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**John Childers
Chef de Cuisine**



Inspired by the resourcefulness of classic Southern cooking, Chef de Cuisine John Childers takes an elegantly simple approach to his cuisine at the *Forbes* Five Star, AAA Five Diamond Herons restaurant at [The Umstead Hotel and Spa](#) in Cary, N.C.

Working with Executive Chef Steven Greene, Childers designs the Herons menu to showcase North Carolina's freshest produce, sourcing ingredients from the nearby Culinary Farm on SAS Campus. The result is progressive American regional cuisine that is both refined and relaxed, hailed by patrons and the press alike. In 2012 *Newsweek* named Herons one of the "101 Best Places to Eat in the World."

Childers joined The Umstead team in 2009 and quickly ascended Herons' culinary ranks. His desire to create an uncomplicated, high-quality dining experience was a clear marriage with Herons' farm-to-table philosophy, and in 2012, Childers was promoted to Chef de Cuisine.

Born in Bitburg, Germany during his mother's station with the United States Air Force, Childers returned to the South as a child, living in Mississippi and Virginia, before settling in North Carolina. His passion for the culinary arts was clear from a young age as he divided his after-school time between studies and the television show, "Great Chefs, Great Cities."

After receiving an A.A.S. in Culinary Technology from Wake Technical Community College, Childers worked at Bloomsbury Bistro in Raleigh, N.C. before joining The Umstead.

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