

# BEST CHIEF

## *Meet the Chef: Bill Fogarty*



A native of Rye, New York, Chef Bill Fogarty has spent 28 years in the food industry. He began the journey washing dishes at a small restaurant in his hometown, went on to attend Johnson and Wales culinary school in Rhode Island, and then worked in some of Boston's best, fine dining restaurants.

In 2011, he opened Scratch Kitchen in downtown Salem, MA, a name that clearly expressed their mission--everything served was made from scratch, even the ketchup. Fogarty believes in working with local farmers and vendors, maintaining the integrity of food, and become a steadfast part of the community.

*“I envision a restaurant that becomes identifiable beyond the normal constraints of a typical restaurant. I want this to be a part of the fabric of the community, evolved not just from our in-house hospitality, but from our acts of charity throughout the community at large. I want to expand on the idea I had as a young person watching Cheers- that maybe one day I could own and establish a restaurant that was itself a community. A place that everyone could gather and celebrate the everyday.”*