Loretta Barrett Oden, host of New England Emmy-winning Seasoned With Spirit, began her passionate relationship with food as a small child at the side of her Mother, Grandmothers and Aunts in Oklahoma.

She spent most of her adult years raising her family, cooking, studying, teaching and adapting recipes to preserve the culinary legacy of her upbringing. In the 1990s, she and her Son, the late chef Clayton Oden, opened the Corn Dance Cafe, the first restaurant to showcase the bounty of food indigenous to the Americas.

She has been featured on “Good Morning America,” “The Today Show,” “In Food Today” and “Cooking Live” and in the New York Times, Prevention Magazine, Sunset, Veranda, Food Arts and National Geographic Traveler. She also served as a guest chef in the Robert Mondavi “Great Chefs” series and the 2006 Taste3 Celebration in Napa, and on Barbara Pool Fenzl’s public television series, “Savor the Southwest.”

“Later in the summer I ate some spectacular meals from the hand of Native American cooking goddess Loretta Oden at her Santa Fe Corn Dance Cafe. An osso bucco of elk was brilliant, but even better was a rich, barely sweet pumpkin cheesecake with piñon crust.”

– Christina Waters, Metro Santa Cruz

Loretta Barrett Oden with Robert and Margrit Mondavi
Some highlights of Loretta Barrett Oden’s Native American culinary career:

- Oden’s celebrated Native American dishes served at the recent launch of FNX-TV: First Nations Television. She is working on a cooking series for the channel.  
  http://www.fnx.org/blog/it-takes-village-build-all-native-tv-channel

- Oden’s five-part PBS television series “Seasoned with Spirit: A Native Cook’s Journey” honored with a regional Emmy award, with DVDs continuing to be sold on Native American Public Telecommunications. 
  http://www.resolutionpictures.com/sws/promo.mov  
  http://visionmaker.semkhor.com/dept.asp?dept_id=23427&s=visionmaker

- Oden featured numerous times on Food Network’s Cooking Live, Cooking Live Primetime with Sara Moulton, and “Taste” with acclaimed chef, author and wine expert David Rosengarten.

- Oden a keynote speaker at The Bioneers Conference in San Francisco and at the Nourishment Foundation in Boulder, Colo.

- Oden featured on Rebecca’s Garden television show on HGTV.


- Many laudatory comments by food writers including California food writer Christina Waters calling Oden a “Native American cooking goddess” and Oden’s dishes “spectacular.” “An osso bucco of elk was brilliant,” Waters wrote in Metro Santa Cruz. “But even better was a rich, barely sweet pumpkin cheesecake with piñon crust.” Waters has also called Oden the Julia Child of Native American food.

- Oden featured at the Red Earth Festival in Oklahoma City, Okla., and fundraisers for the International Native American Festival.

- Oden featured on Crystal Cruise Lines’ Food & Wine Cruise Lectures, 17 days down the coast of South America.

- Oden served as one of the “great chefs” on the Robert Mondavi Great Chefs Series at the Mondavi winery in Napa, Calif., and also featured at the Hess Winery, also in Napa.

- Oden has appeared as a Native American celebrity chef at many venues including Institute of American Indian Arts in Santa Fe, N.M., the Heard Museum in Phoenix, Slow Food in Turin, Italy, and the Sumida Corporation in Tokyo, Japan.

In San Francisco, I sampled the sensuous Native American foods of Loretta Barrett Oden, whose Choctaw Creole stew shimmered like a star.”

– Christina Waters, Metro Santa Cruz

At a gathering at Bioneers Conference Reception at Henry Dakin’s 3220 Gallery