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## Blythe Beck

Executive Chef  
Hector's on Henderson

Blythe Beck was born and raised in Houston, Texas. While pursuing a degree in public relations at Xavier University in Cincinnati, Ohio, a part time job as hostess at The Cooker changed the direction of her life. As she moved from hostess to expeditor, gaining more experience and responsibility at the restaurant, she realized the hospitality industry was where she belonged.

Blythe took a leave from Xavier to consider her options. After extended stays in England, Switzerland, France, and Italy, she was more committed than ever to her new career goal. She returned to Texas to complete a degree in Hotel Restaurant Management at the University of North Texas.

While working at UNT, Blythe became passionate about culinary arts and fine dining. In this pursuit, she completed an internship at the famed Mansion on Turtle Creek in Dallas. Upon graduation, she accepted the coveted position of Apprentice to renowned Chef Dean Fearing. During her four-year tenure at the Mansion, she moved quickly through the ranks, honing her skills and determination to produce unique dishes of the finest quality.

In October, 2004, restaurateur Hector Garcia tapped Blythe to become Sous Chef at his new restaurant, Hector's on Henderson. In January, 2006, she was promoted to the position of Executive Chef, from which she has stepped to the forefront of New American Cuisine. Dishing up modern versions of comfort classics with such whimsical names as Duck, Duck Goose, Naked Bacon, and A Bouquet of Pheasant, Chef Beck is committed to her goal of creating culinary history one dish at a time. Signature dishes such as her deep-fried, lobster-stuffed avocado have garnered the attention of the national press. With her engaging wit, earthy zest, and cayenne-red hair, Blythe is passionate about creating dishes with tastes and textures that not only please the palate and the eye, but the soul as well.

Chef Beck regularly makes appearances at events such as the Texas State Fair, Savor Dallas, A Taste of Dallas, the Farmer's Market Hoedown, and Central Market's Guest Chef Promotion for Restaurant Week, which benefits the North Texas Food Bank. She is also a frequent contributor to The Dallas Morning News popular feature on wine pairings.

The next step in her culinary quest to conquer the world came from a random stop at Hector's by a Los Angeles television producer. After meeting Blythe, and observing the qualities that make Hector's on Henderson such a unique experience, he returned with a film crew. *The Naughty Kitchen* premiered its "Sizzle Reel" recently at an SRO party at Hector's. The program is currently being shopped to television networks, so stay tuned and keep it naughty!