



The Presenters

ELANA AMSTERDAM - WEST EDITION

Elana's Pantry and author, *The Gluten-Free Almond Flour Cookbook, Boulder, CO*

Elana's Pantry is the creation of eco-entrepreneur and gluten-free guru Elana Amsterdam. Elana shares weekly recipes and ingredient selection, purchasing, preparation and meal-planning tips with the readers of her articles and visitors to her website, www.elanaspantry.com (traffic 50,000 unique hits monthly). She has written for publications including *The Denver Post*, *The Boulder Daily Camera*, *Delicious Living*, *Delight Magazine*, and *Elephant*. Elana has been featured in a variety of publications including *5280*, *Working Woman*, *Crain's New York Business*, *Fortune Magazine* and *The Wall Street Journal*, and has appeared on *CNN* and *MSNBC*. Her book, *The Gluten-Free Almond Flour Cookbook*, was released by 10 Speed Press in July 2009.

DAVID BARRY, C.H.E. - EAST EDITION

Assistant Professor in Culinary Arts, The Culinary Institute of America, Hyde Park, NY

David Barry is an assistant professor in culinary arts at The Culinary Institute of America (CIA). Chef Barry currently teaches Lunch Cookery as part of the Quantity Food Production course in the college's degree programs. His students prepare contemporary bistro-style luncheon entrees, with an emphasis on quality food prepared with efficiency and organization. His course teaches the skills necessary for a successful high-volume foodservice operation, and the daily efforts of his class are served to fellow students and faculty. A 1995 CIA graduate, Chef Barry returned to his alma mater ten years later. Prior to joining the college's faculty, Chef Barry was executive sous chef at Sleepy Hollow Country Club in Scarborough, NY. He also served as executive sous chef at Milbrook Club in Greenwich, CT; chef de cuisine at Acqua in Westport, CT; sous chef at Mediterraneo in Greenwich; and banquet chef at Beach Point Club in Mamaroneck, NY. David Barry is a Certified Hospitality Educator (C.H.E.). He was a member of the New York Culinary Team that competed at the International Culinary Olympics in Germany in 1996. Chef Barry earned the Readers' Choice Award for Best Desserts from *Fairfield* magazine in 2000 and won a Bronze Medal in the cold food competition at the 1999 Boston Food Show. In 1997, he received the Best in Show and First Place Awards at the Cold Food Competition at the New York Salon of Culinary Art. Acqua earned a three-star review from *The New York Times* during Chef Barry's tenure there.

KARA BERRINI - EAST EDITION

Program Manager, The Whole Grains Council/Oldways, Boston, MA

Kara joined Oldways and the Whole Grains Council as Program Manager in July of 2007. In her role, she spends much of her time shepherding new whole grain products through the submission and approval process to obtain use of the Whole Grain Stamp. As the primary contact person for most of the WGC's many Member companies, Kara helps prospective Members learn more about the WGC and ensures that all existing WGC Members enjoy a fulfilling and engaging partnership with the Council's many education and outreach initiatives. She often travels and presents on behalf of the WGC emphasizing the importance of whole grain goodness to a variety of audiences including culinary and health professionals, and enjoys writing frequently for the WGC's blog about her many whole grain adventures. Before joining Oldways, she spent two years working for a guitar company and more than five years with an energy marketing and trading company, both located in Boston. She has also traveled extensively, having visited nearly all 50 U.S. states and eight foreign countries to date. Highlights include a two-week trip across northern and central Italy culminating in a visit to Torino for the 2006 Slow Food Festival, as well as a two-week Oldways culinaria to Morocco in December of 2008 to explore the food and culture of Marrakech and Fez. She believes in a "try anything once" approach to life, as can be seen in her career choices, and especially loves trying new food while dining out and cooking new recipes at home. Kara received her BFA in Writing and Literature from Emerson College in Boston, MA.

KELLI BRONSKI AND PETER BRONSKI - WEST EDITION

Authors, Artisanal Gluten-Free Cooking, Boulder, CO

Kelli and Peter Bronski are a husband-and-wife team that has been gluten-free since Peter's diagnosis with Celiac Disease in early 2007. Kelli is a ten-plus year veteran of the hospitality industry, working in hotels and restaurants, and is a graduate of Cornell University's prestigious School of Hotel Administration. Peter is an award-winning writer whose work has appeared in more than 60 magazines (<http://www.peterbronski.com>). He is the author of four books, and an official spokesperson for the National Foundation for Celiac Awareness through the organization's Athletes for Awareness program. Together, they are the co-founders of the popular blog, *No Gluten, No Problem* (<http://noglutennoproblem.blogspot.com>), which regularly features recipes, restaurant reviews, bakery reviews, product reviews, and commentary about living the gluten-free lifestyle. They are the co-authors of the new cookbook, *Artisanal Gluten-Free Cooking*, out this fall from The Experiment Publishing.

MARLISA BROWN, MS RD CDE CDN - EAST EDITION

President, Total Wellness, Inc., Bay Shore, NY

Marlisa Brown is a registered dietitian, certified diabetes educator and chef. She is also an international speaker, with over twenty five years culinary experience and she has made numerous television appearances which include 5 years "International Healthy Cooking" for The American Heart Association. It was "On Long Island", programming through the Telecare network that Marlisa wrote and appeared on every show, and is a member of the dLife TV Professional Council. Marlisa has a graduate degree in nutrition and a bachelor's degree in marketing from C.W. Post/Long Island University and has also studied at The Culinary Institute of America. Marlisa is president of Total Wellness Inc., a private nutrition consulting company specializing in culinary programs, corporate wellness, diabetes, weight loss, preventive medicine, medical nutrition therapy and sports nutrition. Some of her corporate contacts include work with the NY Jets, Kennedy Space Center, Pratt and Whitney, Honeywell, Hofstra & Adelphi Universities Lilco, Guardian Life, Brookhaven National Labs, Goldman Sachs, Dean Witter Reynolds, Pall Corp, Bank of New York, Sony, Liz Claiborne, and Ethicon. Marlisa has just completed her new book *Gluten-Free Hassle Free* and has contributed to many publications including, *Salute, Scholastic, Shape, Food Service Management, Newsday, Parenting Magazine, Weight Training for Dummies*, and *Sports Nutrition Medicine and Rehabilitation*. She has also written many programs including, *Richard Simmons Food Mover Program*, cookbooks, recipe cards and web site, *Kathy Smiths' Project You II for Diabetes, Jorge Cruises' The 3-Hour Diet*

Cookbook, Leslie Sansones' Walk Away the Pounds and The Turbo Cooker. She has served as an officer on many boards, having been, past president, media representative, and public relations chair of the New York State Dietetic Association. Marlisa is a recipient of the Emerging Dietetic Leader Award from the American Dietetic Association, Dietitian of the year from The Long Island Dietetic Association, Best Of Long Island from the L.I. Press and the community service award from C.W. Post/Long Island University.

GEORGE CHOOKAZIAN - EAST EDITION

Owner, Foods By George, Mahwah, NJ

Over the past decade, the Foods By George name has become synonymous with great-tasting gluten-free foods, as the Foods By George staff is particularly dedicated to making the best products available to the celiac community. Their energy and passion stems straight from the top of the bakery: George and Ceil, the owners of Foods By George. George and Ceil met in 1989, and began dating, sharing a liking for all things 'culinary.' It wasn't long before Ceil was diagnosed with Celiac Disease, making casual lunches and Saturday nights at any restaurant a problem - something many can identify with. Until then, George's fondness for food was only a hobby, however he was convinced he could develop gluten-free foods that were satisfying and delicious. By 1991, George had grown tired of his career as a stockbroker and he and Ceil devoted their lives to their new gluten-free company, Foods By George. George expanded his culinary skills by enrolling in a baking and pastry program at the Culinary Institute of America, enabling him to introduce new products and bakery items, in addition to the pastas and mixes he had been making. Since then, Foods By George has been ever expanding, as new products get introduced and new stores carry the Foods By George label. However, their goal to create all natural, gluten-free foods without sacrificing quality or taste remains the same. For George and Ceil, food is their passion and their livelihood. They and their staff are dedicated to fostering an awareness of Celiac Disease, as Foods By George donates a portion of its proceeds to Celiac Disease research. Foods By George continues to develop new and delicious products for all their customers.

RICHARD J. COPPEDGE, JR., C.M.B., C.H.E. - EAST & WEST EDITIONS

Professor in Baking and Pastry Arts, The Culinary Institute of America, Hyde Park, NY

Author: Gluten-Free Baking with The Culinary Institute of America

Richard Coppedge is a professor in Baking and Pastry Arts at The Culinary Institute of America (CIA). Chef Coppedge currently teaches Advanced Baking Principles to students pursuing their bachelor's and associate degrees from the CIA. During his tenure at the CIA, he has taught various bread baking courses. Chef Coppedge is the author of *Gluten-Free Baking with The Culinary Institute of America* (Adams Media, 2008). He also helped develop and provide content for the CIA's bread baking instructional video series. Prior to joining the college's faculty in 1992, Chef Coppedge held positions in such prestigious properties as The Ritz-Carlton Hotel Company and Walt Disney World. Chef Coppedge was also the bread baker for The Dunes Club in Providence, RI and the Narragansett Bay Baking Company in Newport, RI. For 10 years he was an assistant professor in the baking program at Johnson & Wales University in Providence. The CIA Faculty Member of the Year for 1994, Chef Coppedge is a member of the Bread Bakers Guild of America and the Retailer's Bakery Association. He received First Place for Pastry Grand Buffet, and a Silver Medal, Bronze Medal, and Judges Award at the Boston Food Show. Chef Coppedge earned awards for his bread displays at the New York Food Show from 1993 to 1995. He was a member of the CIA faculty team that won the coveted Marc Sarrazin Cup, grand prize of the Société Culinaire Philanthropique's New York Culinary Salon, in both 1996 and 1997. Chef Coppedge is a Certified Master Baker (C.M.B.). He holds an associate degree in culinary arts and a Bachelor of Science degree in food service management from Johnson & Wales University.

MARGARET DICKENSON - EAST EDITION

Cookbook Author/Television Host, Ottawa, Ontario, Canada

Margaret Dickenson, who for 28 years accompanied her Foreign Service spouse to 8 fascinating countries, is a multi-international award winning cookbook author, recipe/menu developer and TV host. In May 2009, at the Cordon d'Or - Gold Ribbon Academy of International Cookbook & Culinary Arts Awards (2008), Margaret was named "Culinarian of the Year". This reflected her remarkable successes, career development, contributions to charity and community activities as well as being a culinary ambassador for Canada. At the same awards ceremonies, she again received awards for the Best Published and the Best Unpublished recipes (2008). In Sept 2006, Margaret self-published and released a stunning new cookbook, *Margaret's Table - Easy Cooking & Inspiring Entertaining*. It has won 4 major international awards, including the "Best of the Best Cookbook in the past 12 years" in the entertaining category at the Gourmand World Cookbook Awards at the Frankfurt Book Fair in Oct 2008. It also took the gold medal for Best Entertaining Cookbook in the World at the 2006 Gourmand World Cookbook Awards in Beijing, China in April 2007. Margaret's first book, *From the Ambassador's Table - Blueprints for Creative Entertaining*, was named Best Cookbook in the World on Entertaining at the World Cookbook Fair in Périgueux, France (1998). It also has won three other international awards. Margaret has a regular food and entertaining section in the *Diplomat and International Canada* and *FoodMODE* magazines. Margaret's award winning 26 episode lifestyle and cooking TV series, *Margaret's Sense of Occasion*, which she created, wrote and hosted is available on her website www.margaretstable.ca. She is a member of the International Association of Culinary Professionals, Cuisine Canada, Canadian Foreign Service Association as well as the Ontario & Ottawa Home Economics Associations.

CAROL FENSTER - WEST EDITION

Founder/President, Savory Palate, Inc., Centennial, CO

What began nearly 20 years ago as a solution to Carol Fenster's own gluten intolerance grew into an internationally-recognized position as a leading expert on gluten-free cooking. The author of 8 gluten-free cookbooks, she also develops gluten-free products for leading manufacturers and consults world-wide on issues related to gluten-free cooking. Her latest books include *Gluten-Free Quick & Easy* (Avery/Penguin Group, 2007) and *1,000 Gluten-Free Recipes* (Wiley Publishing 2008). She launched her new weekly online gluten-free menu planning service, www.gfreecuisine.com, in September. She appears on PBS's "Creative Living" and has been a guest speaker at the International Association of Culinary Professionals, national gluten-free associations, and cooking schools such as Bob's Red Mill. She has also delivered seminars to Disney, Whole Grains Council, National Produce Expo, and FoodEX in Tokyo. Her articles, recipes, quotes, and reviews of her books appear in *Reader's Digest*, *CNN.com*, *Cooking Smart*, *Woman's World*, *Women's Health*, *Women's Adventure*, *Plenty*, *Taste for Life*, *Vegetarian Times*, *Better Nutrition*, *Gluten-Free Living*, *Living Without*; and *Today's Dietitian*.

JAMES GALLO - WEST EDITION

Executive Pastry Chef, The Brown Palace Hotel, Denver, CO

Chef James Gallo, executive pastry chef, joined The Brown Palace Hotel and Spa in April 2007, and is responsible for everything from wedding cakes to the hotel's Afternoon Tea petit fours, restaurant desserts, coffee shop pastries and famous macaroons. Prior to joining The Brown Palace, Chef Gallo worked at the Five-Star, Five-Diamond, Jefferson Hotel in Richmond, VA, and at the Five-Diamond Hilton of Short Hills in New Jersey preceding that. Gallo's previous experience also includes the Trump Taj Mahal, in Atlantic City, where he worked under such pastry chefs as David Robbins and Marshall Rosenthal, both Culinary Olympic medalists. Gallo has also served as a leader for the pastry team at Whole Foods Markets. Chef Gallo was involved with numerous charity events in Richmond and has contributed annually to Denver charities including, Third Way Center's "Say It With Chocolate," Taste of Vail, Wine's for Life, Thinking Blue, the Kempe Foundation, and the Sodoma Club for Injured War Veterans. Gallo's

professional achievements include being chosen as one of five finalists to compete in the 2008 World Chocolate Masters, United States Selection, and is a two-time national finalist for the U.S. Pastry Competition. Recent continuing education classes include, Chocolate Methodology, which details the characteristics and processing of chocolate from bean to finished product; Chocolate Candies & Confections with Guilano Sargenti, a Master Swiss Confectioner; and Sugar Showpieces with Ewald Notter. Gallo graduated from the Academy of Culinary Arts, located just outside of Atlantic City, N.J., in 1991.

DAVID KAMEN PC^{III}/C.E.C., C.C.E., C.H.E. - EAST EDITION

Professor in Culinary Arts, The Culinary Institute of America, Hyde Park, NY

David Kamen is a professor in culinary arts at The Culinary Institute of America (CIA) and is executive chef in the kitchen of St. Andrew's Café, one of five student-staffed restaurants at the CIA. His students learn the principles and preparation of wholesome, nutritionally balanced meals using traditional foods and ingredients. Chef Kamen teaches the importance of alternative preparation techniques using the fundamentals of nutrition. Since joining the CIA faculty in 1999, Chef Kamen has also taught Culinary Skill Development, Meat & Seafood Identification and Fabrication, and Breakfast Cookery in the college's degree programs and various courses for industry professionals through the CIA's Continuing Education Department. A 1988 graduate of the CIA, Chef Kamen was chef/instructor at the New York Restaurant School prior to returning to his alma mater. He also served as culinary department chairman at the New York Food and Hotel Management School. His professional kitchen experience includes positions at several New York City establishments, including banquet chef for the catering company Robins Wolfe Eventures, executive chef at the Fitzpatrick Manhattan Hotel, sous chef at the Novotel Hotel, and day chef at Poccino's in the Empire Hotel. Chef Kamen is also chef/owner of Patience Desserts, a company that creates elaborate wedding and occasion cakes, caters events, and provides desserts to restaurants and gourmet shops. While a student at the CIA, he completed his externship field study as tournant and pastry cook at Manhattan's famed Plaza Hotel. A Certified Culinary Educator (C.C.E.) and Certified Hospitality Educator (C.H.E.), David Kamen holds a bachelor's degree from Empire State College in addition to his CIA degree. He holds dual certification from the CIA and the American Culinary Federation as a ProChef Level III (PCIII) and Certified Executive Chef (C.E.C.). Chef Kamen has won many culinary competitions throughout his career, earning gold medals at the Westchester Chefs Association Culinary Salon in 2007 and Chefs' Championships in New York in 1999. He won silver medals at the 1997 International Geneva Society Salon of Culinary Arts and the 1996 Société Culinare Philanthropique Salon of Culinary Arts in New York City, and bronze medals at the 1997 Chefs' Championships in New York and 1998 Feesers Culinary Competition in Harrisburg, PA.

MARCIA KRAMER - WEST EDITION

Assistant Professor, Johnson & Wales University, Denver, CO

Marcia Kramer received her culinary training at Johnson & Wales University in Providence, Rhode Island. While attending school, she worked at Camille's Roman Garden on Federal Hill designing and creating new menus. Her background in front of the house service and management was essential to her success within the industry. Chef Kramer has worked in the hospitality field for over twenty years, working with top chefs including gold medal Olympian Christian Clayton at the Broadmoor Hotel in Colorado Springs. She joined the faculty of Johnson & Wales University Denver campus in 2001, and maintains an independent cake decorating business. In addition to her Associates degree in Pastry Arts, she has 2 Bachelor's degrees, in Speech Communication and Telecommunications, from the Pennsylvania State University, and has completed her Master's degree in Adult Education at Regis University. Chef Kramer was promoted to the position of Assistant Professor of Johnson & Wales University-Denver Campus in 2005.

ROBERT LANDOLPHI -WEST EDITION

Director of Culinary Operations, University of Connecticut, Storrs, CT

Robert Landolphi is a 1991 graduate of Johnson & Wales University with a Bachelor of Arts Degree in Culinary Arts and Food Service Management. He also completed a Certified Culinary Arts Instructor program at Central Connecticut State University. Rob has enjoyed a variety of food related occupations including several years as a Wedding Coordinator/Banquet Manager at Glastonbury Hills Country Club, and owner and operator of the Sugar Shack Bakery in Storrs, Connecticut. He currently serves as a Certified Culinary Arts Instructor and the Culinary Operations Manager with the University of Connecticut. Rob is a member of The National Association of College and University Food Services, the American Culinary Federation, Slow Food International and the National Restaurant Association. Rob has entertained audiences all over New England, with his unique cooking style, personality, and down to earth yet informative demonstrations. Rob's media credits include producing and hosting the "*Mangia Radio*" show, 91.7 FM-WHUS, and writer and host of a cooking show called "Food for the Journey." He has appeared on the Food Network's "How Do You Iron Chef?" promotion program while hosting the University of Connecticut's Annual Culinary Olympics, and has also appeared on CBS Sports and WTNH News programs. Rob is married and has two young sons. He was introduced to the gluten free lifestyle in the year 2000, when after a lengthy illness, his wife was finally diagnosed with celiac disease. Since that time he has made it a personal mission to create and perfect gluten free recipes which will satisfy even the harshest of critics, including those who do not need to be wheat and gluten free, but love his food anyway. Rob is also author of *Gluten-Free Every Day: More than 100 easy and delicious recipes from the gluten-free chef* (Andrews McMeel 2009).

MICHAEL LONG -WEST EDITION

Chef-Proprietor, Opus Restaurant, Littleton, CO

Chef Michael Long is the Chef Proprietor of Opus Restaurant. He is originally from Stuart, Florida and has resided in Littleton since October 2000. Chef Michael is a 1991 graduate of The Culinary Institute of America (Hyde Park, New York), and his experience includes stints at top Florida restaurants such as La Vielle Maison, Café Arugula, and the Topaz Café as well as The Inn at Bay Fortune on Prince Edward Island, Canada and the prestigious Florence Country Club in Florence, South Carolina. Opus has won many awards for excellence including best Fusion Restaurant 2007 in Westword, Best Special Occasion Menu in 5280 Magazine, one of "America's Top Restaurants" (Zagat Survey), and the Wine Spectator Excellence Award (August 2005).

JACQUELINE MALLORCA -WEST EDITION

Cookbook Author and Culinary Journalist, San Francisco, CA

British-born Jacqueline Mallorca is a widely-traveled cookbook author who started her career by creating the first Williams-Sonoma mail order catalog (and still writes food copy for the company today). She acted as James Beard's West Coast editorial assistant for several years, and has also been a regular contributor to the San Francisco Chronicle food section. Jacqueline has written, co-authored, edited, or illustrated a dozen cookbooks, including The Olive Harvest Cookbook, Olive Lore & Recipes from McEvoy Ranch, with Gerald Gass; two volumes in the Williams-Sonoma Kitchen Library series: *Cooking Basics and Breads*; *Convection Cuisine*, with Chef René Verdon; and *La Nouvelle Pâtisserie*, with Chef Jean-Yves Duperret. When Jacqueline discovered that she could no longer eat wheat — a bit of a problem for a food writer and recipe tester! — she explored a new world of alternative grains, and found gold. "Who knew", she says, "that a tender cake made with naturally sweet almond flour, eggs and real lemon could also offer good nutrition? Or that fresh egg pasta made with rice flour was so simple to produce?" Her most recent cookbook, *The Wheat-Free Cook, Gluten-Free Recipes for Everyone* was selected by Sara Moulton on 'Good Morning America' as one of the Top Ten Cookbooks of 2007. Jacqueline's next book, *Gluten-Free Italian*, will appear in October, 2009.

ISABELLA NICOLETTI -WEST EDITION

Executive Chef, Paesano Restaurant and Wine Bar, Ann Arbor, MI

Chef Isabella Nicoletti is a native of Trissino, Italy, a small village outside of Vicenza in the Veneto region that dates back to the 14th century. As a young girl, she would accompany her papa in the woods in search of figs, chestnuts and fresh mushrooms and help her mamma and nonna in the kitchen. She loved to experiment with ingredients and from the age of eight, dreamed of becoming a chef. At fourteen, she began working in the kitchen at local restaurants as she began her informal training. Her formal training began at the renown Istituto Alberghiero Professionale Di Stato/ Culinary Institute in Recoaro Terme, Italy. Upon graduation and for the preceding 12 years, she worked under many great Italian chefs at four different restaurants in Italy. Isabella's artistic endeavor at the award-winning Paesano's Restaurant in Ann Arbor, Michigan began in 1998 where she began her inspiring Italian cooking as Executive Chef. Never forgetting the traditions of her Italian heritage, Isabella seasons her recipes with her cherished childhood memories of cooking with her family. The Paesano's menu features the authentic, rustic dishes of Veneto, with the unique flair and flavor of Isabella. Her charismatic style and unique culinary talents have made Isabella a sought after celebrity chef. She has made many public appearances and performed numerous cooking demonstrations both in the restaurant and at local retail establishments, including several Williams-Sonoma stores in the metro Detroit area. She has also appeared on *FOX TV Detroit* demonstrating her culinary craft and was featured in a weekly chef series on *WKQL Radio* in Ann Arbor. Isabella has been the featured chef at many charitable events, benefits and fund raisers.

KIMBERLY PALEY -WEST EDITION

General Manager/Owner, Paley's Place, Portland, OR

Bringing a dancer's energy and poise to Paley's Place, Kimberly Paley graciously runs the "front of the house," greeting guests, recommending wines and ensuring that diners and bar patrons continue to receive the hallmark service noted at Paley's Place since opening in 1995. The *Oregonian* recently referred to Kimberly as "the resident frontwoman and energy magnet." It is this level of commitment and passion that sets Paley's Place apart and ensures a loyal following. Raised in Southern California, Kimberly graduated from UCLA with a bachelor's degree in fine arts in performance and was one of only four students in the country to earn a coveted dance scholarship to the Martha Graham School of Contemporary Dance in New York City. After receiving another scholarship to dance with the Louis-Nickolais Dance Company, she also danced with the Robert Small Dance Company and assisted Tina Turner with a dance project. Teaching a jazz workshop in Montpelier, France sparked Kimberly's interest in the culinary and wine world and she gave up touring and performing in 1989 to pursue a wine captain's diploma from the Sommelier Society of America. Kimberly completed an intensive study of wine and wine service at Windows on the World in the former World Trade Center. With her husband, Kimberly worked at the two-star Michelin restaurant Moulin de la Gorce near Limoges, France, where she apprenticed with the sommelier.

VITALY PALEY - WEST EDITION

Chef/Owner, Paley's Place, Portland, OR

Lured to Oregon from New York by the bounty of the Pacific Northwest, Vitaly Paley is one of the region's leading chefs. As chef and co-owner of Paley's Place, his cooking is based on uncluttered preparations of local, sustainably grown ingredients. As the 2005 winner of the James Beard Award for Best Chef Northwest, Vitaly prides himself on being instrumental in the movement to define regional Northwest cuisine. Vitaly, who was born near Kiev in the former Soviet Union and immigrated to the United States in 1976, brings an artist's sensitivity to his cooking. Trained as a concert pianist from childhood, he studied at the Julliard School before shifting his creative energies to cooking. Inspired by many composers throughout the years, Vitaly is drawn to Mozart for his reserved style and echoes this style in his own cooking – clear, simple and exacting technique. In 1989, Vitaly earned a Grand Diploma from the French Culinary Institute in New York and refined his skills at the Union Square Café, Remi and Chanterelle in New York. In 1995, Vitaly and his wife Kimberly moved to Portland and opened

Paley's Place. The restaurant—and Vitaly's inspired cuisine—consistently draws praise, both locally and nationally. Vitaly was featured in a Food Network award segment honoring Portland as "Delicious Destination of the year." The restaurant was recognized in *Gourmet* as one of America's Top 50 Restaurants in the October 2006 issue and *Oprah Magazine* called Paley's Place "the place for foodies" in the November 2006 issue. In *The Wine Advocate*, Robert Parker and Pierre Rovani noted the restaurant for one of their "most memorable meals of 2001." And in July 2001, Ruth Reichl, *Gourmet* magazine editor-in-chief, praised Paley's for an "impressive simple meal based on local ingredients cooked with care." In 1999, *The Oregonian* selected Paley's Place for its coveted "Restaurant of the Year" award. Paley's Place recipes have also been featured in the *Food and Wine 2007 Cookbook*, *Bon Appetit* and *Food Arts* and in Bob Greene's new cookbook, *The Best Life Cookbook*, 2009. Zagat has chosen Paley's Place as one of American's Top Restaurants for the past three consecutive years. Vitaly and Kimberly published *The Paley's Place Cookbook: Recipes and Stories from the Pacific Northwest* in October 2008 (Ten Speed Press) and traveled to New York, Seattle, and Vancouver, BC for cookbook classes and author appearances, including a segment on the *Martha Stewart Show* and radio interviews on American Public Media's *The Splendid Table*, *Martha Stewart Radio* and *KCRW's Good Food*. Cookbook reviews and features appeared in *Bicycling Magazine*, *Portland Monthly*, *The Oregonian*, *VIA Magazine*, *Oprah Magazine*, *Wine Enthusiast* and more. *The Paley's Place Cookbook* was honored as the Best Regional Cookbook on Epicurious.com and chosen as "Top 15 Cookbooks of 2008" by AOL Food Channel.

WALTER POTENZA - EAST EDITION

Chef-Proprietor and Culinary Historian, Providence, RI

Chef Walter Potenza, a native of Abruzzo, Italy, is known as one of the most passionate and accomplished practitioners of traditional Italian cooking in the nation. Potenza came to America at the age of 19, to live with his family and study history at Rhode Island College, but it was clear very quickly, his love of cooking would draw him in another direction, directly to the restaurant business. Potenza has led kitchens in some of the most renowned restaurants in New England as well as in his Italian hometown. Potenza opened The Sunflower Café and La Locanda del Coccio, both located in Providence, in 1994. Opening in 1999 to raves from enthusiastic foodies, Chef Walter's Aquaviva Eurobistro, the first tapas-style restaurant-cafe in Rhode Island was launched. Potenza opened his first fine dining restaurant appropriately named Walter's, in 1985, and originally located in East Greenwich, Rhode Island, and now also in an historic 1917 Palazzo located on historically significant Federal Hill in Providence. Spezia Foodsmith's Organic Natural Market and Café opened in 2006, and is the latest brainchild from this energetic and passionate Italian-American. Potenza is the Director of Chef Walter's Cooking School, operating both in Gubbio, Italy and Providence, Rhode Island. Potenza's culinary awards include the Five-Star Diamond Award, the Porto-Novo Award, and the prestigious Insignia Award given to Chef Walter in 2000 by the Italian government. His articles are published in national and international gastronomic publications. He has been featured on the Food network, Fox, We, Travel, Rai, CBS, NBC, and is the host of two cooking shows; *Flavors & Knowledge* with ABC, and *Stir It Up* with Cox network. His Federal Hill cook book is in its 4th printing, and Chef Walter in the process of releasing two more; "Federal Hill Dolciumi," and the much awaited "19 Ghettos - the life and the foods of the Jews in Italy after the Inquisition." Potenza was one of a select group of chefs named to the James Beard Specialty Chef Program, held during the 2002 Winter Olympic Games, Utah. A 2002 winner of the State of Rhode Island's, Man of the Year, Potenza continues to teach the history of hundreds of years of culinary experimentation to many in his community and around the country.

DR. L. TIMOTHY RYAN, C.M.C., A.A.C. - EAST EDITION

President, The Culinary Institute of America, Hyde Park, NY

Dr. L. Timothy Ryan '77, Certified Master Chef is the college's fifth President. A 1977 graduate of The Culinary Institute of America, Chef Ryan is the first alumnus and the first faculty member to rise through the ranks to become president. His responsibilities as Executive Vice President included supervision all of the college's degree programs and continuing education, as well as

faculty development, the CIA's intellectual properties and the then 62,000-volume library. During his 27 years at the college, Dr. Ryan has been instrumental in generating the sustained growth, innovation, and quality improvements that have shaped the CIA. After five years as a chef in the restaurant industry, Tim Ryan returned to his alma mater in 1982 to serve on the faculty. As part of the team that developed the CIA's American Bounty Restaurant, Chef Ryan was a leader in the American cuisine movement. Under his leadership at the CIA, the college launched several new programs, including the world's first bachelor's degree in culinary arts and baking & pastry arts management; developed a highly successful publishing program; fashioned award-winning videos and television shows; dramatically expanded the college's continuing education programs; and strengthened an already gifted faculty. Tim Ryan is well known throughout the hospitality industry. He holds the distinction of being the youngest national president of the American Culinary Federation (ACF), elected at age 36, and at 26 he became the youngest person ever to receive Master Chef Certification from that organization. Chef Ryan has also served as ACF vice-president and chairman, and is a former chairman of the editorial council for the ACF's publication, *The National Culinary Review*. He was named the ACF's 1998 Chef of the Year and is one of five Americans ever to receive the Presidential Medal from the World Association of Cooks Societies. He also captained the U.S. Culinary Olympic Team to a world championship. In 2007, he was honored as Entrepreneur of the Year by the International Association of Culinary Professionals. A native of Pittsburgh, Dr. Ryan earned his doctorate degree in education from The University of Pennsylvania and bachelors and M.B.A. degrees from the University of New Haven. He lives in Hyde Park, NY with his wife Lynne and their two children, Jackson and Sawyer.

JOEL SCHAEFER, C.C.C., C.H.T. - EAST EDITION

President, Allergy Chefs, Inc., Winter Garden, FL

Joel is a certified Chef de Cuisine with the American Culinary Federation and a Certified Hospitality Trainer with the American Hotel and Lodging Association. Joel is currently employed as the chef of the Land Pavilion at Epcot in Orlando, Florida. Prior to this, he was the Manager, Product Development and Special Diets for Walt Disney World Resort. Over the past few years, Joel has been a guest speaker, an emcee and a culinary demonstrator for various events and organizations such as The Gluten-Free Culinary Summit, the American Culinary Federation, the National Restaurant Association, and the Oldways and Whole Grains Council. Joel has experience in culinary education and training, product development, food allergies, special diets and culinary demonstrating. This year he was the recipient of the Michael Ty Endowment Fund, an American Culinary Federation national award, recognized for his educational work with children in the areas of nutrition and food allergy awareness. In his free time he is an adjunct culinary nutrition instructor at Valencia Community College and works with his wife, Mary, developing recipes that meet the dietary requirements for people with celiac disease, food allergies, and other health related issues.

MARY SCHAEFER, CEPC - EAST EDITION

Product Development Chef, Allergy Chefs, Inc., Winter Garden, FL

A native of Hawaii, Mary is a certified Executive Pastry Chef with the American Culinary Federation. Her training includes The Culinary Institute of America, Notter School of Pastry Arts, The American Institute of Baking, and the University of Hawaii. As Pastry Chef of Walt Disney World Resort, Coronado Springs Resort, Mary's responsibilities include the supervision of all aspects of food preparation for banquet functions and preparing specialty desserts for their Chefs Table experience. Mary has appeared on the *Do It Yourself Network*, where she did a 30 minute show on cake decorating, and has appeared on several *TV Food Network* specials. In her free time she is an adjunct pastry instructor at Valencia Community College and works with her husband, Joel, on developing recipes for their company, Allergy Chefs, Inc. that meet the dietary requirements for people with celiac disease, food allergies, and other health related issues.

LORI SOBELSON - EAST & WEST EDITIONS

Program Director, Bob's Red Mill Natural Foods, Inc., Milwaukie, OR

A love of cooking was instilled in Lori's life at a very young age, which over the years evolved into a passion for food and the culinary arts. In recent years, additional personal research and training has enhanced her understanding and appreciation of the impact that nutrition has on overall health. In addition to being a program director, Lori oversees the cooking school as well as teaches cooking and nutrition classes at Bob's Red Mill Natural Foods. She has also been a guest speaker on a number of radio and television programs discussing the benefits of choosing a healthy lifestyle through proper nutrition and exercise. She is also a certified director with the Coronary Health Improvement Project.

ERIC STEIN - WEST EDITION

Chef-Instructor, Johnson & Wales University, Denver, CO

A Johnson & Wales University alumnus, Eric Stein joined the Culinary Nutrition department at the Denver Campus in 2005. He teaches classes in Nutrition and Sensory Analysis, Vegetarian Cuisine, and Spa Cuisine. In addition to a bachelor's degree in Culinary Nutrition from J&W, he also holds a master's degree in Nutrition Education from Eastern Illinois University, and is a Registered Dietician through the American Dietetic Association. Working in resorts and spas in Oregon, California, Arizona, and Mexico, Stein has been able to craft his own style of cuisine that includes the use of seasonal ingredients and nutrient-dense foods. The combination of his culinary expertise and dietetic license is matched only by Stein's desire to spread the awareness of food that is both delicious and nourishing. Some of his long-term goals include helping restaurants and resorts to bridge the components of food, nutrition, and healthy lifestyle, as well as working to enlighten consumers on the benefits of eating a more balanced diet of whole foods including fruits, vegetables, and grains.

MARLEEN SWANSON, MS, RD - WEST EDITION

Department Chair of Culinary Nutrition Program, Johnson & Wales University, Denver, CO

Marleen Swanson, RD, is Department Chair of the Culinary Nutrition program at Johnson & Wales (Denver campus) and one of the key architects in expanding the program to that campus. She joined the faculty in September 2003 and teaches classes such as Baking Formula Technology and Nutrition and Sensory Analysis. Swanson has an extensive background in both nutrition and the culinary arts, the two disciplines that come together in the Culinary Nutrition program. She has worked as a clinical dietitian in the States and Saudi Arabia; in the test kitchen for Cuisinart in Greenwich, Conn.; and in restaurants in Paris, Corsica and Boulder, Colorado. She holds both her bachelor's and master's degree in Food Science and Nutrition from Colorado State University; a master's degree in International Management from Thunderbird, American Graduate School of International Management in Glendale, Ariz.; and a grand diplome from the Cordon Bleu Ecole de Cuisine in Paris, France. She is a member of the American Dietetic Association and the Colorado and Denver Dietetic Associations. Swanson believes she has reached the pinnacle of her career with the Culinary Nutrition Program. It meshes her love of food-cooking and nutrition; and students graduating from this program enter the work market skilled in both areas.

SCOTT UEHLEIN - EAST EDITION

Corporate Chef, Canyon Ranch®, Tucson, AZ

Scott Uehlein is corporate chef for Canyon Ranch, overseeing the food and beverage programs at all resorts, hotel, SpaClubs and Living communities. A visionary in his field, he is consistently recognized for his creativity and expertise in the development and preparation of healthy cuisine. Chef Scott is the author of Canyon Ranch Nourish: Indulgently Healthy Cuisine (Viking Press, 2009) and co-author of Canyon Ranch Cooks (Rodale Books, October 2003). Chef Scott received his culinary training at the prestigious Culinary Institute of America in Hyde Park, New York. Prior to joining Canyon Ranch in 1999, Scott studied with famed chef, Madeleine Kamman, at her school for American chefs, located at the Beringer Vineyards in Napa Valley, CA. and served as executive chef at Los Abrigados Resort in Sedona, Arizona. Under Scott's direction, Canyon Ranch cuisine has been given top honors by the readers of Condé Nast Traveler as well as Gourmet magazine, which stated that Chef Uehlein and his staff "have

brought Canyon Ranch cuisine into a new dimension.” Soon after opening in November 2008, The Grill at Canyon Ranch Miami Beach received high praise for food and service by The Miami Herald; The Grill at Canyon Ranch at the Venetian-Palazzo Resort in Las Vegas is also highly rated. Chef Scott has made guest appearances on a variety of network and cable TV shows, including *NBC’s Today Show* and *Jane Pauley Show*, *QVC*, *The Food Network’s Sara’s Secrets*, *Into the Fire* and *Best Of with Jill Cordes*. He has also been featured on *E! Entertainment Television* and *Canada’s Vicki Gabereau Show*, in addition to numerous local and regional cooking programs. For two years, he hosted a weekly cooking segment on *KGUN 9 News at Noon*, a Tucson ABC affiliate. Chef Scott is credited as a contributor to the May 2009 edition of *Shape Magazine*, and has been highlighted in national and international newspapers and magazines such as *Bon Appetit*, *Self*, *Fitness*, *Food Arts*, *Esquire*, *Nation’s Restaurant News*, *Chef Magazine* and *Health & Fitness UK*.

ANN WHELAN - EAST EDITION

Publisher/Editor, Gluten-Free Living Magazine, Hastings-on-Hudson, NY

Gluten-Free Living has been providing the celiac community with trustworthy, reliable information for the past ten years. The publication was launched ten years ago by Ann Whelan, a newly diagnosed celiac with an extensive background in the publishing industry. She worked on several health-related publications and also helped launch a number of new magazines. Ann’s diagnosis, publishing experience and desire to do something that helped others led her to found *Gluten-Free Living*. The leading physician experts in the country agreed to serve on a medical advisory board: Alessio Fasano, MD, Peter HR Green, MD, Ivor Hill, MD, Karoly Horvath, MD, Joseph Murray, MD, and John Zone, MD. Later dietitian experts joined the board to add their expertise in the nutritional aspects of the gluten-free diet. *Gluten-Free Living* began as an 8-page black and white newsletter. Subscribers appreciated the in-depth research that went into each article and the clear writing style that was easy to read and understand. So they asked her to start investigating the conflicting information about ingredients that was common at the time. It turned out that the journalism model was a perfect one to apply to the challenge. Ann went places no one had gone previously – to the food scientists and researchers, food processors, ingredient suppliers, government officials and others who had the information celiacs were looking for. She straightened out misinformation and in the process made it easier for celiacs to make safe food choices. The material included in *Gluten-Free Living* has withstood the test of time.

CHADWICK WHITE -WEST EDITION

Certified Master Baker, Udi’s Handcrafted Foods, Denver, CO

Chadwick White began baking twenty years ago at the age of fifteen. His beginning as a scratch donut fryer was modest, but it provided him with a strong foundation in ingredient function. To Chadwick, baking is more than just a kitchen chemistry experiment - it is one of his primary means of artistic expression. He loves all types of baking; from the mass production environment to the specialty wedding cake business where one customer’s order can take a month to complete. Chadwick has worked in every facet of the industry from being Executive Pastry Chef for the Ritz Carlton Phoenix to Plant Manager for the IL Fornaio Panificio, Denver. His long list of experience has lent itself well to his present specialty as a freelance Product Development Specialist and has led him to the recent formation of a wholesale bakery dedicated to gluten-free baking.

ELISE WIGGINS -WEST EDITION

Executive Chef, Panzano Restaurant, Denver, CO

From her beginnings in Louisiana to Texas, through Colorado, Puerto Rico, Tennessee and now back to Colorado, Wiggins has purposely and progressively moved up through the ranks - all the time honing her kitchen skills, tasting new flavors, managing more people and developing the talents that have won fine dining awards and accolades. Elise began her career in the restaurant business in the front of the house as a floor manager in a Dallas restaurant, The Grotto. It wasn’t long, however, until she realized her heart and skills were best put to use in the kitchen. After a

nationwide investigation of culinary schools, Elise came to the Colorado Institute of Art's school in Denver and graduated with honors. Several kitchen jobs in Denver included a stint as the chef of Bella Ristorante, a busy Southern Italian restaurant in Lower Downtown. Since making her way back to the Mile High City and Panzano, Elise has caused quite a stir. *The Rocky Mountain News* named it Top Italian since her arrival. She was named 2005 Colorado Chef the Year by the American Culinary Federation and Panzano was awarded 4 out of 4 stars and included in the Top 25 Restaurants in Denver by *5280 magazine*.

RENEE ZONKA, R.D., C.E.C., M.B.A., C.H.E. - EAST EDITION

Associate Dean, Kendall College, Chicago, IL

Renee Zonka is a Registered Dietitian with the American Dietetic Association, Certified Executive Chef with the American Culinary Federation, and Certified Hospitality Educator with the American Hotel and Motel Association. Renee has blended her passion for nutrition and culinary arts in a variety of roles throughout her career including hospital food service where she hosted cooking classes for her patients and their families serving their dietary needs. Currently, Renee is the Associate Dean at Kendall College in Chicago and prior to Kendall was a chef-Instructor at The Illinois Institute of Art/Chicago. Her professional experience also includes lecturing instructor at The Culinary Institute of America and Chef Manager and General Manager for Corporate Dining for Marriott Management Services (now Sodexo). In 2006, Renee received the distinguished Chef Educator of the Year award from the American Culinary Chapter Windy City Professional chefs. She recently completed co-authoring the book, *Nutrition Competency Guide* for the National Restaurant Association Education Foundation.

