

Biography

Diane DeBarros is a highly creative cookbook author with a passion for creating and sharing delicious recipes. DeBarros' gift for combining tantalizing fresh ingredients is further enhanced by her inherent talent for creating equally enticing presentations for these dishes.

Raised in a large, close-knit family, DeBarros' passion for cooking can be traced back to her grandmother's bustling kitchen where aunts and cousins would gather to prepare amazing meals.

"Nana was Cape Verdean (dad's side) and my mom was part Native American of the Wampanoag Tribe," Diane explains. "We grew up shell fishing (i.e. clamming and quahogging) with my cousins, then we would go home and prepare our meals. We also created wonderful clambakes. These required us getting up very early in the morning and preparing the ground which included heating large, hand selected rocks, gathering seaweed at the beach, and the previous days' clamming and quahogging, then adding potatoes, linguica, corn, and sausages. It was amazing."

Forget the Mayflower, DeBarros family roots were firmly planted on these shores long before Columbus or any other wayward explorer knew this continent existed. Her family tree's two primary branches stem from the Cape Verdean and Wampanoag tribe native culture. While the lineage of the Wampanoag originates in the Northern Woodlands of southeastern Massachusetts where DeBarros still makes her home, the Cape Verdeans is a Portuguese -Creole ethnic group that can be traced to Cape Verde, an island nation in West Africa.

Both sides of the family subscribe to a philosophy that embraces a passion for protecting and preserving our world. Passed from generation to generation is the earnest belief that the only way to live one's life is by striving for that perfect alliance with the life-giving force we call nature. Parents earnestly preach the importance of both respecting and cherishing the beauty and reverence of nature. A significant element of this is taking advantage of the bounty of indigenous ingredients found nearby and used to create incredible feasts.

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The combined heritage of these two venerable groups offered a vibrant, lively and respectful upbringing for young DeBarros and one that centered on Mother Earth, love and family.

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What began with her magical experiences in her Nana's kitchen seemed to instinctively evolve into a career centered around food. Emerging from that cocoon of incredible aromas and lively music, hers was an idyllic childhood centered around family and friends. It's not surprising that Diane embarked on a very successful career in the event and hospitality arena expanding upon the lessons learned in her Nana's kitchen all those years ago.

"I have worked as a catering sales manager, wedding planner, as well as general manager in the trade show industry," she says. "I also managed a small family-owned juke-joint (bar and restaurant) called Joe's Twin Villa in Osterville, MA for many years which was a labor of love."

Today Diane is sharing these amazing experiences beginning with her first two cookbooks featuring recipes and ideas for cocktails and appetizers. Centered on the concept of entertaining with style and panache without the stress that most people experience, Diane shares her secrets and tips for presenting elegant, casual, or anything in between for entertaining intimate gatherings or large groups.