

The Culinary Institute of America

presents

11th Annual Worlds of Flavor®
International Conference & Festival

A MEDITERRANEAN FLAVOR ODYSSEY: PRESERVING AND REINVENTING TRADITIONS FOR MODERN PALATES

November 6–8, 2008

*The Culinary Institute of America at Greystone
Napa Valley, California*

PRESENTER BIOGRAPHIES

HAOUARI ABDERRAZAK is the chef-owner of Haouari Restaurant on the Island of Djerba, Tunisia. Classically trained in Brussels, he worked at several prestigious restaurants and hotels in France, Belgium, and Tunisia before returning to his native Tunisia. Known as a Tunisian culinary ambassador, Chef Abderrazak has been a master chef instructor since 1982. (Island of Djerba, Tunisia)

MEIR ADONI is the chef of the acclaimed Catit restaurant, established in 2002, originally located in the village of Kfar Ruth, and today located in Tel Aviv. Catit quickly built a reputation as a “must visit” eatery that offers outstanding dining. Chef Adonia is known for his sophisticated combination of the finest ingredients, creating a unique gastronomic experience in an elegant country atmosphere. Having trained in France, the U.S., and Australia, Meir combines his local roots of Mediterranean cooking with influences from his mother’s North African kitchen while adopting modern French culinary methods. (Tel Aviv, Israel)

JOSÉ ANDRÉS is often called Spain’s unofficial ambassador to the United States. He is the host of *Made in Spain*, a public television series focusing on Spain’s wine, food, and travel. Drawing on

his unrivaled expertise, Chef Andrés takes viewers to every corner of the country. Chef Andrés and his partners in THINKfoodGROUP are the creative team behind some of Washington's favorite dining concepts: Café Atlantico, Jaleo, Zaytinya, Oyamel, and the critically acclaimed minibar by José Andrés. Chef Andrés has received numerous awards in the past decade: he was the 2003 winner of the James Beard Foundation Award for Best Chef, Mid-Atlantic region; in 2005 he received the Silver Spoon Award from *Food Arts* magazine; and in 2008 he was nominated for a James Beard Award for Outstanding Chef. He is the author of *Tapas: A Taste of Spain in America*. (Washington, DC)

MOHAMED ANTABLI is the chef-owner of the renowned London-based Alwaha Restaurant, where Chef Antabli presents traditional authentic Lebanese dishes. From its opening, the Alwaha Restaurant has received rave reviews. After winning the London Best Middle Eastern Restaurant of the Year Carlton/Moët & Chandon Award in 2001, Alwaha continues to be nominated for excellence on a regular basis. Chef Antabli and his restaurant have been featured in well-known food guides such as *Time Out*, *Harden*, and *Zagat*. In addition, Alwaha was recently included in the top ten of Charles Campion's *Restaurant Guide to London*. Chef Antabli is currently working on the publication of his first book, *The Alwaha Recipe Book*. (London, England)

NATE APPLEMAN is the executive chef and co-owner of A16 and SPQR in San Francisco. Both restaurants are known for their authenticity, respect for Italian culinary traditions and ingredients, and consistently great food, including fresh pastas, Chef Appleman's salumi, and locally grown products grown from seeds he collected on trips to Italy. A graduate of The Culinary Institute of America, Chef Appleman was nominated for a Rising Star Chef Award in 2007 by the James Beard Foundation and was named a 2007 Rising Star Chef by the *San Francisco Chronicle*. Both of his restaurants have received three-and-a-half stars for food from Michael Bauer of the *San Francisco Chronicle*. He is the co-author of *A16 Food & Wine*. (San Francisco, CA)

CORRADO ASSENZA is the owner of Caffè Sicilia, a pastry-coffee-ice cream bar in the gorgeously baroque town of Noto in southeastern Sicily. Unassuming as the establishment appears to be, it is really "Ground Zero" for Sicily's glorious tradition of sweets, a tradition that dates back at least to the Arabs and probably to the original Siculi. Corrado is widely recognized as the dean of food in Sicily, a man who has a deep understanding of native products and flavors, so much so that he was named Italy's Pastry Chef of the Year in 2007. Inventive, playful, and deeply thoughtful at the same time, Corrado produces gelati, sorbetti, granite, nougats, jams, marmalades, and all manner of confections in a constant search for new flavors as well as old ones that may have disappeared. (Noto, Sicily)

SAIED AZALI is a self-taught restaurateur and co-owner of Perry's Restaurant in Washington, DC. Born and raised in Shiraz, Iran, Mr. Azali grew up with his three older brothers in an Anglican Missionary Hospital run by his parents. The Azali home was often filled with guests from all over the world staying to help at the hospital. Some of Saied's earliest culinary influences came from his mother and the family chef, who was always preparing large meals for the vast number of visitors. Mr. Azali moved to the U.S. in 1976 to attend college. He began working in the restaurant

industry again while studying in Washington, DC. His restaurant, Perry's, is a 220-seat establishment that, during its first 10 years of operation, was consistently named one of Washington's top 50 restaurants by famed critic Phyllis Richman. The restaurant has been in continuous and successful operation since 1984. (Washington, DC)

PAUL BARTOLOTTA is the chef of Bartolotta Ristorante di Mare at the Wynn Las Vegas, which showcases some of the Mediterranean's best seafood and was nominated for the 2006 James Beard Foundation Best New Restaurant Award. Chef Bartolotta is one of just a few chefs outside of Italy who is recognized as an "authentic ambassador" of Italian cuisine. In 1997, he earned the prestigious *Insegna del Ristorante Italiano del Mondo*, an award that was personally presented to him by Italian President Oscar Luigi Scalfaro. Chef Bartolotta developed his culinary style in some of Europe's most distinguished restaurants. Previously, he was chef and managing partner at Chicago's Spiaggia where, under his direction from 1991 to 2000, the restaurant earned every major national fine dining award, including four-star ratings from both the *Chicago Tribune* and *Chicago Magazine*. This was the first time an Italian chef was awarded four stars in any major U.S. market. In 1994, Bartolotta became the first Italian chef to win the coveted James Beard Award for Best Chef, Midwest. (Milwaukee, WI)

YOUSSEF "JOE" ANTOUN BARZA is the executive chef of Chase Restaurants, a group of five Lebanese restaurants and resorts in Beirut. Chef Barza, a frequent competitor in European culinary competitions, is known as the "Bocuse of Lebanon," as well as the pioneer of Lebanese fusion cuisine. He makes frequent appearances on local and international television shows, has been featured in more than 100 newspaper articles, and travels throughout Europe to conduct cooking demonstrations about Lebanese cuisine. (Beirut, Lebanon)

NAJMEIH BATMANGLIJ is a U.S.-based cookbook author and culinary teacher. She has spent the past 26 years traveling, teaching cooking, and adapting authentic Persian recipes to tastes and techniques of the West as a way of introducing people to the pleasures of Persian cuisine. The author of five books, her *New Food of Life: Ancient Persian and Modern Iranian Cooking and Ceremonies* was called "The definitive book of Persian cooking" by *The Los Angeles Times*, and her *Silk Road Cooking: A Vegetarian Journey* was selected as one of the Vegetarian Cookbooks of 2004 by *The New York Times*. Her most recent book, *Happy Nowruz: Cooking with Children to Celebrate the Persian New Year*, celebrates the joy of cooking with kids. (Washington, DC)

YIANNIS BAXEVANIS is the executive chef-owner of Ergastiri and Giorti Baxevasis in Athens. To a Greek audience, Chef Baxevasis needs no introduction. Voted many times the top chef of Greek cuisine in Greece, he is a passionate believer in Greek cuisine and the dietary value of traditional Greek products. Chef Baxevasis started his career in France, and was the first chef to introduce Greek cuisine to Dubai. In 2006 he made one of his dreams come true by starting a Little Chefs Program. Once a week, he and many other prominent Greek chefs set up cooking sessions where kids can learn about fresh products, a healthy diet, and the virtue of fast, easy, healthful cooking. Chef Baxevasis is the author of *My Best*, and is a consultant at an array of top restaurants in Greece. (Athens, Greece)

ALFONSO BELTRAN is the third-generation owner of Beltrán in Toledo, Spain. In 1924, Alfonso's grandparents opened the guest house *la Torrijeña*, and it was there where the family came into contact with gastronomy for the first time. Since then, three generations of the Beltrán family have been delighting the most refined palates. Beltrán is an example of one family devoted to quality gastronomy with a phenomenal reputation in and out of the Autonomous Community of Castilla-La Mancha. (Toledo, Spain)

RAFIH BENJELLOUN is the executive chef-owner of the Imperial Fez, a Moroccan restaurant he opened in Atlanta, GA in 1991. Imperial Fez has been praised by media and food critics across the U.S. and around the world. (Atlanta, GA)

PATXI BERGARA and his wife Blanca Amezttoy run the Bar Bergara in San Sebastian, Spain, which has been in Mr. Bergara's family since 1952. Under their management the Bar Bergara has focused on a more sophisticated, refined, and elaborate *pintxo* (bite-sized snacks on bread or a cocktail stick). Bar Bergara has been named "Best Pintxos Selection" at the Best of Gastronomy conference in San Sebastián-Kursaal, and has been named an honorary member of the Pintxo Association and the Anchovy Association. (San Sebastian, Spain)

LORENZO BONI is the executive chef for Barilla America. Chef Boni grew up in Bologna, Italy with a passion for Italian food. While studying culinary arts he traveled extensively throughout Italy, immersing his taste buds in the regional cuisines of the country. Chef Boni then traveled to the United States, where he served as the second chef at the San Domenico Restaurant in New York City. After working in New York, he returned to Italy and opened his own restaurant, Osteria du Madon, in Bologna. In 1999 Chef Boni joined Barilla at its world headquarters in Parma. In 2003, he was promoted to executive chef for Barilla America, returning once again to the U.S. In his current role, Lorenzo is responsible for product and recipe development, as well as managing the culinary execution of all Barilla-sponsored events. (Evanston, IL)

JIM BOTSACOS is founding chef and current chef/partner of Molyvos, which opened in New York City to great acclaim in 1997. He is also chef/partner at Abboccato, which opened in October 2004. Chef Botsacos is known for constantly pushing the envelope of what guests consider to be typical Greek food while never straying from the authentic Greek culinary experience for which Molyvos is known. His classical training combined with the Mediterranean ideal of simplicity and fresh ingredients figure prominently in his creative interpretations of Hellenic specialties such as Molyvos's signature Lamb Youvetsi, Cretan Bread Salad, and Ouzo-Cured Salmon. In addition to the media attention Chef Botsacos has garnered for Molyvos—three stars from *The New York Times*, and features in *New York, Esquire, Bon Appétit, and Gourmet*, among others—he appears frequently on television shows such as *The Martha Stewart Show, The Early Show, and PBS's The Holiday Table*, as well as on the Food Network. His first cookbook, *The New Greek Cuisine*, was published in 2006. (New York, NY)

TERRANCE BRENNAN is the chef/proprietor of Picholine Restaurant and Artisanal Bistro and Wine Bar, two highly acclaimed restaurants in New York City. He is also the founder of Artisanal Premium Cheese, a wholesale and online gourmet cheese company and education center. Redesigned in September 2006, Picholine earned three stars from *The New York Times*, four stars from *Crain's New York Business*, and four stars from *New York* magazine. In 2007, the restaurant received a James Beard Foundation nomination for the country's Outstanding Restaurant, and was awarded two stars in the 2008 edition of the *Michelin Guide New York City*. Named a Best New Chef by *Food & Wine* in 1995, Chef Brennan is a four-time nominee for Best Chef: New York by the James Beard Foundation. A frequent contributor to the *Today Show*, he has also appeared on the Food Network and *The Martha Stewart Show*. His first cookbook, *Artisanal Cooking: A Chef Shares His Passion for Handcrafting Great Meals at Home*, was published in 2005. (New York, NY)

WILLIAM "BILL" BRIWA, C.H.E. is a chef-instructor at The Culinary Institute of America at Greystone. The resident chef for the Hess Collection Winery in Napa, CA, before joining the Greystone faculty as in 1996, Chef Briwa is a 1980 graduate of The Culinary Institute of America. Chef Briwa has worked in a variety of culinary positions in Northern California, including at the French Laundry and Domaine Chandon, both in Yountville. He was also executive chef of the CIA's Wine Spectator Greystone Restaurant from 1997-98. Chef Briwa was the recipient of the Richard T. Keating Award after being voted most likely to succeed by the students in his graduating class, and he is a member of the Bread Bakers Guild of America. (Napa Valley, CA)

ADAM BUSBY, C.M.C., is director of education at The Culinary Institute of America at Greystone. After his apprenticeship Chef Busby moved to France, where he worked in Michelin-starred restaurants for several years. Chef Busby served as executive sous chef in the five-diamond Sandton Sun Hotel in South Africa for four years before moving to Vancouver. In Vancouver, he owned two fine dining restaurants, Star Anise and Cascabel. Chef Busby was later hired as director of culinary programs at the Dubrulle International Culinary and Hotel Institute of Canada. Chef Busby joined the CIA at Greystone in 2000, and became the chairman of the culinary arts faculty in 2003. Chef Busby is one of only 62 Certified Master Chefs in the United States, having earned the designation in February of 2004. (Napa Valley, CA)

DOMINICK CERRONE is an assistant professor at The Culinary Institute of America in Hyde Park, NY. Chef Cerrone spent a number of years in front-of-the-house restaurant service and management before switching his focus to the culinary arts. He pursued a 10-year apprenticeship in classical French cuisine at notable New York City restaurants including Le Chantilly, Le Cirque, The Polo, Le Perigord, Tavern on the Green, Vienna Park, and the world-renowned Le Bernardin, where he served as chef de cuisine for five years. Then, as a chef and co-owner, he opened Solera in 1990, which was awarded two stars from *The New York Times*. Chef Cerrone is an active member of many culinary organizations, including the *Société Culinaire Philanthropique*, the International Association of Culinary Professionals, the James Beard Foundation, and the Chefs Collaborative. He is also a founding board member of the Blue Ocean Institute's Schooling Chefs. (Hyde Park, NY)

NICOLA “NICO” CHEMA is the executive chef at Giorgio Ristorante at the Mandalay Bay in Las Vegas, NV. Born on the Mediterranean island of Sardinia, Chef Chessa studied and mastered the foods of his native land while serving as an apprentice at the Ginepro Ristorante, located on the exclusive Costa Smeralda of Sardinia. In 1992, he moved to Rome to work at the prestigious Petrollini Banchetti. During this time, Chef Chessa presented his culinary talent to Italy’s jet set and other famous clientele, including Pope John II, during events held at Vatican City. In 1998, he began working at Arcodoro in Houston, TX, a restaurant that critic John Mariani recognized as the finest Sardinian restaurant in the U.S. In 2003, Chef Chessa joined Piero Selvaggio’s renowned Valentino Restaurant Group. There he began his Las Vegas career with Valentino Restaurant at the Venetian under James Beard Award-winning Chef Luciano Pellegrini. In the fall of 2004, Chef Chessa opened Giorgio Ristorante. (Las Vegas, NV)

CARMELO CHIARAMONTE is the executive chef at the Restaurant Il Cuciniere at the Katane Palace Hotel in Catania. He has been working with food and cuisine since 1984, following a deep study of the food traditions of eastern Sicily, like those of Modica (his native town), Siracusa, and Catania. After some experiences in Veneto, Liguria, Malta, and Switzerland, Chef Chiaramonte returned to Sicily, where he has been working since 1998. He is also a TV reporter for Gambero Rosso Channel, a gastronomic designer, and a teacher. In 2005, Chef Chiaramonte completed his first book about tuna fish, and he has recently been collaborating on a book about Ragusano DOP cheese. In addition, Chef Chiaramonte has been an event speaker for Madrid Fusion ’05 and the Gastronomic Forum in Cataluña-Spain. (Modica, Sicily)

ANTHONY “NASH” COGNETTI is the executive chef of Tra Vigne in St. Helena, California. Nash began his culinary career at age twelve working in the family business, Notarianni Produce Company in Scranton, Pennsylvania. He got his first kitchen job at Agolino’s Restaurant to earn money for college tuition. Later, while a student at the University of Vermont he supported himself by working full time as a sous chef at Burlington Bay Café, a restaurant and retail fish market. After receiving a bachelor’s degree in business management, Nash realized his true calling—cooking. He worked as a line cook at the Ventana Inn and Spa in Big Sur, and eventually enrolled in the California Culinary Academy to formalize his culinary training. After graduation he worked at a number of Bay Area restaurants and catering companies. In 2005 he joined the culinary team at Tra Vigne and in 2006 became the executive chef. (St. Helena, CA)

CAT CORA is the first female American Iron Chef, a CIA graduate, author of two cookbooks, founder and president of Chefs for Humanity, and the executive chef for *Bon Appetit* magazine. Her first cookbook, *Cat Cora’s Kitchen*, was inspired by her Greek and Southern heritage and contains many of her family’s favorite recipes. With her recently launched second book, *Cooking From The Hip: Fast, Easy, Phenomenal Meals* (Houghton Mifflin), Chef Cora elevates at-home cooking to new levels. The book applies her "go-with-what-you've got" philosophy to creating simple yet sensational meals. Chef Cora made her TV debut in 1999 as co-host of Food Network's, *Melting Pot* with Rocco DiSpirito. She went on to host *My Country My Kitchen: Greece*, and *Date Plate*, and was one of the featured hosts on Fine Living's *Simplify Your Life*. A documentary, *Cat’s*

In The Kitchen, was also made about her first James Beard dinner in April 2002. (San Francisco Bay Area, CA)

ACCURSIO CRAPARO is the chef at Ristorante La Gazza Ladra in Modica, a city on the southern coast of Sicily that overlooks Africa. After graduating from culinary school, Chef Craparo left Sicily to pursue training in top restaurants across Europe, including stints at Osteria Enoteca in Frankfurt, La Joia in Milan, and the *Michelin* three-starred Le Calandre near Padua with Massimiliano Alajmo and his brigade. Today at the La Gazza Ladra, located in the Palazzo Failla Hotel, Chef Craparo presents exquisite, innovative Sicilian food in a historic building, once home to an aristocratic Failla family. (Modica, Sicily)

JOSÉ MANUEL CRESPO has been the chef and owner of the restaurant El Manjar in La Coruña, Spain since 1998. Representing the fourth generation of chefs in his family, Chef Crespo inherited his passion for cooking as well as his family's traditional recipes, which can be enjoyed at his restaurant. In 1999 he was granted the Spanish *Tortilla de Patatas* national award. The recipe comes from his great-grandmother. Chef Crespo has published a book on the elaboration of the traditional Spanish tortilla de patata, its many variations, and ingredients that is titled *La tortilla, un manjar para todos*. (La Coruña, Spain)

MUSA DAGDEVIREN is the chef-owner of Ciya Sofrasi and Ciya Kebab restaurants in Istanbul. Born into a family of master bakers, Chef Dagdeviren started his culinary career at an early age when he began working at his family's bakery and learning the skill of wood-fired baking. Chef Dagdeviren's cooking takes you on a culinary journey, as you taste dishes from ancient Mesopotamia to the Balkans and from the Caucasus to the Arabian Peninsula. In Turkey, he is well known for the Anatolian recipes he brings to life, which are often forgotten in the fast food craze. Chef Dagdeviren travels extensively to remote villages where he cooks and exchanges recipes with local families. He has been featured in *The New York Times*, *Saveur*, and *Food & Wine*. In 2005, he started a magazine in Istanbul called *Yemek ve Kultur* (Food and Culture), which focuses on Anatolian cuisine. (Istanbul, Turkey)

VINCENZO D'AMBROSIO is recognized as being one of the foremost bakers from the renowned bread-making town of Altamura. His own business, *Il Panettiere di Dambrosio*, which has been in operation since the 1970s, is regarded as the best producer of sweet and savory baked goods, made from the best flours from grains grown in Puglia. (Altamura, Italy)

GERRY DAWES is a New York-based writer/photographer specializing in Spain. He has lived or traveled there for 35 years, has made nearly 70 food and wine trips since 1995, and leads customized insider tours (Commonwealth Club and others). Mr. Dawes lectures often in the U.S. and Spain on Spanish gastronomy, wine, and culture, using his photographs in colorful presentations, including five that he gave at the 2006 Worlds of Flavor Spain Conference. He has published hundreds of articles and photographs on Spain for numerous publications (including *Food Arts*, *Wine News*, *Santé*, *Spain Gourmetour*, and *Decanter*), writes for the CIA at Greystone's dedicated Spain Web site, and maintains his own blog, Gerry Dawes's Spain: An Insider's Guide

to Spanish Food, Wine, Culture and Travel (gerrydawesspain.blogspot.com). He and José Andrés are the Spain correspondents for *Food Arts* magazine, which declared, "Gerry Dawes is known for good reasons in wine and periodical circles as 'Mr. Spain'." (New York, NY)

ANTONIO DE ROSA is the executive chef at the Hotel Villa Romanazzi Carducci in Bari, Italy. He is also a lecturer at the catering college in Bari, and at the Istituto Superiore di Arte Culinaria L'Etoile in Venice. Chef De Rosa began his career at the catering college in Bari, where he discovered a strong interest in understanding different cultures and travel. His many foreign experiences throughout Europe and Japan have shaped his way of interpreting culinary trends, and he has since developed his own original style. Always eager to put his creativity into practice, Chef De Rosa has remained faithful to his home territory, Puglia, by including its traditions in his work. He has published two books, *La Puglia in 100 Ricette* (Apulia in 100 recipes) and *Medi_tandum Pensieri di Cucina Mediterranea* (Medi_tandum—Thoughts About Mediterranean Cooking). (Bari, Italy)

CORRADO DE VIRGILIO is a lecturer at the catering college in Molfetta (Bari), Italy and at the Istituto di Arti Culinarie L'Etoile in Venice. Mr. De Virgilio started his career working in restaurants and hotels throughout Italy. Following three years working in Monte Carlo, he returned to Puglia as the chef-owner of the Golf Hotel Riva dei Tessali, in Taranto, Italy, where he became renowned for his creative and innovative cuisine based on local traditions. Between 1997 and 2000 he was a member of the Italian culinary team, taking part in both national and international culinary events. He has co-written two books, *Il Buffet Secondo L'Etoile* and *Tapas Istituto Superiore Arti Culinarie—Etoile*. (Bari, Italy)

SALVATORE DENARO is the chef-owner of Il Bacco Felice in Foligno, Umbria. Born in Sicily, Chef Denaro moved to Umbria to study agronomy, and has lived there for 32 years. His passion for the products of the land, as well as his family history, has pushed him to create Il Bacco Felice ("The Happy Dionysus"), a place where he transforms these Italian agricultural products into memorable culinary experiences. Chef Denaro has a great passion for soups of cereals and legumes that come from regions across Italy. (Foligno, Italy)

BEN DE VRIES is the chef-owner of luella. Raised in Ann Arbor, Michigan, De Vries spent his junior year of high school in Paris, where he was introduced to Caribbean cuisine at a friend's restaurant. The vivid flavors stuck with him, and he would later apply what he'd learned as sous chef at Thirsty Bear Brewing Company, a Spanish tapas restaurant critically heralded by the press. De Vries attended Vermont's New England Culinary Institute and worked at several East Coast restaurants before moving to San Francisco. He began his West Coast career as sous chef at the popular Provencal restaurant, LuLu. He contributed to the launches of Scala's Bistro and Vertigo before becoming opening sous chef at the French-Japanese restaurant mc2. He was then recruited to take the helm at Ristorante Ecco, where his fresh take on Italian cuisine gained the respect of critics, including a three-star review from Michael Bauer at *The San Francisco Chronicle*. Prior to opening luella, de Vries was executive chef at Andalu. (San Francisco, CA)

GREG DRESCHER is executive director of strategic initiatives at The Culinary Institute of America (CIA), and creator of the college's influential Worlds of Flavor International Conference & Festival, the annual Worlds of Healthy Flavors Leadership Retreat presented in partnership with the Harvard School of Public Health, as well as other CIA "think tank" initiatives. In 2005, Mr. Drescher was inducted into the James Beard Foundation's *Who's Who of Food & Beverage in America*, in 2006 was honored with *Food Arts* magazine's Silver Spoon Award, and in 2007 shared a second James Beard Award for his work in developing the CIA's "Savoring the Best of World Flavors" DVD and Web cast series. Previously, before joining the CIA at Greystone as its director of education in 1995, he jointly spearheaded a collaboration of some of the world's leading health experts and organizations—including the Harvard School of Public Health and the World Health Organization—in researching and authoring the "The Traditional, Healthy Mediterranean Diet Pyramid." (Napa Valley, CA)

BOB DUNKEL is the co-founder of the Garlic Seed Foundation, a non-profit educational foundation created in 1981; the press editor of the Garlic Seed Foundation's quarterly newsletter, *The Garlic Press*; and an organic garlic grower. Mr. Dunkel has been growing garlic since the late 1980s; each year he grows more than 100 strains of garlic suited for the growing conditions of the northeastern United States. As the editor of *The Garlic Press*, Mr. Dunkel stays on the cutting edge of production research, new and improved seeds, and post-harvest research. He also collects garlic recipes focusing on traditional culinary uses of garlic. Mr. Dunkel and the Garlic Seed Foundation hope to publish a cookbook in the near future. (Stanley, NY)

JOSEBA ENCABO, C.H.E., is a chef and associate professor in culinary arts at The Culinary Institute of America in Hyde Park, NY. Chef Encabo, a native of the Basque region of Spain, joined the CIA in 1993 as its first Spanish-speaking faculty member. An expert in the preparation of Mediterranean cuisine, he has taught courses in Puerto Rico, Mexico, Brazil, and Texas, and has been invited to give presentations at conferences in Brazil, Mexico, and Spain. His professional experience also includes time spent in restaurants in Spain, as well as working as a chef at Don Pelayo Restaurant, The Latin Club in New York City, and as chef-consultant at Marichu Restaurant in Bronxville, NY. Chef Encabo received his diploma in culinary arts from the San Sebastian Cooking School in San Sebastian in the Basque Country of Spain and has a degree on business administration from the Escuela Administrativa de Playaundi in Irun, Spain. Chef Encabo is fluent in Basque, English, French, Portuguese, and Spanish. (Hyde Park, NY)

BURAK EPIR is the chef-owner of Pilita Grill in San Carlos, CA, a restaurant that features dishes that capture the freshness and vibrancy of Turkish cuisine, where vegetables, whole grains, and yogurt are the stars and meats serve as condiments. Prior to opening his restaurant in late 2007, Chef Epir was a chef at Stanford University, where he was named Chef of the Year for his culinary excellence in preparing and presenting exceptional meals for special events on campus. After earning a degree in hotel and restaurant management from the University of North Texas, Chef Epir worked his way up the culinary ladder at the Doubletree Hotel at Lincoln Center in Dallas, TX. Today he travels extensively through Turkey, rediscovering the rich food culture of his native land and developing new menu concepts for his restaurant. (Santa Clara, CA)

MARK ERICKSON, C.M.C., M.B.A. is vice president of continuing education for The Culinary Institute of America. He oversees the continuing education programs of all three U.S. campuses and oversees intellectual property development and industry consulting services. Chef Erickson is one of only 62 Certified Master Chefs in the country, and has been instrumental in the development of the CIA's programs on nutrition and healthy cooking, as well as the college's innovative www.ciaprochef.com Internet initiative. (Napa Valley, CA, San Antonio, TX and Hyde Park, NY)

DAN FLYNN is the executive director of the UC Davis Olive Center, created in 2007 to promote collaboration between UC Davis, olive producers, and the community. He oversees administration of the center, including developing strategy, networking with industry and faculty, and administering research projects. Mr. Flynn is also manager of UC Davis Olive Oil, a successful venture that uses olives from the trees growing on campus to produce high-quality olive oils. Prior to joining UC Davis, he was a consultant to the California State Legislature, focusing on land use and environmental issues. Since 2004 Mr. Flynn has owned and managed a small certified organic cherry and apple farm in the Sierra Foothills. He received his B.A. in sociology from UC Santa Barbara and his M.A. in political science from Rutgers. (Sacramento, CA)

DOUG FROST is a Kansas City author who is one of only three people in the world to have achieved the remarkable distinctions of Master Sommelier and Master of Wine. He has written three books: *Uncorking Wine* (1996), *On Wine* (2001), and the *Far From Ordinary Spanish Wine Buying Guide* (2005; second edition, 2008). Mr. Frost is the wine and spirits consultant for United Airlines; writes about wine and spirits for many national and international publications, including *Hemispheres*, *Santé*, and *Cheers* magazine; and is the beverage columnist for the James Beard Award-winning *Kansas City Star* food section. He is also the director of the Jefferson Cup Invitational Wine Competition, and is a founding partner of Beverage Alcohol Resource, a new educational and consulting company whose other partners are Dale DeGroff, Steve Olson, Paul Pacult, and David Wondrich. (Kansas City, MO)

MARK FURSTENBERG is a baker who teaches bread making, consults for other companies, and writes about breads and traditional foods. In July 1990 he introduced high-quality traditional breads to Washington, DC when he opened his first bakery, Marvelous Market. His breads were so novel and attractive that customers stood in long lines to buy the two loaves to which they were limited. In 1995, Chef Furstenberg developed the bread program for the CIA at Greystone. The following year, he sold Marvelous Market and in 1997 opened The Bread Line, a restaurant that makes traditional bread-based foods from many cultures. In 2002 Chef Furstenberg began to consult with Thomas Keller and helped him open his Bouchon bakeries in the Napa Valley, New York City, and Las Vegas. Mark Furstenberg was a 2005 and 2006 James Beard Award nominee for Best Chef in the Mid-Atlantic. He is currently writing a book about bread in America. (Washington, DC)

TERESA GALEONE is the owner and head chef of Ristorante Già sotto l'Arco in Carovigno, Puglia, Italy. Her culinary experience began in her family's restaurant, where she gained an insight into the Apulian traditions, and she has since developed her own personal and creative cuisine. She is recognized as one of the most popular female chefs in Italy today. (Carovigno, Italy)

RAFAEL BLASCO GIMENO is a cuisine trainer in the Network CdT's (Tourism Center) of the community of Valencia, Spain, a position he has held since 1998. He was the owner and chef of Restaurant El Bessò in Albaida from 1985 to 1999. His long experience in the gastronomy industry has led him to become a member of many prestigious organizations, including the Consejo de Gastronomía de la Comunidad Valenciana, the Club de Jefes de Cocina de la Comunidad Valenciana, and the Euro-toques: Comunidad Europea de Cocineros Spain. (Valencia, Spain)

JOYCE GOLDSTEIN is a chef, author, and a consultant to the restaurant and food industries. For 12 years she was chef-owner of the groundbreaking Mediterranean restaurant Square One in San Francisco, which received numerous prestigious industry awards for food, wine, and service. Prior to Square One, Chef Goldstein was chef of the café at Chez Panisse and a visiting executive chef at the Wine Spectator Greystone Restaurant at the CIA in the Napa Valley. She received the James Beard Award for Best Chef in California in 1993. Chef Goldstein is a prolific cookbook author. Her books include *The Mediterranean Kitchen*; *Back to Square One: Old World Food in a New World Kitchen*, winner of both the Julia Child and James Beard Awards for Best General Cookbook of 1992; and *Kitchen Conversations*, an IACP book award nominee in 1997. Her most recent books include *Cucina Ebraica: Flavors of the Italian Jewish Kitchen*; *Sephardic Flavors: Jewish Cooking of the Mediterranean*; *Enoteca: Simple, Delicious Food from Italian Wine Bars*; *Saffron Shores: Jewish Cooking of the Southern Mediterranean*; *Solo Suppers*; *Savoring Spain and Portugal*; and the recently released *Mediterranean Fresh*. (San Francisco, CA)

TOM GRAY is one of the Southeast's most respected chefs, having made a name for himself in kitchens across the country including the wildly popular Asylum in Beverly Hills and Wolfgang Puck's San Diego outpost, Delicias. In 1994, he was tapped to be the Executive Sous Chef at the Wine Spectator Greystone Restaurant at The Culinary Institute of America's Napa Valley campus, and later returned to his Florida roots in 1999 to open Bistro AIX. A 1992 graduate of the CIA, Gray's professional restaurant experiences and travels in Provence and Spain fueled his passion for Mediterranean cuisines. Under his direction, Bistro AIX has been voted Best Restaurant in Jacksonville and since 2004 is a recipient of the Wine Spectator Award of Excellence and the DiRōNA award. For Bistro AIX's inventive and constantly-evolving menu, Gray himself has been voted Jacksonville's Best Chef. (Jacksonville, FL)

FATEMA HAL is the chef-owner of Mansouria Restaurant in Paris. Known as "The International Star of Moroccan Cuisine," she is one of the only chefs in the world with a Ph.D. in ethnology. Chef Hal's degree helps her in her research on the roots of the culinary history of Morocco, a Mediterranean country whose cuisine reflects Asian and African influences. An author of nine books, all published in French, Chef Hal frequently appears on Moroccan and French television. She won several Gourmand Awards in Barcelona in 2004 and Kuala Lumpur in 2006. An advisor

to the French Minister of Women's Rights, Chef Hal is the only Moroccan woman who has been decorated by the President of France with the Légion d'honneur. (Paris, France)

TIM HANNI, M.W., C.W.E., one of the first two Americans to successfully complete the examination and earn the title Master of Wine, holds the title of Certified Wine Educator from the Society of Wine Educators and is a professionally trained chef. Mr. Hanni has been involved with a variety of wine- and food-related businesses, education, and research for more than 35 years. His newest business venture, Napa Seasoning Company LLC, is in the formulation and design phase of creating a product to solve the wine and food pairing dilemma for wine consumers. He is also a founding principal in WineQuest, an online hospitality training company that provides services to hotels and restaurant chains. His current research is focused on how human sensations connect us to our physical world, how the brain processes sensations we experience, and the functions and fallibilities of language in communicating what we experience. (Napa Valley, CA)

ANISSA HELOU is a writer, journalist, broadcaster, and cooking instructor. Born and raised in Beirut, Lebanon, she knows the Mediterranean as only a well-traveled native can. Ms. Helou is the author of numerous award-winning cookbooks including *The Fifth Quarter, An Offal Cookbook; Modern Mezze; Savory Baking from the Mediterranean; Mediterranean Street Food; Café Morocco;* and *Lebanese Cuisine*, which was a finalist for the prestigious Andre Simon awards and chosen as one of the *Los Angeles Times's* favorite books in 1998. *The Fifth Quarter, An Offal Cookbook; Modern Mezze;* and *Mediterranean Street Food* have received Gourmand World Cookbook awards. Her latest book, *Savory Baking from the Mediterranean*, was chosen by NPR, *The New York Times*, the *Chicago Tribune*, and *Food & Wine* as one of the best cookbooks for 2007. An accomplished photographer and intrepid traveler who owns a cooking school in London and runs culinary tours to Syria and other Mediterranean countries, Ms. Helou is fluent in French, Arabic, and English. (London, England)

CHARLES HENNING, C.H.A. is Managing Director of The Culinary Institute of America at Greystone. He is a graduate of the Ecole Hoteliere de Lausanne and IMD in Lausanne, Switzerland. He served as a faculty member and was Director of the Consulting Office at the Centre International de Glion in Glion, Switzerland. Mr. Henning relocated to the United States in 1981 and has since been vice-president or general manager in various hospitality organizations, including Radisson Hotels, the Amway Grand Plaza Hotel, Swissotel (Boston, MA and Tianjin, China), the Boca Raton Resort & Club, the Walt Disney Company (Paris, France, and Orlando, FL), the Sonoma Mission Inn & Spa (Sonoma, CA), and the Hotel DuPont (Wilmington, DE). (Napa Valley, CA)

MICHAEL HOLLEMAN is corporate chef at the Minnesota-based Indian Harvest, a niche supplier of top-quality rices, grains, and legumes to the foodservice industry. Chef Holleman began his culinary career in independent restaurants, where his interest in specialty and heirloom varieties was born. On the supply side of the business, he is free to indulge his passion as he searches the world for unusual varieties of grains and rices, and hand-selects seeds for experimental cultivation. A member of the American Culinary Federation and the Research Chefs Association, Chef Holleman is a director of the Whole Grains Council. He often gives presentations on

heirloom cultivation, sustainability in foodservice, and whole grain nutrition issues and trends. (Bemidji, MN)

MICHAEL ISABELLA is the executive chef of Zaytinya, a nationally renowned Greek-Mediterranean restaurant in Washington, DC. Chef Isabella has had an interesting and rewarding path to his present success at José Andrés's gem restaurant. He started his culinary career by cooking his way through some of New York City's and Philadelphia's finest establishments. While the East Coast proved to be an incredible learning experience and launching ground, Chef Isabella still needed to find his niche. That opportunity came when he moved to Atlanta and landed a job working at Buckhead Life Group's Greek restaurant, Kyma. As chef de cuisine of the seafood-inspired menu, he learned the flavors and nuances of Greek cuisine. Traveling through the Middle East and Greece gave Chef Isabella a chance to truly understand these cuisines, and helped form a base for his creative culinary imagination. (Washington, DC)

NANCY HARMON JENKINS is a nationally known food writer who has traveled the world looking for the connection between who we are and what we eat. She is the author of many books, the latest of which is *Cucina del Sole: A Celebration of Southern Italian Cooking* (2008). Ms. Jenkins is also the author of *The Essential Mediterranean* (2003), a detailed look at a dozen foods critical to understanding Mediterranean cuisines; *Flavors of Tuscany* (1998), heralded as a beautifully mapped and lovingly detailed collection; *Flavors of Puglia* (1997); and the highly acclaimed *Mediterranean Diet Cookbook* (1994). She is currently working on revising and updating that book, to be called *The New Mediterranean Diet*, which will be published in early 2009. Formerly a staff writer with *The New York Times*, Ms. Jenkins today contributes to a number of publications, including *The New York Times*, *Food & Wine*, *Eating Well*, and *Saveur*. She leads annual food and wine tours to Sicily, northern Spain, Tuscany-Umbria, and other Mediterranean regions for The Culinary Institute of America. (Camden, ME and Cortona, Italy)

SARA JENKINS is based in New York City, where she has just opened the much-anticipated Porchetta, an East Village sliver restaurant based on the Tuscan market treat, roast young pig spiced with garlic and fennel. She is also the author, with Mindy Fox, of *Olives and Oranges: Recipes and Flavor Secrets from Italy, Spain, Cyprus, and Beyond*, just released by Houghton Mifflin. As the daughter of a foreign correspondent and a food writer, Ms. Jenkins grew up all over the Mediterranean, eating her way through several cultures as she learned to cook what appealed to her taste buds. She began her professional career in the kitchen with Todd English at Figs in Boston, then went on to work as a chef in Florence and the Tuscan countryside, as well as on a Caribbean island, before returning to the U.S., where she became chef at I Coppi in New York City. After lengthy stints at Il Buco and 50 Carmine, both in New York, she opened Annona on Long Island. Wherever she cooks, she creates excitement with a kitchen that is based on the Mediterranean flavors she grew up with, at the same time exploring the tastes of Asia and the Latino world. (New York, NY)

DIANE KOCHILAS is a chef, consultant, cooking school owner, and the author of 13 books on Greek and Mediterranean cooking, including the IACP award-winning *The Glorious Foods of Greece*. She

is the weekly food columnist for *Ta Nea*, Greece's largest circulation daily, and she contributes frequently to major American newspaper food sections and magazines. Chef Kochilas is chef-consultant at Pylos, a popular and highly rated Greek restaurant in New York City's East Village. She runs the Glorious Greek Cooking School on the island of Ikaria. As a consultant, she helped create and now edits the Greek *Gourmetraveler*, published by the Hellenic Foreign Trade Board. Additionally, Chef Kochilas is co-owner—with her husband, photographer Vassilis Stenos—of DV Food Arts, a culinary consulting and publishing company. Among other projects, together they produce an online Greek cooking series: www.youtube.com/greekfoodtv. (Athens, Ikaria and New York, NY)

EREZ KOMAROVSKY was the chef-owner of Lehem Erez, a boutique sourdough bakery in Israel, a restaurant, and a cafe chain. He revolutionized bread baking in Israel. In 1997 he opened a restaurant adjacent to the bakery that redefined Israeli cuisine by using local ingredients and introducing various Arab and Mediterranean methods. Emphasizing simplicity and freshness, Chef Komarovsky's food earned much acclaim and had tremendous influence on New Israeli Cuisine. The bread revolution he ignited changed the entire bread industry in Israel. He recently moved to the Upper Galilee, where he opened a cooking school that is located in his own organic garden. Having studied in France, Japan, and California, he incorporates foreign flavors in his earthy, local cuisine. (Matat, Israel)

HEIDI KRAHLING is the chef/owner of Insalata's, an upscale Mediterranean restaurant in San Anselmo, CA. Prior to Insalata's, she was executive chef at Smith Ranch, an upscale adult community in San Rafael, CA. She took this position after spending several years as chef at Butler's in Mill Valley, CA, where she earned praise from magazines such as *Gourmet*, *Food & Wine*, and *Esquire*, and was named "USA's Best Women Chef" by *USA Today* and "Best Chef" by *San Francisco Focus*. (San Anselmo, CA)

AGLAIA KREMEZI is a journalist, food historian, and author whose books include *The Cooking of the Greek Islands*; *The Foods of Greece*, which won a Julia Child award; and *Mediterranean Hot & Spicy*, which will be published in the spring of 2009 by Broadway Books. With her husband and some friends, she created www.Keartisanal.com, a company that leads small groups on trips of Island Cooking and Culture in Kea. (Kea, Greece)

MOURAD LAHLOU is the chef-owner of Aziza, a Moroccan restaurant that opened in 2001 and has since been named one of the top 100 restaurants in the San Francisco Bay Area. Chef Lahlou, a native of Marrakech, is known for modernizing Moroccan cuisine and adapting it to a fine-dining setting in unprecedented ways. A self-taught chef with a natural aptitude for producing striking flavor combinations, he creates beautifully plated dishes with the heart of home-styled food and the art of professionally prepared fare. Prior to opening Aziza, Chef Lahlou was chef-owner of Kasbah in San Rafael, CA, where in 1998 he was named a "Rising Star Chef" by the *San Francisco Chronicle*. In 2002 Aziza received three stars from *The San Francisco Chronicle*, and in 2008 Chef Lahlou was selected as one of the nation's rising star chefs by *Star Chefs* magazine. (San Francisco, CA)

CHRIS LOSS, Ph.D. is the director of the Ventura Foods Center for Menu Research and Development at The Culinary Institute of America at Greystone. A CIA graduate, Dr. Loss has combined his food science and culinary arts background to develop academic programs to help enhance the menu research and development process. He writes and teaches courses for the MenuMasters® online program, emphasizing cross-disciplinary cooperation and the application of food science and technology principles in menu R & D. Dr. Loss also serves as a liaison between culinary art and food science professionals, facilitating collaborations between both fields in order to better understand how food systems function and impact health and wellness. (Napa Valley, CA)

KAREN MACNEIL is a writer, consultant, and educator whose articles on wine and food have been published in more than 50 U.S. magazines and newspapers. She is the author of the award-winning book, *The Wine Bible*, and host of the Emmy-award winning *Wine, Food & Friends with Karen MacNeil*, the first television series on wine in the United States. Ms. MacNeil is the creator and chairman of the Rudd Center for Professional Wine Studies at The Culinary Institute of America at Greystone. She conducts wine seminars nationwide for individuals and corporations including Oracle, American Express, Lexus, Merrill Lynch, General Electric, Time Inc., NBC, Viking, and J. P. Morgan. She is also a wine consultant for Singapore Airlines and *Sunset* magazine. In 2008, the International Wine and Spirits Competition awarded Ms. MacNeil the “Oscar” of wine: Communicator of the Year. In a profile featured in *Time* magazine, she was named America’s “Missionary of the Vine.” (Napa Valley, CA)

DOMENICO MAGGI is recognized as an ambassador for Apulian cooking. He is a lecturer at the catering college in Bari and with his wife Carole owns Truddhi, a holiday complex created by restoring the family farm. This is where he first learned, from his mother, the traditions of Apulian cooking. Mr. Maggi has been working in the catering industry for 40 years and in that time has traveled all over the world promoting Italian food. Between 1997 and 2000, he was captain of the Italian culinary team and led Italy to the culinary Olympics. He is also a judge for WACS (World Association of Chefs) and a member of the culinary committee representing Southern Europe. He was also a regular on Italian TV, has appeared with Rick Stein on the BBC, and has co-written two books, *Il Buffet Secondo L’Etoile* and *Tapas Istituto Superiore Arti Culinarie Etoile*. (Bari, Italy)

GIUSEPPE “PINO” MAGGIORE is the chef-owner of Trattoria Cantina Siciliana, located in the historical center of Trapani in the old Jewish quarter. Chef Maggiore is an eclectic self-taught chef who began to cook when he was very young. He has always had a preference for dishes based on high-quality raw materials. His cuisine is Sicilian Trapanese, based on traditions, Mediterranean flavors, and great passion. He is well-known in Italy and abroad, particularly in Japan. He has been collaborating with the Slow Food Movement and his trattoria is recommended by the most important restaurant guides like *Michelin*, *Gambero Rosso*, *Espresso*, *Osterie d’Italia Slow Food*, and *Lonely Planet*. (Trapani, Sicily)

TOM MEYER is the executive vice president of Clyde's Restaurant Group, a group of thirteen full-service restaurants in the Washington, D.C. area. Dedicated to cooking in season, Tom has been passionate in his pursuit of exceptional ingredients, knowing that it all begins with the food product that comes through the kitchen's back door. Meyer has a clear vision of the kind of restaurant he wants to provide, a place where the customer can come to relax, be taken care of, get served quickly, and have a wholesome, balanced meal at a price not much more than the cost of preparing the meal at home. Meyer earned a degree in hotel and restaurant management from the State University of New York, and graduated from The Culinary Institute of America in 1981. He worked at La Colombe d'Or in New York and at DeMarco Restaurant in Nantucket before joining Clyde's in 1983. (Washington, D.C.)

SAMIR MOHAJER is chef-owner of The Cabbage Patch in Beverly Hills, CA. Chef Mohajer was raised in Santa Monica, CA and is a graduate of the California School of Culinary Arts. After graduating, he spent nearly five years at Axe in Venice, CA. He was then recruited as a sous chef of The Little Door, an upscale Los Angeles restaurant that showcases a French Mediterranean menu using high-quality seasonal produce and premium ingredients. Soon after came his first executive chef role at Rustic Canyon Wine Bar and Seasonal Kitchen in Santa Monica. The restaurant became defined by Chef Mohajer's unique monthly menus. As a Santa Monica local, he has always had an appreciation for quality organic foods and farmer's market ingredients. During the past eight years, he has cultivated relationships with local farmers while shopping for his restaurants. These relationships helped him design the seasonal ingredient driven menus that define the cuisine at The Cabbage Patch. (Beverly Hills, CA)

ERMINIO MONTELEONE, Ph.D. is an Associate Professor at the Department of Agricultural Biotechnology at the University of Florence, where he teaches classes on the sensory evaluation of food and consumer testing. Vice President of the Italian Society of Sensory Science, Erminio's research is focused on sensory determinants of food acceptability and preference. He has also worked on the description of the sensory properties of extra virgin olive oils, on the effect of taste-odor interaction in bitterness perception in model oils, and on sensory and hedonic consumer expectations of extra virgin olive oil. In 2004, he served as Chair of the First European Conference on Sensory Science on Food and Beverages: *A Sense of Identity*, held in Florence, and in July 2009 he will serve as Chair of the 8th Pangborn Sensory Science Symposium to be held in Florence. (Florence, Italy)

KITTY MORSE is an award-winning author who was born in Casablanca, Morocco, of a French mother and British father. While studying for her master's degree at the University of Wisconsin-Milwaukee, Kitty catered Moroccan *diffas*, or banquets, and went on to teach the intricacies of Moroccan cuisine in cooking schools and department stores nationwide. From 1983 to 2007, Kitty organized an annual tour to Morocco that included culinary demonstrations in her family home, a Moorish riad south of Casablanca. Kitty is the author of nine books, including: *The Scent of Orange Blossoms: Sephardic Cuisine from Morocco*; *Couscous: Fresh and Flavorful Contemporary Recipes*; *Cooking at the Kasbah: Recipes from My Moroccan Kitchen*; and *The Vegetarian Table: North Africa*. Her articles on food and travel have appeared in the *Eating Well* (October 2008), *Cooking Light*,

Bon Appetit, *Sunset*, *Fine Cooking*, and *Gastronomica*. She is working on a memoir of Morocco that will include recipes. (San Diego County, CA)

JOAN NATHAN is the author of 10 cookbooks, including *Jewish Cooking in America* (which in 1994 won both the James Beard Award and the IACP/Julia Child Cookbook of the Year Award), *The Foods of Israel Today*, and *Joan Nathan's Jewish Holiday Cookbook*. She was guest curator of Food Culture USA at the 2005 Smithsonian Folklife Festival on the National Mall in Washington, DC, which was based on the research for her most recent book, *The New American Cooking*, which won the James Beard and IACP Awards as best American cookbook published in 2005. Ms. Nathan hosted and produced the PBS series *Jewish Cooking in America with Joan Nathan*. A frequent contributor to *The New York Times*, she is best-known for her expertise in the world of Jewish food and culture. She is currently working on a new cookbook on the foods of the Jews of France. (Washington, D.C.)

VITO NETTI is the executive chef of La Strega, a *Michelin*-starred restaurant in Palagianello, Puglia. Chef Netti is recognized as one of the youngest emerging chefs in Puglia. At 23 he was working at the restaurant Il Bacco di Roma. He later moved on to work with Chef Bruno Barbieri, with whom he achieved two *Michelin* stars. He then moved on to La Strega where, in 2003, he was awarded a *Michelin* star. (Palagianello, Italy)

VÍCTOR MANUEL NOMBELA and **DAVID PARRA** are chefs of the restaurant Beltrán in Torrijos, Toledo, Spain. In 1924, the grandparents of the current owner of Beltrán, Alfonso Beltrán, opened the guest house *la Torrijeña*, and it was there where the family came into contact with gastronomy for the first time. Since then, three generations of the Beltrán family have been delighting the most refined palates. Beltrán is an example of one family devoted to quality gastronomy with a phenomenal reputation in and out of the Autonomous Community of Castilla-La Mancha. (Toledo, Spain)

JESÚS NÚÑEZ has been the chef and owner of the restaurant Polenta in Madrid since 2001. A self-trained cook, Chef Núñez places an emphasis on intuitive-based cuisine and ingredients. He creates unique combinations, and is constantly exploring new ingredients and culinary techniques. In 2005 he opened his second restaurant, Flou. Currently, he is planning the opening of two new restaurants, one in Santiago de Chile and another in New York. (Madrid, Spain)

DANIEL OLIVELLA is executive chef-partner and wine buyer of B44 Catalan Bistro in San Francisco, CA. He opened it in 1999 and was named "Rising Star Chef of the Year" in 2001. B44 has been featured in numerous magazines both in the U.S. and in Spain, and B44 dishes have twice been chosen as one of the "20 Best Dishes in America" by *USA Today*. Chef Olivella began working in restaurants at age 15 in his hometown near Barcelona, then for 10 years worked in numerous restaurants in Chicago before moving to the Bay Area in 1989. He has participated at numerous retreats at The Culinary Institute of America at Greystone during the last five years. Chef Olivella will be opening a new restaurant in Oakland by the end of 2008, called BarLata. (San Francisco, CA)

STEVE OLSON (a.k.a. wine geek) is a sommelier who teaches and writes about wine, beer, spirits, sake, and virtually any other beverage under the sun, discussing their cause-and-effect relationship with food. His mission is to make wine fun by removing the intimidation factor and the pretense. As a restaurant consultant, he has been responsible for the design and implementation of the beverage programs as service systems, and the staff training at such restaurants as New York's Gramercy Tavern, Typhoon Brewery, and Mirezi, as well as the Mayflower Inn (Washington, CT), Christopher's (Phoenix, AZ), and Road Trip (Boston, MA). In 2003, Mr. Olson was named *Sante* magazine's Spirits Professional of the Year and in 2005 was selected as the *Cheers* magazine Beverage Innovator, a lifetime achievement award. He is the author of the first interactive wine CD-ROM, *Food & Wine's Wine Tastings*. (New York, NY)

CHRISTOFOROS PESKIAS is the chef of 48 The Restaurant in Athens, Greece. Known for presenting traditional Greek cuisine with modern culinary techniques, Chef Peskias was born and raised in Cyprus, studied business administration at Boston University, and returned to Athens in 1992 to get his first cooking job at Dash Restaurant in Kifissia. In 1995 he moved to Chicago to work with his first mentor, Charlie Trotter. In 2002, while working in Greece, he met with Ntoris Margelos, who was planning to open 48 The Restaurant. Before opening 48, Chef Peskias trained briefly under Ferran Andria, Mark Menaux, and Joel Robuchon. Today, 48 is considered one of the best restaurants in Greece. In 2007 and 2008, *Restaurant* magazine ranked 48 The Restaurant as one of the top 100 restaurants in the world. (Athens, Greece)

JIM PORIS is a senior editor of *Food Arts* magazine. In this role since 1996, Mr. Poris has had a bird's-eye view of the worldwide boom times for the restaurant and hospitality industries. At *Food Arts* he creates, writes, and edits features on kitchen design and equipment, American and international cuisine, cookbooks, recipes, culinary technique, wine, and well-known chefs. He serves as the editor for many of *Food Arts*' stable of renowned writers, including Michael Ruhlman, Anthony Bourdain, Gael Greene, Patricia Quintana, Paula Wolfert, Greg Atkinson, Eileen Yin-Fei Lo, Jeffrey Alford, Naomi Daguid, Rose Levy Beranbaum, Betty Fussell, and Phyllis Richman. Mr. Poris came to *Food Arts* with an insider's knowledge of the professional kitchen, having served as one of the opening cooks at the three-star restaurant Picholine in New York City after his graduation from the French Culinary Institute. (New York, NY)

EVARISTO MIRALLES SALVÁ is a cuisine trainer in the CdT L'Alquería del Duc de Gandia and collaborates with the D.O. Arroz de Valencia and the Instituto Agroquímico Alimentario of the University of Valencia, Alicante, Spain. Mr. Salvá was a member of the team for the restaurant El Poblet in Dénia and in 2000 he was named chef of the restaurant Tano-Vallier in Gandia. Among others, he was awarded the Young Cook Grant from the Foundation Astoria in 1999. He has collaborated in the writing of several books on Spanish gastronomy. (Alicante, Spain)

MARÍA JOSÉ SAN ROMÁN has been the chef and owner of the restaurant el Monastrell in Alicante, Spain since 1997. Her cuisine is known for the original flavors, use of native and seasonal products, the reinterpretation of the Mediterranean roots and tradition, and, above all, the

harmony of the flavors and textures. Chef San Román's studies on saffron and several institutional collaborations have earned her the reputation as a worldwide authority on saffron. Her discovery about saffron dosage and application will be published in spring 2009 in her *Book of the Saffron*. (Alicante, Spain)

SUVIR SARAN is the author of two widely acclaimed cookbooks, *American Masala: 125 New Classics From My Home Kitchen* and *Indian Home Cooking*. Mr. Saran established new standards for Indian food in America when he teamed up with tandoor master Hemant Mathur to create the authentic flavors of Indian home cooking at Dévi restaurant in New York City, the only Indian restaurant in the U.S. to have ever earned a *Michelin* star. Most recently, he introduced his American Masala Collection of porcelain kitchenware and dinnerware by Wade Ceramics Ltd. He serves as chairman, Asian culinary studies for The Culinary Institute of America's World Cuisines Council. With a focus on health and wellness, Mr. Saran works side-by-side with the chefs of Sodexo to bring Indian flavors and cooking techniques into their kitchens across America. He teaches all over the U.S. and beyond, but when he is not traveling, he works on his 68-acre farm in upstate New York. (New York, NY)

PIERO SELVAGGIO is the owner of the restaurants Valentino and Posto, in the Los Angeles, CA area, and Valentino Las Vegas, at the Venetian Hotel in Las Vegas, NV. At Valentino, he has twice received the James Beard Award, for outstanding service in 1996 and for wine in 1994. *Wine Spectator* magazine named Valentino one of the top four restaurants in the country in 1996 and again in 2000, and has given its Grand Award for wine to the restaurant every year since 1981. In 1997, the Italian magazine *Gambero Rosso* named Valentino the finest Italian restaurant in the world. Chef Selvaggio was born in Modica, Sicily. (Brentwood, CA)

JEFFREY SHAW, a native of England, is the Marketing Director for Foods from Spain, part of the Trade Commission of Spain in New York. Here he has worked with a variety of products and producers in designing and implementing marketing programs for Spanish cheeses, clementines, piquillo peppers, and other Spanish products. Promoting olive oils from Spain is an important part of his work. Spain is the world's largest exporter of olive oil. Mr. Shaw conducts guided tastings and educates chefs, journalists and consumers on Spain's unique olive oil varieties and flavors. Similar to wine varieties, defining factors of the land, such as climate, soil and altitude, provide Spain's olives with a variety of unique tastes – smooth, vibrant and bold. (NYC, NY)

MEHDI MATT SHIRVANI is the vice president of Mashti Malone's Ice Cream in Los Angeles. Mashti Shirvani, Mehdi's father, came to the U.S. in late 1970s to study electronics. After the revolution in Iran he decided to stay here and get involved in the same business his family had been working in for more than 50 years, food and ice cream. Mashti leased an ice cream parlor named Mugsy Malone's that had gone out of business a few years earlier, and paid the landlord for all the equipment and the lease. With no money left, he was only able to change half of the sign; Mugsy Malone's became Mashti Malone's. Mehdi Shirvani joined the business in the late 1980s. Today Mehdi is in charge of marketing and company growth and expansion. He has a great vision about the company's future and is always researching trends and creating new

products. Mehdi's optimism convinced the family to pursue expansion in the natural foods market. (Los Angeles, CA)

MARTHA ROSE SHULMAN is the award-winning author of more than 25 cookbooks, including *Mediterranean Light*, *Provençal Light*, and *Entertaining Light*. Her latest, *Mediterranean Harvest: Vegetarian Recipes from the World's Healthiest Cuisine*, was published in 2007 (Rodale Press). Ms. Shulman's articles have appeared in *Bon Appétit*, *Food & Wine*, *Cooking Light*, *Saveur*, the *Los Angeles Times*, and *Health* magazine. Her blogs have been featured on *BasilandSpice.com*, *FoxNews.com*, and *Reuters.com*. She has taught cooking classes around the country and has been featured on *Good Morning America* and the Food Network. In addition to her own titles, Ms. Shulman has co-authored cookbooks by Wolfgang Puck; Dean Ornish, M.D.; and award-winning pastry chef Sherry Yard. She has collaborated with The Culinary Institute of America on two books, *Culinary Boot Camp* and, most recently, *Spain and the World Table*, based on the 2006 CIA Worlds of Flavor conference of the same name. She also currently writes the "Recipes for Health" column for *NYTimes.com*. (Los Angeles, CA)

ANA SORTUN is chef-owner of Oleana, a critically acclaimed Mediterranean restaurant in Cambridge, MA. With a degree from La Varenne Ecole de Cuisine in Paris, the Seattle-born Chef Sortun opened Moncef Medeb's Aigo Bistro in Concord, MA, in the early 1990s. Stints at 8 Holyoke and Casablanca in Harvard Square, Cambridge soon followed. When Chef Sortun opened Oleana in 2001, she quickly drew rave reviews for her creative combination of farm-fresh ingredients and eastern Mediterranean spice blends. In 2005, she was named Best Chef: Northeast by the James Beard Foundation. She is the author of *SPICE: Flavors of the Eastern Mediterranean*, which was nominated for a best international cookbook award by the James Beard Foundation in 2007. (Cambridge, MA)

ALESSANDRA SPISNI is the founder and owner of La Vecchia Scuola Bolognese, a cooking school that specializes in Bolognese cooking and the typical Bolognese egg pasta dough, *sfoglia*. She has been running this school since 1993, and today her daughter Stefania is her partner and collaborator. Ms. Spisni learned Bolognese cooking traditions from her grandmothers, Antonietta and Maria. She learned how to make the *sfoglia* when she was so little she could reach the table only with the help of a stool. Her first job in the food business was at a shop that sold fresh pasta, cookies, and gourmet foods. She has consulted for several hotels, always committed to promoting the Bolognese food tradition. Ms. Spisni has won many awards in her field, and she is one on the top guests on popular culinary TV shows in Italy such as *La Prova del Cuoco*. (Bologna, Italy)

FRANCO "CICCIO" SULTANO is chef-partner at Il Duomo in Ragusa, Sicily. Chef Sultano is known for using local fish, vegetables, Sicilian flavors and culinary traditions, and creative presentation. He began his career at age 14, first working in a pastry shop and later working at a *spaghetteria*. In his early 20s, Chef Sultano began working outside of Italy, first in Germany at the Aubergine in Munich, and later in the U.S. at Felidia in New York and in Las Vegas with Piero Selvaggio. Coming back from the U.S. to look for a place where he could express himself, Chef Sultano met

Angelo Di Stefano, a former client who asked him to be a partner in opening Il Duomo, which has become a cool and tranquil restaurant close to the Cathedral in Ragusa-Ibla. (Regusa, Italy)

ANTONIA TRICHOPOULOU, M.D., Ph.D. is director of the World Health Organization Collaborating Center for Nutrition at the Department of Hygiene and Epidemiology, School of Medicine, University of Athens. She has served as president of the Federation of the European Nutrition Societies and has received numerous honors and awards, including the Corato Award (2001) and the IV Grande Covian Award (2002) for her studies concerning the health effects of the Mediterranean diet. In 2003, Dr. Trichopoulou was decorated by the president of the Greek Republic with the Golden Cross of Honor. (Athens, Greece)

JORDI VILÀ is chef and owner of the restaurant Alkimia in Barcelona, Spain. When he was 15, he discovered his passion for cooking. In 1998, when he was 24, he and his wife Sónia Profitós began to work in the restaurant Abrevadero, and in 2002 they opened Alkimia together. In 2005, Chef Vilà was awarded one *Michelin* star and, along with his pastry chef David Inglada, was granted the annual patisserie award for the guide *Lo mejor de la gastronomía*. (Barcelona, Spain)

PAULA WOLFERT is an internationally known cookbook author. Her award-winning books are admired by chefs and cooking teachers throughout the U.S. and around the world. They include *Couscous & Other Good Food from Morocco*, *Mediterranean Cooking*, *The Cooking of Southwest France*, *Paula Wolfert's World of Food*, *The Cooking of the Eastern Mediterranean*, *Mediterranean Grains & Greens*, *The Slow Mediterranean Kitchen*, and the soon-to-be-published *The Mediterranean Clay Pot Cookbook*. Paula has been honored with numerous awards including a Julia Child Award, a James Beard Award, a Tastemaker Award, the M. F. K. Fisher Prize, a *Cooks* magazine Platinum Plate Award, a *Food Arts* Silver Spoon Award, and the Perigieux Award for Lifetime Achievement. (Sonoma, CA)

CLIFFORD A. WRIGHT is a two-time James Beard Award-winning food writer and author of 13 books, including 11 cookbooks. His book *A Mediterranean Feast* won the James Beard/KitchenAid Cookbook of the Year Award, the Beard Award for the Best Writing on Food, and was an IACP Cookbook Award finalist in 2000. Colman Andrews, former editor of *Saveur* magazine, called Mr. Wright "the reigning English-speaking expert on the cuisines and culinary culture of the Mediterranean" while John Mariani, author of the *Dictionary of Italian Food and Drink*, called him "the dean of American authorities on Mediterranean cooking." Mr. Wright wrote all the food entries for Columbia University's *Encyclopedia of the Modern Middle East* and has taught classes and lectured at cooking schools as well as at the Center for European Studies-Harvard University, Boston University, and Georgetown University. (Santa Monica, CA)

GREGORY ZAPANTIS is the chef of Kellari Taverna in Midtown Manhattan. Known for his culinary expertise with seafood, Zapantis was born and raised in the Adriatic fishing village of Kefalonia. He learned to fish with his father, but it was his mother and grandmother who taught him to cook at the family's dockside restaurant. A self-taught chef, Zapantis has worked at the best Greek seafood restaurants in NYC including Estiatorio Milos, Trata, and Thalassa. All of his restaurants

are known for consistency, quality, and exceptional access to some of the most hard-to-find fish.
(NYC, NY)