



Melody Money; C.E.C. is the Executive Chef at Quaker Ridge Camp & Conference Center in Woodland Park, Colorado

where she has worked for the past 8 years. She also works as an independent caterer and culinary clinician and instructor. Her passion is for using her God given gifts as a culinarian to prepare and serve quality food that leaves her guests happy and satisfied. Melody believes that we eat with our eyes and so meal presentation is as important to her as flavor, texture and aroma. As the Executive Chef of Quaker Ridge, she has the opportunity to introduce thousands of kids each year to exotic foods they may never get the opportunity to try otherwise. Her passion being to

show kids who more and more are stuck in an endless cycle of poor nutrition and unimaginative fast food that there really is something a whole lot better and better for them out there. She does this with an "Extreme Cuisine Night" which she likes to call her "eat it before it eats you" menu. Anyone who dares can sample the exotic and unusual foods that the culinary world has to offer including ostrich, sushi, escargot, rattlesnake, alligator, frog legs, octopus, squid, Rocky Mountain Oysters and other exiting delicacies. Her motto is: it doesn't have to be "camp food"!

Melody's passion for teaching and her strong involvement with the American Culinary Federation has led her to volunteer as a Chef instructor and clinician with schools, civic organizations, social clubs and even the U.S. Military. In 2004 she, along with fellow chefs from the Pikes Peak Chapter of the A.C.F. worked with the Culinary Specialists at Fort Carson in Colorado Springs, Colorado where they went on to top placements in cooking and garnishing competitions.



Melody's Mommy!

Her military involvement then led her to an exciting opportunity with the A.C.F. and United States Navy's "Adopt a Ship" program. In December of 2005, she spent one week aboard the U.S.S. Thatch guided missile frigate as a culinary instructor while the ship was underway conducting "war games" at sea. She then served another two weeks aboard the U.S.S. Boxer in March of 2007 while the ship was conducting a fleet safety mission in the Persian Gulf. Her desire to share her passion of the culinary arts and introduce others to its magic is infectious and captivating whether in front of a classroom, a lecture hall, an auditorium or aboard ship.



This passion for education doesn't end with her as "teacher". Melody has spent her entire culinary life considering herself as a perpetual student of food and its preparation. In the spring of 2007, her constant drive to learn and improve herself saw her attaining her American Culinary Federation Executive Chef certification; only the 2nd woman in her region to do so in the ACF's history. In 2008 she will begin her first term as Vice President to the Board of Directors of her ACF chapter and has previously served 2 consecutive terms as the board's Secretary. This involvement has seen Melody organizing culinary competitions

and expos as well as acting as guest judge and chairing and co-chairing all manner of culinary events and salons.

Melody's love of the outdoors and hunting has led her to volunteer with the Colorado Division of Wildlife where she provides assistance to the state wildlife biologists and game officers as needed. She and her husband especially enjoy working with the

"Hunter Outreach" program introducing youth and women into the wonderful family sport of ethical conservation hunting. Part of this involvement has found her acting as a "wilderness caterer" for mountain hunting camps of all sizes where first time hunters are treated to decidedly non-traditional "hunt camp" fare. She once prepared an entire Thanksgiving dinner complete with turkey and all the trimmings in the outdoors with nothing more than a camp fire to cook over. Melody has an abiding interest in the preparation of wild game and loves the challenge of introducing people to (or surprising them with) the wonderful palette of flavors it offers when prepared with care and passion.

Melody has been featured in numerous newspaper and local and national magazine articles and has been a guest on local television cooking and food segments. She has competed and placed in fruit and vegetable carving competitions in the Rocky Mountain region but really prefers to devote her time to teaching and introducing people to the wonders of food and its preparation.

