



Biography

Jay Porter - Proprietor, The Linkery

Jay Porter opened the Linkery in 2005 in San Diego's burgeoning North Park section, and quickly, it became a popular foodie destination. Porter, himself, in local and national food circles, emerged as a respected champion for farm-driven cuisine. His healthy respect and passion for food, farming, and community, help steer the Del Mar native and former software marketer to success—despite lacking prior restaurant experience.

Porter conceived the Linkery as a community-focused, culinary hub or “link” that ignored commodity ingredients in favor of “real food” produced in honest, healthy, and humane ways. Then and now, Porter ensures that the Linkery's daily menu highlights creative main dishes, craft beers, and an eclectic range of hand-crafted sausage links—all while espousing a “meet your meal” food and drink philosophy. Basically, through descriptive menus and knowledgeable servers, each diner gets the back-story of what's on their plates and in their glass—where it's from, as well as the farmers or artisans responsible.

Not surprisingly, an active and involved owner like Porter maintains close relations with the farm professionals, brewers and vintners, who grow and make the best stuff in the world. His frequent educational trips to various independent farms throughout the U.S., continuously expand the Linkery's supplier network. In 2007, a trip to Baja, landed Porter on PBS's *Diary of a Foodie*, touring the garden of one of Mexico's finest chefs. It's this hands-on approach and enthusiasm for food and drink that consistently position the Linkery for exciting growth—as evidenced by the recent opening of North Park Meat Co., an adjoining artisan meat-curing shop.

Porter has been featured locally on KPBS radio, regionally on KCRW's “Good Food,” and nationally in the New York Times magazine. The Linkery has been recognized as among “The 100 Best Farm-To-Table Restaurants in America” by *Gourmet* magazine, “The 10 Top Gastropubs in the U.S.” by *DRAFT* magazine, and is a 2009 “Silver Fork Award” recipient from *San Diego Home & Garden* magazine. Porter's observations about farms, food and community are available on “Casing the Joint” the restaurant's blog he authors with Linkery staff.