



FROM OUR KITCHEN TO YOURS

Runner & Stone

Brooklyn, NY

runnerandstone.com

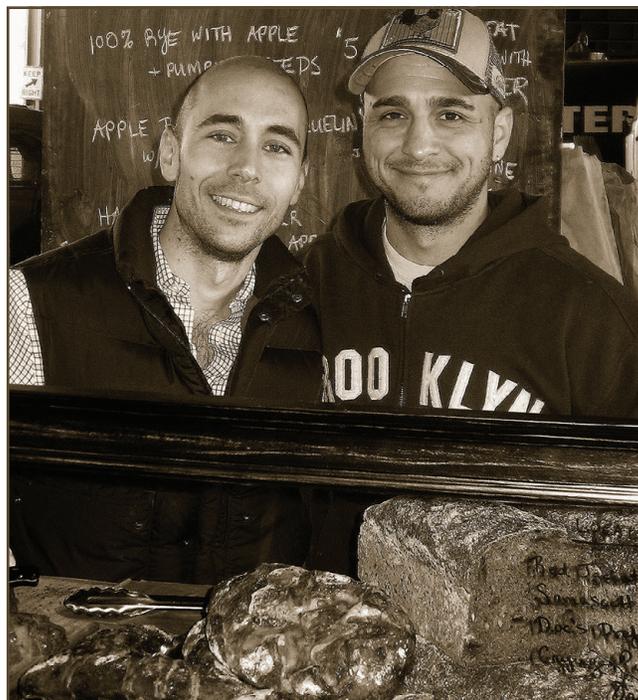
Runner & Stone is named after the two stones that grind flour in a tide water grist mill, the runner stone and the base stone. Their logo reflects this, too: it shows a circle of stones turning on top of one another, embedded with long slats to let the grain fall aside in the milling process.

When Peter Endriss, the Head Baker at Runner & Stone, was five years old, he started to dream of owning a restaurant. Perhaps the idea came one morning when he was with his family in his father's hometown of Oberndorf am Neckar, Germany, where they often started the day in line to buy their daily bread from the town bakery.

As Peter grew up, many of his friends and family advised him against the hectic lifestyle of restaurant work. At first, he heeded their advice. He went on to earn a Masters Degree in Civil Engineering. Yet his original dream kept tugging at him. So he asked a chef friend if he could swing by her restaurant one night a week to do "whatever anyone else didn't want to do." As he explains, "I would peel fava beans or beets and then skip home because I loved being in the kitchen. There are a lot of factors in what you choose to do with your life, but enjoying it triumphs them all."

Peter learned the art of bread baking through a series of jobs and apprenticeships, including with Amy's Bread in NYC and the German bakery of his childhood family vacations. "I just fell in love with the bakery scene – the rhythm of the work, the smells, even the hours and the temperature. I never looked back," Peter says.

Today he owns Runner & Stone with his business partner, Chef Chris Pizzulli. Chris was raised in



"It's our goal to make food that is delicious, beautiful, and responsible – in that order."

– Peter Endriss

an Italian household, based in what Peter calls "market-driven cooking." [Read: farmers market cooking.] They share a love for local ingredients and traditional techniques.

In the bakery, Peter sources the flours and grains as locally as possible, namely from Farmer Ground in Ithaca, NY and Champlain Valley Milling on the New York side of Lake Champlain. His ideas for the next bread come to him while working with these ingredients.

"The grains have become the inspiration for our products, rather than the other way around," he shares.



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