FOR IMMEDIATE RELEASE:
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Anthony Lauri, CEC, AAC, Named Winner of National
2008 Phillips Foods Recipe Contest

St. Augustine, Fla., July 16, 2008—Anthony Lauri, certified executive chef (CEC), American
Academy of Chefs (AAC), of Miami Gardens, Fla., was named the winner of the 2008 Phillips
Foods Recipe Contest at the American Academy of Chefs (AAC) 37th Annual Induction Dinner,
July 13. The dinner took place during the 2008 American Culinary Federation (ACF) National
Convention in Las Vegas.

Phillips king crab meat was the special ingredient in the 2008 Phillips Foods Recipe Contest
conducted by the American Academy of Chefs. The contest was open to all of ACF’s 21,500
members. At each of ACF’s four regional conferences one recipe was chosen by AAC culinary
advisor Steve Jilleba, CMC, CCE, AAC, and the chef was awarded a $500 prize. At the national
convention, ACF Culinary Youth Team USA prepared the four winning recipes and presented
them to a panel of judges, led by Jilleba. The judges evaluated taste, ease in preparation,
creativity and clarity of cooking instructions before determining the national winner.

Lauri won the grand prize of $1,000 for his Phillips King Crabmeat Lettuce Wraps. He is
executive chef at the University of Miami, Coral Gables, Fla., and a member of ACF Greater
Miami Epicurean Club. He also serves the ACF as an AAC southeast regional director.

Chosen for its fine cuisine and world-famous entertainment, Las Vegas was the location of the
2008 ACF National Convention. Bringing more than 2,000 chefs, cooks, foodservice
professionals to the city, the convention provided attendees with numerous opportunities to
advance their professional development and enhance their culinary skills through informative
workshops and seminars, cutting-edge demonstrations, a trade show featuring approximately
150 exhibitors, national competitions and national-award presentations. The sold-out third
annual Certified Master Chefs dinner featured ACF Culinary Team USA.

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Sponsors of the 2008 ACF National Convention are: American Lamb Board; Bakewell Culinary Powders; Barber Foods; Belgioioso Cheese Inc.; Berkshire Meat Products, LLC; Buckhead Beef Company; Butterball Farms, Inc.; Canada Cutlery Inc.; The Cheesecake Factory Bakery, Inc.; Cleveland Range, LLC; Contessa Premium Foods; Custom Culinary, Inc.; Diamond Crystal; Dow AgroSciences; Ecolab; Federation of Quebec Maple Syrup Producers; Fortessa, Inc.; General Mills; GFF, Inc./Girard's Dressings; Guittard Chocolate Co.; The International Culinary Schools at The Art Institutes; Johnson & Wales University; The King Arthur Flour Company; La Brea Bakery; Lantmannen Unibake USA; Lavazza, Italy’s Favourite Coffee; Le Cordon Bleu Schools North America; Mann's Fresh Vegetables; McCain Foods USA; Meat & Livestock Australia; Mind's Eye Resource Management, LLC; Nestlé Professional; New Mexico Department of Agriculture; NEWCHEF Fashions; Nueske’s Applewood Smoked Meats; Pearson Prentice Hall; Perfect Purée of Napa Valley; RC Fine Foods; RH Forschner by Victorinox Swiss Army, Inc.; R.L. Schreiber, Inc.; Rubbermaid Commercial Products; Saputo Foods; Snake River Farms; Splenda®; Sweet Street Desserts; Tyson Food Service; Unilever Foodsolutions; U.S. Foodservice; Ventura Foods, LLC; and Wisconsin Milk Marketing Board.

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 21,500 members spanning 230 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States. ACF is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions. For more information, visit www.acfchefs.org.

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