

Chef Maggie Thiel, Garden Café Manager | Beacon Hill at Eastgate

The only thing Chef Maggie counts herself lucky to be able to offer her experience shaping food into something special serving the residents of Beacon Hill every single day. Her participation in Taste of Hope is to represent those residents with pride and to help fight the disease that has touched too many lives as well as her own. Chef Maggie began cooking as a young girl alongside her chef mother, learning about her family's history rooted in the South on one side and Poland on the other. Growing, harvesting, and preserving the foods in season taught her to appreciate our connection to Earth. The bond with the women in her life pushed her to pursue expert culinary skills with a focus on mentoring young female chefs-to-be. Chef Maggie has spent 8 years as a sous chef at Frederik Meijer Gardens and the past 12 with Beacon Hill at Eastgate. She was named ACF 2014 Chef Professional and nominated as ACF Chef of the Year



Photo By: M-Buck Studio, Michael Buck

