

KATHY CASEY
Publications Vita

BLOGS

Dishing with Kathy Casey – March 2008 – Present

Urbanspoon – 2012 Remarkable Restaurants

Food Network CA – May 2010 – Present; Ask the Expert - Mixologist

Sunset Produce – June 2009 – Present

Amazon Al Dente – July 2008 – October 2012

Question land – Summer 2010 – Cocktail Expert

Liquor.com – July 11, 2011: H2O Cocktails; November 7, 2011: Molasses; January 9, 2012: Citrus

COOKBOOKS

D'Lish Deviled Eggs – Andrews McMeel Publishing, spring 2013

Sips & Apps – Chronicle Books, San Francisco, spring 2009 – 2nd printing + digital in works

Kathy Casey's Northwest Table – Chronicle Books, San Francisco, 2006

James Beard Foundation Awards nominee

Star Palate: Celebrity Cookbook for a Cure – Documentary Media, Seattle, 2004

Tami Agassi and Kathy Casey

Kathy Casey wrote the text and recipe headnotes, tested/produced and edited recipes

Co-authored text with Tami Agassi, Executive Director, Marsha Rivkin Center for Ovarian Cancer Research. Kathy Casey Food Studios® coordinated and tested celebrity recipes. Proceeds benefit the Marsha Rivkin Center and The Breast Cancer Research Foundation.

Retro Food Fiascos: A collection of curious concoctions – Collectors Press, Portland, Ore., 2004

Kathy Casey wrote the commentary text.

Dishing with Kathy Casey: Food, Fun & Cocktails from Seattle's Culinary Diva – Sasquatch Books, Seattle, 2002

Best Places Seattle Cookbook – Sasquatch Publishing, Seattle, 2001

Authored 18 chapters text - co-authored with Cynthia Nims,

Kathy Casey Cooks Favorites – Kathy Casey Food Studios, Seattle, 2001

Kathy Casey Cooks, Vol. I – Kathy Casey Food Studios, Seattle, 2000

Pacific Northwest: The Beautiful Cookbook – Collins Publishing, San Francisco, 1993; Paperback, Harper Collins, 1995

Author and consulting editor; author of food text,

Western Washington recipes and glossary. Winner, Governor's Writers Award, Washington State Commission for the Humanities.

Julia Child Cookbook Awards nominee.

PBS Companion TV Show Special & Video: "Cooking in the Beautiful Northwest"

COOKBOOKS, CONTRIBUTING WRITER

Food & Wine Cocktails 2011 – Wrote the Vodka Chapter, Food & Wine Books 2011

Cooking in Style The Costco Way, 2006 (Foreword) and featured celebrity chef

Easy Cooking the Costco Way, 2004 (Foreword)

Cooking the Costco Way: Across the Country and Around the World, 2003 (Foreword)

Dips, Salsas & Spreads

Collins Publishers, San Francisco, 1996

Finger Food

Collins Publishers, San Francisco, 1996

Prevention's Cooking for Good Health: Easy recipes for low-fat living

Jean Rogers, ed., Rodale Press, 1994

Prevention's Natural Healing Cooking School: Super recipes for superior health

Rodale Press series, 1990 – 1992

Getting Fresh: A Seasonal Look at the Pike Place Market Farm Tables

Featuring recipes by Chef Kathy Casey. Pike Place Market PDA, Seattle, 1990

Kathy Casey's recipes have also been published in numerous newspapers, magazines and cookbook collections.

COLUMNS

CIDERCRAFT – Spiked

Spring/Summer 2014: Shaken to the Core

Winter/Spring 2015: Scrumpy Hour

Sip Northwest – Shake, Swizzle & Stir featured column

Winter 2011: Get in the Holiday Spirit (Holiday Issue)

Spring 2012: Unique Northwest Spirits and Beer Cocktails (The Beer Issue)

Summer 2012: Summer Sangrias (Best of Pacific Northwest Issue)

Fall 2012: Northwest Flavor at Tales of the Cocktail 2012 (Harvest Issue)

Winter 2013 What's Old Is New Again (Holiday Issue)

Spring 2013 Best of the Northwest (Spring Issue)

Summer 2013 Serving Up Summer Punches for a Crowd (Group Drinks Issue)

Fall 2013 Sparkle It Up for the Holidays! (Sparkling Cocktails Issue)

Winter 2014 Ski Lodge Cocktails (Apres-Ski Issue)

Spring 2014: Oregon's Brown Spirits Come of Age (American Whiskey Issue)

Summer 2014: Accessories Make the Drink (Cocktail Modifiers Issue)

Fall 2014: Best of the Northwest (Fall Issue)

Winter 2015: Brighten Up Grey Days with Sunny Citrus

Spring 2015: Spirited Women of the Northwest

D List Magazine - Kathy Casey D'Lish Side Bar

October 2010, Fall Entertaining (Party Issue)

November 2010, Good God! The Holidays Are Right Around The Corner (Giving Issue)

December 2010, Last Minute Shopping Ideas (Music Issue)

January 2011, Wine Dine (Wedding Issue)

February 2011, D'Lish with Dlist (Restaurant Issue)

March 2011, it's Easy Being Green! – (Green Issue)

April 2011, Celebrate Good Times! – (Anniversary Issue)

May 2011, Healthy Spring Sipping – (Health Issue)

June 2011, Canvolution, back to the Future (Future Issue)

July 2011, Dining Under The Stars - (Nightlife Issue)

August 2011, Gourmet Beauty - (Beauty Issue)

September 2011, Crafty Cocktails – (Young Northwest Issue)

October 2011, Get Punchy – (Party Issue)

November 2011, The Sweet (and Salty) Life – (Giving Issue)

December 2011, Tell'Em Kathy Sent You... - (Music Issue)

January 2012, Here's to the Happy Couple! – (Sex Issue)

February 2012, New Year, New Nosh! – (Restaurant Issue)

March 2012, It's Easy Being Green – Delicious Kale – (The Hustle Issue)

April 2012, This Wood's For You – Barrel Aged Cocktails – (5th Year Anniversary Issue)

May 2012, Drink Your Vitamins – (Health Issue)

June 2012, Light Up the Tiki Torch – (Summer Cocktails Issue)

“Dishing”

The Seattle Times – June 1996 – March 2008

*Syndicated from 1996 – 1999 by **The Los Angeles Times** to 80 national newspapers and selected international publications.*

“Dishing” now resides on Kathy’s blog, www.kathycasey.com/blog March 2008 to present

Farewell and bon appétit! – Mar. 5, 2008

Bold Bites of Spanish Flavor – Feb. 6, 2008

Haute Hot Chocolate – Jan. 2, 2008

Let's Get the Party Started – Dec. 5, 2007

Dippity-Do-Dah! – Nov. 14, 2007

Here's to herb! Shake up your cocktail repertoire with fresh mint, sage and thyme – Oct. 3, 2007

Old-World Grains, Modern Appeal – Sept. 5, 2007

Easy as 1, 2, 3 – Aug. 1, 2007

Blue bounty – July 4, 2007

Local chefs swoon over summery seasonal dishes – June 6, 2007

The Perks of Pork: This little piggy does it all – April 11, 2007

Going bananas for bananas – Mar. 7, 2007

Cauliflower power: This versatile veggie has it all – Feb. 7, 2007

Mmmmm ... maple syrup – Jan. 3, 2007

Holiday dishes from local chefs' kitchens to your table – December 6, 2006

Kiwi fruit add color and zing to a fall menu – November 1, 2006

Secrets to a successful fall dinner party – October 4, 2006

On the hunt for huckleberries – September 6, 2006

Honey, do cook with melons – August 2, 2006

Aloha on a platter – July 5, 2006

Asian greens: A refreshing spin on summer meals – June 7, 2006

Do you tofu? – May 3, 2006

Host a breakfast get-together with a special menu – April 5, 2006

Rhubarb rules! Think pink – in cheesecake, cocktails and, yes, pie – March 1, 2006

The year of healthful eating: more whole grains, fruits, veggies – February 15, 2006

Add the traditions of the Korean family table to your repertoire – January 4, 2006

Sweet temptations for the holidays – December 7, 2005

Warm up to winter squash – November 2, 2005

Savory Sauces: Simmered to perfection – October 5, 2005

Figs: Yes, they can be grown here – September 7, 2005

Colorful side dishes serve as main attraction – August 3, 2005

Fiesta with punch: Meal lends itself to early preparation – July 6, 2005

Season's best catch: Rich, succulent salmon can be prepared a number of delicious ways –
June 1, 2005

Savor Spring: Gather your friends and celebrate the season with a simple dinner party –
May 11, 2005

Upside down: Easy does it: Old-fashioned treats for nostalgia's sake – April 6, 2005

Making pizza at home? It's easy as pie – March 2, 2005

Citrus paradise: The versatile grapefruit – February 2, 2005

Succulent mollusks: Black jewels from the seafood treasure chest – January 5, 2005

Shake up the holidays with a delicious sparkle – December 1, 2004

Winter's bounty inspires colorful, flavorful side dishes – November 3, 2004

The mighty mustard: From honey sweet to fiery hot, condiment complements courses –
October 6, 2004

Sweet Season: Fresh corn is abundant and ready for picking at local farmers markets –
September 1, 2004

Portable picnic perfection: Make-ahead dishes for a summer spread – August 4, 2004

Creative ways to cook low-carb – July 7, 2004

Cherishing the cherry: Crimson orbs make early arrival – June 2, 2004

Fresh ideas for farmers market finds – May 5, 2004

The season for salt – April 7, 2004

A Taste of the Tropics – March 3, 2004

Serve your sweetheart: put your heart into it – February 4, 2004

Slow-cooked and succulent: Braised dishes are perfect for warming up a cold winter's night – January 21, 2004

Cooking up 'flavor memories': Re-creating favorite holiday recipes reminds us of loved ones – December 3, 2003

The art of appetizers: These party nibbles will impress the guests – November 5, 2003

Fragrant fall baking fills the home with aromas of the harvest – October 1, 2003

New York's Fancy Food Show Reviews New Food, Drink Trends – September 3, 2003

One fish, two fish, red fish, blue fish: In seafood-loving Seattle there is no shortage of fresh fish or fabulous ways to prepare it – August 6, 2003

Fire up the grill: A menu of barbecued fare makes summer entertaining a snap – July 2, 2003

Deviled Delights: Long a party favorite, deviled eggs are making a comeback – March 5, 2003

Spice up your life – February 5, 2003

Worth Waiting For: Slow cookers – January 1, 2003

Go Nutty: Nuts can add flavor, crunch to dishes from waffles to salads – December 4, 2002

Layers of Love: Lasagna – November 6, 2002

Sizzling at any time of day: Bacon can go in almost any item and at every meal, period – October 2, 2002

Chocolate: always in style: Latest trends include spicy, white, fruity and ... grasshopper – September 4, 2002

Summer Bounty: Savor the freshness bursting from local farmers' markets – August 7, 2002

Snuggle Fresh Fruits Under Golden Crusts For A Sweet Treat: Roll out a round of pie heaven – July 3, 2002

Sweet or Spicy, rice graces tables the world over: Going with the grain – May 1, 2002

Hard-cooked or silky smooth, this simple food plays many roles: Embellishing eggs – April 3, 2002

From blue to brie, gouda to gorgonzola: No matter how you slice it, everybody loves cheese – March 6, 2002

Picture of Romance: A sensual meal sets the mood for a perfect Valentine's Day – Feb. 6, 2002

Lemon with a Twist: Add some zest to everything from appetizers to desserts and prepare to pucker up – Jan. 2, 2002

A Toast to the Roast: A bite of these roasts brings back yesteryear in a rush – Dec. 5, 2001

Appetizing array of snacks should put guests in a party mood – Nov. 7, 2001

An Autumn Affair: Cook up a special seasonal supper for your fall festivities – October 3, 2001

Breakfast: Quick Ideas to get you fed and out the door – Sept. 5, 2001

Good taste in friends: Giving your guests a task makes summer parties a breeze – Aug. 1, 2001

Ripe Rewards: It's the right time to treat yourself to a harvest of summer's bounty – July 4, 2001

Fresh Inspirations: Enjoy the best of the season without resorting to the same old salads – June 6, 2001

Summer, Simmer, Sangria: Sublime warm-weather potion open to interpretation – May 2, 2001

Spring Flavor: Serve some of this season's edible delights – April 4, 2001

In the chips: A chocolate 'Treasure' takes the grand prize in contest that attracted almost 150 entries – March 7, 2001

Beyond the 'comfort' zone: Long loved as food like mom made, mashed potatoes keep on pleasing—with a flavorful zip and ethnic flare – Feb. 7, 2001

One Dish Meals – Jan. 3, 2001

A New Spin on Side Dishes – Dec. 6, 2000

Winter Warmers: Special touches give a festive flair to hot drinks – Nov. 1, 2000

Pumped for Pumpkin: Versatile vegetable is more than just a pretty face – Oct. 4, 2000

These orbs drip class – Sept. 6, 2000

Tomatoes: a rainbow of color – Aug. 2, 2000

Herbs: Leaves of summer – July 5, 2000

Spice: Ahh, that's the rub – June 7, 2000

It's fare for the alligator pear – May 3, 2000

Spears of spring – April 5, 2000

Great Cloves of Garlic – March 1, 2000

Cooking with Wine: Meats, fish, even desserts can benefit from a dash of merlot or chardonnay – Feb. 2, 2000

Taking comfort from food: Our favorites range from beef stew and short ribs to popcorn and pea soup – Jan. 5, 2000

Seasonal savories: Keep breads and spreads on hand for quick nibbles – Dec. 1, 1999

Stuffings – Nov. 3, 1999

Apple of your eye: Fruit's sweet, crisp crunch is a sign of fall – Oct. 6, 1999

Drip and Drizzle: Discover the differences among olive oils with a tasting party – Sept. 1, 1999

Grilling – Aug. 4, 1999
Berries at their best – July 14, 1999
Chefs share cooking secrets: Tricks of the trade make presentation dramatic, preparation easier – June 2, 1999
Quench your thirst with a selection of fizzy fruit sippers – May 5, 1999
Breakfast Bakes: These bread puddings can be savory or sweet – April 7, 1999
Ahh ... Chocolate: It's flavoring sweet treats from cream pies to gooey cakes – March 3, 1999
Meatloaf: Comfort food that's back in style – Feb. 3, 1999
Something new in the net: Recipes for when you're trolling for more than just the same old seafood – Jan. 6, 1999
Gifts from the Soul of the Kitchen – Dec. 2, 1998
Eggnog – Nov. 4, 1998
Football Food – Oct. 7, 1998
Marinades – Sept. 2, 1998
Ice Tea – Aug. 5, 1998
Summer Salads – July 1, 1998
Jams – June 3, 1998
Spring Brunch – May 6, 1998
Sandwiches – April 1, 1998
Cooking with Beer – March 4, 1998
Mexican Food – Feb. 4, 1998
Mac & Cheese – Jan. 7, 1998
Too frantic for fully homemade? Try 'speed scratch' – Dec. 3, 1997
For variety and taste, this delicious desert can't be beat: The pies have it – Nov. 5, 1997
Nutty 'n' Nice: not just a simple snack, these gems grace everything from wild greens to halibut – Oct. 1, 1997
Gad-Zukes! What to do with those garden Goliaths – Sept. 3, 1997
Frozen Favorites: Recipe for refreshment is equal parts quality and creativity – August 6, 1997
Preserving the Flavor of Summer – July 2, 1997
Sweet & scarlet: It's the season to savor fresh strawberries – June 4, 1997
Like Mom made: Chefs share favorites inspired from home – May 7, 1997
Time for Tea – April 2, 1997
Sides come front and center: With a profusion of new products, today's cooks are reinventing—and replacing—old standbys – March 5, 1997
Turn on the Tropics: Exotic fruits chase away winter gray – Feb. 5, 1997
Flipped Over Pancakes: Old memories, new flavors make beautiful breakfasts – Jan. 1, 1997
Potluck, the Perfect Pop-up Party – Dec. 4, 1996
Relishing the Cranberry – Nov. 6, 1996
Wild Mushrooms: Foraging for these fleshy fungi can lead to a little patch of heaven – Oct. 2, 1996
Corn, an American Original – Sept. 4, 1996
Refreshing Coolers: Tropical drinks evoke memories of sandy beaches, faraway places – Aug. 7, 1996
Sassy Salsas: Zippy mixtures of fresh ingredients are boldly flavored – July 3, 1996
Casey at Home Plate – June 5, 1996

Seattle Post-Intelligencer -- August 1993 – April 1996

*Syndicated by **The Los Angeles Times***

Sweet Tears: Whether roasted, pickled or raw, onion dishes are to cry for ... – April 3, 1996
Juicy Fruits: Specialty citrus varieties add zest to wintertime meals – February 21, 1996
Everything in its place: A good way to keep holiday nerves from fraying – Dec. 20, 1995
Cinnamon: Aromatic spice main ingredient of exotic treats – Nov. 29, 1995
Picture Pear-fect – Oct. 18, 1995
The Splendid Spud – Sept. 20, 1995
Secrets of the Great Tomatoes – Aug. 16, 1995
Garden of Herbal Delights – July 19, 1995
Sweet Inspirations: Celebrate a cherry jubilee year – June 21, 1995
Those Magnificent Morels: Stalking wild fungi in the forest can be thrilling and filling – May 17, 1995
Grazing on Lamb: The sheepish will find a mildly flavored meat in today's markets – Apr. 19, 1995
Cooking with Kids – Mar. 15, 1995
Roots – Feb. 15, 1995
Crab Takes the Cake: Prized crustaceans make a winning meal in patty form, too – Jan. 11, 1995

A Return to Spirits Past: Once a 1920s rage, the martini is roaring back – Dec. 14, 1994
Holiday Cookies – Nov. 16, 1994
The News About Stews: Whether classics or '90s updates ...warm and cozy meals – Oct. 12, 1994
Season of the Squash – Sept. 14, 1994
Salad Days: Young, fresh greens are cool alternative to hot summer fare – Aug. 17, 1994
The Berry Best Time of Year – July 13, 1994
Paradise on a Plate: Innovation and tradition with the bounty of Hawaii – June 15, 1994
Where's the Beef?: Great grill tastes that your guests will flip over – May 11, 1994
Seasonal Selection: Spring's first crops should be popping up on your dinner table – Apr. 13, 1994
Pearls of the Palate: Shucks! Days of wine and oysters are drawing to a seasonal close – Mar. 16, 1994
Valentine's Brunch: A special meal straight from the heart – Feb. 9, 1994
Winter Warmers: Simmering pot of soup can be as uplifting as a dose of sunshine – Jan. 12, 1994
Festive Fare: A little imagination ... sensational finger foods for at-home parties – Dec. 15, 1993
Thanksgiving To Go – Nov. 17, 1993
The Fruits of Fall – Oct. 13, 1993
Pick A Color, Any Color: Pepper rainbow spans far beyond red-hot standard – Sept. 15, 1993
Romancing the Stone Fruit: It's a summer taste adventure from the orchard – Aug. 11, 1993

FREELANCE ARTICLES: MAGAZINES

Coastal Living, February 2012 – The Tiki Revival
Seattle Magazine
Seattle Bride
Seattle Home & Garden
Seasoned Views

Drinks: The magazine of fine wine, spirits and living

Summer Tropics, Spring/Summer 2009.
Warm It Up, Winter 2008.
Herbal Delights, Summer 2008.
Rum Luck, Spring 2008.
Glass Bubbles, Summer 2007.
Fresh Fruit, Spring 2007.
Mint Drinks, Summer 2006.
Party Flavors, Spring 2006.

Coffee Journal

Winter Gatherings – Winter 1996-97
Tea & Company – Winter 1995-96

“Casey At The Plate”

Washington Magazine
Berried Treasure – July/August 1990
Dungeness to Perfection – June 1990
Easy As Popping Peas: You too can frou-frou – May 1990
Neat-O Nettles – April 1990

Popular Plates: Chefs

Chefs' Favorites – Perfect Cocktail & Appetizer Pairing – 2011 Annual

FREELANCE ARTICLES: NEWSPAPERS

Come in, have a drink! Kathy Casey's sips and snacks

The Seattle Times – November 13, 2013

De-stress your holiday table with do-ahead appetizers

The Seattle Times – December, 12, 2012

Tips from the Pros on Holiday Cooking: Easy Appetizers; Dessert

The Seattle Times – November 16, 2011

5 Super Tips for Summer Entertaining: Part I

Calgary Herald – May 18, 2010

Holiday Favorites : Easy Appetizers

The Seattle Times – December 11, 2009

It's all in the oil: Olive oils flavor a Tuscan buffet

Springfield Union-News (LA Times FoodStyles) – Sept. 17, 1997

The mystique of cinnamon

The Chicago Sun Times – March 5, 1997

Cocktail snacks seduce the '90's generation

The Chicago Sun Times – January 29, 1997

Rover's Cuisine Builds on Chef's Roots

The Seattle Post-Intelligencer – July 27, 1994

Hawaiian Heaven: Festival celebrates island's bounty

The Oregonian – July 12, 1994

Good Taste in Art: Creative process extends beyond the kitchen for area chef-artists

The Seattle Post-Intelligencer – June 29, 1994

An Eye for Food: Photographer likes subjects who are models of good taste

The Seattle Post-Intelligencer – May 25, 1994

Sure signs of spring: Tender memories, fresh peas mark the season

The Oregonian – May 17, 1994

Palette To Palate: Chef Sally McArthur paints a perfect meal

The Seattle Post-Intelligencer – April 27, 1994

Cold Comforts: A noted chef shares some secrets from his inner sanctum - the refrigerator

The Seattle Post-Intelligencer – March 30, 1994

Summer Sea Fare: Fish on the grill fits the bill for health and flavor

The Seattle Post-Intelligencer – June 30, 1993

Pacific (*The Sunday magazine of the Seattle Times*)

Coffee Mixers: Celebrate friends and the season with coffees laced with liqueurs –
Nov. 23, 1997

Toss in a Pot Sauce: Think big batches for fast gourmet meals – June 15, 1997

The Most Elegant Snack: There's nothing like caviar – Dec. 1, 1996

Martini Food: Finding some nibbles to suit the mood – Oct. 6, 1996

Garden Club Gourmets – Aug. 11, 1996

Simply Seafood

Ultimate Seafood Buffet – Fall 1994

Winter Shellfish Feasting – Winter 1994

Grilling It Up – Summer 1993

Crab Cakes, East to West – Spring 1992

Food & Wine

The Contemporary Cocktail Party – April 1991

FREELANCE ARTICLES: TRADE PUBLICATIONS

In the Mix

Cocoas – Winter 2012
Foams – Summer 2012

Flavor & the Menu

Top 10 Trends – 2015
Top 10 Trends – 2014
Top 10 Trends – 2013
Top 10 Trends – 2012
Top 10 Trends – 2011
Top 10 Trends – 2010

Flavor and the Menu

5 Menu-Ready Beverage Trends – Spring 2015

Flavor and the Menu

Flavor Trends – Summer 2009

Flavor and the Menu

Herbal Remedies – Summer 2008

Northwest Restaurateur

Bar Biz: Signatures Sizzle – February 2002

Restaurant Hospitality

Signatures: Sam Choy – August 1994

SYSCO Northwest News

Flavors of Mardi Gras – Spring 1996
Back to Basics for the Winter – Winter 1995-96
Kick-Off to a Great Fall Season – Fall 1995
When Your Business Heats Up, Cool Down Your Menu – Summer 1995
Accompanimentality: How to break out of the rice mold – Spring 1995
Brew Up Some Holiday Coffee Sales – Winter 1994-95
Seasonal Bounty Falls into Place – Fall 1994
Summer "Slammin" Seafood Specials – Summer 1994