AMERICAN CULINARY FEDERATION PRESS RELEASE

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ACF Member Dean Thomas CEC, CCE, Among Four Finalists In Wild Boar Recipe National Contest

ST. AUGUSTINE, Fla., October 7, 2008—Dean Thomas, certified executive chef (CEC), certified culinary educator (CCE), of Ramona, Calif., was one of only four finalists in the Wild Boar Recipe Contest hosted by North American Import and Export Co., Atlantic Highland, N.J., Sept. 19. Thomas is a member of the American Culinary Federation (ACF) Chefs and Culinarians of San Diego Chapter.

The national contest was open to any interested culinary professionals. Chefs were required to submit their recipes using any wild boar cut by Aug. 11. Of the 70 chefs who participated in the contest, 11 were members of the ACF. Thomas and the other three finalists were chosen Sept. 19, when the executive chef at North American Import and Export Co. prepared and presented the recipes to a panel of judges who chose the winner. Ed Matthews of One Block West in Winchester, Va. was awarded first place and received a $500 cash prize.

Thomas is executive chef at Barona Valley Ranch Resort and Casino, Lakeside, Calif. He gained the judges’ attention with his black and tan sirloin, shank and confit and southern fried boar recipe. Thomas has been a dedicated member of the ACF for twenty years and has earned numerous awards, including being the California representative in the National Seafood Cook Off in New Orleans, and the ACF Chefs and Culinarians of San Diego Chapter’s Chef of the Year in 2008.

“I have a long-term passion for entering contests in my career, with some good luck involved also. It is a great way to inspire myself to continue to think differently about ingredients and presentations,” said Thomas. “Winning an award or prize is always a welcomed experience. I chose the recipe as a tasting approach, which utilizes various cuts of wild boar along with a variety of cooking techniques.”

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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HIGH RESOLUTION PHOTOS AND A COPY OF THOMAS’ RECIPE ARE AVAILABLE BY CALLING PATRICIA CARROLL AT (800) 624-9458 ext. 147.

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