

Samantha Langevin and Jeannie Kovacs are a daughter & mother who have spent more time eating together than anything else they can think of. Jeannie raised Samantha and her siblings in Vermont and Texas in a household that required adventurous eaters, with Samantha's formative food memories including coquilles St Jacques, homemade tacos, pan fried trout, and the best birthday cakes.

Samantha has worked as a chef in farm to table dining for over 10 years, getting her start in the Bay Area of California before returning to Vermont. Most recently the Chef de Cuisine at American Flatbread, Middlebury Hearth, she now works for The Vermont Releaf Collective, helping in its mission to amplify the voices of BIPOC in Land, Environment, Agriculture, & Food. She lives on a small farm with her partner and will enthusiastically discuss Vermont cheese with anyone who cares to listen.

Jeannie has straddled many worlds professionally, including work within Tribal government, non profit leadership, and fine dining as a Pastry Chef. She currently is the Executive Director of Krossroads, which provides wrap-around integrative health and recovery solutions. Jeannie is a lifelong member of the National Association for the Education of Young Children (NAEYC), Society for Advancement of Native Americans and Chicanos in Science (SACNAS), and TEWA Women United. She will absolutely make you a birthday to remember, no matter how many food allergies you have.