TWO

TWO TWELVE MANAGEMENT & MARKETING



Jason Smith

"*Lord Honey*" Jason Smith is not a "cookie cutter" chef (pun intended). He has no culinary or pastry training, nor has he been involved in the professional food world. He is a self-taught cook and baker, learning at his grandmother's knee from the age of 6, in his beloved home state of Kentucky. Through the years, Jason has taken his Granny's heritage recipes and given them his own twist, to develop a style he likes to refer to as "country bling." Good ole country and southern-rooted food elevated with fresh, vibrant ingredients and upscale presentations, while remaining budget friendly.

It is this style, along with his captivating personality, vibrant outfits and ease in front of the camera that has made him a "Triple Crown" winner in the competitive kitchens of *Food Network*; winning *Holiday Baking Championship*—season 3, *Holiday Baking Championship*—season 3, *Holiday Baking Championship*—season 13. Jason not only wowed the judges with his expert culinary skills, he also won the heart of America with his down-home personality and colorful interpretations of Eastern Kentucky and southern jargon that can only be termed as "*Jasonisms*."

Jason is truly the full package in entertaining. He has worked as a professional floral designer and event planner, a caterer and a specialty pastry artist—all endeavors that have been self-taught. Jason is an award winning floral designer and was inducted into the Kentucky Floral Association Hall of Fame in 2016. He is comfortable entertaining an intimate group of friends or demonstrating his culinary skills in front of huge crowds.

Jason was a judge on the new program *Best Baker in America*, appeared on *Rachel Ray Show* and *Pickler&Ben Show*.



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Whether he is at home with friends and family, tending to his vegetable garden and chickens, or working on various Food Network projects, Jason will always stay true to his "Lord Honey" roots; being an ambassador for his home state, emphasizing his "Country Bling" cuisine and showcasing his "Holy Trinity" of Bourbon, Bacon and Butter.