



Virginia Willis is the author of the acclaimed cookbook, *Bon Appétit, Y'all! Recipes and Stories from Three Generations of Southern Cooking* (Ten Speed Press, 2008). Her next book, *Basic to Brilliant, Y'all: Recipes and Recollections of a Southern Culinary Journey* is the lead book for Ten Speed Press for Fall of 2011.

A graduate of *L'Academie de Cuisine* and *Ecole de Cuisine LaVarenne*, she previously she honed her attention to detail as the Kitchen Director for Martha Stewart Living Television where she supervised the food segments for the Emmy-award winning television show. With MSLTV, Virginia was also responsible for preparing private meals and events for Martha and her guests -- including among others, President Clinton, Aretha Franklin, and Julia Child. As Executive Producer for Epicurious on The Discovery Channel, she traveled the world taping fantastic stories about food - from harvesting capers in the shadow of a smoldering volcano to making authentic mustard in Dijon.

Virginia's wide and varied food career started in Atlanta as an apprentice to Nathalie Dupree. She worked with Dupree on four PBS series and cookbooks, including the James Beard award-winning *Comfortable Entertaining*. She also spent several years as an editorial assistant with culinary authority Anne Willan on various projects including *Cook It Right*, an exhaustive tome that documents the various states of "doneness" (and over- and under-"doneness") of everything from whipped cream to braised pheasant.

She is a featured chef in *Atlanta Cooks at Home*, was a tester and editor for *The All-New Joy of Cooking*, author of *Pasta Dinners 1,2,3*, and co-author of *Home Plate Cooking*. She has been featured in *House Beautiful*, *The Chicago Tribune*, and *ABCnews.com*. Her work has appeared in *Country Living*, *Family Fun*, and *Taste of the South*. She has appeared on Real Simple Television, Martha Stewart Living Television, Paula Deen's Best Dishes, and in TV commercials for Duke's Mayonnaise. As a nationally recognized culinary professional her client list includes Calphalon, Char-Broil, The Coca Cola Company, Fresh Express, Olive Garden, and Whole Foods Market.

Virginia is on the national board of Women Chefs and Restaurateurs as well as the Atlanta Community Food Bank Advisory Board. She is a past president of the Atlanta chapter of Les Dames d'Escoffier, a member of Georgia Organics, the International Association of Culinary Professionals, Southern Foodways Alliance, and the American Institute of Wine and Food.

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