



# Brewery Gulch Inn

## **FOR IMMEDIATE RELEASE**

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## **TALENTED CHEF JOINS BREWERY GULCH INN'S TEAM**

*Mendocino, CA – March, 2008* - Kendrick “Rick” Anderson is the new Executive Chef at Brewery Gulch Inn. From New England to New Zealand and back, he brings a diverse culinary background to his position. The popular inn, overlooking Smuggler’s Cove and the Pacific Ocean, is one mile south of the historic town of Mendocino at 9401 North Highway One.

Rick’s culinary career began in high school when he started cooking at his older sister’s restaurant. Enjoying this experience so much, he decided after high school to attend the New England Culinary Institute in Montpelier, VT. With his new degree in hand, he polished his skills for the next four consecutive summer seasons at the Club Car, a Nantucket Island institution for more than thirty years. During the off-season he expanded his experience at restaurants in Steamboat Springs, CO, Jackson Hole, WY, and Brighton, UT.

In 1992 Rick opened his own restaurant, Kendricks, at the Quaker House on Nantucket which featured well-received international cuisine. Selling the restaurant in 2001, Rick moved for the first time to Mendocino to be near his ex-wife and son. After a brief stay he returned to Nantucket for several years before accepting the position of day chef at a harbor side restaurant on Doubtless Bay on the North Island of New Zealand.

In New Zealand, he particularly enjoyed the interaction with the area farmers. “I am a strong believer in locally-sourced organic cuisine,” states Rick. “I am glad to be back in Mendocino with its diverse organic culture and look forward to taking advantage of all that the area has to offer.”

Since opening in 2001, Brewery Gulch Inn has received excellent reviews for its outstanding breakfasts and the hearty hors d’oeuvres offered at the evening wine hour. Rick is adding his own touches to these offerings, as well as expanding the inn’s garden, and developing dishes that take advantage of the seasonal produce and local products. He will also be working closely with those planning special events from weddings to small corporate meetings at the inn. “Rick has brought some fresh innovative ideas to our menus,” states Guy Pacurar, Brewery Gulch Inn’s new owner. “We are delighted to have him working with us.”

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