

The Honorable Gina McCarthy  
Administrator  
Environmental Protection Agency  
1200 Pennsylvania Avenue, N.W.  
Washington, DC 20460

November 28, 2016

Dear Administrator McCarthy,

Millions of bees are dying off across the nation, with alarming consequences for our environment and our food supply. In the past year, more than two out of five bee colonies in the U.S. were lost. Scientists point to several causes of these die-offs, including increased exposure to a class of bee killing insecticides known as neonicotinoids.

Bees pollinate 1 out of every 3 bites of the food that we eat. As people in the food industry -- chefs, restaurant owners, and cooking schools, we are particularly concerned about the impact that this could have on our restaurants and the food services that we provide in addition to our concern for the environment.

We are well aware that big agrichemical companies like Bayer, Syngenta, and Dow Chemical are fighting to prevent bans on the use of neonics. And that some have asked the EPA for permission to use even larger quantities of these pesticides — as much as 400 times more than currently permitted. Approving this request or allowing any additional types or uses of neonics will only exacerbate the current problem. We simply cannot afford to lose anymore bee colonies or the dozens of foods that they pollinate.

That's why we, the undersigned chefs, restaurant owners, food businesses and cooking schools urge you to act quickly to reject the pesticide industry's requests to use more neonics and to instead put in place an immediate moratorium on any new uses neonicotinoid pesticides while developing a plan to phase out all uses of these bee-killing chemicals.

Sincerely,

Chris Cary, Hyde Sunset Kitchen + Cocktails, California  
Gab Taraboulsy, Delicious Cinema, California  
David Martland, Illegal Pete's, Colorado  
Amanda Keyes, Community Cafe, Florida  
Andy Salyards, Urban Brew and BBQ, Florida  
Daniel Autrey, Engine Rose, Florida  
Kelly Ford, The Queenshead, Florida  
Rasamee Moonyuaklang, Pom Poms Teahouse, Florida  
Stefan Cerf, Tropicool, Florida  
Christopher W. Kinkade, Green Bee Craft Beverages, Maine  
Carla Deras, IYO Bistro, Massachusetts  
Cee Byrd, Oath Craft Pizza, Massachusetts  
Chris Menegoni, Great Falls Harvest, Massachusetts

Dan Smith, John Andrews Restaurant, Massachusetts  
Dave Jick, Dave's Fresh Pasta, Massachusetts  
Gary Benacquista, Foundry on Elm, Massachusetts  
Giovanni Maione, Pepe Bocca, Massachusetts  
Heather Stevenson, Thirst Juice Co, Massachusetts  
Heidi Feinstein, Life Alive, Massachusetts  
Helen Rennie, Helen's Kitchen Cooking School, Massachusetts  
Huseyin Akgun, Istanbul'lu Turke, Massachusetts  
Jackson Renshaw, Fresh Food Generation: Farm to Plate Catering, Massachusetts  
Joshua Schaer, FRESHii, Massachusetts  
Leonardo Souza, Mr.Crepe, Massachusetts  
Lori Leinbach, Culinary Underground, Massachusetts  
Ludmilla Ivanovic, Iggy's Bread, Massachusetts  
Margie Duigan, Joshua Tree, Massachusetts  
Peter Davis, Henrietta's Table, Massachusetts  
Peter Simpson, Haymarket Café, Massachusetts  
Samuel A. Smith, Blackjack Steakhouse, Massachusetts  
Gretchen Bierbaum, SiP Coffeebar, Minnesota  
Brendan Vesey, Joinery Restaurant, New Hampshire  
Evan Mallett, Black Trumpet, New Hampshire  
Kevin Miller, KRM Chocolates, LLC, New Hampshire  
Mike Parla, Clydz, New Jersey  
Ron Biton, Veganized, New Jersey  
Allison Colbaugh, La Waffleria, New Mexico  
Bill Hantzopowlos, Gyros Mediterranean, New Mexico  
Bill Warren, I Scream Ice Cream, New Mexico  
Cameron Johnson, Swiss Alps Bakery, New Mexico  
Chad Stickel, Prosum Roasters, New Mexico  
Christina Martinez, Artichoke Café, New Mexico  
David Sandoval, El Patio de Albuquerque, New Mexico  
Dennis Vik, House of Bread, New Mexico  
Frans Dinkelmann, Savoy, New Mexico  
Garielle Keigher, Cheba Hut Toasted Subs, New Mexico  
Irene Leyba, Padillas, New Mexico  
Jeff Rubin, Savory Fare, New Mexico  
Jim Mecca, Bosque Baking Co., New Mexico  
John Kay, Limonata, New Mexico  
Jonathan Vullez, Poki Poki, New Mexico  
Kristin Dowling, Rude Boy Cookies, New Mexico  
Lindsay Neese, Piatanzi, New Mexico  
Mary Scanlan, Duggan's Coffee, New Mexico  
Nicole Kapnison, Nob Hill Bar & Grill, New Mexico  
Panos Marmaras, El Patron, New Mexico  
Pedro Sabogal, Ajiaco Colombian Bistro, New Mexico

Richard Van Schovnen, Winning Coffee, New Mexico  
Richard Winters, Farina Pizzeria, New Mexico  
Ryan Strilich, Brickyard Pizza, New Mexico  
Chris Maykut, Chaco Canyon Organic Cafes, New Mexico  
Alison Kayne, Haven's Kitchen, New York  
Reyes Hernandez, Red Hat on the River, New York  
Catherine Coleman, Durham Spirits Co., North Carolina  
Andrew Crowley, Tria Wash West, Pennsylvania  
Ann Karlen, Fair Food Farmstand, Pennsylvania  
Ann Karlen, Fair Food, Pennsylvania  
Ben Coniff, Luke's Lobster, Pennsylvania  
Beth Evangelista, JG Domestic, Pennsylvania  
Bob Pierson, Farm to City, Pennsylvania  
Brendan Hagg, Bodhi Coffee, Pennsylvania  
Christine Lamb, Charlie was a sinner., Pennsylvania  
Damar Sasongko, Pac A Deli, Pennsylvania  
Danielle Coulter, The Farmacy, Pennsylvania  
Dave Bellenzeni, Jose Pistolas, Pennsylvania  
Dave MacGrogan, Harvest Seasonal Grill and Wine Bar, Pennsylvania  
Dimira Bell, Toast, Pennsylvania  
Fernando Peralta, Vge Cafe, Pennsylvania  
Gloria Karrdasis, Tom's Pizza Place, Pennsylvania  
Grace Lee, Cafe Walnut, Pennsylvania  
Joon Park, Spruce Rana, Pennsylvania  
Joshua Bullock, Farmer's Keep, Pennsylvania  
Kathy Williams, We Got Nutrition, Pennsylvania  
Kathy, Essene Market and Cafe, Pennsylvania  
Lee Larkin, Front Street Cafe, Pennsylvania  
Luis Tuz , Tequilas, Pennsylvania  
Nick DeJulius, Arterial Agents, Pennsylvania  
Paul Bouikrors, Paul's Pizza, Pennsylvania  
Peter Ellis, El Fuego, Pennsylvania  
Peter Paimam, Pamir Grill Kabob, Pennsylvania  
Spencer Philips, Scoop de Ville, Pennsylvania  
John Elkhay, 10 Prime Steak and Sushi, Rhode Island  
Julian Forge, Julians, Rhode Island  
Debra Maisel, Revolution Kitchen, Vermont  
Eli Lesser-Goldsmith, Healthy Living Market, Vermont  
Araya Pudpaid, Araya's Place, Washington  
Caralin Messim-Jimenez, The Harvest Vine, Washington  
Christian Kelley, Cafe Brosseau, Washington  
Clive Gomez, Toulouse Petit Kitch and Lounge, Washington  
Ethan Stowell, Ethan Stowell Restaurants, Washington  
Gabriele Russo, Bellini's, Washington

Jacquelyn Nguyen, Papaya, Washington  
Karan Hanke, Mecca Cafe Inc, Washington  
Kiyeung Hyun, Taste of Asia, Washington  
Kuri Teshore, Café Soleil, Washington  
Marcus Alleubech, Local 360, Washington  
Robin Lasater, The Crumpet Shop, Washington  
Toni Vi, West 5, Washington  
Alex Lindenmeyer, Short Stack Eatery, Wisconsin  
Dim Christ, Nick's Bar & Restaurant, Wisconsin  
Faycal Belakhdar, Mediterranean Cafe, Wisconsin  
Hamed Zafari, Kabul, Wisconsin  
Kelly Meuer, State Street Brats, Wisconsin  
Krishna Pradhan, Himal Chuli, Wisconsin  
Mark Markesry, Irish Pub, Wisconsin  
Mark Paradise, Sunroom Cafe, Wisconsin  
Nick Nesthers, Buck and Badger, Wisconsin  
Thomas Harkness, Ian's Pizza on State, Wisconsin