



WELL SEASONED - RIGHT STUFF'S HISTORY

1992

Switching gears after a decade packed with foodservice troubleshooting for hotels and restaurants, Robin and partner Stephen Schimoler took charge of their destiny to launch Right Stuff Enterprises, one of the industry's first culinary consultancies. With two talented research chefs at the helm, some marketing and business savvy and a desire to combine the art and science of product menu and market development, Right Stuff immediately built a satisfied client base including national restaurant groups, food and equipment producers and retail food and beverage manufacturers.

1995

Partners from the mega culinary clothing brand Chef Revival Robin and Steve also created Chef Stuff also found an instant clientele, with Rick Bayless, David Burke, Todd English, Nancy Silverton among others, signing up for the opportunity to have their products developed, commercialized and merchandised for exclusive national catalogs, web sites and specified by supermarket and restaurant chains.

1999

While piloting Right Stuff, Chef Stuff and a growing group of staff and associates Robin and Stephen with partners Holly and Mane Alves conceived, built and operated The Mist Grill Café, Bakery & Roastery in Waterbury, Vermont. Providing a live operational and testing facility for Right Stuff client concepts, The Mist Grill evolved into a practical extension of the consultancies' philosophy. With a menu regional bistro themed menu showcasing their culinary creativity and talent, demonstrative of their passion for and commitment to local, seasonal and sustainable

foods as well as their unique self design of the historic Grist Mill, an art gallery, artisan bakery and coffee roastery they also demonstrated a great commitment to the community and artistic pursuits, a combination winning the restaurant much local and national critical acclaim.

2000

With the restaurant up and running the pair then went on to conceive of and shepherd ChefExpress (ChefEx.net), a virtual warehouse for chefs, onto the Internet. The groundbreaking site provided an interface between the small specialty, suppliers of farm-fresh and artisan foods and restaurant chefs.

2002

Sharing three thriving businesses necessary division of responsibilities led Robin back to primary day-to-day responsibilities for Right Stuff.

2004

Food distribution giant Sysco purchased ChefEX where Schimoler went on to drive those efforts with Sysco Corp under contract and later accepted a permanent position with the company.

2005 & 2006

Due to concerns over conflict of interest, Schempp and Schimoler divided the family of companies, closed the Mist Grill and dissolved their formal business partnership leaving Robin, who had managed the Right Stuff Business for over 10 years, the sole proprietor of Right Stuff.