



HEATHER HAVILAND

OWNER /CHEF

Heather Haviland was born and raised in Cleveland, Ohio. She grew up in the industry working for her mother's catering company. As a young girl, she wanted to study political science and work in Washington, D.C. making a difference in the global community. She studied political science and anatomy of peaceful change in college and paid tuition by working in the industry. When she was 20 years old, she left Cleveland to pursue opportunities in a town outside Washington, D.C. and worked in an Italian restaurant as a line cook. It was here she became passionate about baking and took over as pastry chef. For so long, she was cooking "IN THE MEAN TIME." It was that moment when she embraced the fact that creating great food and making people happy with food is what she wanted to do. "Great food brings people together," Heather says and believes.

From there she traveled to Seattle and studied rustic bread baking apprenticing under Tomas Soltis who helped Carol Field write *The Italian Baker*. She was also the production manager of a 60 person crew and developed pastries for Starbucks National. From there she moved to upstate New York to work as the head baker for Dan Leader at Bread Alone, mastering the craft of bread baking in a wood fired oven. She left Bread Alone to open The Peterson House and Bear Café Catering. Living in the Catskill Mountains and being part of the Hudson Valley food community, Heather spent time developing relationships between local farmers/producers and restaurants. When she wasn't cooking or growing food, she was tending to her other love: coal forge blacksmithing.



Back in Cleveland, her siblings were having children and her parents were aging. The eight hour drive seemed harder and harder to make while running a business. In 2002, Heather sold her shares in the business and moved home to see if she could, as an adult, live in the city she left. One of the things she loved about moving around so much was learning about the people and food trends in different regions. Now it was time to learn about what makes Clevelanders happy and try to combine this with what she loves – handmade, from-scratch cooking with an emphasis on local, seasonal food.

Since moving home Haviland has done local consulting, was on the opening staff of fire food and drink as the pastry chef and worked on staff at Parkers New American Bistro.

In 2003, she opened Sweet Mosaic Bakery and has since taken over as owner of Lucky's Café. Lucky's has been featured on The Food Network's *Diners Drive-Ins and Dives* and *The Best Thing I Ever Ate*. Haviland is planning to open a second restaurant in the next two years.

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