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**Katy Wade, bar manager**

Katy was born and raised in a central Kansas farming community.

“Farming was a big deal for my community,” she says. “I've always felt a draw to rural lifestyles and have an appreciation for the hard work it takes to make a living off the land.”

An archaeology and Latin studies major, Katy graduated from the University of Kansas and began bartending at the Bourgeois Pig and 715 in Lawrence, Kan. 715 opened in the early days of the craft cocktail movement, a time when there was an influx of spirits and liquors coming in to the restaurant that most of the staff had never seen or heard of before.

“Tasting new things all the time and the possibility to be endlessly creative really hooked me on bartending,” she says.

Katy moved to Kansas City to tend bar at The Rieger where her love of hospitality deepened. “The Rieger was special because I was able to experience the close family atmosphere that the Kansas City restaurant community offers,” she says.

While at the Rieger, she also was a member of the opening team of Julep. After Julep was open a year, she took some time off to travel and work in Central America. When she returned, she ran the bar at Voltaire and was on the opening team of The Golden Ox.

“I'm excited to be part of the team at Fox and Pearl, and be able to present the community with food, wine and spirits that speak to a place and have traditions and a story,” Katy says. “Sustainable eating and drinking must be part of our future and I'm excited to see more of it available in Kansas City.”

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