

ALEXANDER SMALLS

James Beard Award Winner | Tony Award Winner | Grammy Award Winner
TV Personality | Restaurateur | Author

About Alexander Smalls

Alexander Smalls, James Beard Award winning chef, author, and raconteur was the visionary co-owner of renowned restaurants, The Cecil and Minton's. Critically acclaimed and located in the heart of historic Harlem, Minton's, the birthplace of BeBop in the 1930's, harkened back to the Jazz Age evoking a sexy supper club with live music serving Low Country cuisine inspired by Smalls' childhood. His award-winning restaurant, The Cecil, NYC's first Afro-Asian-American restaurant, was named "Best New Restaurant in America" by Esquire in 2014.



A 2019 recipient of a James Beard Award for his cookbook, *Between Harlem and Heaven*, Alexander was recently bestowed the Creative Spirit Award from the Black Alumni of Pratt by the inimitable Ms. Cicely Tyson.

Over the past three decades, the chef and restaurateur has traveled the world studying the cooking techniques and foodways of the African diaspora. As the former chef-owner of renowned restaurants including Café Beulah, Sweet Ophelia's, and Shoebox Café, Smalls has received great acclaim in the restaurant scene, including cooking at the James Beard House, being named one of Zagat's "NYC Restaurant Power Players You Need to Know" and being honored with the Legacy Award in 2014 by *The Amsterdam News*, one of the oldest African American newspapers in the country.

Smalls has appeared on a wide range of food and culinary platforms, with guest appearances on national TV, magazine and news programs. He has served as a celebrity chef judge on "Top Chef," appeared on "The Chew" with Carla Hall and "Extra Virgin" with Debi Mazar and Gabriele Corcos, and was recently featured in the Hallmark series "The Peete's." He has also appeared on *The Food Network* on such shows as "Recipe for Success" and "Throwdown!" with Bobby Flay, and NBC's "The Today Show."

In addition to his success in the culinary world, Smalls' memoir and cookbook *Grace the Table* features recipes from his upbringing of Southern Revival cuisine. He has another forthcoming book from Flatiron Books *Alexander Smalls' African American Cooking* due out in early 2020. Smalls is also a world-renowned opera singer and the winner of both a Grammy Award and a Tony Award for the cast recording of *Porgy and Bess*, by George Gershwin, with the Houston Grand Opera.

LEAD AGENT:

Victoria Sanders

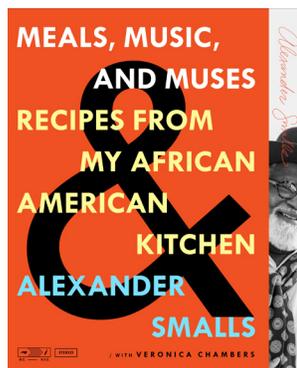
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Books by Alexander Smalls

Meals, Music, and Muses: Recipes from my Africa America Kitchen by Alexander Smalls with Veronica Chambers
Flatiron Books, February 2020



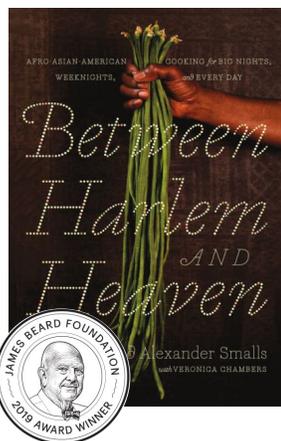
NAMED ONE OF THE 10 BEST COOKBOOKS OF 2020 BY *ESQUIRE MAGAZINE*

Iconic chef and world-renowned opera singer Alexander Smalls marries two of his greatest passions—food and music—in *Meals, Music, and Muses*. More than just a cookbook, Smalls takes readers on a delicious journey through the South to examine the food that has shaped the region. Each chapter is named for a type of music to help readers understand the spirit that animates these recipes.

Filled with classic Southern recipes and twists on old favorites, this cookbook includes starters such as Hoppin' John Cakes with Sweet Pepper Remoulade and Carolina Bourbon Barbecue Shrimp and Okra Skewers, and main dishes like Roast Quail in Bourbon Cream Sauce and Prime Rib Roast with Crawfish Onion Gravy.

Complete with anecdotes of Smalls's childhood in the Low Country and examinations of Southern musical tradition, *Meals, Music, and Muses* is a heritage cookbook in the tradition of Edna Lewis's *A Taste of Country Cooking*.

Between Harlem and Heaven: Afro-Asian-American Cooking for Big Nights, Weeknights, and Every Day by Alexander Smalls and JJ Johnson
Flatiron Books, February 2018



WINNER OF THE JAMES BEARD AWARD FOR BEST AMERICAN COOKBOOK

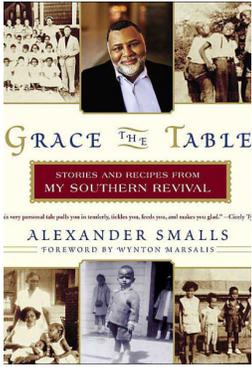
Between Harlem and Heaven showcases the Afro-Asian-American cuisine and the unique culinary creations of J.J. Johnson and Alexander Smalls, following the culinary trail of the African diaspora. This book branches far beyond "soul food" to explore the melding of Asian, African, and American flavors. The Afro Asian flavor profile of *Between Harlem and Heaven* is a window into the intersection of the Asian diaspora and the African diaspora. An homage to this cultural culinary path and the grievances and triumphs along the way, *Between Harlem and Heaven* isn't fusion, but a glimpse into a cuisine that developed in the thick of Harlem's cultural renaissance.

Heritage food brings together everything we've developed a passion for: sustainability, farm to table, eat local, think global. The food in *Between Harlem and Heaven* is a modern take on heritage food. People are used to getting strong flavors in hidden hole-in-the wall spots. JJ Johnson and Alexander Smalls bring those flavors and rich cultural history into your home kitchen with recipes for Grilled Watermelon Salad with Lime Mango Dressing and Cornbread Croutons, Feijoada with Black Beans and Spicy Lamb Sausage, Creamy Macaroni and Cheese Casserole with Rosemary and Caramelized Shallots, festive punches and flavorful easy sides, sauces, and marinades to incorporate into your everyday cooking life.

Complete with essays on the history of Minton's Jazz Club, the melting pot that is Harlem, and the Afro-Asian flavor profile by bestselling coauthor Veronica Chambers, who just published the wildly successful *Yes, Chef* by Marcus Samuelsson, this cookbook brings the rich history of the Harlem food scene back to the home cook.

Grace The Table: Stories and Recipes from My Southern Revival by Alexander Smalls

HarperCollins, October 1997



In *Grace the Table*, Smalls combines his storytelling talent with his love for food in a memoir of his journey from his hometown of Spartanburg, South Carolina, to Europe and eventually to Manhattan. "Growing, buying, preparing, serving, eating food—the whole tasty subject—captured and framed so many of my memories that in a curious way it has not only sustained me but given me life," writes Smalls, and his unabashed passion is readily apparent as he regales readers with such recollections as the first meal he ever prepared (when he was six), his accidental but rewarding encounter with Joan Sutherland, and his adventures, culinary and otherwise, while touring Europe as one of the stars of the Houston Grand Opera production of *Porgy and Bess*.

"Alexander Smalls dances and sings and cooks his way through a brilliant and fascinating portrait of Southern comfort."—Cicely Tyson

YOUR GUIDE TO SOUTHERN CULTURE

★
**TALK
OF THE
SOUTH**

INTERVIEW

**Renaissance
Man**

WITH HIS LATEST ALBUM AND
COOKBOOK RELEASES,
ALEXANDER SMALLS CELEBRATES
HIS SOUTHERN ROOTS

By Latria Graham

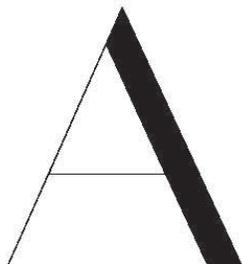
Smalls, photographed at
his home in Harlem.

PHOTOGRAPHS BY JUSTIN BETTMAN

GARDEN&GUN FEB. / MAR. 2020 25

February/March 2020 edition of Garden & Gun.

TALK OF THE SOUTH



Alexander Small has crammed his corner apartment in Harlem with color—leopard-print cushions dot yellow couches, and jewel-colored drapes from his travels in Ghana sweep the floor—creating a warmth that matches the acclaimed chef and restaurateur’s welcome. As he enters his kitchen, dubbed his “laboratory,” to prepare something to eat, classical music at turns lulls and roars, apropos—his first act as a baritone earned him a Grammy and a Tony for a cast recording of *Porgy and Bess*. Smalls, a native of Spartanburg, South Carolina, traces both of those passions to his family’s roots there and in the Lowcountry, and the heritage coastal recipes he was raised on.

As Smalls, now sixty-eight, traveled the world performing arias as a young man, he began taking culinary classes and eventually opened his own catering company. His first restaurant, Café Beulah, debuted in New York in 1994, and with it and each successive opening (including the Cecil, hailed as *Esquire’s* “Best New Restaurant in America”) and cookbook (such as the James Beard Award–snagging *Between Harlem and Heaven*), he has sought to emphasize what he calls “Southern Revival” cooking, and to champion the contributions of people of the African diaspora. In February, Smalls releases his latest cookbook, *Meals, Music, and Muses: Recipes from My African American Kitchen*, and a passion-project album, *The African American Songbook, Volume I*, both of which continue to cement his legacy as an undersung hero of music, food, culture, and history.

You’ve been called a culinary historian, a foodways preservationist, and a social minister. How do you define yourself? I am a culinary activist for the African diaspora—people of color who essentially had been pushed out and suppressed in the

storyline of America’s great culinary tradition. But at the heart of it all I’m an artist—a raconteur. I love telling stories, no matter the medium.

That includes stories of your ancestors—the photos of them on your wall here at home once adorned the walls of Café Beulah.

These people made me who I am. This is my aunt Laura; she was my first piano teacher in Spartanburg. This is my father—he was about twelve years old here, and he was trying to be grown, wearing fake glasses. [Laughs.] For years our family thought we had Cherokee in our blood. When I opened Café Beulah, customers would come in and say, “Who are these Jewish people?” I would explain the photos were of my family. I did my DNA—I’m 30 percent Jewish and zero North American. I knew Grandma was, or so I thought, Indian, Scottish, and African. The Jewish bit was a big surprise, but one of the first synagogues in the States was in Charleston. Supposedly Smalls is from Smallstein, a Jewish merchant. DNA is taking us places we thought we would never go.

Every square inch of your apartment is filled with memorabilia. What piece is on your mind at the moment?

Toni Morrison invited me to go with her when she received the Nobel Prize, and because I had just opened the restaurant, I couldn’t get away. So as a gift, two weeks later this plaque arrived. She wrote, “To Alexander, with pleasure,” because I wasn’t able to be there. When she passed, I posted it on Instagram, and I think about it here, a lot.

*You’ve opened a series of lauded restaurants, but you won your first James Beard Award in 2018 for the cookbook *Between Harlem and Heaven*, which you cowrote with your mentee, the chef JJ Johnson. What did that recognition mean to you?*

The James Beard Award represents validation for a career that has been expansive over thirty years, and has been mostly ignored by the establishment. Still, I didn’t get into this profession to win awards—I got into it because I had a passion for it.

Yet here you are with a Grammy, a Tony, and a James Beard.

Life is funny that way! I’m passionate about what I decide to pursue. Even with writing,



February/March 2020 edition of Garden & Gun.



Smalls with his memorabilia, including a plaque from his friend Toni Morrison (top left).

it comes to me like a song—if I have the first two words, everything else just flows. I bring the same insights, instincts, and talents to food that I bring to music.

Your new book departs from your past cookbooks—comfort foods are found under “Spirituals,” and audacious mains like oven-fried baby chickens with hot mustard apricot jam are listed under “Divas,” with an accompanying playlist.

In [my first cookbook] *Gracethe Table*, I was introducing myself, and I was doing so in the arms of my ancestors and the growing-up experience. Take the lamb meat loaf recipe: My mother used to say, “Hide half the kitchen—that boy puts every ingredient in everything he makes,” but that was my process. In *Between Harlem and Heaven*, I was defining a culinary concept that I had created based on an expanded narrative of Lowcountry cooking that I call “Southern Revival” cooking. I follow the slave routes, and the course of Africans on five continents, and how their cooking techniques and ingredients changed food. With *Meals, Music, and Muses*, I’m at the point where I can break the rules. This book allows music to curate the culinary experience. None of the recipes in this book are heirlooms—this is not your mama’s kitchen. I’m older, I have a view, and now I’m presenting that to you.

That view informed your music project too. What served as the impetus behind The African American Songbook, Volume I?

My great concern was the extinction of African American song practices and music. Jazz is dying a slow death. More frightening and uncomfortable to me is the death of the Negro spiritual—the creative genius of enslaved people who were not allowed to gather unless it was about religion. This has rested on my heart for years, and I wondered what I could do about it. So I teamed up with two extraordinary producers, Robert Sadin and Ulysses Owens Jr., and I’m taking Negro spirituals and creating a modern setting for them. I’m taking them out of the gospel church idiom and putting them in a jazz landscape. 📍

FOOD & WINE

2020
FALL WINE
GUIDE

THE HARVEST ISSUE

CELEBRATE THE
SEASON WITH 36
COMFORTING
RECIPES AND 71
WINES TO TRY NOW

OCTOBER 2020

CAROLINA FISH, SHRIMP,
AND OKRA STEW WITH
BLACK RICE P. 99

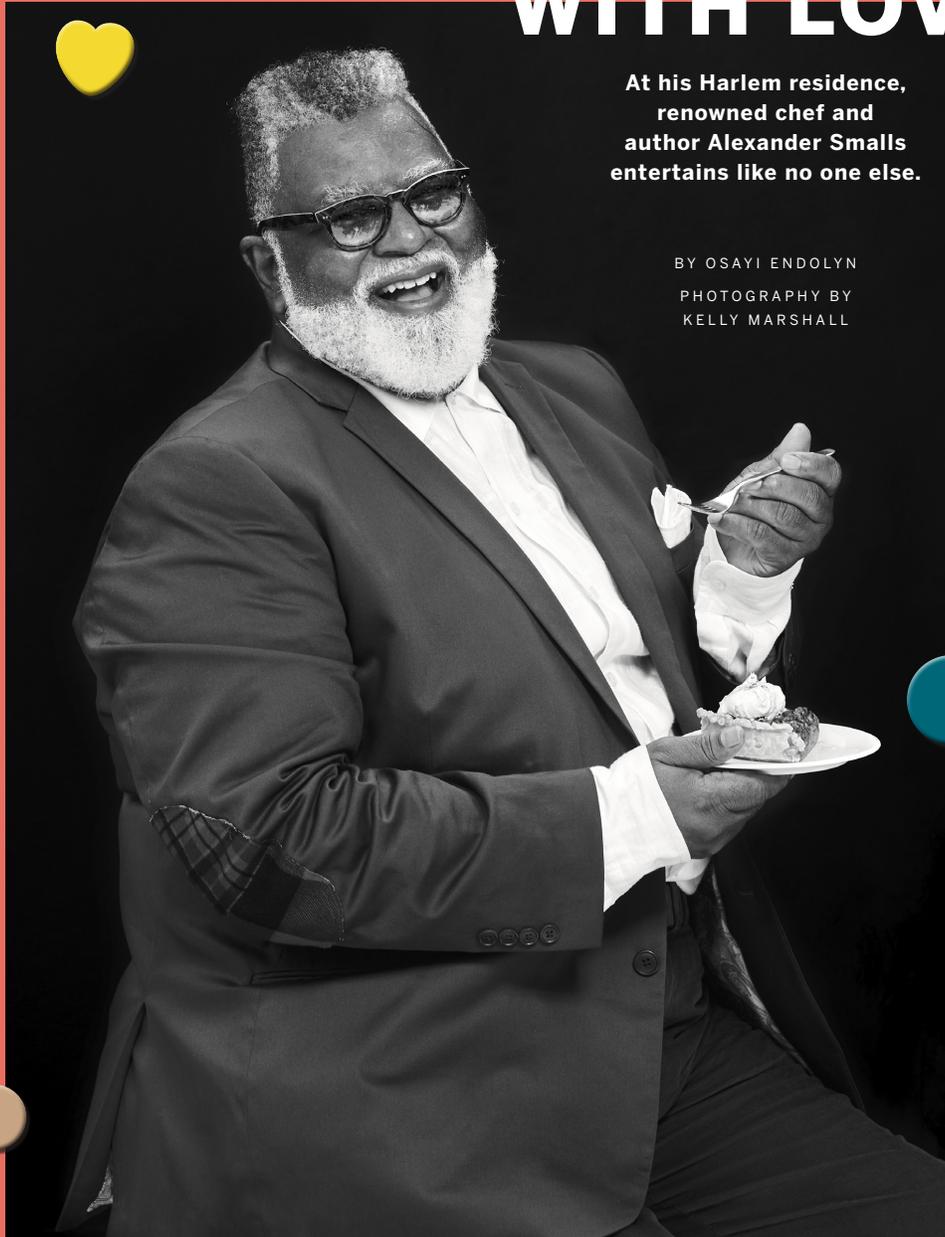
October 2020 edition of Food & Wine.

TO DINE, WITH LOVE

At his Harlem residence,
renowned chef and
author Alexander Smalls
entertains like no one else.

BY OSAYI ENDOLYN

PHOTOGRAPHY BY
KELLY MARSHALL



Smalls is the ultimate host, even when gathering guests on the stoop for cocktails and pie at a social distance.

OPPOSITE: Photos on Smalls' refrigerator, with cameos from Michael Michele, Jane Fonda, Oprah Winfrey, Eartha Kitt, and Quincy Jones.



October 2020 edition of Food & Wine.

Notable Press

Food & Wine—September 18, 2020

Alexander Smalls Hosts the Best Dinner Parties in New York

“At his Harlem residence, renowned chef and author Alexander Smalls entertains like no one else—even when ‘entertaining’ means gathering guests on the stoop outside for cocktails and pie at a social distance.”

Read the full article here: <https://www.foodandwine.com/chefs/alexander-smalls-harlem-dinner-party>



Alexander Smalls on the Today Show with Savannah Guthrie and Al Roker

WABE—September 8, 2020

Opera Singer Turned Restaurateur Alexander Smalls Discusses New Book

“Alexander Smalls is a classically trained musician who became a renowned, professional opera singer. He’s also a James Beard Award-winning chef, a restaurateur, and cookbook author.

He will be appearing at the Decatur Book Festival to discuss his new volume, *Meals, Music, and Muses: Recipes from My African American Kitchen*. Smalls will discuss his book virtually with ‘Local Palate’ editor, Lia Grabowski Tuesday at 6:30 p.m.”

Listen to the full interview here: <https://www.wabe.org/renown-opera-singer-turned-restaurateur-alexander-smalls-discusses-new-book-meals-music-and-muses-recipes-from-my-african-american-kitchen/>

The Washington Post—August 19, 2020

Black restaurateurs have always had a tough road. The pandemic has made money even more scarce.

“Coming into 2020, African American chefs were growing in numbers and expertise. Some were even creating a golden age of refined Black heritage cooking and excellence.

No longer held hostage by a hierarchy that dismissed the foodways of the African diaspora, such Black chefs as Mashama Bailey, Kwame Onwuachi, Adrienne Cheatham and Eric Adjepong have given themselves permission to move away from European gastronomy as the only acceptable fare worthy of being deemed ‘cuisine.’ At the same time, they have reengaged the history and traditions of the African American kitchen and reinvented the pride and dignity of family recipes through the lens of modern cooking.”

The entire article can be found here: <https://www.washingtonpost.com/news/voraciously/wp/2020/08/19/black-restaurateurs-have-always-had-a-tough-road-the-pandemic-has-made-money-even-more-scarce>



Pictured with Veronica Chambers and Chef JJ Johnson

Deep South Dining—August 17, 2020

Deep South Dining | Alexander Smalls

“Chef Alexander Smalls began his life in the South Carolina low country, but has traveled the world as a world class opera singer, opened some of Americas finest restaurants, and has the awards to prove it. His new cookbook, *Meals, Music, and Muses: Recipes from My African American Kitchen* bridges his two passions and presents them as binding forces of culture and history. Malcolm and Carol talk with Alexander about this new book, his South Carolina roots, and also hear from a show favorite about the elusive Hoover Sauce. Let's eat y'all!”

Listen to the interview here: <https://shows.acast.com/deep-south-dining/episodes/deep-south-dining-alexander-smalls>

The New York Times Book Review—May 21, 2020
Summer Reading

“Smalls, a chef and classically trained opera singer, grew up in South Carolina, where he learned to cut out biscuits with his mother and smuggled bags of fried okra into the movies as ‘my better-than-popcorn snack.’ The premise of his warm, ebullient and nostalgic book is to offer a ‘playlist’ of African-American dishes — ‘the very best of what I have eaten, cooked and imagined.’”

Read the full article here: <https://www.nytimes.com/interactive/2020/books/cookbooks-summer.html>

Los Angeles Times—April 30, 2020

12 cookbooks that refresh the spirit and inspire in the kitchen

“These are Smalls’ takes on classics, the dishes forged by the hands and minds of black cooks that are the backbone of American cooking. Fried okra, creamed corn, succotash with fresh mint, peach shortcakes: His recipes have me missing the South and yearning for summertime.”

Read the full article here: <https://www.latimes.com/food/story/2020-04-30/12-cookbooks-cooking-inspiration-shelter-in-place>



Pictured with chefs J.J. Johnson and Mame Sow

The New York Times—April 20, 2020

11 New Cookbooks Worth Buying, Even in Quarantine

“A classically trained opera singer and chef, Alexander Smalls describes his *Meals, Music and Muses: Recipes From My African-American Kitchen* (Flatiron Books, \$35) as a playlist of African-American dishes. Chapters are loosely grouped by musical genre, to varying success: I’m not quite sure how deviled eggs are jazz, but I love that large-format, showstopping dishes are divas.”

Read the full article here: <https://www.nytimes.com/2020/04/20/dining/best-cookbooks-coronavirus.html>

Chowhound—April 8, 2020

You're Probably Throwing Out the Secret to Perfect, Flavorful Grits

"Alexander Smalls, a James Beard Award-winning chef and famous opera singer, unites his two favorite things in life—food and music—in his cookbook *Meals, Music, and Muses: My African American Kitchen*. The Southern chef showcases just how influential both food and music have been in his life, infusing this book with recipes, anecdotes from a childhood spent in Low Country, and the genres of music that help influence his cooking."

Read the full article here: <https://www.chowhound.com/food-news/261192/how-to-make-perfect-grits-secret-ingredient>

Modern Farmer—April 3, 2020

What Top Chefs Are Making in Self-Isolation

"Bourbon Pecan Pie. I just can't stop making this pie. Made my first one when I was seven years old—all by myself. As time went by, I began to experiment with the recipe: added and expanded the flavor profile with fresh cinnamon, grated lemon zest, fresh ginger and vanilla bean. Every now and then I put a pinch of cayenne to balance the sweetness with heat. Easy, quick and simple with a great shelf life—the perfect dessert. My god, I love this pie so much!"

The full article can be found here: <https://modernfarmer.com/2020/04/what-top-chefs-are-making-in-self-isolation/>



Cooking demo at the New York Times Food Festival

The New York Times—March 13, 2020

How a Harlem Chef Spends His Sundays

"Alexander Smalls, who introduced New Yorkers to Afro-Asian-American cuisine when he opened the Cecil in 2013, has always loved Sunday. 'I give myself permission to do anything and everything and nothing,' he said."

Read the full article here: <https://www.nytimes.com/2020/03/13/nyregion/alexander-smalls.html>

Esquire—March 3, 2020

The 10 Best Cookbooks of 2020 (So Far)

“Smalls began his adult life by tearing it up onstage as an opera singer (a baritone) and then pivoting to an illustrious career as a chef and restaurateur in New York. Quite the journey, no? His newest cookbook reflects it, leaning on stories and recipes from his early years in the South, as well as his musical heritage. Put more plainly, each chapter’s recipes, from okra skewers to roast quail in bourbon cream sauce, is themed around a genre of music and the tales Smalls can tell about it—gospel for greens and serenades for dessert, for example.”

Read the full article here: <https://www.esquire.com/food-drink/food/g31206127/best-cookbooks-2020/>



Alexander Smalls in his Harlem home

BookPage—February 18, 2020

Starred review of *Meals, Music, and Muses*

“Cooking without a song—in your heart, if nothing else—is like cooking without salt and pepper,’ writes chef Alexander Smalls in *Meals, Music, and Muses*. Here, recipes grounded in the culinary traditions of the African American South are grouped according to the ‘seven styles of African American music that set the bass line for this medley of meals.’ Fried sweet white corn and a salad of field greens and black-eyed peas are among the ‘green things’ that Smalls associates with gospel music; rice, pasta and grits are the stuff of spirituals. Roast quail, pan-fried rabbit, pork loin roasts? Divas, all. There are biscuits and beans and pie to the tune of jazz, opera, jukebox music and serenades (sweet endings), with the pleasure of Smalls’ storytelling along the way to deepen the flavor.”

The full review can be found here: <https://bookpage.com/features/24862-lifestyles-march-2020-lifestyles#.Xk1cA4pKjev>

Esquire—December 27, 2019

The 40 Most Important Restaurants of the Decade

“Harlem Renaissance redux: In a way, the widespread and long-overdue ascent of African American chefs during this decade can be traced back to a single spot in Harlem, The Cecil, where Alexander Smalls and JJ Johnson pioneered such a fresh approach to cooking and hospitality that *Esquire*'s Joshua Ozersky named it the #1 Best New Restaurant of 2014.”

Read the full article here: <https://www.esquire.com/food-drink/restaurants/a30316839/best-restaurants-decade-2010s/>



Panel at the New York Times Food Festival

The New York Times—October 7, 2019

Highlights From The New York Times Food Festival

Delve into the business and culture of hospitality with Will Guidara, Nicole Ponseca and Alexander Smalls, in conversation with Frank Bruni.

Watch the full panel discussion here: <https://www.nytimes.com/2019/10/07/dining/nyt-food-festival-talks.html>

NBC News—September 6, 2019

Dismissed for too long, black chefs are seizing their moment

“[A]s Smalls noted, too often these days white media and critics are congratulating themselves for singling out and promoting black chefs as if they didn’t exist before. [...] ‘It becomes vogue every now and then for these little white writers to run into the bowels of America and flush out unique things,’ Smalls said. ‘Everybody is tripping over themselves to make up for things that didn’t happen, and they have the audacity, organizations like James Beard, *The New York Times*, all of them, to suggest that there are black chefs on the scene who are capable and we all know it’s absurd; they have always been here.’”

Alexander Smalls speaks about the unequal recognition in today's food industry.

Read the full article here: <https://www.nbcnews.com/news/nbcblk/black-culinary-staple-or-special-sauce-n1050621>

Pratt—May 13, 2019

The Black Alumni of Pratt Celebrates the Creative Spirit at 2019 Scholarship Benefit Gala

“The Black Alumni of Pratt (BAP) honored visionaries in art and design at the ‘2019 Celebration of the Creative Spirit’ Scholarship Benefit Gala held on May 7 at the Park Hyatt New York in Manhattan... Alexander Smalls, restaurateur, chef, and author, also received the Creative Spirit Award, presented by actress Cicely Tyson.”

Read the full article here: <https://www.pratt.edu/news/view/the-black-alumni-of-pratt-celebrates-the-creative-spirit-at-2019-scholarshi>

GrubStreet—April 27, 2019

Here Are the Winners of the 2019 James Beard Foundation Media Awards

“Last night, Champagne was drunk, speeches were given, and medals were doled out at the James Beard Foundation's media awards. Among the night's honorees were JJ Johnson and Alexander Smalls for *Between Harlem and Heaven*.”

Read the full article here: <http://www.grubstreet.com/2019/04/james-beard-media-awards-2019.html>

James Beard Foundation—March 27, 2019

The 2019 James Beard Award Nominees

Between Harlem and Heaven: Afro-Asian-American Cooking for Big Nights, Weeknights, and Every Day by JJ Johnson and Alexander Smalls, with Veronica Chambers was nominated for a 2019 James Beard Foundation Book Awards.

See the full list of nominees [here](#).

The Chew—April 27, 2018

Cooked from the Headlines!

“Chef Carla Hall stopped by Alexander Smalls' house, a Harlem culinary legend, for a tasty dinner party! Plus, a special appearance from Cicely Tyson!”

Watch a clip here: <https://www.facebook.com/thechewonabc/videos/1786487611410877/>

Heritage Radio Network—February 13, 2018

Recommended Reading—Episode 30: We Go “Between Harlem & Heaven” with Alexander Smalls

“We welcome the inimitable Alexander Smalls: self-described ‘social minister,’ chef, restaurateur, opera singer, and creator of Minton’s Supper Club and The Cecil in Harlem. Most recently, alongside JJ Johnson and Veronica Chambers, he’s the co-author of ‘Between Harlem and Heaven: Afro-Asian American Cooking for Big Nights, Weeknights and Every Day.’”

Listen to the full interview here: <http://heritageradionetwork.org/podcast/we-go-between-harlem-heaven-with-alexander-smalls/>

The Breakfast Club—February 9, 2018

Chefs JJ Johnson & Alexander Smalls Discuss Their Book ‘Between Harlem & Heaven’

“One likes opera. The other, hip-hop. And together, iconic chef and former opera singer Alexander Smalls and James Beard nominated chef JJ Johnson have created their first ever cookbook, ‘Between Harlem and Heaven’ (Flatiron Books; \$37.50), as an homage to the food and cultural significance of Harlem and the Afro-Asian diaspora.”

Watch the full interview here: http://www.phillytrib.com/chefs-jj-johnson-alexander-smalls-discuss-their-book-between-harlem/youtube_911bce39-5af9-500d-bd18-968131661afa.html



Guest judge appearance on Top Chef

Garden & Gun—January 23, 2018

A Harlem Renaissance

“A new cookbook from Harlem restaurateur Alexander Smalls and chef JJ Johnson seasons the pot with history—from Senegal to South Carolina.”

Read the full article here: <https://gardenandgun.com/articles/between-harlem-heaven/>

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Advertisement in the July 19, 2019 edition of The Week.