



M.Y. CHINA

Grandma Wu's Chinese New Year Media Dinner | Wednesday, February 18, 2015



Name: Amy Sherman

Outlet: Freelance

Twitter: @cookingwithamy

Recent Work:

- <http://www.fodors.com/news/san-franciscos-best-new-bakeries-10702.html>
- <http://www.fodors.com/news/insiders-guide-to-waikiki-honolulu-11146.html>
- <http://www.foodnetwork.com/recipes/packages/comfort-foods/on-the-road-comfort-food/where-to-eat-great-meatballs-from-coast-to-coast.html>

Bio:

Amy Sherman is a San Francisco-based writer, recipe developer and publisher of the award-winning food blog Cooking with Amy. She has written for Epicurious, KQED's Bay Area Bites, Fodor's, 7x7 and Frommer's and created recipes for clients including Whole Foods, Grocery Outlet, Dannon, T-fal, MyWinesDirect and the California Avocado Commission. She is the author of Williams-Sonoma New Flavors for Appetizers and WinePassport: Portugal, contributed to Creating a Meal You'll Love and ThinkFood and wrote the new introduction to Jane Grigson's Vegetable Book.



Name: Sarah McLellan

Outlet: Freelance

Twitter: @sarahmclellanny

Recent Work:

- <http://theaussiewhoatethebigapple.tumblr.com/post/109604511611/best-new-cocktail-bar-union-square-sf-the-european>
- <http://infinitelegroom.com/2014/12/31/greatest-travel-adventures/>
- <http://infinitelegroom.com/2014/12/30/best-wineries-in-california/>

Bio:

Formerly the editor-in-chief for A-TRAK Presents InfiniteLegroom.com, Sarah McLellan recently moved to San Francisco after living and working in New York City for 14 years. She also has her own food and travel site, The Aussie Who Ate The Big Apple, where she has covered various restaurant openings and features her own recipes and at-home cooking endeavors. She previously held positions as social media strategist for Morpheus Media and as the social media/marketing and events director for The Mermaid Holding Company.



Name: James Stolich

Outlet: Nob Hill Gazette

Twitter: @cookwithJames

Recent Work:

- <http://www.nobhillgazette.com/wp/2015/02/romantic-dining-options-for-valentines-day/>
- <http://www.nobhillgazette.com/wp/2015/02/taste-02-15/>

- <http://www.nobhillgazette.com/wp/2015/01/taste-01-15/>

Bio:

James Stolich founded and runs Cook with James, which is an underground supper club catering service. When hired, James will come to your house and cook fantastic meals, give cooking classes, or cater events. He specializes in regional Italian and Spanish dishes, having worked in restaurants in both countries. James also has a history in advertising to go with his Masters in Spanish Literature, obtained at Middlebury College in Madrid, Spain. He speaks Italian and Spanish along with English. He is the editor of the Nob Hill Gazette.



Name: Pete Kane

Outlet: SF Weekly

Twitter: @WannaCyber

Recent Work:

- <http://www.sfweekly.com/foodie/2015/02/12/which-haight-st-tikka-masala-pizza-is-better-great-indian-food-or-tikka-masala-and-pizza>
- <http://www.sfweekly.com/foodie/2015/02/11/five-great-options-for-a-romantic-valentines-day>
- <http://www.sfweekly.com/sanfrancisco/dapper-dog-haute-dogs-in-castro/Content?oid=3395924>

Bio:

Pete Kane is a freelancer for SF Weekly Peter Lawrence Kane's work has also appeared on MSN, The Bold Italic among other places. His autobiography "50x30: Misadventures in Every State Before I Turned Post-Young" is his first book. He was born in New York and resides in San Francisco.



Name: Dana Eastland

Outlet: tablehopper

Recent work:

- <http://apracticalwedding.com/2014/07/how-to-set-up-bar-wedding/>
- <http://www.tablehopper.com/lush/agave-girls-dinner-at-copita-january-27th/>
- <http://www.tablehopper.com/chatterbox/shizen-from-the-tataki-team-now-open/>

Bio:

Dana Eastland is the Editorial Assistant for tablehopper.com. She studied English, history, and drama at Tufts University in Boston. She also contributes to apracticalwedding.com.