

JAYE'K



LORETTA BARRETT ODEN





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Loretta Barrett Oden, host of New England Emmy-winning **Seasoned With Spirit**, began her passionate relationship with food as a small child at the side of her Mother, Grandmothers and Aunts in Oklahoma.

She spent most of her adult years raising her family, cooking, studying, teaching and adapting recipes to preserve the culinary legacy of her upbringing. In the 1990s, she and her Son, the late chef Clayton Oden, opened the Corn Dance Cafe, the first restaurant to showcase the bounty of food indigenous to the Americas.

She has been featured on “Good Morning America,” “The Today Show,” “In Food Today” and “Cooking Live” and in the *New York Times*, *Prevention Magazine*, *Sunset*, *Veranda*, *Food Arts* and *National Geographic Traveler*. She also served as a guest chef in the Robert Mondavi “Great Chefs” series and the 2006 Taste3 Celebration in Napa, and on Barbara Pool Fenzl’s public television series, “Savor the Southwest.”



*Loretta Barrett Oden with
Robert and Margrit Mondavi*

"Later in the summer I ate some spectacular meals from the hand of Native American cooking goddess Loretta Oden at her Santa Fe Corn Dance Cafe. An osso bucco of elk was brilliant, but even better was a rich, barely sweet pumpkin cheesecake with piñon crust."

– Christina Waters, Metro Santa Cruz



Some highlights of Loretta Barrett Oden's Native American culinary career:

- Oden's celebrated Native American dishes served at the recent launch of FNX-TV: First Nations Television. She is working on a cooking series for the channel.
<http://www.fnx.org/blog/it-takes-village-build-all-native-tv-channel>
- Oden's five-part PBS television series "Seasoned with Spirit: A Native Cook's Journey" honored with a regional Emmy award, with DVDs continuing to be sold on Native American Public Telecommunications.
<http://www.resolutionpictures.com/sws/promo.mov>
http://visionmaker.semchor.com/dept.asp?dept_id=23427&s=visionmaker
- Oden featured numerous times on Food Network's Cooking Live, Cooking Live Primetime with Sara Moulton, and "Taste" with acclaimed chef, author and wine expert David Rosengarten.
- Oden a keynote speaker at The Bioneers Conference in San Francisco and at the Nourishment Foundation in Boulder, Colo.
- Oden featured on Rebecca's Garden television show on HGTV.
- Oden featured on ABC's Good Morning America Thanksgiving morning show, plus in articles in the New York Times, and national magazines like Prevention, Sunset, Veranda, Food Art, National Geographic Traveler, Vegetarian Times, Elle Décor, United Airlines' Hemispheres, Indian Country Today and Cowboys and Indians.
- Many laudatory comments by food writers including California food writer Christina Waters calling Oden a "Native American cooking goddess" and Oden's dishes "spectacular." "An osso bucco of elk was brilliant," Waters wrote in Metro Santa Cruz. "But even better was a rich, barely sweet pumpkin cheesecake with piñon crust." Waters has also called Oden the Julia Child of Native American food.
- Oden featured at the Red Earth Festival in Oklahoma City, Okla., and fundraisers for the International Native American Festival.
- Oden featured on Crystal Cruise Lines' Food & Wine Cruise Lectures, 17 days down the coast of South America.
- Oden served as one of the "great chefs" on the Robert Mondavi Great Chefs Series at the Mondavi winery in Napa, Calif., and also featured at the Hess Winery, also in Napa.
- Oden has appeared as a Native American celebrity chef at many venues including Institute of American Indian Arts in Santa Fe, N.M., the Heard Museum in Phoenix, Slow Food in Turin, Italy, and the Sumida Corporation in Tokyo, Japan.

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"In San Francisco, I sampled the sensuous Native American foods of Loretta Barrett Oden, whose Choctaw Creole stew shimmered like a star."

*– Christina Waters,
Metro Santa Cruz*

*At a gathering at Bioneers
Conference Reception at Henry
Dakin's 3220 Gallery*



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