

Ivy Manning



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Ivy Manning is a Portland, Oregon-based freelance food and travel writer, food stylist, and author of *The Farm to Table Cookbook: The Art of Eating Locally*. Her work has been featured in *Cooking Light*, *Sunset Magazine*, *Fine Cooking*, *Edible Portland*, *Bon Appétit* and on Culinate.com. Additionally, Manning is a regular contributor to the *Oregonian FoodDay* section with her column, *Vegetarian Flavors*.

Her most recent book, *The Adaptable Feast: Satisfying Meals for the Vegetarians, Vegans and Omnivores At Your Table* (Sasquatch Books, 2009) guides readers through the uncharted territory of cooking for mixed diet families. Manning's book shows busy home cooks how to make delicious single meals that feed everyone in the family, from staunch meat and potatoes types to strict vegans, without dirtying every dish in the kitchen.

After receiving a Bachelor of Arts in English from the University of Wisconsin-Madison, Manning attended Western Culinary Institute in Portland, Oregon, followed by an externship at the award-winning Paley's Place restaurant and stints at some of Portland's best restaurants and stages in Italy and Thailand. Manning has been cooking, writing, and teaching in Portland ever since.

Publications

The Oregonian Newspaper
Cooking Light Magazine
Fine Cooking Magazine
Sunset Magazine
Food and Wine Magazine
Bon Appetit Magazine
Culinate.com
Edible Portland
The Washington Post

Media

Sirius Radio-Martha Stewart's "Real Simple"
Tom Douglas' "In the Kitchen with Tom and Thierry" radio show
Regular guest chef for AM Northwest, KATU, Portland OR.

Education

BA English, University Wisconsin-Madison
Associate of Occupational Studies Degree-Culinary Arts, Western Culinary
Institute