AMERICAN CULINARY FEDERATION PRESS RELEASE

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Don’t Labor Over Holiday Recipes—Try These Five
Celebrate the End of Summer with These Instant Family Favorites Created by the American Culinary Federation’s “culinary Olympic” World-Champion Chefs

St. Augustine, Fla., August 11, 2008— Want to spice up your Labor Day barbeque, picnic or party? Impress your guests with these delicious recipes created by the talented chefs of the American Culinary Federation (ACF) Culinary Team USA. These five recipes come straight from the kitchens of professional chefs to yours. Celebrate Labor Day with family and friends, and recipes that will wow them all.

Labor Day Recipes:
- Jersey Tomato and Onion Salad
- Brine-Cured Pork Kabobs with Jalapeños and Pineapple
- Simply the Best Lobster Mashed Potatoes
- Crab and Spinach Dip
- Maui Shrimp Cocktail with Coconut Cocktail Sauce

The American Culinary Federation offers these recipes, complete with JPG art, upon request. Recipes are from Cooking with America’s Championship Team (Feeding Frenzy, Inc., 2005), written by Edward Leonard, team manager, certified master chef (CMC), American Academy of Chefs (AAC).

About ACF Culinary Team USA
ACF Culinary National Team USA boasts three certified master chefs (CMC), of which there are only 61 in the country, and has already become a top contender on the world culinary stage. The team placed fifth overall and won two gold medals at the EXPOGAST 2006 Culinary World Cup international culinary competition in Luxembourg, November 18-22, 2006. ACF Culinary National Team USA will compete at the Internationale Kochkunst Ausstellung (IKA) International Culinary Art Competition, more commonly known as the “culinary Olympics,” in Erfurt, Germany in October.

The team’s history at IKA is long and distinguished. When Americans began competing as an official team in 1956, they were clearly the underdogs. However, American cookery soon established itself as world-class cuisine. The 1960 team captured the first world championship

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honor for the United States, and ACF Culinary Team USA repeated the distinction in 1980, 1984 and 1988 by taking the prestigious hot-food competition all three times and establishing a new world record for the most consecutive gold-medal wins. The team’s most recent IKA win came in 2004, when the team took home the gold medal in hot-food cooking, re-establishing ACF Culinary National Team USA as the leader in international cooking.

ACF Culinary National Team USA members are: Edward Leonard, CMC, AAC, ACF Culinary Team USA manager and executive chef, Westchester Country Club, Rye, N.Y; Richard Rosendale, certified executive chef (CEC), ACF Culinary Team USA captain and executive chef/owner, Rosendales, Columbus, Ohio; Joachim Buchner, CMC, executive chef, Chevy Chase Club, Chevy Chase, Md.; Jamie Keating, chef/owner, Gourmet Events and the RiverMill Event Center, Columbus, Ga.; Melissa K. Root, pastry chef, Payard Pâtisserie & Bistro, Las Vegas, N.V.; and Daniel Scannell, CMC, executive chef, Carnegie Abbey Club, Portsmouth, R.I.

ACF Culinary Team USA is the official representative team of the United States in major national and international culinary competitions. It is comprised of one national team of six members, two regional teams with five members each, and a youth team of five members less than 23 years old. Sponsors of ACF Culinary Team USA are Kraft Foodservice, Tyson Food Service, Uncle Ben’s, Unilever, Club Managers Association of America, KitchenAid, Chef Revival, Fortessa, Westchester Country Club and Blodgett. Visit www.acfchefs.org to learn more about the team.

About the American Culinary Federation
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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TO RECEIVE RECIPES AND HIGH RESOLUTION IMAGES AND/OR ARRANGE INTERVIEWS WITH ACF CULINARY TEAM USA MEMBERS CONTACT LEAH SPELLMAN AT LSPELLMAN@ACFCHEFS.NET OR AT (800) 624-9458 EXT. 113.