

Advisor



Jody Adams

Owner, TRADE, Porto and Saloniki Restaurants

Jody Adams is an award-winning chef and owner of TRADE, Porto and Saloniki Restaurants in Boston. She started out as a line cook in 1983 at Seasons Restaurant in the famed Bostonian Hotel under chef Lydia Shire. Three years later, she helped open Hamersley's Bistro as sous chef. In 1990, she took the executive chef position at Michela's in Cambridge. While at Michela's, Jody developed a reputation for carefully researched regional menus that combined New England ingredients with Italian culinary traditions.

In September of 1994, Adams opened Rialto in Cambridge, where she worked for 22 years. In 1997, Jody received the James Beard Foundation award for Best Chef: Northeast. In addition to running Rialto, Adams published a cookbook, *In the Hands of a Chef: Cooking with Jody Adams of Rialto Restaurant*. She co-wrote the book with her husband, Ken Rivard. She is now Chef and Owner at TRADE, Saloniki and Porto.

In 2008, she launched an internal educational program, Guerilla Grilling, designed to connect her staff to the farmers and artisan producers that supply the restaurant. She is actively involved in organizations that support children's advocacy and hunger relief. Jody has served as an honorary member of The Greater Boston Food Bank's Board of Advisors since 2014.

Jodi attended Brown University where she graduated with a degree in Anthropology.