



## **Spike Gjerde**

Spike Gjerde began his culinary career in 1987 with a year-long apprenticeship at Patisserie Poupon in downtown Baltimore. In 1991 he opened Spike & Charlie's Restaurant and Wine Bar with his brother. Opened a café, jr., in Bolton Hill in 1996, followed by a seafood restaurant, Atlantic, at the end of 1998. In early 1999 partnered with two friends and opened Vespa, a small Italian restaurant in Federal Hill. Immediately thereafter became owner/operators of Joy America Café, also in Federal Hill. During this time he became more and more interested in issues of sustainability and local production.

He was able to realize many successes in these areas as he consolidated his business over the next few years. By 2004, as executive chef at Joy America, he was purchasing most of his ingredients from a network of local sources, including organic farms and dairies, natural beef, pork, and poultry producers, and small, independent vendors of spices, cheese, and seafood.

He understands that there is a tremendous upside to supporting our local economy, and plans to pursue this goal vigorously with every endeavor.