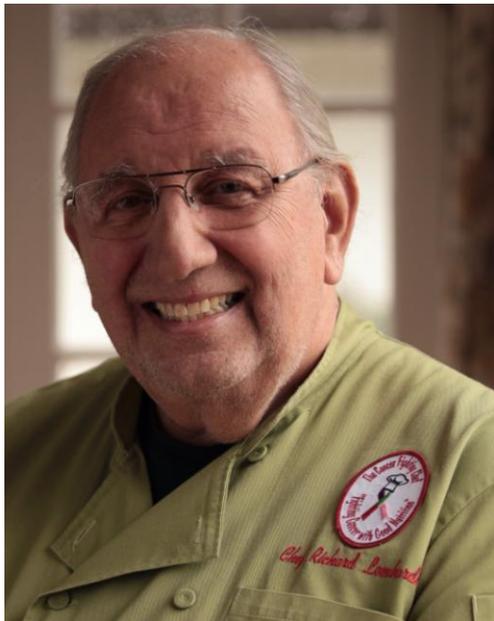


HALL OF FAME INDUCTEE

Richard Lombardi, '60



Richard Lombardi grew up in the Bronx and was a parishioner of St. Angela Merici Church 163rd and Morris Ave. He attended Power in the late '50's and graduated in 1960

After graduating from Power Memorial Academy Rich joined the US Coast Guard. While in the service he attended Aerographer school at Lakehurst Navel Air Station in NJ. He went on to become the Senior weather forecaster for the 3rd Coast Guard District. He also served a tour on the USCG Westwind, and icebreaker that traveled to inside the Artic Circle.

After serving in the Coast Guard and getting married to his wife of 54 years, Elaine, Rich eventually moved to California in 1974. He was the general manager of Automatic Signal Corporation in Torrance, CA. Rich then became involved in the wholesale food business where he supplied specialty stores like Trader Joe's and Bristol Farms. His real love of food came into play when in 1995 Rich opened a restaurant, Mama Rose. His restaurant received numerous awards for excellence by the Restaurant Writers Association and was highly rated by Zagat. He retired from the restaurant business in 2005. He then became involved in doing cooking shows all over the United States with celebrities along with co-hosting a radio show about cooking.

Rich used his cooking skills doing volunteer work and fundraising. He participated in several Great Chefs events which raised money for the Kidney Foundation in addition to working as the director of the Los Angeles Italian Festival for 12 years raising money for scholarships and local charities.

In January of 2009 when I was diagnosed with Hodgkins Lymphoma, I was shocked. I did not know if I had received a death sentence but knew it was serious. It changes your life. After the initial shock and all the things that have to be done before treatment starts I began to wonder if eating the right foods could help my illness. I began to research and found that all the major cancer organizations had guidelines for eating while experiencing this horrible disease. I had built a couple of web sites and decided to create a web site to make the information I found available to anyone who was interested. So www.thecancerfightingchef.com was born.

The site was getting more and more views as the weeks went by and I was getting more and more registrations every month. The Site has recipes and blogs about cancer fighting foods. I received inquiries from chefs around the world so began a companion site www.cancerfightingchefsinternational.org where chefs could get information. I have thus far had tens of thousands of registrations and receive 3,000 views per day.

The next logical step was a book which was published by Familius Publishing and released last October. The book is available on Amazon, Barnes and Noble and bookstores and book selling websites around the world. Whole Foods Stores carried the first printing in 600 stores, nationwide. Even the Dana-Farber Cancer Institute in Boston carries the book in their book store. We are about to do a second printing. The future of The Cancer Fighting Cook is to make more information and new recipes available for anyone who wants to fight cancer, on the website and in additional books.

Rich is the proud father of two adult married children and he has four grandchildren. He and Elaine currently reside in Altadena, CA.