TASTEABLE

1 EDITION

VOLUME 4

You are now reading Volume 4 of TASTEABLE Journal. This curated regular report is an experimental, limited edition, lifestyle publication that covers the best of Culture, Cuisine, Commerce, and Concepts.

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IN CONVERSATION WITH:
Harry Hamlin

Harry Hamlin - star of cult classic "Clash of the Titans" to ground-breaking "Making Love," the former "Sexiest Man Alive" from "L.A. Law," has since received an Emmy nomination for "Mad Men" and recurred on "Shameless." Currently stars on AMC's "Anne Rice's Mayfair Witches" and partners with them for "In the Kitchen With Harry Hamlin" a half-hour series for linear, digital and streaming. In addition to his plum role opposite Jane Fonda in Paramount's "80 For Brady," he founded the largest privately-funded clean fusion energy company in the world - www.TAE.com – and continues to conquer the culinary scene with the launch of his Open Food Company - https://www.openfoodcompany.com/ - and marquee sauces - www.harrysfamous.com, and just launched Dear Media's "Let's Not Talk About the Husband" Podcast with better half, Lisa Rinna

Where are you from originally? Pasadena

What is your Favorite Vacation Spot? Muskoka, Ontario, Canada

What is your favorite food or dish? Spaghetti aglio, olio e peperoncino

What is Your Favorite Item of Clothing or Designer? I once had a beautifully tailored black Tom Ford formal suit, but it somehow got lost in transition during awards season. For more casual day-to-day wear, I'm a fan of AllSaints, especially their lightweight leather shirt.

What is your passion? Aside from my family and cooking, the environment and clean fusion energy via www.TAE.com

What was the inspiration for your TASTE AWARDS project? We essentially just wanted to convey that cooking is about more than just food—it's about connection and fun. The show is filled with unexpected and relatable kitchen moments full of laughter and heart. Since gathering in the kitchen is a family tradition, whether a trained chef like Renee, self-taught chef such as myself, or those who simply prefer to observe, gab, and reap the benefits like my beloved wife and kids, we thought a behind-the-scenes glimpse would leave viewers inspired to try something new in their own kitchen.

How did you come up with the name? Though I'm fascinated by rocket science, it wasn't that which led us to the title, "In the Kitchen with Harry Hamlin." It was kind of a no-brainer. Each episode, we invite viewers into our culinary happy place… the kitchen… where we host a bunch of guests from across the pop culture spectrum, beginning with sharing traditions from our own family for the holiday-themed premiere episode to those that follow, essentially re-enacting our traditional Sunday Suppers.

What do you love about it? I'm passionate about a bunch of things… acting, non-radioactive fusion energy, my wife's lips, and of course, my Bolognese sauce! That said, the golden thread woven through them all is family, which is why I was excited to partner with my immensely talented chef, author, entrepreneur niece, Renee Guilbault, on the show. It's rare to have an opportunity to share family traditions with scores of viewers who share the same appreciation, passion, and enthusiasm.

What is the most challenging part? Though I've had years of practice, I'm not a classically trained chef, so it's been a learning curve to get to Season 2 of my culinary show and the most recent summer launches of my Famous Sauce – Lemon Pepper Dill and Marinara No. 7. My most valuable asset remains renowned chef, author, and food industry leader, and my niece, Renee Guilbault, from whom I've culled most of my culinary wisdom.

Has it reached your goals for it? As I had zero aspirations to highlight my personal passion and side hustle in the kitchen, my expectations have been tempered from the very beginning, so recently culminating the second season of the show, coupled with our growing roster of CPG products, has already far exceeded what I'd anticipated. In addition to garnering a TASTE Award, the recognition from peers in the culinary landscape has been extremely gratifying, as has the consumer response to the sauces.

Photo Credit: Michael Moriatis/AMC/IFC



What kind of trends are you seeing now in this space? Probably that anyone from celebrity to the general populace can slap their face or name on a label for a profit, but that doesn't make it tasty, healthy, or delicious.

Any tips for those aspiring to do better in this media space? I was fortunate enough to have decades' worth of training, so I have likely had an easier time navigating this media space; albeit from a completely different genre. It's been thrilling to delve into the realm of a lifelong passion by producing quality, educational, and family-friendly programming, along with tasty, nutritious options for all to enjoy.

I think one of the more valuable lessons to embrace is that haters are gonna hate; but as long as you love what you do, perseverance pays off... the proof is in the pudding... or the sauce.

How much do you use Social Media as part of the business or project? I personally solely engage in IG with the assistance of a social media manager. Whereas I don't frequently post, I mostly tend to do so to promote the specifics of a particular acting project, product launch, or to beam with family pride, since I'm blessed that everyone in my household is making some noise and enjoying success in their chosen fields.

