



Walter Whitewater Bio/Resume

Walter Whitewater began cooking professionally in 1992 in Santa Fe, New Mexico. He is a chef at Red Mesa Cuisine, LLC a Native American Catering company in Santa Fe, specializing in Native American Cuisine using ancestral foods with a modern twist. Chef Whitewater has appeared on numerous foods TV Network cooking shows featuring foods of the Southwest and released a video (November 2018) on Native American Cuisine from a series entitled "In Real Life" by AJ+ and a video with Flower Hill Institute on Sharing Indigenous Foodways in 2021.

<http://redmesacuisine.com/videos-1/>

Chef Whitewater worked on the James Beard Award winning cookbook, Foods of the Southwest Indian Nations with Chef Lois Ellen Frank, Ph.D. He has traveled with Chef Frank, as part of the U.S. State Department and Consulate General's Culinary Diplomacy Program to Ukraine (2013), the United Kingdom (2105) and Russia (2016) where the two chefs promoted indigenous foods of the Americas through the culinary arts.

Chef Whitewater was the first Native American chef to cook at the James Beard House in New York City. He won the James Lewis Award in 2008 from BCA Global for his work as a Native chef.

He is very active on using Ancestral Native American foods for health and wellness in Native American communities and has worked with President Nez of and the First Lady of the Navajo Nation on a health and wellness for the Navajo Nation.

For more information or to contact Chef Whitewater directly:

Walter Whitewater
7 Avenida Vista Grande Ste B7-218
Santa Fe, NM 87508
Cell Phone: 505/231-8823

Email: chefwalter.nativecooking@gmail.com

Web: www.redmesacuisine.com