INTERNATIONAL ASSOCIATION OF CULINARY PROFESSIONALS
MARCH 14 - 17, 2014

IACP36
CHICAGO
CONNECTIONS
INTERNATIONAL ASSOCIATION OF CULINARY PROFESSIONALS
MARCH 14 - 17, 2014
In the last two years since our transition to self-management, IACP has been reinventing itself in many ways to better serve you. We’ve expanded our range of non-conference events and introduced new mentoring and affiliates programs. We are on the cusp of launching our popular Speaker Series to the broader culinary community, and we have recently cleaned house by streamlining the organization’s Board governance structure and policies and procedures. All in the spirit of helping you better connect with the people, places, and knowledge you need to succeed!

As you’ll soon see, this year’s conference has undergone some exciting transformations, too. At your request, we’ve introduced more interactive sessions, integrated the Culinary Expo into the fabric of everyday conference, parsed the Awards Gala into more digestible units (read: more celebrating and less sitting), and expanded our digital media content. And to keep you from missing a single beat, we’re recording some of the conference’s most sought-after sessions so you can experience them once you return home.

I truly hope these changes will make this year’s conference all the more rewarding for you. I very much look forward to connecting with you over the next few days!

Cheers,
Julia M. Usher
President, IACP
WELCOME TO CHICAGO!

It’s my pleasure to welcome you to IACP’s 36th Annual Conference, held this year in one of the country’s most appetizing cities.

The landscape in which the culinary industry resides seems to change on a daily basis, but one thing remains a constant: the importance of coming together as a community. Whether you’re here to network with colleagues, stay on top of trends, or discover something new to write about, teach about, or simply tweet about, IACP continues to keep our community connected.

In the next few days, there will be countless opportunities for us all to connect — over pencils, plates and glasses — while learning from some of the most influential and innovative people in our industry. I encourage you to take advantage of every moment. Introduce yourself to the stranger sitting next to you at breakfast or at a session, share your story, listen to others, and make those connections that will prove rewarding long after conference ends.

While you’re here, be sure to enjoy this incredible city. Rich in culinary traditions and history — sometimes sweet, sometimes savory — Chicago is always interesting, as well as delicious.

As the Chief Executive Officer of IACP, I’d like to take this opportunity to introduce you to the dedicated, creative, and hardworking people that make up the IACP Staff. They have all worked tirelessly to connect the dots of this challenging event. No doubt you’ll see them in the halls or at an evening event. When you do, say hello. In this virtual world in which we live, making that face-to-face connection seems like a luxury. Here at IACP’s annual conference, it’s a given.

Meredith Deeds
Chief Executive Officer, IACP
COMMITTEES AND PARTNERS

Conference Chair
Raghavan Iyer

Conference Program Committee
Natanya Anderson
Cathy Cochran-Lewis (chair)
Sher Hackwell
Amelia Levin
David McIntyre
Raquel Pelzel
Lesley Tellez

Host City Committee
Melissa Graham (volunteers)
Janet Helm (social media)
Shannon Kinsella (chair)
Dalyn Miller (Host City party)
Viktorija Todorovska (tours)
Rebecca Wheeler (tours)

Awards Committee Chairs
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Jane Bonacci
Shannon Kinsella
Sheri Wetherall
Francine Wolfe Schwartz

Public Relations
Allison Beadle
Salt & Co. (saltand.co)

Program Design
Topaz Design
TopazDesign.com

Conference Photographer
Leigh Loftus
ThinkLeigh Photography
Thinkleigh.com

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FELLOWS, MEMBERS,

Chicago has always garnered a special corner in my heart in terms of IACP. The first conference I ever attended was in Chicago, in the late nineties. This is where I launched my career and dove in, sponging everything IACP had to offer in terms of networking, continuing education, and all the tools needed for career launching.

Fast forward to 2014, everything has come to full circle as I step into the role of IACP’s President, starting July 01, and the Chicago Conference’s Chairperson. You get more than what you put in!

This engaging conference, held during St. Patrick’s Day weekend, boasts some high-profile personalities in the food world, like Ferran Adria, who will deliver content that will shape our culinary world in so many amazing ways. An incredible group of volunteers stepped up to the plate to populate the Programming Committee (chaired by IACP’s Past President Cathy Cochran-Lewis) and the Host City Committee (chaired by long-term member Shannon Kinsella). And you see the results in 2014’s dynamic program. A dedicated staff, all masters in the culinary world, gathered the rough edges and seamed it together into one enchanting offering after another.

I couldn’t be any prouder of this conference and hope to meet all of you in person March 14-17, 2014. Toast one with me, won’t you?

Cheers,
Raghavan Iyer
President-Elect, IACP
Friday

8AM - 5PM
Optional Tours around Chicago
SEE PAGE 42 FOR TOUR INFO

10:00 - 12:30PM
CPP Exam
STREETERVILLE,
MARRIOTT 2ND FL.
**Friday**

- **8AM - 5PM**
  - Optional Tours around Chicago
  - See Page 42 for Tour Info

- **3:30 - 5:30PM**
  - First-Time Attendee Orientation
  - Avenue Room, Marriott 4th Fl.

- **6 - 9PM**
  - Host City Reception
  - Chicago Illuminating Company
  - 19 E. 21st Street, Chicago

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**Schedule At-A-Glance**

**Contents**
Saturday

7 - 8:30AM
Networking Breakfast
GRAND BALLROOM, MARRIOTT 7TH FL.

8:30 - 10AM
SATPL: Plenary Session
GRAND BALLROOM, MARRIOTT 7TH FL.

10:30AM - 12:00PM
Sessions
SEE PAGE 50 FOR SESSION INFO

12 - 1:30PM
IACP Awards Luncheon
GRAND BALLROOM, SALONS II AND III, MARRIOTT 7TH FL.

7:15 - 8:15AM
Food Writers, Editors & Publishers Interest Section Breakfast Meeting
GRAND BALLROOM, SALON I, MARRIOTT 7TH FL.

10 - 10:30AM
Networking Break
HALSTED, MARRIOTT 4TH FLOOR

Culinary Expo
HALSTED, MARRIOTT 4TH FL.

Schedule At-A-Glance
Saturday

2 - 4PM
Learn, Grow, Cook, Connect: The Transformative Power of Food!
KENDALL COLLEGE,
900 N. BRANCH ST.,
CHICAGO, IL

5:30 - 7PM
Cookbook, Digital Media, Bert Greene Awards
GRAND BALLROOM I,
MARRIOTT 7TH FL.

7 - 9PM
Book and Blog Fair and Networking Reception
GRAND BALLROOM II AND III,
MARRIOTT 7TH FL.

Contents

Schedule At-A-Glance
**Sunday**

- **7:00 - 8:30 AM**
  - Networking Breakfast
  - Grand Ballroom
  - Marriott 7th Floor

- **8:30 - 10:00 AM**
  - SUNPL: Plenary Session
  - Grand Ballroom
  - Marriott 7th Floor

- **7:30 - 8:15 AM**
  - Cooking Schools and Teachers Interest Section Breakfast
  - Salon AB
  - Marriott 5th Floor

- **10:30 AM - 12:00 PM**
  - Sessions
  - See page 58 for session info

- **12:00 - 1:30 PM**
  - Lunch on Your Own
  - Enjoy lunch at the Marriott or at one of the many nearby restaurants and cafes.

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**Schedule At-A-Glance**

- **FRIDAY**
- **SATURDAY**
- **SUNDAY**
- **MONDAY**
- **SCHEDULE IN DETAIL**

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**Contents**

- **12**
Sunday

Schedule At-A-Glance

1:30 - 3PM
Sessions
SEE PAGE 60 FOR SESSION INFO

3 - 3:30PM
Culinary Expo
HALSTED, MARRIOTT 4TH FLOOR

3:30 - 5PM
Sessions
SEE PAGE 62 FOR SESSION INFO

6:30 - 9:30PM
The Culinary Trust Annual Fundraiser
KENDALL COLLEGE, SKYLINE ROOM, 900 N. BRANCH (GOOSE ISLAND), CHICAGO, IL 60642 (GUESTS SHOULD Secure THEIR OWN TRANSPORTATION)

Networking Break
HALSTED, MARRIOTT 4TH FLOOR
**Monday**

- **7 - 8:30AM**
  - Networking Breakfast
  - GRAND BALLROOM
  - MARRIOTT 7TH FL.

- **8:30 - 10AM**
  - MONPL: Plenary Session
  - GRAND BALLROOM
  - MARRIOTT 7TH FL.

- **10 - 10:30AM**
  - 10:30AM - 12:00PM Sessions
  - SEE PAGE 652 FOR SESSION INFO

- **12 - 1:30PM**
  - Lunch on Your Own
  - ENJOY LUNCH AT THE MARRIOTT OR AT ONE OF THE MANY NEARBY RESTAURANTS AND CAFES.

**Schedule At-A-Glance**

**Contents**
Monday

2:30 - 5:30PM
Digital Media Immersion
VARIOUS LOCATIONS IN THE MARRIOTT

6:30 - 9:30PM
Farewell Reception
GRAND BALLROOM II, III MARRIOTT, 7TH FL.

Culinary Expo
MARRIOTT 7TH FLOOR FOYER

Networking Break
MARRIOTT 7TH FLOOR FOYER
You love the whole process. Discovering that perfect recipe... going to the market to carefully choose your ingredients... adding those special little touches to make the meal uniquely and undeniably your own.

Elevate your passion for the process with the sheer joy of filling your work bowl to the very top with soups and sauces without worrying they’ll escape. Then keep the inspiration flowing with blades that stay locked in place when pouring out your purees and vinaigrettes. Marvel as you go from task to task, recipe to recipe, uninterrupted, with our remarkably versatile nesting bowls. Thick, thin, or somewhere in-between, any way you choose to slice it, you’re going to fall in love with the absolute precision of our 6-in-1 adjustable slicing disc, and flip for our reversible shredding disc.

Feed your insatiable appetite for cooking with Cuisinart.
**Rick Bayless** is a chef, author, TV host, and expert in Mexican cuisine, based in Chicago. His PBS series is in its ninth season. In 2012, Rick was nominated for an Emmy. Rick has written eight cookbooks. His second book, *Mexican Kitchen*, won the Julia Child IACP cookbook of the year award in 1996. He owns three lauded Chicago restaurants -- Frontera Grill, Topolobampo, and the LEED GOLD-certified, fast-casual Xoco. Bayless will be the host of our plenary sessions, a tour guide, and a panelist on a session on Mexican artisan cheeses. Rick and his staff established the Frontera Farmer Foundation in 2003 to support small Midwestern farms, to date awarding $1.2 million to 71 farms. In 2007, Bayless and his team launched the Frontera Scholarship, a full-tuition scholarship that sends a Mexican-American Chicago Public School student to Kendall College. In 2007 Rick was awarded Humanitarian of the Year by the IACP. He has received a number of James Beard Award nominations as well, winning six: Midwest Chef of the Year, National Chef of the Year, Humanitarian of the Year, Who’s Who of American Food and Drink, plus two for his cookbooks.

**Ferran Adria** has been recognized as the best chef in the world. Since joining the restaurant in 1987, he has been the creative force behind elBulli, in Catalonia, and a pioneer in gastronomic innovation. The restaurant has closed, and Adria’s focus has turned to his foundation, a think-tank for gastronomy and creativity. Adria has just published his seven-volume book, *elBulli 2005 - 2011*.
**Nephi Craig** is a chef and the Founder of the Native American Culinary Association, dedicated to the research, refinement, and development of Native American Cuisine. A highlight of his work with NACA was a Native American-themed menu at the James Beard House, Craig’s second Beard House dinner in two years. Craig writes about the current state and evolution of Native American culinary traditions affected by hunting, fishing, and agricultural rights, as well as United States and Indian relations in Native American history. Craig is currently the Executive Chef at the Sunrise Park Resort Hotel; he is an enrolled member of the White Mountain Apache Tribe and is half Navajo. Learn more on his blog, Apaches in the Kitchen.

**Douglas Gayeton** is co-founder of the Lexicon of Sustainability, a multi-disciplinary project that creates information artworks, short films, pop up shows and immersive educational experiences. By illuminating the vocabulary of sustainable agriculture, and with it the conversation about America’s rapidly evolving food culture, this project educates, engages and activates people to pay closer attention to how they eat, what they buy, and where their responsibility begins for creating a healthier, safer food system in America. Gayeton is the author of Slow; Life in a Tuscan Town. The award-winning book features a preface by the founder of Slow Food, Carlo Petrini and an introduction by Alice Waters. He is also author of the upcoming book, Local: The New Face of Food and Farming in America, to be published by Harper Collins, in May 2014. The book accompanies his award-winning PBS series, Know Your Food, now airing online and on select stations across the US. His photographs have appeared in Time and other magazines and are held in numerous museum and private collections around the world. When he is not taking pictures or writing about sustainable solutions to climate change, Gayeton manages a small goat farm in Petaluma, CA entirely without the help of his recalcitrant cattle dog. Learn more about his work at www.lexiconofsustainability.com.
Sam Kass is the Executive Director of Let’s Move! and Senior Policy Advisor for Nutrition Policy at The White House. He leads First Lady Michelle Obama’s work to help America raise a healthier generation of kids and also advises on food and nutrition issues beyond Let’s Move! Kass helped the First Lady to create the first major vegetable garden at the White House since Eleanor Roosevelt’s Victory Garden. In 2009, Sam joined the White House Kitchen staff; he has worked at 312 and Avec in Chicago and was trained as a chef by one of Austria’s greatest chefs, Chef Christian Domschitz in Vienna.

Russ Parsons is the food editor and columnist of the Los Angeles Times. He has been writing about food for 30 years, including almost 25 years at The Times. He is the author of the cookbooks How to Read a French Fry and How to Pick a Peach. In 2008 he was inducted into the James Beard Foundation’s Who’s Who of Food and Beverage, the hall of fame of American cooking. He has won many food journalism awards, including those from the International Association of Culinary Professionals, the Association of Food Journalists, and the James Beard Foundation. Finalist for two Julia Child cookbook awards. How to Pick a Peach, which was published in 2007, was named one of the best 100 books of the year by both Publisher’s Weekly and Amazon. Russ will be hosting our Cookbook, Digital Media, and Bert Greene awards and will be a panelist on a session on trends.

Ben Reade is Head of Culinary Research and Development at The Nordic Food Lab, the non-profit institution founded by Rene Redzepi of Noma restaurant in Copenhagen. Reade was also Project Manager for the 2013 MAD 2 Symposium. Reade attended culinary school in Ireland and has cooked in kitchens throughout England, Scotland, Italy, and France. He is currently studying edible insects in Australia and Mexico, but will take a break to eat some great food in Chicago with us. Reade will be a plenary speaker as well as a panelist on a session on Nordic cuisine.
edibleFEAST

Currently showing on PBS Television
Check Your Local Listings or go to ediblefeast.com

www.ediblecommunities.com
SESSION SPEAKERS

Ken Albala is Professor of History at the University of the Pacific. He is the author of numerous books including Eating Right in the Renaissance, Food in Early Modern Europe, and Beans (winner of the 2008 IACP Jane Grigson Award.) Until recently he was co-editor of the journal Food, Culture and Society. Forthcoming this year are a Food History Reader: Primary Sources, Nuts: A Global History, and a translation of the 16th century cookbook Livre fort excellent de cuysine. Albala is also now editing a 3-volume encyclopedia on food issues.

Mindy Armstrong is Director of Insights & Innovation at FoodIQ. For the last 10 years, she has been facilitating a conversation for top brands in the food and beverage industry. She has a particular passion for innovation, leading manufacturers and restaurant chains to the next big idea through an understanding and application of consumer insights and market trends.

Tori Avey is the creator of websites The Shiksa in the Kitchen and The History Kitchen. She is a contributor to PBS Food and Parade.com. She’s been featured online with Bon Appetit, Williams-Sonoma, and the New York Times as well as on television and radio programs. Tori won the 2012 IACP People’s Choice Award and she currently chairs the IACP Food History section. Follow her on TheShiksa.com and TheHistoryKitchen.com

Jimmy Bannos is a third-generation restaurateur who worked at his parents’ diner and eventually worked with New Orleans chefs such as Paul Prudhomme at K-Paul’s, Frank Brigtsen, and Emeril Lagasse. Bannos’ New Orleans-style Heaven on Seven restaurants have been some of the most popular eateries in Chicago for 32 years. A collector of both modern and antique cookbooks, Bannos entered the publishing world with The Heaven on Seven Cookbook: Where It’s Mardi Gras All The Time! and Big Easy Cocktails, Jazzy Drinks and Savory Bites.

Based in New York City, Anthony Belliveau-Flores and his brother John co-founded Rowan Imports in 2011. The first exclusive importer and distributor of ciders, they focus on exploring and promoting the national and international world, culture, and history of cider.

Dana Bowen is the executive editor of Every Day With Rachael Ray. Before joining EDWRR, Bowen was executive editor at Saveur, which she joined in 2007. Her earlier career was spent as a food and travel writer who contributed regularly to the New York Times. Her writing has also appear in Martha Stewart Living, Food & Wine, Real Simple, and O. In 2010, Bowen received both an Eddie and a James Beard award.
**SESSION SPEAKERS** cont.

**CJ Bruce** is founder of New Antics, an online video technology company which aims to monetize video content to benefit content creators, consumers, and businesses. Bruce has been providing video marketing and production services to brands from Jamba Juice to Salesforce.com to smaller brands for more than six years.

**Clyde Burley** worked in the television industry for 7 years before joining Whole Foods Market’s video team as a producer in 2011, where he has worked on food-related projects, including DarkRye.com, a video-centric online magazine, and a new TV show on Pivot. Burley produced “Hungry for More,” a web-based food series that went behind the scenes with food producers and Whole Foods Market vendors. His project “The Northeast Kingdom” is a story about Jasper Hill Farm; the film was an official selection at the 2013 NYC Food Film Festival.

**Greg Buttera** has worked with the Moto Group, Sable, and The Aviary, where he was the opening chef de cuisine. As creative director, he worked with Stephen Cole to open The Barrellhouse Flat, named one of Esquire Magazine’s 25 Best Bars in America, one of Food & Wine’s 10 Best New Bars in America, Chicago Magazine’s Best Cocktail Bar in Chicago, and was nominated for the Best Cocktail Bar in America award at Tales of the Cocktail.

**Kathy Campbell** is the co-owner of Cooks, Pots & Tabletops, an 18-year old gourmet cookware store and cooking school in Eugene, Oregon. She has been a member of IACP since 1997, and a two-time finalist for an Awards of Excellence in the cooking school category. Cooks, Pots & Tabletops has been awarded Best Kitchen Store from the Eugene Register Guard.

**Homaro Cantu** is an American inventor, entrepreneur, chef, and molecular gastronomer. He owns and operates the Cantu Designs Firm and Moto Restaurant in Chicago. Hailed as one of America’s most daring chefs, Cantu pushes the limits of gastronomy in a stunning futuristic fashion at Moto.

**Hank Cardello** serves as Senior Fellow and Director of the Obesity Solutions Initiative at the Hudson Institute. He is the author of Stuffed: An Insider’s Look at Who’s (Really) Making America Fat and the landmark report Better-for-you Foods: It’s Just Good Business, which delineated the business case to sell healthier foods and beverages. Hank is a former food industry executive, having held positions as President of Sunkist Soft Drinks, Inc., Vice President of Marketing for Canada Dry, Director of Marketing for Coca-Cola USA, and Brand Manager for Anheuser-Busch and General Mills. He has
been a regular contributor to the Atlantic and Forbes on food industry, policy and obesity matters.

Eric Carlberg is the Farm Manager of the Learning Farm located within Prairie Crossing, a conservation community in Grayslake, Ill. The Learning Farm leads a variety of outdoor farm-based education programs, including a job-training program for racially and economically diverse teens. Before joining the Learning Farm in 2009, Eric earned an M.A. in Theological studies from Chicago Theological Seminary.

Karen Cassady is the coordinator of the Central Market Cooking Schools in Texas. She started her working life as a librarian, but eventually traded business suits for chef’s whites. Her combined experiences of catering, running a restaurant kitchen, managing and cooking for a wholesale food business, teaching catering classes at a local community college, and buying for a local gourmet shop have given her the expertise needed to manage the seven Central Market Cooking Schools.

Dr. Jifunza Wright Carter is also a community health advocate and director of Black Oaks’ Healthy Food Hub, which has been awarded the IACP-TCT Richard Sax Grant this year.

Dr. Jifunza Wright Carter is the co-founder of The Black Oaks Center for Sustainable Renewable Living, a non-profit organization dedicated to education and training to assist communities in reducing their carbon footprint and fossil fuel use. A family physician boarded in holistic integrative medicine, Dr. Wright Carter is also a community health advocate and director of Black Oaks’ Healthy Food Hub, which has been awarded the IACP-TCT Richard Sax Grant this year.

Karen Cassady is the coordinator of the Central Market Cooking Schools in Texas. She started her working life as a librarian, but eventually traded business suits for chef’s whites. Her combined experiences of catering, running a restaurant kitchen, managing and cooking for a wholesale food business, teaching catering classes at a local community college, and buying for a local gourmet shop have given her the expertise needed to manage the seven Central Market Cooking Schools.

DJ CAVEM, whose given name is Ietef Vita, is an activist, hip-hop artist, and urban gardener from Denver, Colorado. Along with his wife, Neambe, he runs workshops in Denver public schools called “Going Green, Living Bling” where they teach kids how to eat well and grow organic food—and green jobs—in the inner city. Vita also organized a group of Denver teens to produce a response to the popular “Hot Cheetos and Takis” video, which went viral two years ago. Their resulting remix—“Brown Rice and Broccoli”—is a must-watch on YouTube.

Christine Cikowski and Josh Kulp founded Sunday Dinner Club in Chicago, after graduating from Kendall College. Served in a home setting, their menus feature the best of what’s available from city farmers markets and are often a collaboration with other chefs, food and beverage artisans, and local businesses. Christine has cooked at Blackbird and Milk & Honey Cafe, Josh at Tweet and Restaurant Magnus. Their writings have been featured in Chicago Magazine, The Chicagoist, Ruhlman.com, and on Josh’s food blog, Parcook.com.
Amy Collins is the founder of Squid Ink, a literary agency specializing in the culinary arts. As a thirteen-year veteran of the publishing industry, she has worked as a developmental editor and an acquisitions editor. Collins holds a bachelor’s degree in Literature from Wheaton College and did graduate work in Religion and Literature at Yale University. She is an active member of the IACP and a member of the James Beard Foundation, Slow Food USA, and serves on the executive planning committee for the Meals on Wheels Celebrity Chef Ball.

Gaby Dalkin is a trained chef, recipe developer, and food/lifestyle writer based in Los Angeles. Her blog, What’s Gaby Cooking, features original recipes and images that inspire and delight even the pickiest of palates, along with anecdotes from Gaby’s on-the-go life. Her first cookbook celebrates her uncontrollable obsession with nature’s most perfect food: the avocado.

Jason De La Rosa worked as a film, commercial, and music video editor before joining Whole Foods Market’s video team in 2011. Jason edits general Whole Foods Market video content, as well as videos for Darkrye.com, Whole Foods Market’s online magazine, also a new TV Show on Pivot. Jason’s favorite film “Brooklyn Brew Kids” was an official selection at the 2013 New Belgium Film Festival.

Seattle journalist Rebekah Denn is the winner of two James Beard awards. She writes the All You Can Eat blog and regular print pieces for The Seattle Times, and is a regular contributor to Sunset magazine and other publications. A former food writer for The Seattle Post-Intelligencer, she went on to projects such as ghostwriting cookbooks and being an editorial contributor to Modernist Cuisine. She has contributed to the Zagat and Fodor’s guidebooks, written for Amazon.com, and worked as a local editor for Google.

Judith Dern is the senior communications manager at AllRecipes.com; she recently was head of digital books for AllRecipes.com as well. She is co-chair of the Digital Media section of IACP. Judith lives in Seattle, Washington, (but wishes she lived in Norway…)

Luigi Diotaiuti was raised on his family’s farm in Basilicata, Italy, and has worked in Tuscany, Sardinia, Venice, Paris, the United Kingdom, and beyond. After 16 years of owning Washington’s “most authentic” Italian restaurant, Al Tiramisu, he was inducted into the American Chefs Corps by the U.S. Department of State. He is also a Certified Italian Sommelier.
Paula Disbrowe is the editor-in-chief of TRIBEZA magazine, in Austin, TX. Her writing has appeared in The New York Times, Food & Wine, and Cooking Light, and she previously served as food editor of Restaurant Business magazine. Disbrowe has written four cookbooks and co-written three others, including Real Cajun with Donald Link, which won the prestigious 2010 James Beard Award for Best American Cookbook.

Jim Dodge is a celebrated pastry chef, teacher, and author of books including the award-winning The American Baker—published in English and Japanese—and Baking with Jim Dodge. He is a contributing editor to the revised Joy of Cooking as well as a former contributing editor to Food & Wine magazine. He received the Honor Roll of American Chefs (Food & Wine magazine, 1983) and the James Beard Cookbook Award in 1987. Dodge is the director of specialty culinary programs at the Bon Appétit Management Company.

Faith Durand is executive editor of TheKitchn.com, a daily web publication that draws 7 million readers a month and addresses all aspects of home cooking. Faith is the author of Bakeless Sweets (Stewart, Tabori & Chang), a cookbook devoted to pudding, icebox cakes, and other no-bake desserts. She is also the author of Not Your Mother’s Casseroles (Harvard Common Press).

Amy Emberling is Co-Managing Partner of Zingerman’s Bakehouse in Ann Arbor. After graduating from Harvard, she attended L’École de Gastroonomie Française in Paris. She joined Zingerman’s Bakehouse when it opened in 1992 and became a partner in 2000. She has been researching, cooking and baking Hungarian foods since 2010.

Jody Eddy has cooked at Jean-Georges, The Fat Duck, and Tabla. She was the Executive Editor of Art Culinaire magazine and is the co-author of Come In, We’re Closed and of the upcoming Dill: The Nordic Cuisine of Iceland. She writes at jodyeddy.com and for publications such as Food & Wine, Food Arts, Food Republic, and Culinary Trends. She is a frequent speaker at the CIA’s Worlds of Flavor conference.

Cyndi Fecher is co-founder and editor of Graze, a food literary journal that examines the interplay between food and its place amid politics, human relationships, geography, arts, and culture. She lives in Chicago’s Logan Square neighborhood and delights in the many local food options available just steps from her door.
Paul Fehribach is the executive chef and co-owner of Big Jones in Chicago, where he showcases his commitment to preserving historic foods of the American South. His regionally-inspired fare has garnered acclaim, including Best New Restaurant by Chicago Magazine. In 2013, Fehribach was honored as a semifinalist for the James Beard Foundation’s “Best Chef: Great Lakes” award.

Dr. Lois Ellen Frank is a Santa Fe, New Mexico based Native American Chef and the owner of Red Mesa Cuisine, a catering company specializing in ancestral Native foods with a modern twist. She is a foods historian, culinary anthropologist, James Beard Award-winning cookbook author, photographer, and organic gardener. Dr. Frank spent over 25 years documenting the foods and life ways of Native Americans in the Southwest and is an adjunct professor at the Institute of American Indian Arts (IAIA), where she teaches about the Indigenous Concepts of Native American Foods.

Carl Kristian Frederiksen is a Danish chef currently living in Brooklyn. He began cooking in Copenhagen at Skagen Fiskerestaurant, where he was discovered by the general manager of Aamann-Copenhagen, Morten Friis. Friis enlisted Frederiken to help open the Tribeca outpost of Aamann-Copenhagen, which specializes in Smorrebrod.

Mari Gallagher is Principal of Mari Gallagher Research and Consulting Group. Clients and partners include grassroots community and civic organizations, government entities, foundations, and major international corporations. She and her firm have collaborated with the Institute of Medicine of the Academy of the Sciences, the Urban Institute, Harvard, MIT, and many other organizations. She is also the Founding President of the National Center for Public Research. Her publications include “Examining the Impact of Food Deserts on Public Health in Chicago.”

Lorraine Goldberg is the Social Media Manager for Allrecipes.com where she drives social strategy and implementation for the world’s largest digital food brand. She specializes in building content and engagement for Facebook, Pinterest, Google+, Instagram, Tumblr and Twitter. Her passion for building brand loyalty, customer engagement, social campaigns, marketing, and food led her to Allrecipes in 2012.

Jacob Grier is the author of Cocktails on Tap: The Art of Mixing Spirits and Beer, forthcoming from Stewart, Tabori, and Chang. He is the lead bartender at The Hop and Vine in Portland,
Oregon, consults with a variety of spirits brands, and writes the long-running weblog Liquidity Preference. He accepts much of the credit and/or blame for the Bone Luge trend.


Gregory Hall, considered one of the country’s most innovative craft brewers, is now at the helm of Virtue Cider, the Chicago-based branch-to-bottle cider venture. Virtue specializes in partnering with local farmers to secure the highest quality Midwestern heirloom apples.

Andy Hatch was born in Wisconsin and studied Dairy Science at the University of Wisconsin, where he apprenticed under Master Cheesemaker Gary Grossen. After apprenticing in France, Italy and England, Andy returned to Wisconsin to run, and eventually purchase, the dairy farm known as Uplands Cheese, where he now lives, milks cows and makes cheese.

For 15 years, Dianne Jacob has coached writers on book proposals that have attracted advances of up to six figures from major publishing houses. Previously a magazine and newspaper editor, she is the author of Will Write for Food and co-author of Grilled Pizzas & Piadinas. She is currently collaborating on a cookbook to be published by Rizzoli.

Ed Janus is a writer, independent audio journalist, and oral historian in Madison Wisconsin. Early in his career, he became a dairy farmer; in 1990, Janus began his journalism career and has since interviewed hundreds of people on topics ranging from education policy to language. In 2006 Janus began producing a series of audio stories of dairy farmers and cheesemakers for the Wisconsin Milk Marketing Board. His book, Creating Dairyland (Wisconsin Historical Society Press) shows how learning to care for cows saved Wisconsin farmers from themselves, trans-
formed them into progressives, created an industry, and bequeathed the endearing bucolic landscape to Wisconsin that continues to define the state’s psyche today.

Daron Joffe is an eco-entrepreneur and biodynamic farmer. He is the author of a new book with Stewart Tabori and Chang called “Citizen Farmers - The Biodynamic Way to Grow Healthy Food, Build Thriving Communities and Give Back to the Earth.” The South African native, known as “Farmer D,” is the founder of his company Farmer D Organics. His biodynamic compost and raised beds are sold through companies like Whole Foods, Williams Sonoma, Seeds of Change as well as his own flagship retail store in Atlanta. Joffe designs, builds and manages educational gardens and farms for schools, restaurants, hospitals, non-profits and master planned communities across the country. For more info: http://citizenfarmers.tumblr.com/ http://www.farmerd.com/

Bill Kim began his culinary career at the School of Culinary Arts at Kendall College and spent the next 15 years working in top French and Asian restaurants across the country, including working with Chef Jean Banchet at Ciboulette; sous chef positions at Charlie Trotter’s, Trio, and Susanna Foo; and as the opening executive chef of the Inn at Blueberry Hill in Massachusetts. Kim returned to Chicago as chef de cuisine of Charlie Trotter’s, eventually becoming executive chef at Le Lan. In 2008 Kim opened his fast casual fantasy, Urbanbelly, a modern noodle and dumpling concept. Belly Shack opened in 2009, highlighting pan-Asian cuisine with Latin notes; his latest installment, bellyQ, is a casual Asian barbecue spot in Chicago’s West Loop.

Shane Kost owns and operates Chicago Food Planet Food Tours (est. 2006), the largest seasonal Food Tour Business in North America. Chicago Food Planet employs more than 20 staff members and operates three-hour Food Tours in six off-the-beaten-path Chicago neighborhoods between March and November. Shane also operates Food Tour Pros (est. 2009), which offers two-day and three-day courses focused on helping individuals learn, start, and operate their own Food Tour businesses in cities and towns across the globe. Food Tour Pros currently has helped more than 200 business owners in more than 20 countries and 85 cities worldwide. Learn more about Kost at shane@foodtourpros.com; ChicagoFoodPlanet.com; FoodTourPros.com

Bruce Kraig is Emeritus Professor of History at Roosevelt University in Chicago and founding president of the Culinary Historians of Chicago. He is published widely in food history and cookery, most recently as the co-editor of Street Food Around the World: An Encyclopedia of Food and Culture, and has made or appeared in various documentaries about food around the world. He was the Scholar-in-Residence for the 2007 IACP conference in Chicago.
James Krieger, M.D., M.P.H, is the disease control officer for Public Health in Seattle and King County, Washington. He also serves as clinical professor of medicine and health services and attending physician at the University of Washington. His recent research work has emphasized interventions to reduce health disparities by addressing social determinants of health. He is also senior leader for the newly funded Kellogg Food and Fitness Initiative, which links food systems work with healthy built environments.

David Leite is a Portuguese-American food writer, cookbook author, and the publisher of the two-time James Beard Award-winning website Leite’s Culinaria. He has written for the New York Times, Martha Stewart Living, Bon Appétit, Saveur, Food & Wine, and Gourmet, among other publications. Leite won the 2008 James Beard Award for Best Newspaper Feature Without Recipes and is a four-time nominee for the Bert Greene Award for Food Journalism, which he won in 2006. His first book, The New Portuguese Table: Exciting Flavors From Europe’s Western Coast won the 2010 IACP First Book/Julia Child Award.

Donnie Madia is among Chicago’s most acclaimed restaurateurs. Through his first project, Blackbird, he forged a partnership with Executive Chef Paul Kahan that would ultimately lead to some of Chicago’s most ground-breaking dining establishments, including avec, The Publican, The Violet Hour, Big Star, Publican Quality Meats, and Nico Osteria. His gift for connecting talented individuals and business acumen was recognized by the James Beard Foundation through consecutive nominations for Outstanding Restaurateur in 2012 and 2013.

John Manion is chef/owner of La Sirena Clandestina, a Chicago restaurant that serves up fresh, Latin American food and celebrates Manion’s Brazilian roots. Manion grew up in Brazil and La Sirena Clandestina’s menu reflects traditional street food as well as foods served in the home. Manion is a veteran of the Chicago food scene, having first taken the reins as a young chef/owner of legendary Brazilian restaurant Ma’s in 1998.

As one of the Land O’Lakes Test Kitchen managers, Cindy Manwarren is responsible for managing the creation and development of all food and recipe content for landolakes.com and our social media sites. She is also responsible for day-to-day website management. Manwarren is passionate about incorporating new communication tools, like blogs and online communities, and is equally passionate about cooking and baking—an interest that began at an early age.
Originally from Cleveland, Ohio, Daniel Marunowski moved to Chicago, where in 2008 he and a friend opened Blue 13, a contemporary American cuisine/Michelin recommended restaurant. Marunowski then turned freelance assisting friends in opening their restaurants. Currently he holds the position of Beverage Director at the Prohibition-era speakeasy, The Paramount Room, and continues his work as a restaurant consultant.

Shannon McCook is the food editor online for Parade and Dash Magazine and the creative mind that brings their content to life through video, photography, and animation. She is host and producer of Parade’s food video series. She has worked with brands such as Nestlé, Hershey’s, Reynolds, Disney and Walmart. McCook was part of the Parade Digital team recognized among the top digital teams of the year at the 2011 Best of the Web Awards. Find her daily on twitter @shannonmccook.

Catherine McCord created Weelicious.com to show parents how simple and beneficial it is to expose children to homemade food while making cooking fast and easy. Weelicious houses 1,200+ original recipes and 250+ videos, with new content weekly. In 2012, Catherine published her first book, Weelicious: One Family. One Meal. with 140 “easy, fresh, and fun” recipes. Her second book, Weelicious Lunches: Think Outside the Lunchbox published September 2013. She also appears regularly on Guys Groceries Games on the Food Network.

Diane McElroy holds a B.S. in Family and Consumer Science Education from Iowa State University, and an M.B.A. from the University of Iowa; she is also a Registered Dietitian. She has practiced in clinical settings, consulted at long-term care facilities, and worked with dietary software applications. Currently, McElroy is Consumer Affairs Manager with ACH Food Company, Inc. in Des Moines, Iowa where she is responsible for consumer affairs for all retail products as well as coordinating recipe development in the ACH test kitchen.

Nathan Michael is a photographer, designer, and street taco activist. Born in England and raised a Texas southern boy, Nathan has traveled the United States, living in West Palm Beach, San Francisco, and finally landing in Chicago. He is defined by his infinite curiosity for life and culture. As a photographer and designer, Nathan is driven by artistically sharing the stories of the culture and people around him in a raw & authentic way. Most of the time, this can be seen by following his daily travels on Instagram. Some of his clients include: Bon Appétit, VICE, PanAm, Sweet Paul Magazine, and Airbnb.
Aida Mollenkamp is a food expert trained at Cornell Hotel School and Le Cordon Bleu. She was Food Editor of CHOW.com, host of Ask Aida and FoodCrafters shows, and author of Keys To The Kitchen. She currently hosts the Yahoo! series In The Pantry and shares her adventures on AidaMollenkamp.com.

Scott Mowbray is the Editor of Cooking Light magazine and the co-author of 2012’s The New Way to Cook Light. He’s built large editorial websites and cooking apps for Time, Inc., and written a book on the history of food and health ideas. Mowbray was editor of Popular Science and has been a national nutrition columnist and a wine columnist.

Megan L. Neubeck is the chef di cucina at Terzo Piano at the Modern Wing of The Art Institute of Chicago. She began her culinary career immediately after receiving a BA in biology from Albion College, at the Culinary School of the Rockies in Boulder, CO. Neubeck worked at the four-star Spiaggia and then left the restaurant in 2007 to become a pastry assistant at BOKA under Chef Elizabeth Dahl. In 2009, Neubeck joined the opening Terzo Piano team as sous chef/pastry chef under the leadership of Chef Tony Mantuano. In October 2012, Neubeck was promoted to chef di cucina.

Lara Nixon’s love of culinary traditions turned into a passion for cocktails and bar craft after discovering historical cocktails through antique manuals. Nixon founded Boxcar Bar, an Austin-based bartending and consulting service and co-founded Bad Dog Bar Craft, an artisan bitters producer. Her original cocktail recipes and Tipsy Tech, a spirits education program she co-developed with David Alan, have won awards. Nixon served as treasurer of the U.S. Bartenders Guild, Austin Chapter, from 2009-2011. Currently, she is serving as treasurer on The Culinary Trust Board.

Greg O’Neill is co-founder and owner of Pastoral Artisan Cheese, Bread & Wine, which has four locations in the Chicago area. O’Neill is president of the American Cheese Society; he is also on the editorial advisory board of Culture Magazine. O’Neill holds an MBA from Duke University and is a former marketing executive at major international corporations. At Pastoral, he serves as COO, and is responsible for marketing and procurement. Jeff Orlick lives to create his food and culture fantasies in New York City, such as the Viva La Comida food truck festival, the Momo Crawl, the Flushing Mall Grazing Experience, Trick or Eat Elmhurst, and his series of Ambas-
sador Programs. Orlick keeps busy showing off the people’s food of Queens, New York with his Roosevelt Avenue Midnight Street Food Crawl and the Tastes of the World Tour, while taking it to the iPhone on his Real Pizza of New York app. You can see more of Jeff Orlick’s stuff on Iwantmorefood.com, QueensLove, and @JeffreyTastes.

Chris Pandel began his culinary career working at a restaurant in his hometown of Riverside. From there he moved on to Courtright’s in Willow Springs, a favorite fine-dining spot for Chicagoans. Next, Pandel attended Johnson & Wales University, during which time he interned at Chicago’s Tru for Chef Rick Tramonto. Pandel then headed to New York where he worked at Café Boulud under Chef Andrew Carmellini. He eventually returned to Chicago, and to Tru, which eventually led to a position as corporate chef for three Tramonto restaurants. In 2008, Pandel opened The Bristol with partners John Ross and Phillip Walters. Follow Pandel at @cpan-del, @johnthebristol, and @balenachicago.

Keith Pandolfi is a senior editor at the New York-based food and culture magazine Saveur, where he has written feature stories on subjects ranging from an encyclopedic history of Neapolitan pizza, to the vanishing historic restaurants of old Boston. As an assigning editor, he is especially interested in stories, told from a first-person perspective, that combine food, personal history and culture, along with delicious recipes. Prior to working at Saveur, Pandolfi covered the restaurant industry in New Orleans.

Amelia Pape is a Portland, Oregon-based social entrepreneur, intrapreneur, and food justice advocate. She founded My Street Grocery, one of the nation’s first mobile retailers of its kind to address food access in underserved urban communities. Amelia recently joined Whole Foods Market as the company’s first Food Access Coordinator to lead a new social business unit dedicated to fresh food access. She has served on the Portland/Multnomah Food Policy Council, is co-creator of the Portland Area Food Forum, and is a member of the Whole Cities Foundation Squad. Follow Amelia: @amiecuisine

Brad Thomas Parsons is the author of Bitters: A Spirited History of a Classic Cure-All, which was the winner of the James Beard and IACP Cookbook Awards, and a finalist for the Tales of the Cocktail Spirited Awards. Parsons received an MFA in writing from Columbia University, and his work has appeared in Bon Appétit, Food & Wine, Imbibe, and PUNCH, where he is a contributing editor. He is also the Director of Culinary Marketing for Houghton Mifflin Harcourt. Visit www.btparsons.com

Erin Phillips is General Manager of Balena in Lincoln Park, where she has reinvigorated the cocktail program with a one-of-a-kind apertivo menu. She began her career as a sommelier at Brasserie JO, after which she
joined The Bristol team with Phillips Walters, John Ross, and Chef Chris Pandel, as manager. Erin helped open Grant Achatz’s cocktail lounge, The Aviary, as general manager. She recently rejoined B. Hospitality Co. on their joint venture with Boka Restaurant Group at Balena.

**Donna Battle Pierce** is a national award-winning food and travel journalist, and Contributing Editor for Upscale Magazine. She also is the founder of BlackAmericaCooks.com and SkilletDiary.com. Her syndicated weekly food column appears in the historic black newspaper, the Chicago Defender. She is the former Assistant Food Editor and Test Kitchen Director for the Chicago Tribune.

**Susan Puckett** is an Atlanta-based food writer who has written or collaborated on nine books, including “Eat Drink Delta: A Hungry Traveler’s Journey Through the Soul of the South” (University of Georgia Press, 2013) and “Citizen Farmers: the Biodynamic Way to Grow Healthy Food, Build Thriving Communities, and Give Back To The Earth” (with Daron “Farmer D” Joffe, Stewart, Tabori & Chang, 2014). She was the editor of the award-winning Atlanta Journal-Constitution Food & Drink section for nearly 19 years, and is a regular contributor to Atlanta magazine.

**Chandra Ram** is the editor of Plate, a food magazine distributed to chefs all over the country. She spent more than 15 years working as a cook and consulting chef before turning to food writing and editing. She is a member of Les Dames d’Escoffier and the James Beard Foundation Award chef/restaurant judging committee, and serves as president of the board of directors for Meals on Wheels Chicago and on the culinary advisory board for Kendall College. She is the co-author of The Eiffel Tower Restaurant Cookbook (Chronicle Books 2008).

As the cooking columnist for the weekly Boston Globe Magazine, **Adam Ried** develops more than 100 recipes a year. He also serves as kitchen equipment specialist on the TV shows America’s Test Kitchen and Cook’s Country from America’s Test Kitchen and as a regular contributor to magazines and websites, including Cook’s Illustrated, Cook’s Country, the James Beard award-winning Chop Chop, and Culinate.com. He is the author of two cookbooks, Thoroughly Modern Milkshakes and Williams-Sonoma New Flavors for Soups.

**Amy Riolo**, a food historian and culinary anthropologist, has worked and lived in various European, Mediterranean, and Middle Eastern countries. She is an award-winning cookbook author, popular lecturer, host of the Culture of Cuisine cooking show, restaurant consultant, and cooking instructor.
Glenn Roberts’ career in historic restoration and hospitality design persuaded him to sell everything he owned to found Anson Mills in 1998 in Charleston to reintroduce ingredients of the Antebellum Southern pantry of the historic architecture he loved. He chose to grow and mill organic heirloom rice, corn and wheat for chefs in the Southeast. Today Anson Mills produces artisan organic heirloom grain, legume, and oil seed ingredients for chefs and home cooks worldwide, and provides pro bono seedsmanship to the growing community of rice farmers along the Southern Atlantic Coast. A founding member of the Fellowship of Farmers, Artisans and Chefs, Glenn is also president and CEO of the Carolina Gold Rice Foundation, recipient of the Artisan of the Year Award from Bon Appetit Magazine, the Food Arts Silver Spoon Award and the National Pathfinder Award from Chefs Collaborative.

Chris Roelli is a fourth-generation cheese maker from Roelli Cheese Haus located in southwest Wisconsin. After the closing of their commodity cheddar factory in 1991, Chris reopened the small artisan factory in 2006. He currently is hand-crafting and cellar-curing small batches of original recipe cheeses including his Dunbarton Blue and Red Rock. Chris is a partner in ownership of Roelli Cheese Co, which also includes a retail store and milk hauling business. He recently created and opened his own state of the art aging cellar that can hold one year’s worth of his production. Chris is currently studying in the Wisconsin Master Cheese Maker program and continues to build upon his business each year.

Jared Rouben is responsible for the creative and technical development of Moody Tongue’s portfolio of beers. Jared is a graduate of Washington University in St. Louis, the Culinary Institute of America in New York, and the Siebel Diploma course in Chicago, where he is now a faculty member. After culinary school, Rouben worked as a cook at the Michelin Star Martini House in Napa and as expeditor at Thomas Keller’s Per Se in New York City. Jared moved to Chicago to begin his brewing career as a member of the Rock Bottom brewing team and shortly thereafter joined Goose Island Clybourn in 2009. In January of 2010, Jared was promoted to opened Hopleaf, a bar devoted to serving better beer. Favoring Belgian beers and beers from the burgeoning American craft brewing scene, Hopleaf became a quick success. Adding a kitchen and offering Belgian-influenced food brought more crowds that caused him to expand Hopleaf several times, eventually topping 300 seats, 68 draft beer and cider lines and 8 tapped wines.

Michael Roper began his career in the restaurant and bar industry in the mid-seventies in his native Detroit. Moving to Chicago in 1982, he began working on a concept for a new type of bar, and in 1992 Michael
Michael Ruhlman is a well-known author, food blogger, cook, and journalist whose mission is to translate the chef’s craft for every kitchen. He has authored or co-authored more than a dozen books about food and cooking, including Ruhlman’s Twenty, which won both a James Beard Foundation award and an International Association of Culinary Professionals award.

Renee Schettler is the New York-based editor-in-chief of Leite’s Culinaria as well as a freelance lifestyle writer and editor. She’s spent the past two decades as a writer and editor on staff at Martha Stewart Living, Real Simple and The Washington Post, and her work has been repeatedly recognized by Best Food Writing and Best American Recipes.

Suzanne Schreck is producer and overseer of day-to-day operations for Food Safety News, an online daily publication dedicated to original reporting on food-borne illness outbreaks, food recalls, food policy, politics and other food safety-related issues. She is also Communications Director for Marler Clark, the law firm that underwrites Food Safety News.

Mindy Segal refined her craft as pastry chef in prestigious kitchens such as Spago, Gordon, Charlie Trotter’s, Ambria and MK. Mindy’s restaurant, HotChocolate is a marriage of contemporary sweet and savory food, inspired by seasonal, local ingredients. Segal was awarded the prestigious James Beard Foundation award for Outstanding Pastry Chef in the Country in 2012, and was nominated for this category five times prior. She captured the Jean Banchet award for Best Celebrity Pastry Chef in Chicago and was named Pastry Chef of the Year by Chicago Magazine.

Kris Rudolph is the owner of Delicious Expeditions, a culinary tour company that combines memorable meals and food endeavors with off-the-beaten track travel. When not traipsing around the world, Kris runs La Cocina, her cooking school in San Miguel de Allende, Mexico, as well as her restaurant of 22 years—El Buen Café. She’s written three cookbooks and is a recipe developer for Tabasco. Rudolph is the co-founder and director of World-Eats, an international non-profit that seeks to promote, encourage and create awareness of global food issues. As a long-time member of IACP, she has served as chair of both the Entrepreneurs and Culinary Tourism sections.

Pub Brewmaster, where he created Goose Island’s Chef Collaboration Series and Farmers Market Series while focusing on experimental brewing.

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Colleen Taylor Sen is a Chicago-based food writer and historian with a special emphasis on South Asian cuisine. She is the author of Food Culture in India, Curry: A Global History, A Guide to Indian Restaurant Menus, and Turmeric: The Wonder Spice. She is the co-editor of Street Food Around the World: An Encyclopedia of Food and Culture.

David Solmonson is co-creator of Saveur-nominated 12BottleBar.com, a site dedicated to making classic cocktails accessible to the home bartender, and the upcoming book 12 Bottle Bar scheduled to be released by Workman Publishing in Summer 2014. An avid bartending enthusiast, David is a screenwriter and media executive by trade. He is married to author Lesley Jacobs Solmonson.

Lesley Jacobs Solmonson is co-creator of Saveur-nominated 12BottleBar.com, a site dedicated to making classic cocktails accessible to the home bartender, and the upcoming book 12 Bottle Bar scheduled to be released by Workman Publishing in Summer 2014. Her book “Gin: A Global History” was published in 2012, and she is currently working on “Liqueur: A Global History”. She is the cocktail/wine writer for the LA Weekly and has written for many other publications, including Wine Enthusiast, Gourmet, and Santa Barbara.

Leslie Jacobs Solmonson is co-creator of Saveur-nominated 12BottleBar.com, a site dedicated to making classic cocktails accessible to the home bartender, and the upcoming book 12 Bottle Bar scheduled to be released by Workman Publishing in Summer 2014. Her book “Gin: A Global History” was published in 2012, and she is currently working on “Liqueur: A Global History”. She is the cocktail/wine writer for the LA Weekly and has written for many other publications, including Wine Enthusiast, Gourmet, and Santa Barbara.

Molly Stevens is a food writer, cooking teacher, and award-winning cookbook author of All About Roasting (2011) and All About Braising (2004). Her articles and recipes appear regularly in Fine Cooking magazine, Wall Street Journal, Bon Appétit, Saveur, Eating Well and other publications. She was awarded the 2007 Cooking Teacher of the Year by Bon Appétit magazine and received the same from IACP in 2006. Classically trained in France, Molly has directed programs and taught at the French Culinary Institute, New England Culinary Institute, and La Varenne.

Stephanie Stiavetti is a cookbook author, food writer, and digital media consultant to select culinary clients. Her first book, Melt: the Art of Macaroni and Cheese, came out in October 2013. Stiavetti has been blogging since 1999, back when a great readership consisted of a handful of friends who occasionally thought to check out her website. She lives in the San Francisco Bay Area and keeps a food blog at TheCulinaryLife.com.

Cathy Strange is the global cheese buyer for Whole Foods Market, which she joined in 1990. She has become an authority at detecting international food trends during her travels around the world while seeking out vendor partners. She is a member of the American Cheese Society and the Cheese of Choice Coalition and the Cheese Importers Association; she was...
recently inducted into the distinguished international Guilde des Fromagers de Saint-Uguzon, the most celebrated association of cheese mongers and specialists in France.

Kristine Subido helmed the stoves at the Chicago W Lakeshore’s WAVE restaurant for a decade before flying the coop to open her restaurant Pecking Order. Through her work at WAVE, Kristine developed a reputation for big, punchy flavor and playful restaurant programming, such as the innovative Remedy Brunch and “The Streets at WAVE,” an indoor street cart that boasted a monthly rotation of global street foods. Subido opened Pecking Order as an homage to the generations in her family who passed down their passion for cooking to her. When the time was right to put her signature chicken in the spotlight, she opened the doors of Pecking Order with her mother, Melinda.

Sam Sundius, bartender and food enthusiast, started in the food industry at the age of 14. Currently living in New York, she was most recently working as a restaurant and brand consultant in France under the name “Our American Cousin.” She intends to expand her knowledge of food and drink as a student of food studies, analyzing means for creating economically and environmentally sustainable food systems.

David Tamarkin is the Chicago-based founder and editor of Middlewest magazine; he is also Media Director for Rick Bayless. Tamarkin is a former food editor for Time Out Chicago and frequently writes for Bon Appetit and Wine & Spirits, and other magazines.

Jess Thomson is a Seattle-based freelance writer and cookbook author. Her work appears in publications such as Sunset, Edible Seattle and Food & Wine. A graduate of Middlebury College and The Cambridge School of Culinary Arts, Jess is the author of 5 cookbooks and the food blog hogwash, as well as the recipient of the distinguished 2012 MFK Fisher Award for Culinary Writing. Her latest cookbook, Dishing Up Washington, was released by Storey Publishing in November 2012. She’s currently working on an unnamed cookbook project with Renee Erickson, chef and owner of The Walrus and the Carpenter, The Whale Wins, and Boat Street Cafe.

Pam Thuman-Commike is Editor-in-Chief and founder at Project Foodie.com. Pam is a lifelong foodie who took action when she lost one too many recipes. Living in the heart of Silicon Valley, she has combined her passion for food with her technology skills to create Project Foodie, a web-based tool for searching, storing, and categorizing published recipes.

Jamie Tiampo is founder and owner of SeeFood Media, which produces custom still and motion imaging solutions for consumer food brands and broadcast television clients, including the Alaska Seafood Marketing Institute, Disney, and Reynolds Wrap. Studio clients include CBS Eye Too for
SESSION SPEAKERS cont.

Cooking Channel, Picture This TV for Food Network, and Better TV. He holds a Master’s degree in Food Studies from New York University, a Grand Diplôme in Classic Culinary Arts from the French Culinary Institute, and a Restaurant Management Diploma from The Institute for Culinary Education.

Toni Tipton-Martin is an award-winning culinary journalist, author and community activist who founded and directs a nonprofit organization promoting the connection between cultural heritage, cooking, and healthy living. She is curator of a traveling exhibit and forthcoming book about important African-American cookbooks and a founding member of Southern Foodways Alliance and Foodways Texas.

Denise Vivaldo is the founder of the Denise Vivaldo Group (originally called Food Fanatics), a catering, recipe-development, and food-styling firm based in Los Angeles. A classically trained chef, Denise works on projects with television productions, infomercials, food manufacturers, grocery stores chains, restaurants, publishers, authors and celebrities. Vivaldo is a contributing blogger to the Huffington Post as well as her own blog, Denise Vivaldo Blogs. She also teaches food styling, catering and cooking classes is the author of eight books including How to Start a Home-Based Catering Business, which has sold more than 150,000 copies and is in its 6th edition.

Hannah Wallace is a Portland-based journalist who writes about food justice, sustainable agriculture, health, and travel. She is a frequent contributor to Vogue, O: the Oprah Magazine, and Bon Appétit and her articles and book reviews have appeared in the New York Times, T: Style, Travel + Leisure, Whole Living, Mother Jones, Salon, and the Los Angeles Times. She is a contributing writer at CivilEats.com and is also the food and agriculture blogger for Oregon Business Magazine.

Phillip Walters graduated with a Master’s degree in Hotel and Restaurant Management from Iowa State University. After serving as executive Sous Chef of Brix in Des Moines, he traveled throughout the U.S., eventually settling in Chicago, where he served for four years as Assistant General Manager and Beverage Director for N9NE. After N9NE, Walters served as General Manager at Miramar Bistro. He then went on to build the beverage program at The Bristol. In 2012, Walters, Ross and Pandel created the concept for Balena, partnering with Kevin Boehm and Rob Katz of the Boka Restaurant Group.

Aaron Wehner is vice president and publisher of Ten Speed Press, a California-based imprint of Crown/Penguin Random House. During his 17-year tenure at Ten Speed, Aaron has worked with most of the house’s top authors, including Grant Achatz, Mollie Katzen, David Lebovitz, Andrea Nguyen, Peter Reinhart, Heidi Swanson, and Charles Phan. The cookbooks he has

Laura Werlin is one of the country’s foremost authorities on cheese. She is the IACP and James Beard award-winning author of six books on the subject, is a sought-after speaker, is a frequent television and radio guest, and has written for Food & Wine, Delta Sky magazine, and Everyday with Rachael Ray. Laura was recently inducted into the prestigious Guilde des Fromagers and serves as the president of the American Cheese Education Foundation.

Following his passion, Andrew Wilder left a career in lighting design to start his food blog, EatingRules.com, and become an internet consultant. In October 2011, he led more than 3,000 people in October Unprocessed, all pledging to eat no processed foods whatsoever for the month. In addition to the blog, he’s worked on several related projects, including helping to end Food Deserts in Los Angeles.

Carlos Yescas is the founder and co-owner of Lactography, the first distributor of artisan cheese in Mexico. He has served as a judge at the World Cheese Awards since 2009 and is one of 14 Supreme Panel judges. In 2012, Carlos was inducted as the first Mexican member of the Guilde Internationale des Fromagers de France. Currently based in New York City, Carlos plans to open a retail cheese store in Mexico City to introduce artisanal cheese from North America to Mexican consumers, while simultaneously supporting Mexico’s small dairy producers through the Instituto Mexicano del Queso.

Eagranie Yuh is a writer, editor, and chocolate educator based in Vancouver, Canada. She is the author of The Chocolate-Tasting Kit, coming spring 2014 from Chronicle Books. You’ll find her work in Best Food Writing 2012, Edible Vancouver, The Vancouver Courier, TableMatters.com, and Flavours. Eagranie’s chocolate-tasting classes have been cited by numerous publications as must-do events for food lovers, and she’s been a guest on America’s Test Kitchen Radio and CBC Radio One’s On the Coast. She’s is the Canadian partner of the International Chocolate Awards, and a permanent member of the Awards’ grand jury. In a prior life, Eagranie was a chemist and a chocolatier. Learn more at thewelltemperedchocolatier.com.
Friday Tours

8:00AM - 3:00PM
Chocolate and Vanilla
We’ll hit the road with pastry chef and cookbook author Gale Gand to immerse ourselves in intoxicating vanilla at the Neilsen-Massey’s production facility in Waukegan Illinois. After our tour and tasting we head back to the city for a sit down lunch and dessert at Hot Chocolate and visit with pastry chef and owner Mindy Segal. We’ll finish our day at the Barry Callebaut Chocolate Academy with a tour of their state of the art facility, a chocolate tasting, and a demo with one of their chefs.

Tour Leader: Gale Gand

9:00AM - 4:00PM
Chicago: The Meaty City
Our guide Kari Underly knows her way around the meat case and is credited with helping to develop many now-common meat cuts sold and eaten across the country (the flat iron steak and the Denver cut, for example). Kari will take us to several West Loop spots to learn more about this ever-evolving specialty. We’ll visit Allen Brothers to see where locals buy the best USDA Prime steaks in the world. Next is Greg Laketek’s West Loop Salumi, the first USDA-certified salumeria in Illinois, to learn about and sample handmade, artisanal Salumi. Our lunch is at the Publican, a Chicago favorite, followed by a tour of Publican Quality Meats (PQM) next door. PQM, the sister restaurant to the Publican, does a lot of things: It’s a butcher shop, a sandwich joint, a grocer and a bread bakery. The selection of locally sourced meats and dairy is a home-cook’s dream. If time permits on this West Loop meat-centric tour you’ll stop for an Instagram-worthy photo at Peoria Packing Limited, a local meat distribution company delivering to ethnic Chicago grocery stores. Participants will receive a signed copy of Kari’s book, The Art of Beef Cutting — A Meat Professional’s Guide to Butchering and Merchandising, which was nominated for a James Beard Award and an IACP award in 2012.

Tour Leader: Kari Underly

9:00AM - 5:00PM
Eating and Drinking Randolph Street
Randolph Street has always skirted dangerously close to becoming a sort of hipster Disneyworld. It’s a safe, roomy thoroughfare surrounded by an area just gritty enough that conventioneers can feel adventurous for branching out from the Loop. Join Suzanne Florek, Chef and Founder SaltyFig.com and Portia Bellof Lowndes of project FEAST as they tour you up and down this fabulous street. We will start at La Columbe Coffee to learn about their coffee roasting business while kicking off the morning with the best cup of coffee in Chicago. The charcuterie master of the newest FDA-approved sausage maker West Loop Salumi in Chicago, will join us to chat about his business. Moseying up to the west end of Randolph Street, we’ll meet with Chef Bill Kim at bellyQ to learn about the art of fermenting and his line of kimchi. Private cooking parties are a huge business in Chicago and we’ll learn about them from the masters, Jeanne Lukow and Kim Shambrook at Bespoke Cuisine. Back to the east end of the street, we’ll encounter Steph-
anie Izard’s Little Goat, with its separate kitchen dedicated to baking bread and the coffee shop. Stephanie will share some of her marvelous fare with us, and hear her talk about how she conceptualized the restaurant, the list of purveyors she deals with and the challenge to cook this many different items from scratch! We’ll cap the day with a tour from CH Distillery, Chicago’s only grain-to-bottle vodka distillery. Learn how they turn Illinois grain into vodka, gin and other spirits and complete the experience by enjoying a tasty drink in the comfort of their cocktail bar. We can’t leave you without the opportunity to shop our local artisan purveyors. Our final stop is at The French Market, Chicago’s first and only year-round, indoor marketplace.

Tour Leader: Suzanne Florek

9:00AM - 5:00PM
Evanston: The Hub of Local-Artisanal

Evanston, the first northern suburb of Chicago, is home to Northwestern University, many liberals and a whole lot of great food and drink. Join tour host Julie Chernoff, Dining Editor of Make It Better, lifestyle magazine of the North Shore, as we explore the artisanal producers that have clustered in this other “City on the Lake.” We will start with fabulous morning pastries and coffee at Hewn Bread, and a discussion of methods with Head Baker Ellen King, who has quickly made a splash with her hand-crafted artisan breads and pastries. From there, we will visit the nationally known Spice House. “Merchants of exotic spices,” Patty and Tom Erd will regale us with the history of spices and a tasting of some of their freshly ground wares. Then it’s on to lunch at Amy Morton’s Found Kitchen and Social House (named to numerous 2013 Best New Restaurant lists), where Chef Nicole Pederson will feed us from her ever-evolving menu of locally sourced food and drink. Then it’s on to Temperance Beer, Evanston’s first craft brewery. Head Brewer Claudia Jendron will lead us through a short tour and a tasting of some of their finest quaffs. FEW Spirits is next, with a distillery tour and tasting of their fine gin, whiskey, and rye with owner Paul Hletko. We will finish with a sweet visit to Piron Chocolatier, where Robert Piron will do a short chocolate demo and a sampling. At that point, we will waddle back to the bus and return to the hotel.

Tour Leader: Julie Chernoff

9:00AM - 4:00PM
Photo Essay: The Chicago Hot Dog

The Food Photographers and Stylists Section would like to invite you on a photographic tour of Chicago’s venerable hot dog institutions. Bring your camera, but travel light. We will be stopping for photo sessions and tasting food at some truly famous, and some little-known, hot dog stands in the Windy City. Take the opportunity to see a side of the real Chicago that tourists often hear about, but rarely get to see. Not only will you get a chance to capture, and style some fantastic food images, but we’ll also use those images to create and online photo journal that will be shared with all IACP members. Each attendee will receive an autographed hard cover copy of “Man Bites Dog,” the definitive book on the history, culture, science and art of the hot dog.
Since 1933
America’s #1
Refrigerated English Muffin

Made with:
Whole milk, cane sugar,
Spring wheat flour,
AA butter & potato flour

Four Varieties:
Original,
Sourdough,
Honey Wheat
& Multi-Grain

Choose the right kick for your meals.

Visit kikkomanusa.com or follow us on

© 2014 Bays
Tour Leaders: Bruce Kraig, Patty Carroll, Teri Campbell, Mary Valentin

10:00AM - 3:00PM
**Behind the Scenes with Rick Bayless**

Join Top Chef Master’s winner, restaurateur and host of PBS’s Mexico-One Plate and a Time, Rick Bayless, for an incredible day of Mexican cooking and food. Our day starts at a tortilla factory in Chicago’s Pilsen neighborhood, followed by an opportunity to see how carnitas are made at Don Pedros. We’ll head back to the lab kitchen at Rick’s flagship restaurant, Frontera Grill, to see how they make chocolate. Later we head up to the brand new Frontera test kitchen for lunch. Rick will teach a master salsa and guacamole class and send you home with a signed copy of one of his books.

**Tour Leader: Rick Bayless**

10:00AM - 2:00PM
**Devon Avenue: Chicago’s Little India**

Devon Avenue is the heart of all things South Asian in Chicago and a bustling corridor of activity, much like the streets of Delhi. We’ll travel with Indian cookbook author Anupy Singla to the West Ridge neighborhood to talk groceries, gold, and street food. A walk through the aisles of the best-known Indian grocer in the U.S., Patel Brothers, will give you a close look at how the retailer began its business in Chicago and expanded across the country. The founders of the chain are often found bagging groceries at their Devon location and are always happy to talk about their part in bringing Indian groceries to the U.S. You’ll also learn the difference between green and black cardamom and the dozens upon dozens of lentils and legumes coveted in Indian cooking. From there, we’ll walk to Raj Jewels, where most local South Asians buy gold jewelry for weddings, religious festivals, and other auspicious occasions. Anupy will explain why gold is significant culturally for Indians. From there, enjoy the street foods of India at Kamdar Plaza, where you’ll feast on everything from vegetable samosas to papri chaat – fried fritters dipped in spiced yogurt. Here, Anupy will also explain the cultural diversity and history of Devon, which began largely with a strong Jewish community and has morphed into a neighborhood of immigrants from India, Pakistan, Nepal, and Bangladesh. We finish the day with a tasting and discussion of sweets in Indian culture at Sukhadia’s, a favorite sweets shop.

**Tour Leader: Anupy Singla**

10:00AM - 2:00PM
**Logan Square: Chicago’s Unlikely Restaurant Row**

Ten years ago, Chicago’s Logan Square was a quiet neighborhood that was just starting to become inhabited with the creative class. Now, it’s Chicago’s most unlikely--and booming--restaurant row. Food writer David Tamarkin (Bon Appetit, Time Out Chicago, Middlewest) has covered Logan’s restaurant boom from the beginning, and in this tour he shows off the neighborhood’s best bites. Included is a stop at Lula Cafe, Logan’s pioneering restaurant (which still remains ahead of most curves); Reno, home of Chicago’s best bagel (and get this: they aren’t boiled); Fat Rice, hailed as one of Bon Appetit’s Best New Restaurants of

**Schedule at-a-Glance**

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>Friday</td>
<td>10:00AM - 3:00PM</td>
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<tr>
<td>Saturday</td>
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<td><strong>Devon Avenue: Chicago’s Little India</strong> Devon Avenue is the heart of all things South Asian in Chicago and a bustling corridor of activity, much like the streets of Delhi. We’ll travel with Indian cookbook author Anupy Singla to the West Ridge neighborhood to talk groceries, gold, and street food. A walk through the aisles of the best-known Indian grocer in the U.S., Patel Brothers, will give you a close look at how the retailer began its business in Chicago and expanded across the country. The founders of the chain are often found bagging groceries at their Devon location and are always happy to talk about their part in bringing Indian groceries to the U.S. You’ll also learn the difference between green and black cardamom and the dozens upon dozens of lentils and legumes coveted in Indian cooking. From there, we’ll walk to Raj Jewels, where most local South Asians buy gold jewelry for weddings, religious festivals, and other auspicious occasions. Anupy will explain why gold is significant culturally for Indians. From there, enjoy the street foods of India at Kamdar Plaza, where you’ll feast on everything from vegetable samosas to papri chaat – fried fritters dipped in spiced yogurt. Here, Anupy will also explain the cultural diversity and history of Devon, which began largely with a strong Jewish community and has morphed into a neighborhood of immigrants from India, Pakistan, Nepal, and Bangladesh. We finish the day with a tasting and discussion of sweets in Indian culture at Sukhadia’s, a favorite sweets shop. <strong>Tour Leader: Anupy Singla</strong></td>
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Friday AM March 14 TO 45 CONTENTS
2013; and stops for cocktails, coffee, and sweets at places such as Bang Bang Pie Shop, Katherine Anne Confections, and Billy Sunday, a bar opened by long-time Charlie Trotter alum Matthias Merges.

Tour Leader: David Tamarkin

10:45AM - 1:30PM
Molecular Gastronomy, Indoor Farm & “Flavor Tripping” Tour with moto
Located in Chicago’s trendy Fulton Market District, Michelin-starred moto restaurant has consistently been ranked as one of the nation’s premier dining establishments. France’s prestigious Gayot Trade Guide recently declared moto the number one molecular gastronomy restaurant in the U.S. Liquid nitrogen cocktails and fanciful dishes are some of the wonders of molecular gastronomy at moto, in which avant-garde cooking technologies and equipment are used to transform flavors and presentations.

If you’re interested in the future of food, here’s another reason to sign up for this tour. The tour will be an intimate gathering of folks, kicked off by a meet and greet with celebrity chefs Homaro Cantu (Iron Chef America winner) and Richard Farina (Top Chef Season 9 cheftestant), followed by an interactive, hands-on, futuristic and overall exploratory flavor-tripping class in the moto lab. In addition, chefs Cantu and Farina will guide you through zero food-mile sustainability in new and unique ways, including giving you a private tour of the indoor moto farm. NOTE: Participants on this tour will travel by taxi, to be paid for by the participants. Please note: Tour participants will take cabs to and from the hotel and the tour location. Cab fare is not included in the tour price and will range from $5-$10 per ride.

Tour Leaders: Homaro Cantu, Richard Farina

10:00AM - 12:30PM
CCP Exam
Streeterville, Marriott 2nd floor
3:30PM - 5:30PM
First-Time Attendee Orientation
Avenue Room, Marriott 4th floor

Whether you’re new to IACP or simply new to conference, this session will give you the context and confidence to make the most of your experience.

6:00PM - 9:00PM
Host City Reception
Chicago Illuminating Company
19 E. 21st Street, Chicago

This is the event that truly launches conference in a big way. Catch up with friends, meet new colleagues, hatch plans, all while savoring the best food and drink in the city.

The party is at Chicago Illuminating Company — a super-fab space— and includes food and drink from some of the city’s best places:

- Longman & Eagle
- Dusek’s
- Demera
- Puffs of Doom
- Hot Chocolate
- Bar Pastoral
- The Purple Pig
- Quartino’s
- Acadia
- Mercadito
- Howells and Hood
- Trencherman
- Wood
- Balena
- La Sirena
- Clandestina
- RPM Italian
- Nacional 27
- Little Market
- Brasserie
- CH Distillery & Cocktail Bar
- Table, Donkey, and Stick
TWO CENTURIES OF FLOUR + BAKING

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Connect with CanolaInfo and Raghavan Iyer at IACP in Chicago!

Visit with Raghavan at the CanolaInfo booth on Sunday.
Watch for a chance to win Raghavan’s Indian Cooking Unfolded and have it personalized at our booth.

Taste Raghavan’s Indian Slaw, made with canola oil, at Saturday’s Awards Luncheon.

Splendidly Still...
Luxuriously Sparkling
### Saturday

**SCHEDULE**

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
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<tbody>
<tr>
<td>7:00AM - 8:30AM</td>
<td><strong>Saturday Networking Breakfast, Sponsored by Kerrygold-Irish Dairyboard USA</strong></td>
<td>Grand Ballroom, Marriott 7th floor</td>
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<td>Start your day with breakfast, coffee, and a serving of networking with fellow attendees.</td>
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<tr>
<td>7:15AM - 8:15AM</td>
<td><strong>Food Writers, Editors &amp; Publishers Interest Section Breakfast Meeting</strong></td>
<td>Salon I, Marriott 7th floor</td>
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<td>Grab your breakfast from the Grand Ballroom, and join a section meet-up.</td>
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<tr>
<td>8:30AM - 10:00AM</td>
<td><strong>SATPL: Plenary Session</strong></td>
<td>Grand Ballroom, Marriott 7th floor</td>
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<td>Ferran Adrià, the creator of elBulli restaurant and innovative engine of the molecular gastronomy movement, shares his ideas on connecting through greater knowledge of food, as he moves into his next phase of culinary entrepreneurship. Ferran Adrià has been recognized as the best chef in the world. Since joining the restaurant in 1987, he has been the creative force behind elBulli and a pioneer in gastronomic innovation. The restaurant in its current form has closed; Adrià's focus now turns to his foundation, a think-tank for gastronomy and creativity. Phaidon has just published Adrià's seven-volume book, elBulli 2005 – 2011; he will be available for book purchase and signing after his presentation. THIS SESSION WILL BE RECORDED ON VIDEO.</td>
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<tr>
<td>10:00AM - 5:00PM</td>
<td><strong>Culinary Expo</strong></td>
<td>Halsted, Marriott 4th floor</td>
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<td>See and taste what's new and notable from our sponsors and exhibitors. The Expo will be at the Marriott and vendors will be available throughout the day, providing opportunities to sample their products and to make valuable connections with those companies.</td>
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<tr>
<td>10:00AM - 10:30AM</td>
<td><strong>Morning Networking Break</strong></td>
<td>Halsted, Marriott 4th floor</td>
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<td>Have a quick meeting, check out our Expo partners, catch your breath, re-energize with coffee and tea.</td>
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SESSIONS

10:30AM - 12:00PM
SAT01: Vegetable Power
Ballroom, Marriott 4th floor
Since when did kale and rutabaga elicit the same swoon once reserved for glazed pork belly or coppa di testa? Now that vegetables have supplanted meat as the ingredient capturing the hearts of creative cooks, learn how that movement is changing restaurant menus, how the demand for vegetables has shaped what farmers are growing, and how the renewed reverence for vegetables is even influencing brewers. THIS SESSION WILL BE RECORDED.
Speakers: Amy Collins, Jody Eddy, Chris Pandel, Jared Rouben, Marty Travis

10:30AM - 12:00PM
SAT02: Starting a Food Tour from the Ground Up
Denver/Houston/KC, Marriott 5th floor
The food tourism business is booming! But what does it really take to become a successful food tour guide? In this panel, you’ll learn tips and tricks from the pros, and gain an overview of how to market yourself and your knowledge on the web. If you’ve already established a business, there’s something here for you, too. Come and find out about new technology and trends that’ll take your business to the next level.
Speakers: Shane Kost, Jeff Orlick, Kris Rudolph

10:30AM - 12:00PM
SAT03: For Real Local-Sustainable, Look to Your Roots
Avenue, Marriott 4th floor
Conferences such as Mistura in Peru and Mesamérica in Mexico attract hundreds of top-level chefs looking to explore indigenous ingredients and food ways. But why do we in the United States continue to overlook our own Native American roots? The answers can be complex, painful, and uncomfortable. Join experts in a dialogue about what constitutes Native American food, why it has been largely absent from the food conversation, and what high-level research exists about this important history. We will discuss why examining these roots is critical to finding our own sense of place, and in predicting where American cuisine is headed in the future.
Speakers: Nephi Craig, Dr. Lois Ellen Frank, Glenn Roberts

10:30AM - 12:00PM
SAT04: Who Is Buying Cookbooks...and Why?
Salon AD, Marriott 5th floor
Who’s buying cookbooks? When are people most likely to buy cookbooks, and where do they buy them? What’s the average price of a cookbook? Are print cookbooks selling faster than eBooks? Cookbook authors, editors, and publishers will gain an in-depth view of what drives consumers’ cookbook purchasing habits, using data collected by Bowker, a survey that looks at six years’ worth of cookbook demographics and marketing. This is a powerful piece of information for all players in the publishing business. THIS SESSION WILL BE RECORDED.
Speakers: Judith Dern, Adam Salamone
10:30AM - 12:00PM
SAT05: Connections for Today Through a 1,000 Year Old Cuisine — Hungarian Foodways
NW/OH, Marriott 6th floor

The owner and the head baker of Zingerman’s Deli have spent the last four years learning about Hungarian food and baking traditions, through trips to Eastern Europe and from their own Hungarian-American customers in Ann Arbor. In the process, they’ve gained a lifetime of insights into how food builds bridges between everyone it touches. They will share these lessons, along with historical and cultural information about this lesser-known but vibrant cuisine, and of course they’ll share tastings of some iconic Hungarian foods.

Speakers: Amy Emberling, Ari Weinzweig

12:00PM - 1:30PM
IACP Awards Luncheon
Canadian Lentils, Canola, Driscoll’s, Kikkoman, Mahatma Brown Rice
Grand Ballroom Salons II and III, Marriott 7th floor

Gather with fellow members to enjoy a meal and give applause to the winners of this year’s IACP Awards. (Note, Cookbook, Digital Media, and Bert Greene Awards to be announced at 5:30 PM today.)
SESSIONS

1:30PM - 3:00PM
SAT06: The Trade-Craft of the Trend-Spotter
Ballroom, Marriott 4th floor

Everyone wants to know what will be the next new thing, whether you’re a writer pitching a story, a chef writing a menu, or a marketer staying ahead of the curve. But how do trends start, and how do you track them to attain the most benefit? Hear from three different trend-trackers about what methods they use to keep their fingers on the pulse. And get their top 10 trend predictions for the coming year! THIS SESSION WILL BE RECORDED.

Speakers: Mindy Armstrong, Russ Parsons, Cathy Strange, Joe Yonan

1:30PM - 3:00PM
SAT07: Managing Ourselves -- 12 Ways to Make Our Lives More Rewarding
Denver/Houston/KC, Marriott 5th floor

Whether professionally or personally, self-management is where success starts. And self-management begins with how well connected we are to our passions, fears, dreams, and desires. Why not work at treating ourselves better? At helping ourselves to make our dreams come true? At learning to better manage through our biases and beliefs to get to our desired future? A leadership training expert and author will share effective methods and include interactive exercises to get participants engaged so that they leave with some tangible tools to put into action as soon as they get home.

Speaker: Ari Weinzweig

1:30PM - 3:00PM
SAT08: Shrubs and Punches: Old-Fashioned Drinks That Are Modern Again
Avenue, Marriott 4th floor

Chicago, Austin, and New York City are strong trendsetting cities when it comes to craft cocktails. Three expert bar craftsmen from these cities will present a tasting and history of shrubs and punches. Discover the preservative and medicinal aspects of the shrub and the socio-anthropological aspects of punch-es. Learn recipes and formulas for each and by the session’s end, attendees will have the know-how to create authentic shrubs and punches that will impress. Prepare to mix up a drink yourself!

Speakers: Dan Marunowski, Lara Nixon, Sam Sundius
CLASSES AT LE CORDON BLEU

2:00PM - 3:30PM
SAT09: Eclairs with Flair

Le Cordon Bleu
361 W. Chestnut St, Chicago

Éclairs, both savory and sweet, are taking center stage in pastry shops in France, Japan, and the US. The chefs will demonstrate modern techniques and explain how each of the eclairs’ three components -- pastry, filling, glaze -- can allow for maximum creativity. The class will end with a tasting, including Coconut-Anisette Cream, Toasted Coconut Meringue Butterscotch, Orange Caramel, Caramelized Pecans, and more.

NOTE: This session is held at Le Cordon Bleu; bus transportation from the hotel is provided. If you plan to attend an Interest Section meeting, you may arrive back at hotel about 30 minutes late.

Instructors: Jim Dodge, Megan Neubeck

2:00PM - 3:30PM
SAT10: How to Build a Recipe From Scratch

Le Cordon Bleu
361 W. Chestnut St, Chicago

In this interactive class, you’ll work with an experienced recipe developer and writer and explore the process of creating the concept for the dish, working out the technique, documenting the process, and writing the finished recipe, to use in a book, article, blog post, menu, or anywhere you want to share original content. Course materials will be distributed prior to the class, so that attendees have relevant recipes to work with.

NOTE: This session is held at Le Cordon Bleu; bus transportation from the hotel is provided. If you plan to attend an Interest Section meeting, you may arrive back at hotel about 30 minutes late.

Instructor: Adam Ried

2:00PM - 3:30PM
SAT11: Japanese Farmhouse Cooking

Le Cordon Bleu
361 W. Chestnut St, Chicago

Cook your way through a traditional Japanese farm menu, which focuses almost completely on seasonal vegetables. You’ll begin with a trio of quick pickles or raw vegetables (Turnips and Turnip Leaves Pickled in Salt; Eggs Pickled in Soy Sauce; Carrots with Miso). Move to the table for a warm soup (Root Vegetable Soup with Sake Lees and Miso), followed by the main part of the meal, rice and sides (Shio Koji Pork, Napa Cabbage Salad with Sesame Seeds, Mustard Blossoms with Smashed Tofu, Hachisu Rice). The menu reflects contributions from the Japanese countryside as well as the local Chicago community.

NOTE: This session is held at Le Cordon Bleu; bus transportation from the hotel is provided. If you plan to attend an Interest Section meeting, you may arrive back at hotel about 30 minutes late.

Instructor: Nancy Singleton Hachisu
2:00PM - 3:30PM  
**SAT12: Everybody Loves Fried Chicken**

Le Cordon Bleu  
361 W. Chestnut St, Chicago

The food of the American South, in all its cheese grits and cayenne-spiked glory, has never been hotter. Fried chicken is at the heart of this cultural yearning. From Williamsburg to Dallas to Miami, top chefs are devoting their attention (and latest concepts) to the humble art of perfectly fried yard bird—and all the fixins'. For this session, Austin-based food writer and cookbook author Paula Disbrowe will team up with celebrated Chicago chefs who know a thing or two about peanut oil for cooking demos that reveal the heart (and gizzards) of a perfectly fried bird, as well as a convivial discussion about why the whole world loves a crispy drumstick.

**Instructors:** Christine Cikowski, Paula Disbrowe, Paul Fehribach, Josh Kulp

2:00PM - 3:30PM  
**SAT13: Savory for Sweets**

Le Cordon Bleu  
361 W. Chestnut St, Chicago

Take your pastry skills to the next level with ideas and inspiration on using savory ingredients in desserts from "the queen of duck fat pie dough and chocolate chip bacon cookies."

**NOTE:** This session is held at Le Cordon Bleu; bus transportation from the hotel is provided. If you plan to attend an Interest Section meeting, you may arrive back at hotel about 30 minutes late.

**Speaker:** Mindy Segal

2:00PM - 3:30PM  
**SAT14: The Soul of Brazil**

Le Cordon Bleu  
361 W. Chestnut St, Chicago

Learn to make the dishes that chef John Manion grew up eating during his childhood in Brazil — a little street food, a lot of local, and all interpreted through his experiences cooking in Chicago. NOTE:

**Instructor:** John Manion

2:00PM - 3:30PM  
**SAT15: Home-Style Filippino**

Le Cordon Bleu  
361 W. Chestnut St, Chicago

With influences from Malaysia, China, Spain, and the U.S., the cooking of the Philippines is distinct yet not well known. Learn some of its most cherished dishes and get ready for the next big cuisine to make the scene. NOTE:

**Instructor:** Kristine Subido

This session is held at Le Cordon Bleu; bus transportation from the hotel is provided. If you plan to attend an Interest Section meeting, you may arrive back at hotel about 30 minutes late.
2:00PM - 4:00PM

Learn, Grow, Cook, Connect: The Transformative Power of Food!

Kendall College, 900 N. Branch St., Chicago, IL

The 2014 Kids in the Kitchen education pop-up, a series of interactive demos and tastings created by kid chefs, is inspired by The Culinary Trust’s focus on enriching children’s lives through innovative and sustainable approaches to education in nutrition, science and culture. Purple Asparagus, a Chicago nonprofit that educates children, families, and the community about healthy eating, will host this culinary event in partnership with The Academy of Global Citizenship, Whole Foods, the Good Food Conference, and The Culinary Trust.

Students ages 7-10 from across the Chicago Public School System will participate in a progressive food education pop-up dine around, exploring food education concepts of good stewardship of the land, sustainable agriculture, building blocks of nutrition, science, culture, and community. Students will prepare an organic, wholesome array of dishes that are symbolic of good food choices they can make while in school or at home. Attendees will have the opportunity to visit several kid chef stations, taste creative dishes, and connect with students, educators, and stewards throughout this experiential learning program. Participants can also explore new innovative culinary leadership concepts being developed at Kendall College.

This event will inspire thoughtful leadership with our youth and offer attendees a vision for good food and education in the future. There is a $25 fee for this event.

3:00PM - 3:30PM

Afternoon Networking Break

Have a quick meeting, check out our Expo partners, catch your breath, re-energize with coffee and tea.
### Saturday PM March 15

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<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
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<tbody>
<tr>
<td>3:30PM - 5:00PM</td>
<td><strong>Interest Section Meetings</strong>&lt;br&gt;Locations Vary&lt;br&gt;Discuss key issues for your interest section.</td>
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<td><strong>Culinary Tourism</strong>&lt;br&gt;Indiana/Iowa, Marriott 6th floor</td>
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<td><strong>Digital Media</strong>&lt;br&gt;Ballroom, Marriott 4th floor</td>
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<td><strong>Food History</strong>&lt;br&gt;Illinois, Marriott 6th floor</td>
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<td><strong>Food Policy</strong>&lt;br&gt;Minnesota, Marriott 6th floor</td>
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<td><strong>Kids in the Kitchen</strong>&lt;br&gt;Michigan State, Marriott 6th floor</td>
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<td><strong>Marketing Communicators</strong>&lt;br&gt;Denver/Houston/KC, Marriott 5th floor</td>
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<td><strong>Nutrition and Food Science</strong>&lt;br&gt;NW/OH, Marriott 6th floor</td>
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<td><strong>Test Kitchen Professionals</strong>&lt;br&gt;PUR/WI, Marriott 6th floor</td>
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<tr>
<td>5:30PM - 7:00PM</td>
<td><strong>Cookbook, Digital Media, Bert Greene Awards</strong>&lt;br&gt;Grand Ballroom I, Marriott 7th floor</td>
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<td>Congratulate winners and nominees alike as the names are announced for these prestigious awards. Hosted by Russ Parsons.</td>
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<tr>
<td>7:00PM - 9:00PM</td>
<td><strong>Book and Blog Fair and Networking Reception</strong>&lt;br&gt;Grand Ballrooms II and III</td>
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<td>Exciting new format this year! Eat, drink, and socialize as you peruse the year's best cookbooks. Plus sign up to pitch an editor or an agent. Sign-up sheets will be posted in the Hospitality Suite, located in Lincolnshire I and II.</td>
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**elBulli 2005–2011**

by Ferran Adrià

Every recipe from the last seven years of the world’s most creative restaurant

A collection of some of the most innovative and influential recipes over the last decade by one of the greatest chefs in our history.

David Chang, Chef/Founder, Momofuku

One of the foundations of 21st century food.

Nathan Myhrvold, Co-Author of *Modernist Cuisine*

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Avenue Ballroom, Marriott 4th floor

**Cookbook, Digital Media, Bert Greene Awards**

Grand Ballroom I, Marriott 7th floor

Congratulate winners and nominees alike as the names are announced for these prestigious awards. Hosted by Russ Parsons.

**Book and Blog Fair and Networking Reception**

Grand Ballrooms II and III

Exciting new format this year! Eat, drink, and socialize as you peruse the year's best cookbooks. Plus sign up to pitch an editor or an agent. Sign-up sheets will be posted in the Hospitality Suite, located in Lincolnshire I and II.

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A collection of some of the most innovative and influential recipes over the last decade by one of the greatest chefs in our history.

DAVID CHANG, CHEF/FOUNDER, MOMOFUKU

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NATHAN MYHRVOLD, CO-AUTHOR OF *MODERNIST CUISINE*

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DAVID CHANG, CHEF/FOUNDER, MOMOFUKU

One of the foundations of 21st century food.

NATHAN MYHRVOLD, CO-AUTHOR OF *MODERNIST CUISINE*
SUNDAY

SCHEDULE

7:00AM - 8:30AM
Sunday Networking Breakfast

Sponsored by Bays English Muffins
Grand Ballroom, Marriott 7th floor

Start your day with breakfast, coffee, and a serving of networking with fellow attendees.

7:30AM - 8:15AM
Cooking Schools and Teachers Interest Section Breakfast

Salon AB, Marriott 5th floor

Grab your breakfast from the Grand Ballroom, and join a section meet-up.

8:00AM - 8:30AM
Annual IACP Business Meeting

Grand Ballroom, Marriott 7th floor

IACP President Julie Usher will review finances and other association business and answer member questions.

8:30AM - 10:00AM
SUNPL: Plenary Session

Grand Ballroom Salons II and III, Marriott 7th floor

Start the day with two thought-provoking talks from experts connecting to their culinary roots in meaningful and fascinating ways.

Speakers: Rick Bayless (emcee), Nephi Craig, Ben Reade

10:00AM - 5:00PM
Culinary Expo

Halsted, Marriott 4th floor

See and taste what’s new and notable from our sponsors and exhibitors. The Expo will be at the Marriott and vendors will be available throughout the day, providing opportunities to sample their products and to make valuable connections with those companies.

10:00AM - 10:30AM
Morning Networking Break

Halsted
Marriott 4th floor

Have a quick meeting, check out our Expo partners, catch your breath, re-energize with coffee and tea.
**SESSIONS**

10:30AM - 12:00PM
**SUN01: Can You Still Have a Career as a Cooking Teacher?**
Denver/Houston/KC, Marriott 5th floor

Many avocational cooking schools have been forced to cut back, often eliminating their guest teaching program. But are the days of the freelance cooking teacher gone altogether? This panel will provide a “state of the union” on avocational cooking classes today, pulling back the curtain and diving into the nitty-gritty of venues, menus, costs, fees, and marketing. The panel will review best practices and provide an overview of resources for teachers and school operators. THIS SESSION WILL BE RECORDED.

**Speakers:** Kathy Campbell, Karen Cassady, Molly Stevens

10:30AM - 12:00PM
**SUN02: Write A First Draft of Your Book Proposal**
IN/IO/MI, Marriott 6th floor

You’ve been thinking about writing a book, and now it’s time to write the proposal. If you need a nudge, this is the class for you, whether you’re an author who wants to start a new project, or a cooking teacher or blogger writing your first book. We’ll take it section by section, figuring out the target market, how you’ll sell it, how you’ll structure it, and the other parts book proposals contain. At the end of the class, it won’t be ready for prime time, but you’ll take home a draft to refine and expand upon.

**Speaker:** Dianne Jacob

10:30AM - 12:00PM
**SUN03: The Goodness of Goat**
Avenue, Marriott 4th floor

Join us on a global goat tour, from farm to table. Attendees will learn how the animals are raised and discover the health benefits of goat/goat dairy products, as well as various ways of preparing the meat that draw from Indian, Middle Eastern and Italian cuisines. You’ll learn the historical and cultural uses as well as cooking techniques for goat, and of course you’ll sample delicious dishes.

**Speakers:** Luigi Diotaiuti, Amy Riolo

10:30AM - 12:00PM
**SUN04: The New Food Fight: Who’s Going to Make America Healthier?**
Ballroom, Marriott 4Th Floor

The response to the obesity epidemic has been a food fight not seen since the food-reform era of 110 years ago: “soda” laws; White House gardens; the replacement of the food pyramid in favor of “MyPlate” policies; prominent writers attacking the food industry; the fight over food stamps and the Farm Bill; and the rise of a food culture that is trying to reconnect Americans with farmers, artisans, and local food communities in the name of better eating. But do we know if any of this, or what combination of this, can change American eating for the better? THIS SESSION WILL BE RECORDED.

**Speakers:** Hank Cadello, Mari Gallagher, Sam Kass, James Krieger, Scott Mowbray
SUN05: There Will Be Beer: The Rebirth of the Beer Cocktail

Long before mankind invented distillation, mixed drinks with a fermented base were the libation of choice -- and the key to social lubrication. The Egyptians brewed dates, Shakespeare espoused metheglin, and Harry Potter opted for a pint of Tudor-style butter beer. Today, beer cocktails remain an obscure genre of cocktailia but one that is quickly growing in popularity as bartenders and home mixologists discover the vast array of profiles, complexities, and flexible natures of beer and ale. Using tastings of Pharaoh's Ale, Buttered Beere, and a modern beer cocktail, the panel will trace the history of beer-based beverages to arrive at the modern intersection of the craft brew and craft cocktail movements.

Speakers: Ken Albala, Jacob Grier, David Solmonson, Lesley Jacobs Solmonson
**1:30PM - 3:00PM**  
**SUN010: The Artisan Cheeses of Mexico**  
**NW/OH/PUR/WI, Marriott 6th floor**

Hand-crafted cheeses from Europe and the U.S. are in wide distribution and sought-after by appreciators of fine foods. But the counterparts made in Mexico are still under the radar for most of us. Why? A Mexican cheese expert, the president of the American Cheese Society, and an American expert on Mexican cuisine present some exquisite examples of artisan cheeses and talk about the culture of Mexican cultured dairy. There will also be a demonstration of how to make three wonderful Mexican cheeses.  
**Speakers: Rick Bayless, Greg O’Neill, Carlos Yescas**

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**1:30PM - 3:00PM**  
**SUN06: Literary Bites: Tasting the Past, from Shakespeare to Fitzgerald**  
**Salon D, Marriott 5th floor**

Whet your appetite for luscious food imagery and descriptive prose in this creative tasting session. Three food historians will tantalize you with mouth-watering passages and tasting samples inspired by literature, exploring works by Jane Austen, Rabelais, Mark Twain, Laura Ingalls Wilder and more. Taste the history and connect to different culinary time periods and cultures through classic literature.  
**Speakers: Ken Albala, Tori Avey, Bruce Kraig**

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**1:30PM - 3:00PM**  
**SUN07: Embracing Amaro**  
**Avenue Ballroom, Marriott 4th floor**

In this session, a bitters expert and two Chicago bar professionals will demystify this newly trendy cocktail element, guiding you on an interactive tasting tour of these bitter spirits that are rich in history and flavor. Attendees will learn the history, flavor profiles, and how to appreciate and utilize these bitter spirits on their own or in cocktails. Participants will leave armed with information on how to best use amaro at home, or in bars and restaurants.  
**Speakers: Brad Thomas Parsons, Erin Phillips, Phillip Walters**
1:30PM - 3:00PM
SUN08: Financing Your Independence: Dealing with the Gritty Side of the Freelance Business
Ballroom, Marriott 4th floor

As our industry changes -- reduced budgets, expanding media and marketing landscapes -- more and more people are choosing to work independently as freelancers, self-publishers, and entrepreneurs of all sorts. How much money we make and how we make it can be difficult to talk about, but it’s critical to success. This panel will offer tips and tools for running a successful freelance business, deciding if a project is worth your time, combining multiple streams of income, pricing your services, and knowing how to stop talking and close the deal. THIS SESSION WILL BE RECORDED.

Speakers: Renee Schettler, Jess Thomson, Denise Vivaldo, Eagranie Yuh

1:30PM - 3:00PM
SUN09: Turning Food Deserts into Oases of Good Food
Salon E, Marriott 5th floor

Whether you call them food deserts or food swamps—these nutritionally-barren neighborhoods, where fast food restaurants and liquor stores are more plentiful than full-service grocery stores, are still widespread. Fortunately, cities and rural communities around the country are finding novel ways of providing easy access to affordable, healthy food. Join experts on urban gardening, mobile markets, and food policy to find out how we can turn food deserts into food oases.

Speakers: Dr. Jifunza Wright Carter, DJ Cavem, Mari Gallagher, Amelia Pape, Hannah Wallace

3:00PM - 3:30PM
Afternoon Networking Break
Halsted, Marriott 4th floor

Have a quick meeting, check out our Expo partners, catch your breath, re-energize with coffee and tea.
3:30PM - 5:00PM

Avenue, Marriott 4th floor

In this session, two African-American food writers explore the small body of rare cookbooks that found their way into print in the late 19th and early 20th centuries, looking beyond ingredient lists and instructions to reveal the competencies and artistry of early era black cooks. The panelists will shed light on the unrecognized organizational and managerial skills of these African-American chefs and entrepreneurs, as well as their classic techniques. We'll also explore issues of recipe copyright, publishing, and back-of-the-house diversity.

**Speakers: Donna Battle Pierce, Toni Tipton-Martin**

3:30PM - 5:00PM
**SUN12: Cider Renaissance**

Salon E, Marriott 5th floor

Learn the major players and driving forces behind the explosive craft cider movement in America and beyond. Passionate cider experts will guide you through a tasting of American and Old World ciders. Understand how to taste and evaluate each cider’s appearance, aroma, and flavor; take in a brief history of U.S. cider-making, and a tutorial on apple varieties and yeast strains and how they impact the final product. Find out for yourself why craft ciders are showing up on the best bar menus around the country.

**Speakers: Anthony Belliveau-Flores, Greg Buttera, Gregory Hall, Michael Roper**

3:30PM - 5:00PM
**SUN13: Can Growing Food Grow a Community, Too?**

Salon D, Marriott 5th floor

The complexities of income and class are often ignored amid the conversation of sustainable agriculture. Can the benefits of sustainable agriculture cut across all income levels, or is it just for yuppie farmers and those who can routinely pay $4 for an heirloom tomato? Is urban farming just another mechanism for gentrification? Learn from people actively engaged in this world about the challenges of bringing good, healthy food to everyone, and discover how culinary professionals can get involved with their own community’s local food efforts in a way that will inspire others and truly make a difference.

**Speakers: Eric Carlberg, Daron Joffe, Susan Puckett**

3:30PM - 5:00PM
**SUN14: Food Media’s Next Frontier: New Niche Outlets for Food Journalism**

Ballroom, Marriott 4th floor

News holes are shrinking. Magazines are laying off staff or shuttering all together. Despite this disruption in the publishing industry, plenty of entrepreneurial folks are leveraging this paradigm shift to create new editorial
ventures, in both the print and digital worlds. Hear about their experiences, examine their business models, get the low-down on their submission processes for writers, and gain an inside look at this emerging slice of publishing. THIS SESSION WILL BE RECORDED.

Speakers: Rebekah Denn, Cyndi Fecher, Suzanne Schreck, David Tamarkin

3:30PM - 5:00PM
SUN15: Wisconsin Cheese — How One Food Changed a Landscape (and Brought Back Its Past)
NW/OH/PUR/WI, 6th floor

Learn how one of America’s oldest cheesemaking regions is excelling as it makes exceptional modern cheeses by going back to the old tradition of “farmstead.” A fourth-generation cheesemaker, a new-to-dairy cheesemaker (now award-winning), and a journalist document how the land and history come together in Wisconsin to create the perfect context for new American craft cheeses.

Andy Hatch, Ed Janus, Chris Roelli,

Laura Werlin
6:30PM - 9:30PM
The Culinary Trust Annual Fundraiser
Kendall College, Skyline Room, 900 N. Branch (Goose Island), Chicago, IL 60642 (guests should secure their own transportation)

Join an inspiring group of guest chefs for a multi-sensory interactive experience that will highlight constructive, educational, and delicious ideas for creating a powerful shift in our food system. Your support will seed new grant initiatives The Culinary Trust has begun in 2014, as our foundation celebrates 30 years of funding the future of food.

The “Feast for the Future of Food” fundraising event will feature an innovative group of chefs, food personalities, and students coming together to demonstrate the transformative power of food in the future of science, education, environmental stewardship, global citizenship, the arts, and how we relate to each other in the world.

Designed to be an inspiring journey of sensations, aromas and flavors, the event will feature food installations showcasing each guest chef’s recipe and story, accompanied by complementary cocktail and wine pairings.

Price includes 20% discount from $175 general public price for IACP members, $65 is tax deductible. (The Culinary Trust is the 501(c)3 foundation of the International Association of Culinary Professionals.)
Creative Cooking with

**Ma*hatma Brown Rice**

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**Lunch**

**Dinner**

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MONDAY

SCHEDULE

7:00AM - 8:30AM
Networking Breakfast
Grand Ballroom, Marriott 7th floor
Start your day with breakfast, coffee, and a serving of networking with fellow attendees.

7:30AM - 8:15AM
Monday Food Photographers and Stylists Interest Section Breakfast
Salon AB, Marriott 5th floor
Grab your breakfast from the Grand Ballroom, and join fellow members for a section meet-up.

8:30AM - 10:00AM
MONPL: Plenary Session
Grand Ballroom, Marriott 7th floor
Connect with your community and get inspired to take action now. Learn how Douglas Gayeton and his multi-media Lexicon of Sustainability project is connecting across the country. Hear Sam Kass, director of Michelle Obama’s Let’s Move program, share his ambitions for better food and health for kids. THIS SESSION WILL BE RECORDED ON VIDEO.
Speakers: Rick Bayless (emcee), Douglas Gayeton, Sam Kass

10:00AM - 10:30AM
Morning Networking Break
Marriott Foyer 7th floor
Have a quick meeting, check out our Expo partners, catch your breath, re-energize with coffee and tea.

SESSIONS

10:30AM - 12:00PM
MON01: Stuffed in Chicago
Avenue Ballroom, Marriott 4th floor
In this presentation, two food historians (who are also street food experts) will explore the various “stuffed” foods prevalent in Chicago, from deep-dish pizza to ethnic foods such as Polish pierogis, Greek dolmas, Central American pupusas, British meat pies, German sausages, Indian samosas and more. By examining – and sampling – some of these revered delicacies, we’ll gain a fresh understanding of the incredibly diverse Chicago culinary community.
Speakers: Bruce Kraig, Colleen Taylor Sen
10:30AM - 12:00PM
MON02: The Making of a Culinary Capital
Salon E, Marriott 5th floor

In the span of a decade, Chicago went from being a meat-and-potatoes town to becoming a dining destination, home to some of the most exciting ingredient-driven restaurants as well as the global center for progressive modern cuisine. We’ll talk with chefs and restaurateurs who were pioneers in making Chicago one of the most acclaimed culinary capitals in the world, and explore the food, design, and spirit that sets this city apart. THIS SESSION WILL BE RECORDED.

Speakers: Jimmy Bannos Sr., Homaro Cantu, Bill Kim, Donnie Madia, Chandra Ram

10:30AM - 12:00PM
MON03: Pitch Slam: Get Up the Nerve to Get Your Idea Out in Public
Salon D, Marriott 5th floor

Are you ready to turn your idea into words, but not sure if you’ve got the angle right? Should you turn your obsession into a book or is it a magazine story or even a blog post? And are you matching the concept to the publication? In this fast-paced perennial favorite class, a panel of editors will give constructive feedback to ideas proposed by audience members. Everyone benefits from the lessons, even if you don’t pitch your own idea, but come prepared to share. At the end of the session, we’ll have a raffle to win a one-on-one coffee meeting or phone call with each of the presenters!

Speakers: Dana Bowen, Shannon McCook, Keith Pandolfi, Renee Schettler, Aaron Wehner

10:30AM - 12:00PM
MON04: Recipe Databases: Best Practices and Favorite Features
Ballroom, Marriott 4th floor

All test kitchens must keep their recipes in an organized, easy to locate format. Most have custom databases designed internally to accommodate specific needs, but as technology continues to challenge us to provide almost instant turnaround time for recipe requests, we constantly need upgrades to stay relevant. Is a web-based or filemaker system best? What are the most important features in a test kitchen’s database? What do you WISH you had, and who maintains it? Anyone who’s struggled with recipe organization — whether a corporate recipe tester or an independent author or blogger — can glean useful tips from this lively panel. THIS SESSION WILL BE RECORDED.

Speakers: Cindy Manwarren, Diane McElroy, Pam Thuman-Commike

10:30AM - 12:00PM
MON05: The New Nordic Cuisine, and What It Means for the Rest of Us
Denver/Houston/KC, Marriott 5th floor

In recent years, the food world has begun looking to Scandinavia for inspiration. Once considered a good source of holiday cookies and gravlax, the Nordic countries have taken a lead role in pushing culinary technique and point of view, with their devotion to purity, seasonality, and celebration of indigenous ingredients. Restaurants
that espouse this New Nordic philosophy are becoming gastronomic meccas. Learn how this approach manifests itself in the various countries of the region and how these principles spread around the world.

**Speakers:** Jody Eddy, Carl Kristian Frederiksen, Ben Reade

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**Lunch on Your Own**

12:00PM - 1:30PM

Enjoy lunch at the Marriott or at one of the many nearby restaurants and cafes.

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**DIGITAL MEDIA IMMERSION**

2:30PM - 3:25PM

**Round Tables, Critiques, and Networking**

Grand Ballroom II, III, Marriott 7th floor

Spend time at a round-table discussion hosted by a subject expert or get a one-on-one critique of your website, blog, photography, or video from a pro. Round-table topics include: Instagram, Twitter, Wordpress, Google+, Pinterest, nuts-and-bolts of social media, and more. Round tables don’t require specific sign ups. Critiques will be one-on-one, sign-up sheets will be available at conference.

2:30PM - 3:25PM

**MED01: Google Analytics, Then and Now**

Ballroom, Marriott 4th floor

A brush-up on the basics, and then an explanation of the new interface and how to make it work for your business. THIS SESSION WILL BE RECORDED.

**Speaker:** Faith Durand

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**MED02: The Surprising Capabilities of iPhone Photography**

Salon D, Marriott 5th floor

Learn how with a few techniques and some clever helper apps you can generate high quality on-the-go photography that you didn’t think you could get from an iPhone.

**Speaker:** Nathan Michaels

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**MED03: Do We All Need to Do Video Now?**

Avenue, Marriott 4th floor

How to evaluate whether you should be doing video, what production levels are right for you, where to host your videos, and how to be sure the impact is translating into business success. THIS SESSION IS BEING RECORDED.

**Speakers:** Clyde Burley, Jason De La Rosa
2:30PM - 3:25PM
MED12: Managing a Multi-Platform Life
Salon E, Marriott 5th floor

Very few of us work in one medium only nowadays, and even in the digital space, it’s easy to fall into a black hole, spending a lot of effort but getting little in return in terms of strategic results. Hear how a successful and enterprising author/blogger/publisher manages priorities and platforms to make it all add up to an admirable career.
Speaker: Michael Ruhlman

SESSIONS

3:30PM - 4:25PM
Round Tables, Critiques, and Networking
Grand Ballroom II and III, Marriott 7th floor

Spend time at a round-table discussion hosted by a subject expert or get a one-on-one critique of your website, blog, photography, or video from a pro. Round-table topics include: Instagram, Twitter, WordPress, Google+, Pinterest, nuts-and-bolts of social media, and more. Round tables don’t require specific sign ups. Critiques will be one-on-one, sign-up sheets will be available at conference.

3:30PM - 4:25PM
MED04: What’s Next on the Social Media Horizon?
Marriott Ballroom, 4th floor

New opportunities for social networking arise every day, but which new platforms are worth your time and effort?
Speakers: Gaby Dalkin, Aida Mollenkamp

3:30PM - 4:25PM
MED05: Using SEO to Connect To Your Audience
Avenue Ballroom, Marriott 4th floor

Demystify the process of understanding how people use search to look for the information they need and learn how you can leverage that understanding to improve your connection with them.
Speakers: Stephanie Stiavetti, Andrew Wilder

3:30PM - 4:25PM
MED06: Inside the Video Editing Process
Salon D, Marriott 5th floor

A show-and-tell of how an editor goes from raw footage to finished video, with a discussion of the critical decision points and their consequences.
Speaker: Jamie Tiampo

3:30PM - 4:25PM
MED07: Getting Serious About Google Hangout
Salon E, Marriott 5th floor

Learn to integrate these seemingly “fun” hangouts into a serious digital marketing strategy for your business.
Speakers: David Leite, Dr. Jean Layton
SESSIONS

4:30PM - 5:30PM
Round Tables, Critiques, and Networking

Grand Ballroom II and III, Marriott 7th floor

Spend time at a round-table discussion hosted by a subject expert or get a one-on-one critique of your website, blog, photography, or video from a pro. Round-table topics include: Instagram, Twitter, Wordpress, Google+, Pinterest, nuts-and-bolts of social media, and more. Round tables don’t require specific sign ups. Critiques will be one-on-one, sign-up sheets will be available at conference.

4:30PM - 5:30PM
MED08: Telling Your Story Through Video

Salon D, Marriott 5th floor

Learn ways to refine your storytelling in the food space.
Speaker: Douglas Gayeton

4:30PM - 5:30PM
MED09: Strategic Pinning

Ballroom, Marriott 4th floor

What’s the latest thinking on how to use this platform for your business/professional goals.
Speaker: Lorraine Goldberg

4:30PM - 5:30PM
MED10: The Update on eBook Publishing

Salon E, Marriott 5th floor

What platforms are right for you, what are the pros and cons of various paths, and how the heck do you market the content?
Speaker: Judith Dern

4:30PM - 5:30PM
MED11: Video Production 101

Avenue Ballroom, Marriott 4th floor

Learn about the different types of equipment, pre-production guidelines, and core production principles to make sure you put your best food forward when stepping in front of (or behind) the camera.
Speakers: CJ Bruce, Catherine McCord

6:30PM - 8:30PM
Farewell Reception

Grand Ballroom II, III 7th floor

Share drinks and nibbles, contact info, and of course farewell hugs, with friends old and new. The evening ends early enough to allow for restaurant dining as well. But heads up: It’s St. Patrick’s Day, so make reservations plenty of time in advance!
2013-2014
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1987–1988

Francois Dionot, CCP
1986–1987

Nathalie Dupree, CCP
1984–1986

Anne Byrd
1982–1984

Richard Nelson
1980–1982

Donald Miller
1978–1980
The Culinary Trust Celebrates Our 30th Anniversary in 2014!
For 30 years, your foundation -- The Culinary Trust -- has been the only foundation that focuses on educating and funding culinary professionals on critical food issues. The Culinary Trust helps the culinary community become more articulate about these issues so they can direct their passions toward making a difference. Through our mission-driven activities, TCT:

• Connects a broad range of professionals, emerging professionals and youth with meaningful projects and programs.

• Educates and empowers culinary professionals via workshops and seminars.

• Offers scholarships and grants for education and research, and provides internships that match professionals with mission-driven organizations.

• Both embraces and preserves culinary history, and funds the future of food.

Select highlights of past initiatives include:

• Start-up funds for the Gastronomica Journal of Food and Culture

• Research grant for award-winning food scholar Ken Albala

• Program grants for chefs and schools to participate in the White House’s Let’s Move!/Chefs Move to School initiative

• Scholarships to Le Cordon Bleu, International Culinary Center, Institute of Culinary Education, and Culinary Institute of America.

• Internships with City Harvest and Wellness in the Schools

• Educational programming at conferences and via webinars on child nutrition and school food, food labeling, and food policy councils.

• Grants for community-based organizations including Bed-Stuy Campaign Against Hunger (NY) and Oakland Food Connection (CA)

• Restoration of one of two known copies of Apicius, created in the 9th century and the oldest cookbook in the Western world.

Your 2014 Richard Sax Anti-Hunger Grant Recipients: Healthy Food Hub and Ginkgo Organic Gardens

In honor of our 30th anniversary, and through the generosity of IACP 36 participants, The Culinary Trust is supporting two great Chicago organizations with Richard Sax Grants: Healthy Food Hub and Ginkgo Organic Gardens.

Healthy Food Hub is a grassroots, volunteer-run collective farmer CSA with the shared vision of building a local food economy from within food desert and food insecure Chicago communities. With their Richard
Sax Grant, HFH will create a mobile teaching kitchen to bring healthy cooking classes to the Chicagoland communities they serve. Ginkgo Organic Gardens is an all-volunteer community garden that grows and donates nutrient-rich organic produce to low-income people living with HIV/AIDS. With their Richard Sax Grant, GOG will build a greenhouse that will allow them to continue to grow healthy food through the Chicago winters. Please consider making a donation to help these two worthy nonprofits. > Donate Now

New Growing Leaders Fund Launches at Conference

In our 30th year, The Culinary Trust debuts a new grant fund, “Growing Leaders,” allowing us to put even greater emphasis on funding the future of food. Growing Leaders is a flexible funding source that allows us to activate, support, and fund a diverse group of innovative culinary professionals, in the philanthropy, education, and business arenas. We will award cause-driven grants to support individuals and organizations in becoming effective change-makers and innovators with positive and lasting impacts.

• Project funding
• Mentoring from established professionals in the IACP community
• Development of multimedia content to broaden the reach of IACP and TCT
• Community support for people and ideas that epitomize the future of the culinary world in activism, innovation and leadership

Please join us at the Annual Business Meeting 8 a.m. Sunday, March 16, to learn more.

Join Us for Our 30th Anniversary Fundraising Celebration, “A Feast for the Future of Food”

When: Sunday March 16, 6:30 - 9:30 p.m.
Where: Kendall College, Skyline Room (on Goose Island)

What to expect: Many small plates, specialty cocktails/wine/sparkling, installation art, performance, silent and live auctions

Tickets: $140 for IACP members (20% discount from $175 general public price, $65 is tax deductible), inclusive of all food and drink

Dine as you celebrate The Culinary Trust’s 30th Anniversary amidst an inspiring group of guest chefs, who will present a multi-sensory interactive experience highlighting constructive, educational, and delicious ideas for creating a powerful shift in our food system. Designed to be an inspiring journey of sensations, aromas, and flavors, “A Feast for the Future of Food” features several food installations showcasing guest chefs’ recipes and stories, accompanied by specialty beverage pairings.

Participating chefs and special guests include:
Rick Bayless, Mexican Traditions, Chicago
Maxime Bilet, Modernist Cuisine Meets La Tradition Française, Seattle
Bryant Terry, Afro-Vegan, San Francisco
Nephi Craig, Native Foods, Sunrise Park AZ
Douglas Gayeton, artist, Lexicon of Sustainability
DJ Cavem, Hip Hop artist celebrating plant-based eating, Denver

Lara Nixon, Vintage and Modern Bar Craft, Austin

Tickets may still be available – please visit our event page to purchase: http://iacptctfeast2014chicago.bpt.me/

We are very grateful to our event sponsors, who include:
Conti di San Bonifacio Winery and Resort
Crucial Detail
Kendall College
Melissa’s Produce

Our Mission
The Culinary Trust gives culinary professionals the tools and opportunities to understand and act on critical issues in the world of food. To learn more about The Culinary Trust, visit www.theculinarytrust.org or contact Laura Atkinson, executive director, at laura@theculinarytrust.org.

We are very grateful to our 30th anniversary partners:
KitchenAid
PolyScience
Unilever

The Culinary Trust Board of Directors and Staff

Ken Rubin, Chair
Rouxbe Online Cooking School

Karin Endy, Immediate Past Chair
Karp Resources

Alexa Van de Walle, Secretary
Lighthearted Locavore; food writer/advocate

Lara Nixon, Treasurer
Bad Dog Bar Craft

Anne McBride, Director
Culinary Institute of America

David McIntrye, Director
Whole Foods

Greg Silverman, Director
Share Our Strength

Laura Atkinson, Executive Director
The Culinary Trust
The Certified Culinary Professional (CCP) designation is awarded by the International Association of Culinary Professionals to individuals who have demonstrated and who maintain comprehensive knowledge of the culinary arts and sciences.
Our 2014 Sponsors

Please join us in thanking these generous companies for their sponsorship and ongoing support in helping IACP connect culinary professionals with the people, places, and knowledge they need to succeed.

PLATINUM

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Special Thanks to...

Brian Boucher, for graciously making us feel at home in the Marriott

Kate Neumann, for wrangling all the food and beverage needs for our sessions

Dalyn Miller, Dalyn Miller Public Relations, for hustling to acquire excellent restaurants for our Host City Party

Rebecca Wheeler, for creating a fine slate of Chicago-centric tours

And of course thank you to all the many volunteers who donated their time, talent, and energies. Conference couldn’t have happened without you!
USEFUL INFORMATION

Useful Information About the Chicago Conference

Where is everything taking place?
The Marriott Magnificent Mile is the main location for the conference. All featured sessions, general sessions, and Digital Media Immersion sessions are held at the Marriott, along with Interest Section meetings, breakfasts, Saturday Awards lunch, Cookbook/BGA/DMA Awards, Book & Blog Festival, Culinary Expo, and Farewell Reception. These events are held off-site:

Friday March 14
All optional tours and cooking classes: various locations; see tour and class descriptions for addresses. For optional tours, transportation is provided, and you should meet in the lobby at least 10 minutes before scheduled departure time.

Host City Party: Chicago Illuminating, 9 E. 21st St., Chicago, IL 60616. Transportation will be provided, departing from and returning to the Marriott.

Saturday March 15
Cooking classes: Le Cordon Bleu Chicago, 361 W. Chestnut St., Chicago, IL 60610. Transportation will be provided, departing from and returning to the Marriott.

Where can I register and get help with other conference issues?
The Conference Registration and Information Desk, which will be manned by FoodConnect, is located on the third floor of the Marriott, in the McHenry/Kane rooms. Registration hours are:
Thursday 3/13   2:00 pm – 8:00 pm
Friday 3/14   7:00 am – 8:00 pm
Saturday 3/15   7:00 am – 5:30 pm
Sunday 3/16   7:30 am – 7:30 pm
Monday 3/17   8:00 am – 4:00 pm

Finding the conference focal point: The Cuisinart Hospitality Suite
This is the place to gather, meet colleagues for appointments, catch up on email, organize your business cards, and generally regroup. The Hospitality Suite is located in Lincolnshire I and II, on the 6th floor of the Marriott.

How can I sign up for Mix and Pitch sessions with editors and agents at the Book & Blog Festival?
Sign-up sheets will be posted in the Hospitality Suite beginning Friday morning. “Walk ins” will be accepted, too, as long as there is availability.

How about internet access?
Wi-fi is available throughout the public areas of the hotel as well as in your hotel rooms for no charge. You should bring your laptops, tablets, or smart phones if you’ll need internet access.

How can I vote in the Food Photographers and Stylists Photo Contest and Exhibition?
The IACP Food Photographers and Stylists Professional Interest Section celebrates the outstanding work of members by hosting the annual IACP Photography Contest. The entries will be on display in the Grand Ballroom Foyer, 7th floor, of the Marriott. Two of the awards will be granted by a jury, but the third is the People’s Choice. Voting instructions will be presented in the exhibit space. All members are encouraged to vote!
How about The Culinary Trust’s Silent Auction?
The Culinary Trust hosts an annual silent auction, which this year will be located in the Hospitality Suite. The auction will take place online; instructions for review of auction items and bidding will be presented at the auction desk.

Be sure to connect with fellow attendees and share your experiences

Twitter
The conference hashtag is simply #iacp. Be sure to follow @iacpculinary on Twitter for important conference information and updates, as well as occasional contests!

Facebook
Like us on Facebook to keep up with conference and association news: facebook.com/iacpculinary

How to best participate in sessions
We ask all conference attendees, including Day Pass registrants and guests, to wear their name badges at all times during the conference. The Marriott is a big hotel, and this will minimize confusion. If you’ve registered for the full conference, your badge will allow access to all sessions, meals, and social events planned as part of the conference agenda. If you’re a Day Pass registrant, your badge will allow access to sessions, meals, and social events only for the particular day for which you are registered.

Due to limited space, we ask that you attend only the sessions for which you have signed up. You may be admitted to other sessions, as long as all registered attendees are seated and there is still room in the class or meeting room. You can also register for sessions, or change your session selection, at the on-site registration desk; not all sessions will be available at that time, however.
For this Vietnamese Wild Alaska Black Cod recipe and more tempting seafood ideas go to wildalaskaflavor.com

How do you get there? Ask for Alaska.

For this Vietnamese Wild Alaska Black Cod recipe and more tempting seafood ideas go to wildalaskaflavor.com

See you next year!
IACP 2015 conference
Washington, DC