



The Vagabond Chef project is a culinary travel blog written by MT Welsch. In his own words:

“As long as I can remember I've wanted to travel. For years I lived as a vagabond, working long enough to save up the money for the next trip, living on a shoe string, and constantly searching over the next horizon. As a vagabond I've filled many sets of work shoes. I've worked with disadvantaged youth, in pretty much every level of construction and carpentry, and as a cook. In my cooking career I worked myself up from the dish pit. With a total experience of close to ten years, I've been fortunate to work with some really great people and spend the last four years working as the Sous Chef in a Central Idaho cross-country ski lodge.”



Welsch conceived of the Vagabond Chef project in the late winter of this year. After spending four years in one place he noticed an old familiar wanderlust creeping into his daily musings. He also felt he'd outgrow his position in the kitchen. Welsch has always had an urge to learn that equals his passion for travel. Several pieces of his life began to fall together: a lifetime of writing; years spent as a professional photographer; his love of travel, people, and their stories; and his recent discovery of his lifelong dream of owning a motorcycle all came together adding to his desire to travel and need to grow in his profession culminating in The Vagabond Chef Project.



Since then Welsch has put over seven thousand miles in the saddle of his BMW motorcycle visiting close to forty restaurants and talking to hundreds of people about his adventures and their stories. In the middle of August the Beaver Creek Fire began burning out of control and eventually threatened most of the Wood River Valley where Welsch had been living with his wife (and their cat)

forcing him to leave his bike in West Virginia and take an emergency flight back to Idaho to evacuate the cabin he'd been living in.

Now Welsch, his wife, and the cat live in an RV continuing the project in a new way.



Welsch speaking with Chef Matt Glazer at Big Sur Roadhouse.

“Taking it down to brass tacks, the Vagabond Chef is a culinary travel blog. It is one guy traveling around the country and having what can best be defined as “culinary adventures”. As the Vagabond Chef I am reviewing restaurants, developing recipes, and exploring the back roads of the country. On a motorcycle, traveling blue highways, I feel invited to go more in-depth than most of us have the opportunity to do these days. In the RV I am compelled to take the time to get to the depth of an area. As a gastronomic journeyman I am discovering the very nature of food and techniques in its preparation.”

The couple have continued their journey from Idaho to Oregon, down the California Coast, and have now gone inland spending the winter in Tucson, AZ.

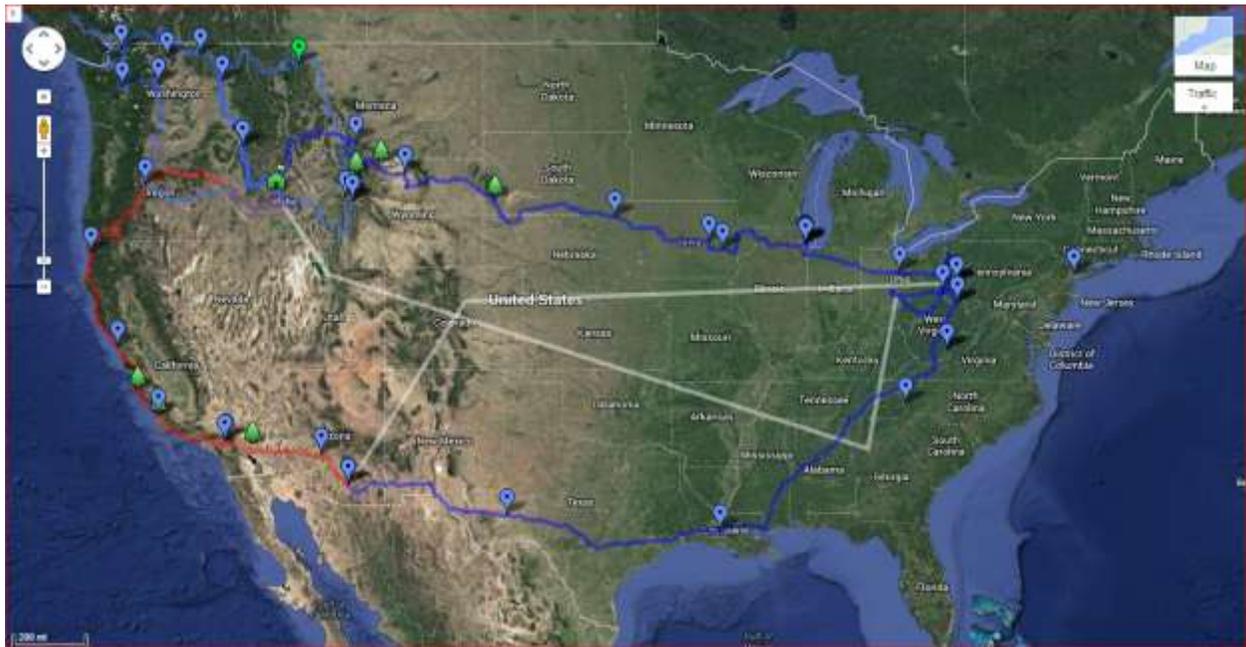


In the Redwood Forest of California.

If you're interested in speaking to, hosting, or working with the Vagabond Chef please send an email to Matt@theVagabondChefRides.com. More of Welsch's work can be seen at the following links theVagabondChefRides.com, <http://igg.me/at/thevagabondchefrides/x/679002>, and <https://www.facebook.com/thevagabondchefrides>



Current Map of the Vagabond Chef's Travels



In the map blue lines show miles ridden by bike. The white line shows the emergency flight back to Idaho due to the Beaver Creek Fire and then back to WV to retrieve the bike. The red line indicates travel by RV.

Some of the Places the Vagabond Chef has Visited



From Left to Right, top to bottom: Brick Oven Pizza at Lago Winery in Jamestown, PA; Fresh Mozzarella at E2 in Pittsburgh; Red Curry Shrimp Tart at Feast in Tucson; all kinds of goodies from North Market in Columbus, OH; Eggplant Parmigiana from Magnone's Trattoria in Riverside, CA; the Plague Bringer at Kuma's Corner in Chicago; Fresh Heirloom Tomatoes and house cured meats at 900 Wall in Bend, OR; the steak at Big Sur Road House; Biscuits and Gravy at MiLo's in Greybull, WY; wine pouring at Monterey Bay in Pittsburgh; Black Bean Hummus at Avenue Eats in Wheeling, WV; Espresso at Beans & Bagels in Chicago; award winning Subs from Grumpy's Sub Galley in Yankton, SD; Tomatoes and Grilled Paneer on Avocado Mousse at The Smiling Moose in Pittsburgh; world famous DiCarlo's Pizza; the Steak Salad from Later Gator in Wheeling, WV; Caribbean Swordfish at Monterey Bay in Pittsburgh; and Daeji Bulgogi at HAHA's Korean Grill in Spokane, WA.

