thinkculinary.com](mailto:emailsupport@thinkculinary.com).



Proud supporter of No Kid Hungry and their mission to end childhood hunger across the United States.



# RULES OF THE ROAD

## **Be predictable.**

Look before you move. Maintain a steady speed and trajectory to help riders and motorists anticipate your movements. Avoid sudden changes in speed or direction.

## **Communicate clearly.**

Use verbal cues to alert others of changes in speed, direction, or hazards. Coordinate group maneuvers and communicate consistently throughout the ride.

## **Ride smart.**

Stay alert and aware of other riders. Avoid riding directly behind someone to prevent overlapping wheels.

## **Be visible.**

Wear your Chefs Cycle jersey and use safety blinkers to enhance visibility while riding.

## **Ride single file on lane roadways.**

On highways, ride no more than two abreast and ensure you do not impede traffic flow. Move into a single file when being overtaken from the rear.

## **Choose proper lane positioning.**

Ride as far to the right as practical, using the entire lane when necessary for safety. Do not cross yellow center lines and use the shoulder when safe.

## **Don't pass on the right.**

Gather behind the last car at intersections.

## **Be courteous at intersections.**

Follow traffic signs and signals, consider moving through intersections as a group if safe, and slow down at yellow lights.

## **Avoid blocking traffic at regroup points.**

Choose regroup locations away from intersections and move off the travel lane as much as possible.

## **Be a good representative.**

Your actions reflect on Chefs Cycle. Thank you for your dedication to supporting No Kid Hungry and spreading awareness of our mission to end childhood hunger in America.

# MAPS

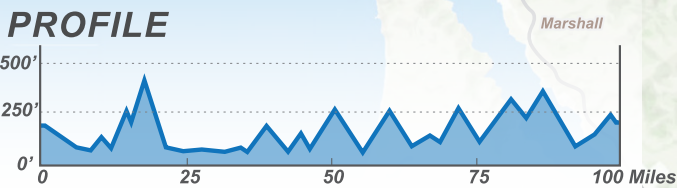
DAY 1

## Day 1 May 7th • 2024



**LEGEND**

- Route ———
- Start, Finish ● ●
- Direction ➔
- Rest Stop ⊕
- Lunch Stop 🍴
- Shuttle Forward 🚌



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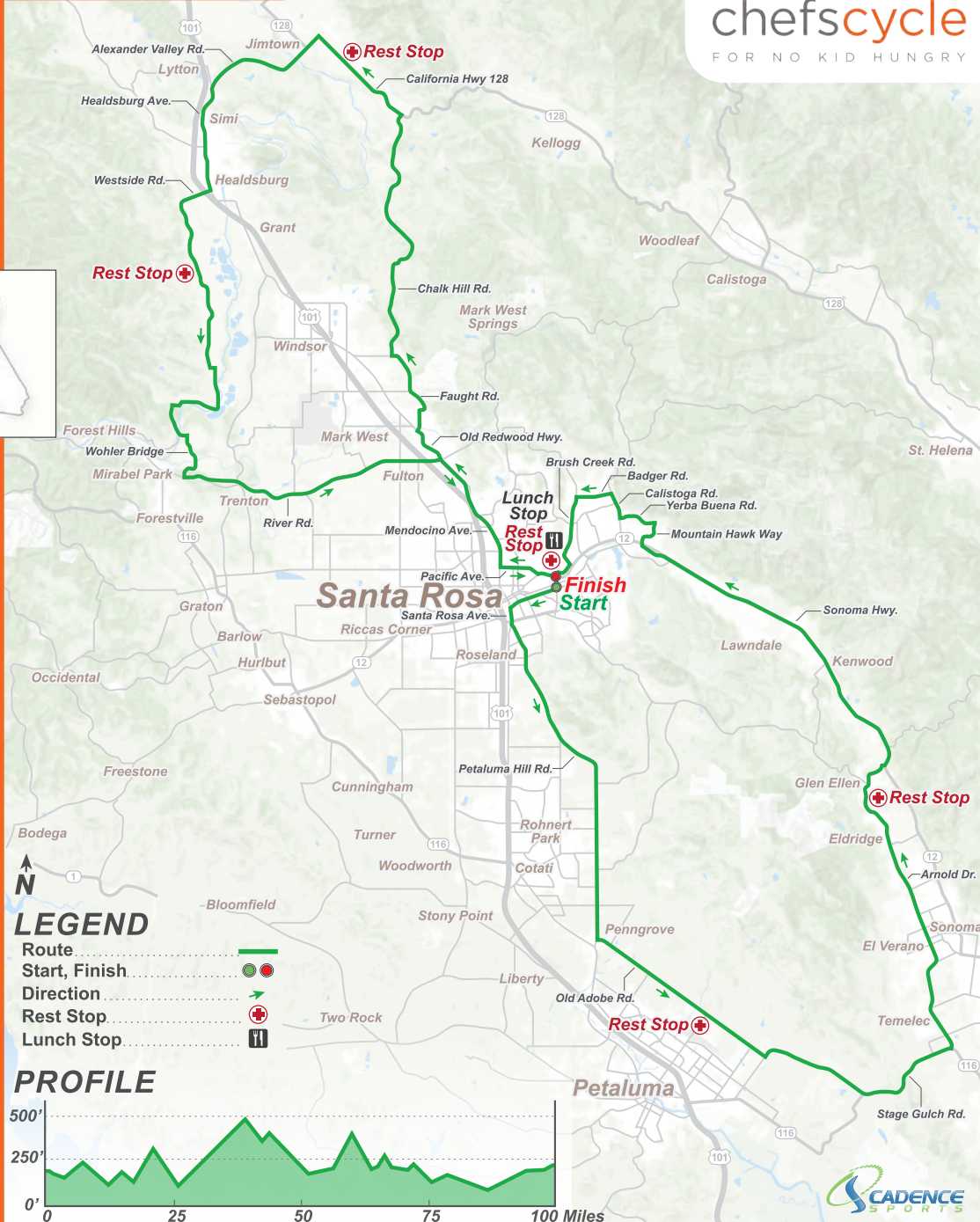
DAY 2

# Day 2

May 8th • 2024



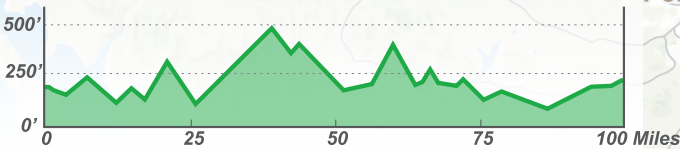
**chefsCycle**  
FOR NO KID HUNGRY



### LEGEND

- Route ..... ———
- Start, Finish ..... ● ●
- Direction ..... →
- Rest Stop ..... ⊕
- Lunch Stop ..... ☰

### PROFILE



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DAY 3

# Day 3 May 9th • 2024



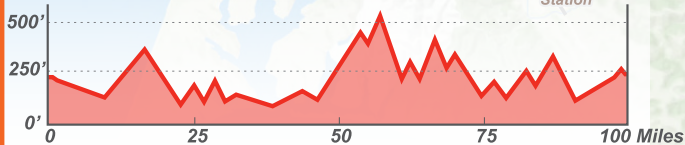
**chefsCycle**  
FOR NO KID HUNGRY



## LEGEND

- Route .....
- Start, Finish .....
- Direction .....
- Rest Stop .....
- Lunch Stop .....
- Shuttle Forward .....

## PROFILE



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# PACKING LIST

Santa Rosa weather is forecasted to be in the 70s-80s, with slight wind and clear skies. It will be cool in the evenings, so please bring appropriate attire. While there is no rain on the forecast, it is smart to be prepared just in case things change.

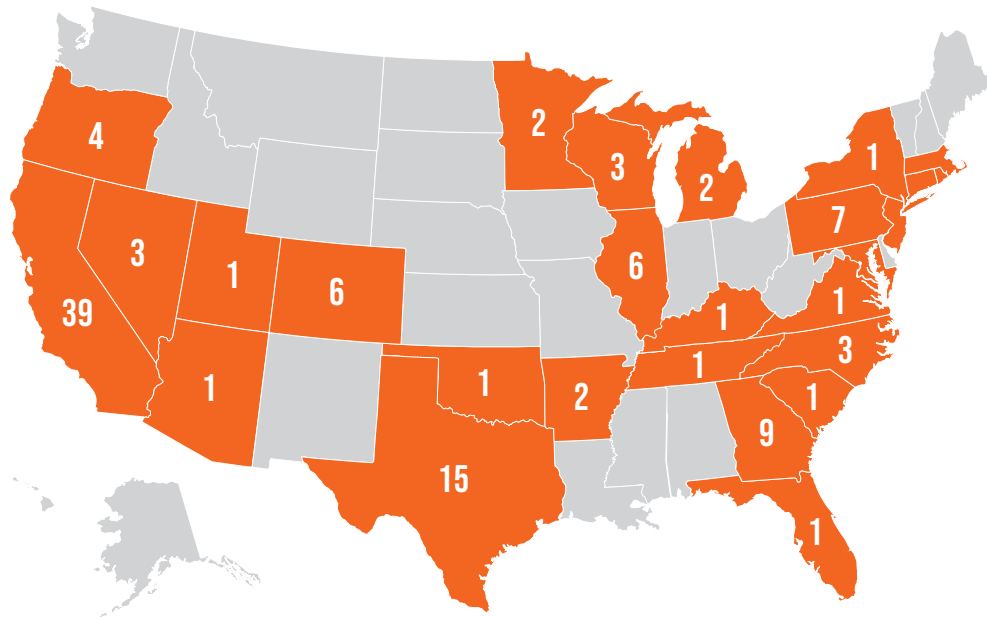
- Bicycle: Clean, fitted, tuned and ready to ride
- Helmet
- Cycling shoes
- Bibs/Padded Shorts (one pair for each day)
- Blink light
- Wind Vest
- Baselayer: 1 or 2 lightweight
- Rain jacket
- Light jacket
- Long finger gloves
- Cycling gloves: short finger
- Leg or knee warmers
- Arm warmers
- Socks
- Eyewear/sunglasses
- Chamois cream (We have PLENTY of individual packs onsite as well)
- Sunscreen
- Toiletries
- Bathing suit
- Casual clothes for each day's afternoon and evening activities
- Phone
- Phone charger
- Battery pack
- 2-3 water bottles
- Pain relievers and medications
- Any energy bars/gels/nutrition items that you are particular to (we will have a variety as well)
- Patch kit with multi tool

## **Please Note:**

- You will be provided with one (1) Chefs Cycle jersey to wear, along with detergent packets.
- Chefs Cycle provides sports drinks, a wide variety of food along the routes, and spare tubes/tires, etc. in our SAG vehicles.

# OUR RIDERS

THANKS TO OUR RIDERS FROM ACROSS THE COUNTRY  
AND ALL OVER THE GLOBE, TOO!



- CANADA 3
- CAYMAN ISLANDS 2
- CONNECTICUT 3
- MARYLAND 1
- MASSACHUSETTS 1
- RHODE ISLAND 1
- WASHINGTON, DC 1





# TOGETHER, WE'RE ENDING HUNGER IN AMERICA

We all have different strengths to share in the fight to end childhood hunger in America. Whatever your strength, there's a way you can help ensure kids get the nutritious food they need every day.

## HOW NO KID HUNGRY IS ENDING CHILDHOOD HUNGER

### SCHOOL & COMMUNITY MEALS

We help schools and community groups feed kids, through programs like breakfast in the classroom and summer meals delivery. How? By providing grants to fund needed equipment; offering operational and strategic support; and advocating for better policies.

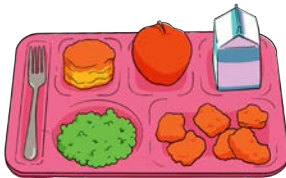
### ADDRESSING ROOT CAUSES

Ending childhood hunger will take more than food. We also need to help families become secure. Today we're helping to fund organizations that are working on these issues, from low wages to the cost of groceries, with a focus on single mothers.

### FAMILY MEALS

We make sure every family has the resources to feed their kids. We improve access to nutrition programs like SNAP and WIC and help parents get grocery benefits during the summer.

## OUR IMPACT



Through our unique approach, a donation of \$1 can help provide 10 meals for kids.



Thanks to our successful advocacy efforts, there are new summer meals programs that can reach tens of millions of children.



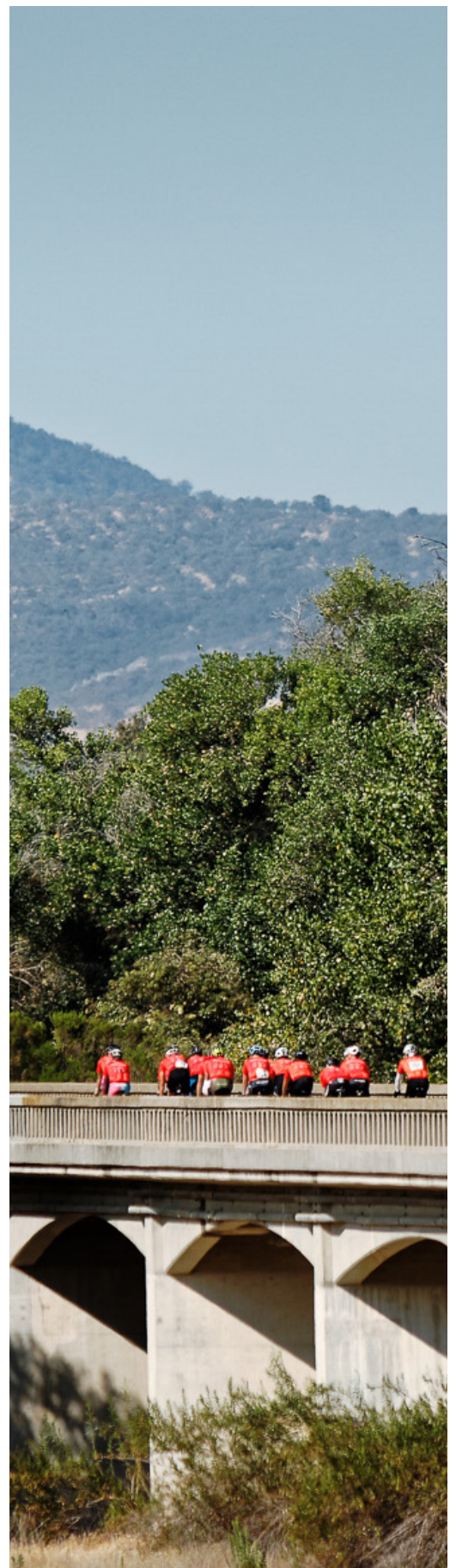
We've helped provide 2.8 billion meals for kids, but we won't stop until no child goes hungry.

# RIDER LIST

Carlos Abeyta	Jeannette Cohen	Bryan Gubert
Jamie Adams	Christophe Considine	Damian Hanft
Gregory Ahnert	Daniel Considine	Bart Hansen
Steven Andre	Trevor Cornwell	Johnny Hoang
Rick Ayala	Chris Cosentino	Jim Hyllengren
Steve Baranski	Andrew Davilman	Dave Joachim
Jonny Barr	Jack Davilman	Jay Johnson
Matthew Batey	Ben Davis	Bryan Jones
Jason Beaulieu	Alexander Diestra	Andres Kaelin
Phil Berg	Sean Eastwood	Toby Katz
Bill Binczak	Duskie Estes	Mitul Khulbe
Jeff Black	Mike Fagnoni	Shane Killeen
Bob Blumer	Phil Falsone	Micah Klasky
Jason Bornstein	Michael Fojtasek	Jonathan Klonecke
Jason Bowlin	Ben Fordham	Joon Koo
Chad Bradford	Ashley Fowler	Michael Kramer
Tobias Burkhalter	Neal Fraser	Baruch Laskin
Zane Caplansky	Luciano Galavotti	Jolyn Laufenberg
Jamie Carawan	Shawn Gawle	Steve Laycock
Augusto Carneiro	Rick Gencarelli	Mike Le
Peter Cham	Scott Gingerich	Crista Luedtke
Paul Che	Gerad Gobel	Emily Martin
Lee Chizmar	Byron Gomez	Josh Mayo
Elaine Cizma	Bobby Gonzalez	Kelly McCown
Ted Cizma	Rich Grab	Sean McGaughey

Sarah Mengoni  
Mary Sue Milliken  
Nathan Miller  
Erin Mills  
Leonardo Moura  
Brian Morris  
Leanne Murakami  
Josh Nebenzahl  
Andy Nelson  
Derek Nordman  
Michael Ohlman  
Tim Oliver  
Arturo Olmos  
Paul Olson  
Scott Ostrander  
Mark Patykewich  
Tristan Pearman  
Ramon Perez  
David Phan  
Nate Pollak  
Patrick Prager  
Mike Pucci  
Anthony Pullen  
David Redmond  
Mike Raub

Nick Roberts  
Micah Rochelle  
Quinn Rogers  
Mike Romine  
Bethany Joy Rudick  
Shawn Shoemaker  
Bryan Soltis  
Allison Speer  
John Stewart  
Sarah Sung  
Priyank Taneja  
Matt Thomas  
Daniel Tippetts  
Jerry Trice  
Laura Unverzagt  
Luke Venner  
Amy Warthen  
Molly Waterman  
Ari Weiswasser  
James Wrigley  
Tucker Yoder  
Lauren Zimmerman



# GUESTS OF HONOR & SPEAKERS

## **DEBBIE SHORE**

### **Co-Founder, Share Our Strength**

Debbie Shore, who co-founded Share Our Strength with her brother Billy Shore, oversees the organization's long-term planning and strategy. Debbie has led the development and launch of many of the organization's signature fundraising platforms, including Taste of the Nation, Dine Out for No Kid Hungry, Chefs Cycle and Friendsgiving.

Since 2014, Debbie has directed the organization's revenue innovation lab, providing vision and overseeing efforts to create, test and launch diverse new revenue streams, such as Chefs Cycle, an annual cycling event for chefs and culinary professionals to raise funds and awareness for No Kid Hungry.

Prior to starting Share Our Strength, Shore was a political organizer and fundraiser for former U.S. Senator Gary Hart's (D-Colorado) presidential campaign.

Born in Pittsburgh, Pa., Debbie earned a Bachelor of Arts in English Literature and Philosophy from Ohio University. She has lived, studied and traveled extensively in Mexico, and has one daughter, Sofia.

## **JENNIFER LEBARRE**

### **Executive Director, Student Nutrition Services**

Jennifer joined the San Francisco Unified School District in June 2018 after nearly twenty years in Oakland Unified School District. Jennifer assumed the role of Interim Senior Executive Director in February 2024 supervising and supporting the leaders of the Student Nutrition Services and Transportation Departments after four years as the Executive Director of Student Nutrition Services and one year as Interim Head of Policy and Operations. During her time in SFUSD Jennifer led the team that provided San Francisco's children and families over 7 million meals during the pandemic, has supervised the opening of new kitchen facilities increasing the amount of freshly prepared meals to our students and several other initiatives moving SNS towards their Vision.

Jennifer has worked on policy development at the State and National level. She believes in providing equitable services for San Francisco's students so that they are prepared to live, thrive and succeed.

*for the love of*  
turning rides  
into meals.  
*for the love of progress.*

Citi is proud to be a leading partner of No Kid Hungry and sponsor of Chefs Cycle. Since 2014, Citi's support has helped provide 300 million meals for the millions of kids facing hunger across America.



# CHEERS TO THE RIDERS



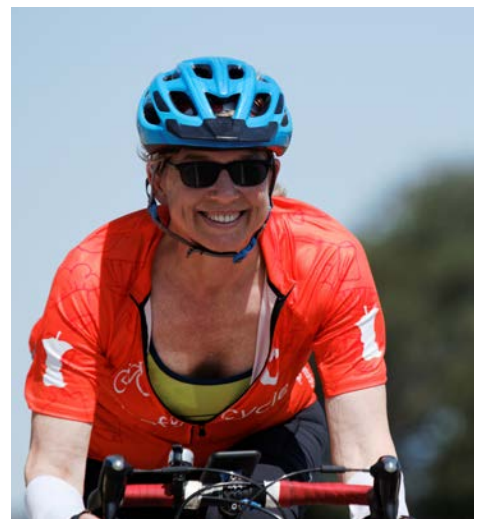
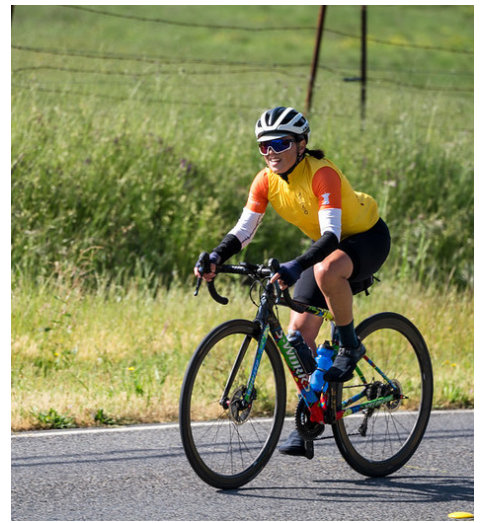
Noble Vines is a proud partner of No Kid Hungry and sponsor of Chefs Cycle. Between May 1 - June 30, 2024 we're donating \$1 of every purchase of Noble Vines 446 Chardonnay (up to \$75k) to help end childhood hunger.

**NOBLE VINES**



YOUR DONATIONS HELP SUPPORT PROGRAMS THAT FEED KIDS; NO KID HUNGRY DOES NOT PROVIDE INDIVIDUAL MEALS. LEARN MORE AT [NOKIDHUNGRY.ORG/ONEDOLLAR](https://www.nokidhungry.org/onedollar).





**50CUT™**

“IT IS THE UNKNOWN AROUND THE CORNER THAT TURNS MY WHEELS.”

*Heinz Stücker*

**TO ALL CHEF CYCLE RIDERS, 50CUT IS ROOTING FOR YOU!**

Serving Stark Reality Restaurant's signature Grilled Tunisian Chicken Meatball Kebobs made with 50CUT mushroom root blended to taste perfection.

**When: Family dinner Wednesday, May 8th**



  
**chefsycle**  
FOR NO KID HUNGRY

Proud partner of No Kid Hungry and their mission to end childhood hunger in the United States

# THANK YOU TO OUR 2024 CHEFS CYCLE SPONSORS

## PRESENTING SPONSOR



## GOLD SPONSOR

Citi

## SILVER SPONSORS

Noble Vines

50/Cut

BAMCO

## RIDER VILLAGE SPONSORS

AG1

Athletic Brewing

Bianco DiNapoli Tomatoes

MacRostie Winery & Vineyards

New Belgium Brewing

Straus Family Creamery

Tillamook

Voler

Waring Commercial

## IN-KIND SUPPORTERS

BJ's Restaurants and Brewhouse

Cheez-It

Chubby's Snacks

Grüvi

Habit Burger

LMNT

Nature's Bakery

Nossa Familia Coffee

Pringles

Pure Organic

RX Bars

Stuart Event Rentals

Sweet Diane's

Sysco

The Pickle Juice Company

Ugly Co.





# WHY I RIDE



## **TED CIZMA**

**Executive Chef, Local LA Catering & Events by Chef David LeFevre**

When an acquaintance of mine pitched the idea of Chefs Cycle to me in 2015, my motivations were initially not what you'd call "altruistic." The idea of taking a few days off work to ride bikes under the guise of it being a charitable endeavor sounded perfect to me.

That first ride, from Salinas, CA to Santa Barbara, CA in June 2016 turned out to be the most challenging thing I had ever done on a bike.

What I learned about myself, my teammates and about No Kid Hungry in those three days changed my life. As a father of five children, I cannot imagine what it would be like to not be able to provide them with proper meals each and every day.

Since then, the Chefs Cycle ride has become something I look forward to and plan for every year.

Raising funds to support No Kid Hungry and raising awareness of childhood hunger in America has given me focus and purpose.

Why I ride? Because I can, and because together our voices are louder and our efforts stronger.



## **LEE CHIZMAR**

**Chef and Co-Owner, Bolete Restaurant, Mister Lee's Noodles, Silvershell Counter and Kitchen**

I wasn't a cyclist when I signed up for my first Chefs Cycle ride in 2016. Invited by a mentor, I was completely inspired by chefs from around the country coming together in an effort to put an end to childhood hunger in America. Cycling presents itself as a solo sport, but I soon realized that, like most things in life, that's not the case. Every year I look forward to it because we show up for each other on the ride like we show up for the kiddos who need us.



## **MICAH KLASKY**

**Executive Chef, 21c Bentonville**

Chefs Cycle is an amazing opportunity for me to do something good for children all across America, and myself at the same time. Training for Chefs Cycle has allowed me to motivate myself more, knowing that the funds go to support kids getting the meals they need. I found more than just a new bike to train with - Chefs Cycle has also allowed me to connect with a community of friends who ride with a purpose. This ride isn't about speed, it's about the journey - a testament to resilience and a call for change.



## LUKE VENNER

**Chef/Principal, Elm Restaurant**

I grew up in what most would consider a small town in middle America. Shortly before entering middle school my parents divorced and for that first year my mother's income qualified our family for the "free" school lunch program. All my friends carried meal tickets that had been purchased by their parents and of course we all sat at the same table in the cafeteria together. When it was our table's turn to enter the lunch line, we assembled at the beginning of the serving area in no particular order until one of the lunch ladies pulled me aside and showed me a list of students on the free lunch program. My name was on it. She quietly informed me that those students were required to eat last and moving forward I would need to take a place at the very end of the line—behind all of my friends! I was mortified. If I had to eat last every day, I would soon have to explain it to everyone at my table and that was NOT an option. I went home that afternoon determined to find a solution. I would say that I didn't like the cafeteria food (which was partially true) and start packing my own lunch each day, which I diligently did for the remainder of that school year. Now I would look cool—an elite diner (which my mother still considers me to this day).

While I didn't grow up food insecure, no child should have to deal with any form of food anxiety, at any age. I am using my strengths to raise awareness and vital funds to help end childhood hunger in America, and I hope you support me and my ambitious goals by donating to my ride.



# THINGS TO DO IN SANTA ROSA

## AS RECOMMENDED BY LOCAL RIDERS DUSKIE ESTES AND BART HANSEN

### OUTDOORS & SPORTS

- Visit the historic 8-acre **Plaza** in Sonoma and spend a day in the surrounding historic sites, wine tasting rooms, restaurants, and shops
- Stroll through **Armstrong Woods** to see amazing redwoods
- Walk on the beach at Goat Rock
- **Kayak** on Russian River, Bodega Bay or Tomales Bay
- Ice skate at **Snoopy's Ice**
- Harvest food to feed the hungry with **Farm to Pantry**
- Harvest and enjoy oysters at **Hog Island**
- See the process behind and taste cheese at **Point Reyes**
- Check out **Single Thread farm**

### RESTAURANTS & EATS

#### BY CHEF CYCLE RIDERS

- **Boon**, Guerneville - Crista Luedtke
- **Roadtrip**, Guerneville - Crista Luedtke
- **Molti Amici**, Healdsburg - Sean McGaughey
- **Troubadour**, Healdsburg - Sean McGaughey
- **Quail & Condor**, Healdsburg - Sean McGaughey
- **Glen Ellen Star**, Glen Ellen - Ari Weiswasser
- **Nick's Cove**, Tomales Bay - Chris Cosentino
- **Black Big Meat Co.**, Forestville (multiple locations) - Duskie Estes and John Stewart
- **Catelli's**, Geyserville - Domenica Catell\*
- **Spinster Sisters**, Santa Rosa - Liza Hinman\*

\*past riders

#### LOCAL EATS

- **Stark's Steak**, Santa Rosa
- **Augie's French**, Santa Rosa
- **Grossman's**, Santa Rosa
- **Marla Bakery** (multiple locations)
- **Gouquette Bakery**, Santa Rosa
- **El Molino Central**, Sonoma
- **Lo & Behold**, Healdsburg

## WINERIES & BREWERIES

- **Iron Horse**, Forestville
- **Dane Cellars**, Glen Ellen—visit fellow rider Bart Hansen for a complimentary tasting in his historic Tasting Tank!
- **Aperture**, Healdsburg
- **Martinelli Vineyards**, Windsor
- **Medlock Ames**, Healdsburg
- **Claypool Cellars**, Forestville
- **Leo Steen**, Healdsburg
- **Golden State Cider**, the Barlow
- **Russian River Brewing Company**, Windsor
- **Sangiaco Family Wines**, Sonoma—first time Chef Cycle rider Mike Pucci is a partner!





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HUNGRY®**