



IACP36

CHICAGO

CONNECTIONS

INTERNATIONAL ASSOCIATION
OF CULINARY PROFESSIONALS

MARCH 14 - 17, 2014



WELCOME TO THE 36TH ANNUAL IACP CONFERENCE!



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

MESSAGE

CONTENTS

2

A photograph of a city skyline, likely Chicago, featuring several tall skyscrapers. In the foreground, a river flows under a bridge with a sign that reads "WABASH AVENUE". The sky is overcast. The right side of the image is partially obscured by a dark, semi-transparent overlay containing the table of contents.

CONTENTS

WELCOME • 2

CONFERENCE OVERVIEW • 4

SCHEDULE-AT-A-GLANCE • 8

SPEAKERS • 17

SCHEDULE IN DETAIL • 41

IACP • 70

THE CULINARY TRUST • 74

SPECIAL THANKS • 79

SPONSORS • 80

USEFUL INFORMATION • 85

JUMP TO
SECTIONS BY
SELECTING
TITLES



**CONFERENCE
OVERVIEW**

4



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

MESSAGE

CONTENTS

5

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
Nancy Baggett
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



International Association of Culinary Professionals

1221 Avenue of the
Americas, 42nd floor
New York, NY 10020
www.iacp.com

Main: (646) 358-4957
Toll-free: (866) 358-4951
Fax: (866) 358-2524

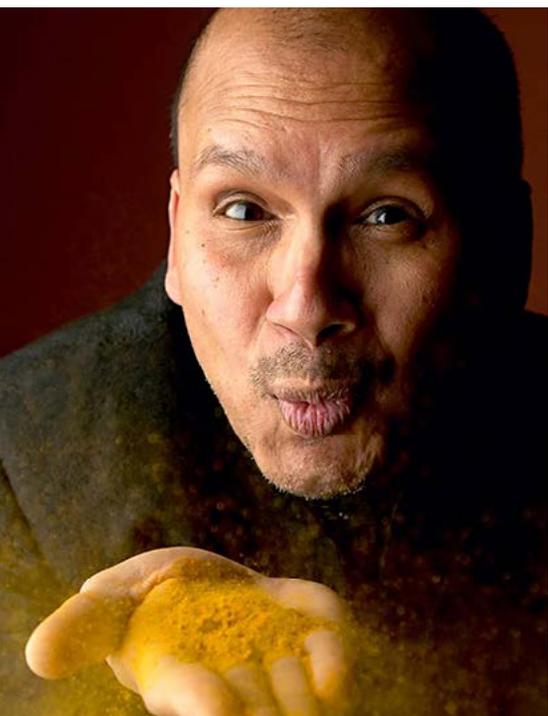
Membership inquiries:
info@iacp.com

Other inquiries:
communications@iacp.com

CONFERENCE
COMMITTEE

CONTENTS

6



FELLOW 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 popu-

late 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.

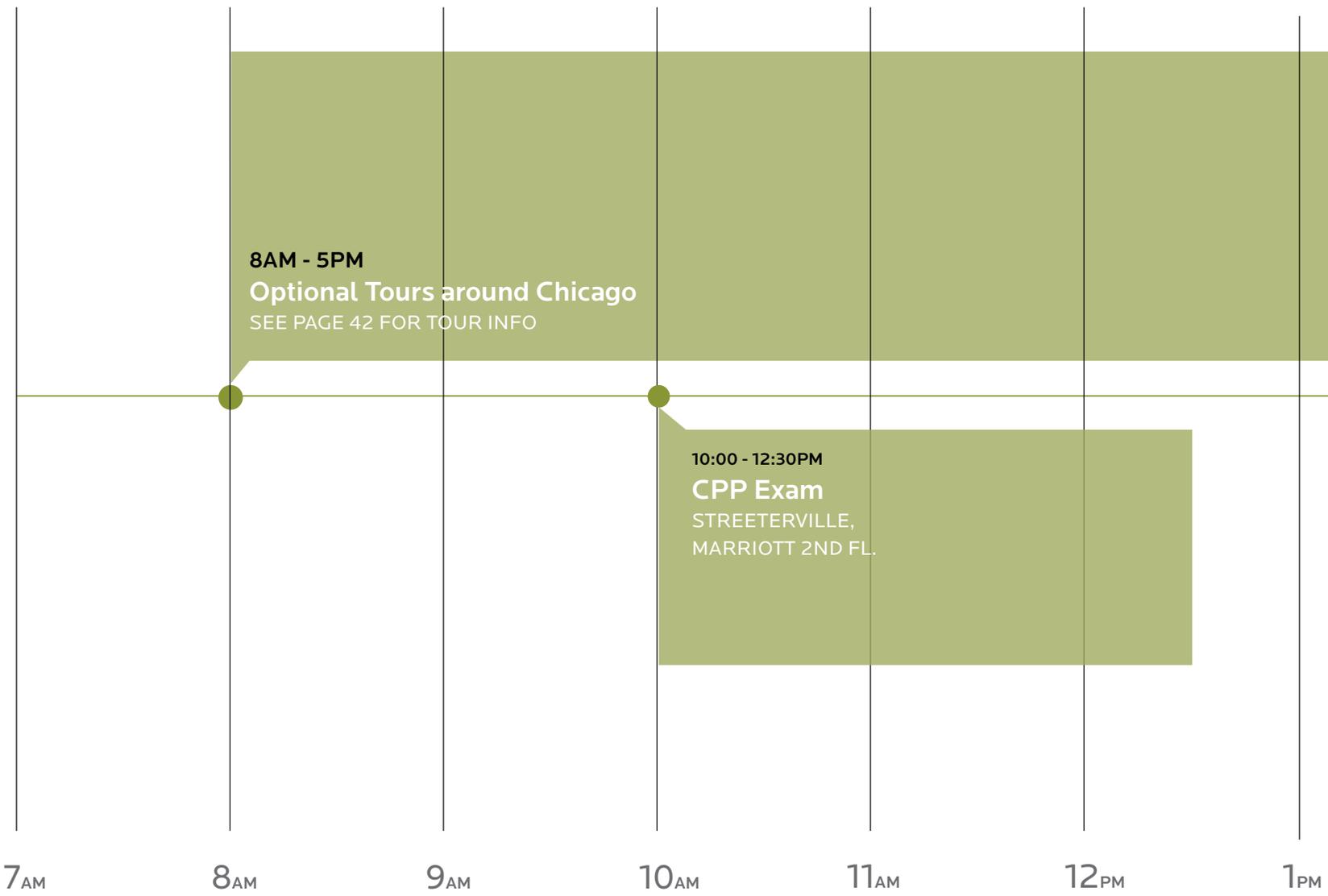
I couldn't be any prouder of this conference and hope to meet all of you in person March 14-17, 2014. Toast one with me, won't you?

Cheers,
Raghavan Iyer
President-Elect, IACP

MESSAGE

CONTENTS

7



Schedule At-A-Glance

CONTENTS

8

Friday

8AM - 5PM

Optional Tours around Chicago

SEE PAGE 42 FOR TOUR INFO

6 - 9PM

Host City Reception

CHICAGO ILLUMINATING COMPANY
19 E. 21ST STREET, CHICAGO

3:30 - 5:30PM

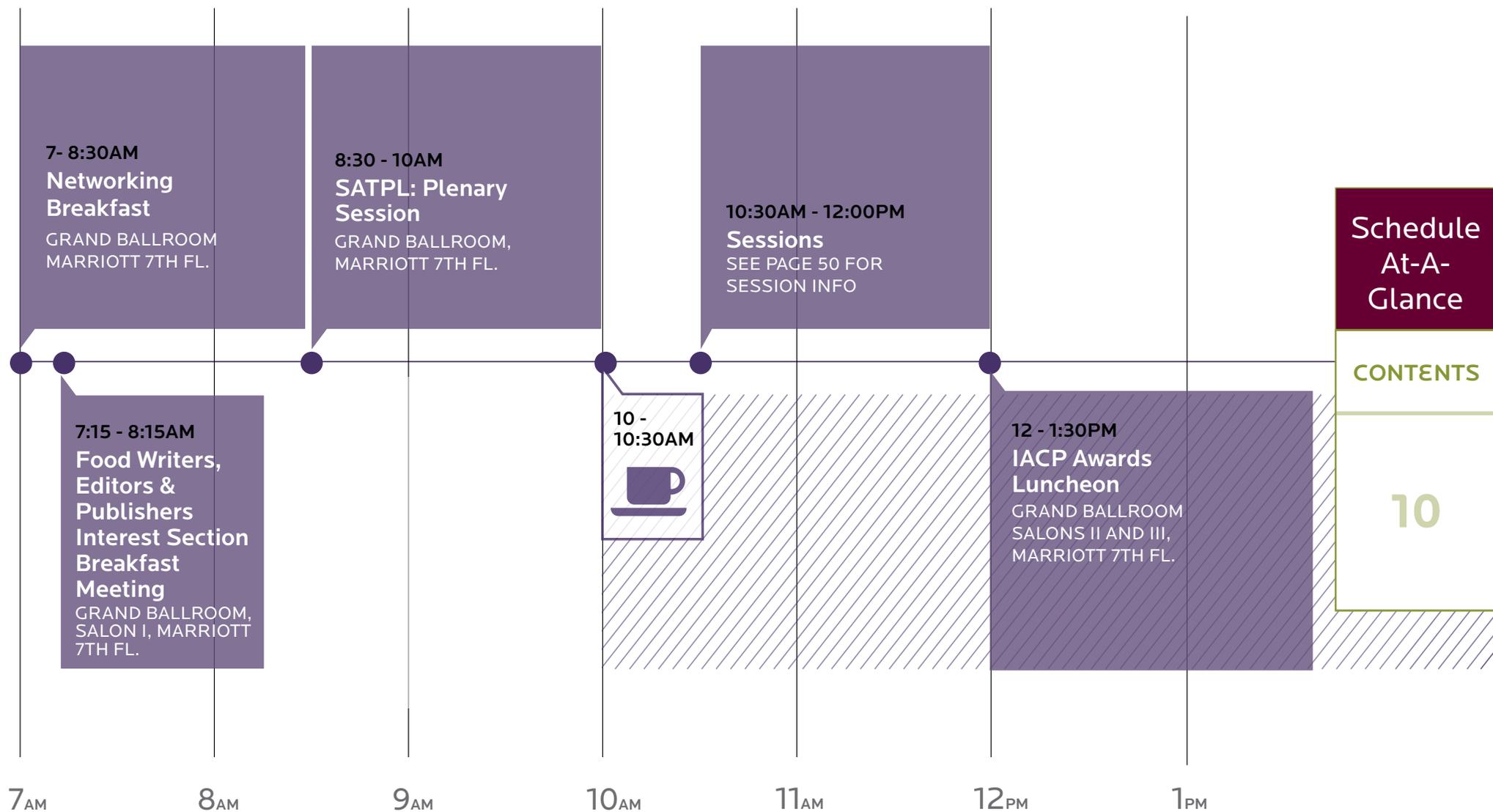
First-Time Attendee
OrientationAVENUE ROOM,
MARRIOTT 4TH FL.2_{PM}3_{PM}4_{PM}5_{PM}6_{PM}7_{PM}8_{PM}9_{PM}10_{PM}

Friday

Schedule
At-A-
Glance

CONTENTS

9



Schedule
At-A-
Glance

CONTENTS

10

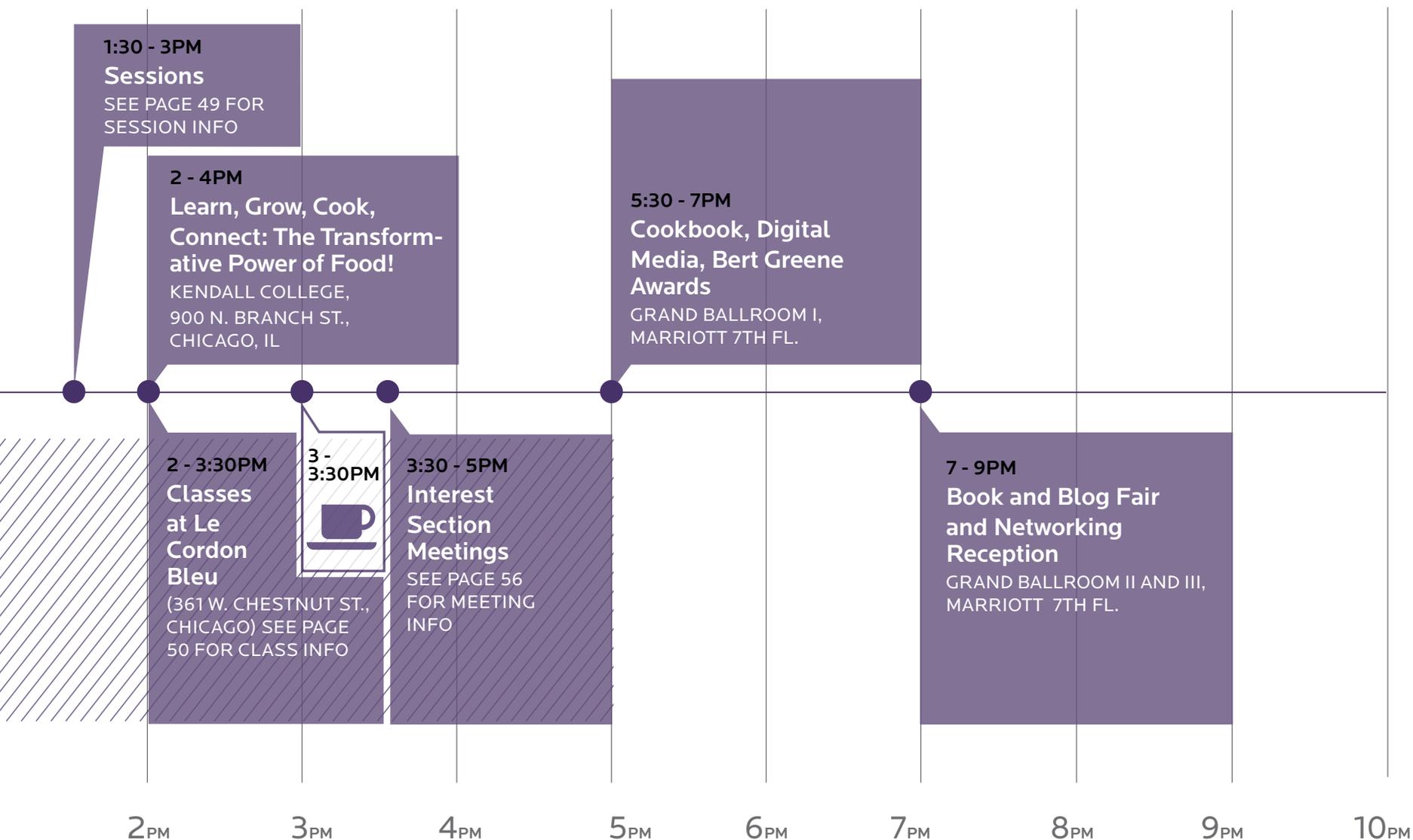
Saturday



Culinary Expo
HALSTED, MARRIOTT 4TH FL.



Networking Break
HALSTED, MARRIOTT 4TH FLOOR



Schedule
At-A-
Glance

CONTENTS

11

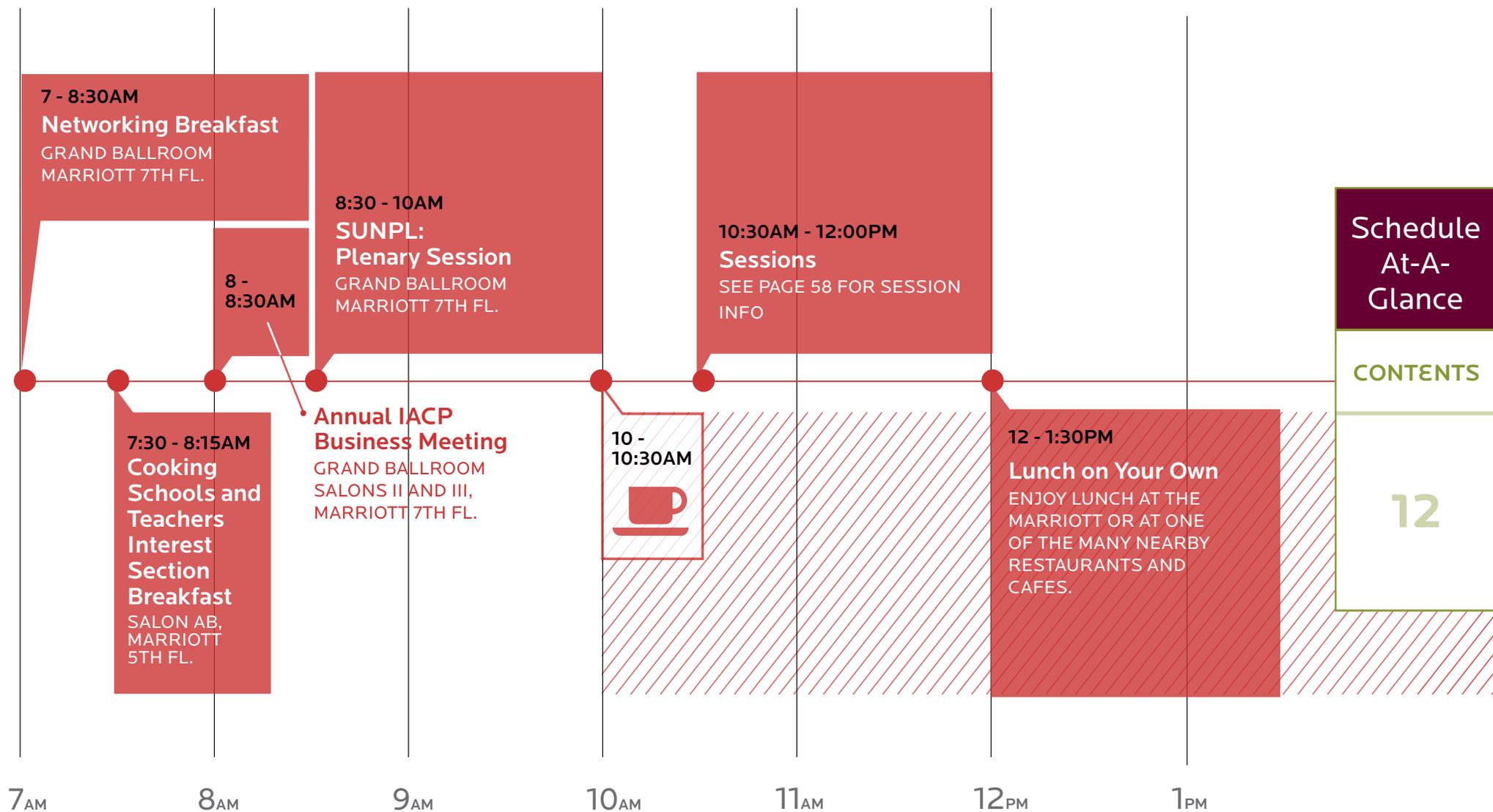
Saturday



Culinary Expo
HALSTED, MARRIOTT 4TH FLOOR



Networking Break
HALSTED, MARRIOTT 4TH FLOOR



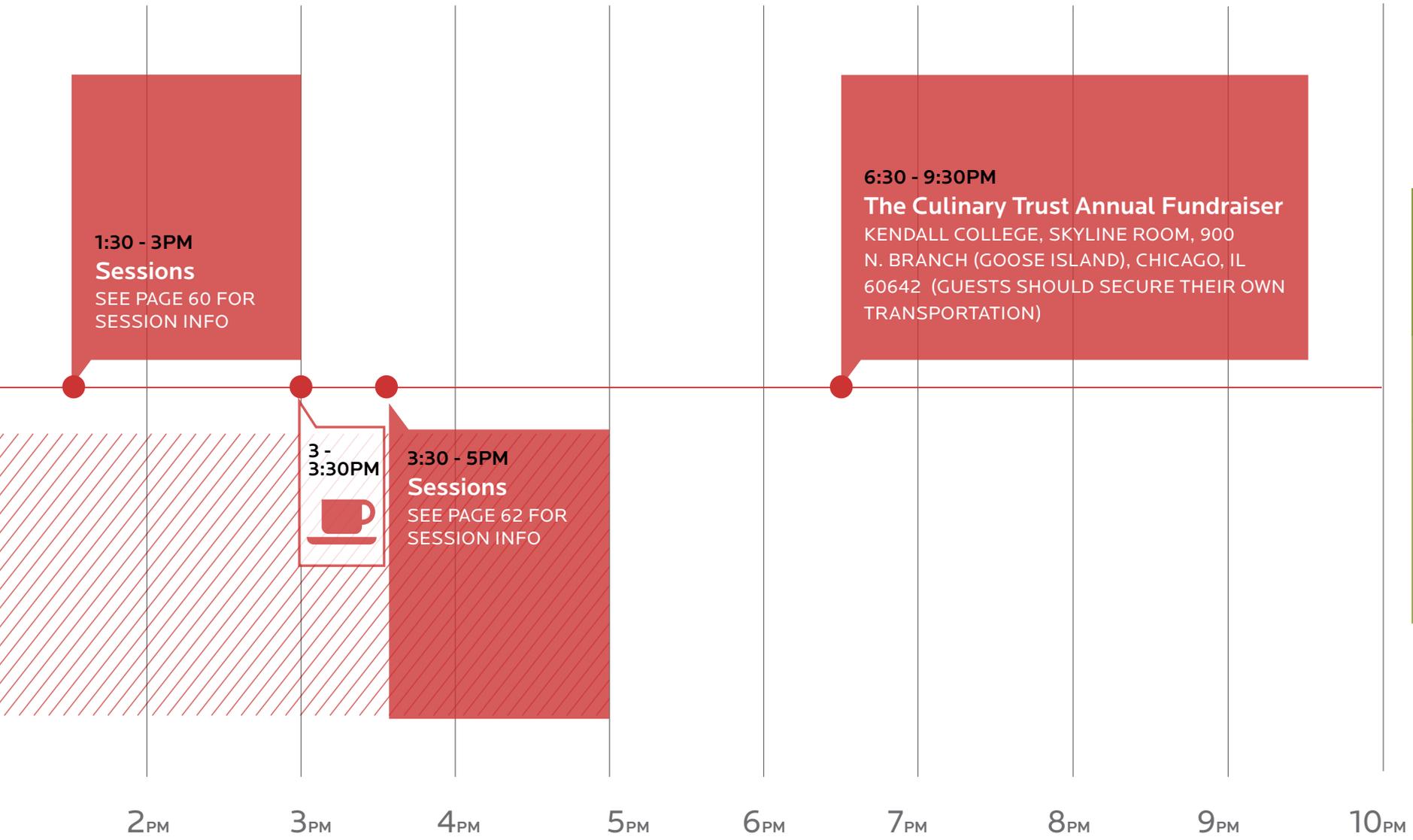
Sunday



Culinary Expo
HALSTED, MARRIOTT 4TH FLOOR



Networking Break
HALSTED, MARRIOTT 4TH FLOOR



1:30 - 3PM

Sessions

SEE PAGE 60 FOR SESSION INFO

3 - 3:30PM



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)

2PM

3PM

4PM

5PM

6PM

7PM

8PM

9PM

10PM

Sunday



Culinary Expo

HALSTED, MARRIOTT 4TH FLOOR



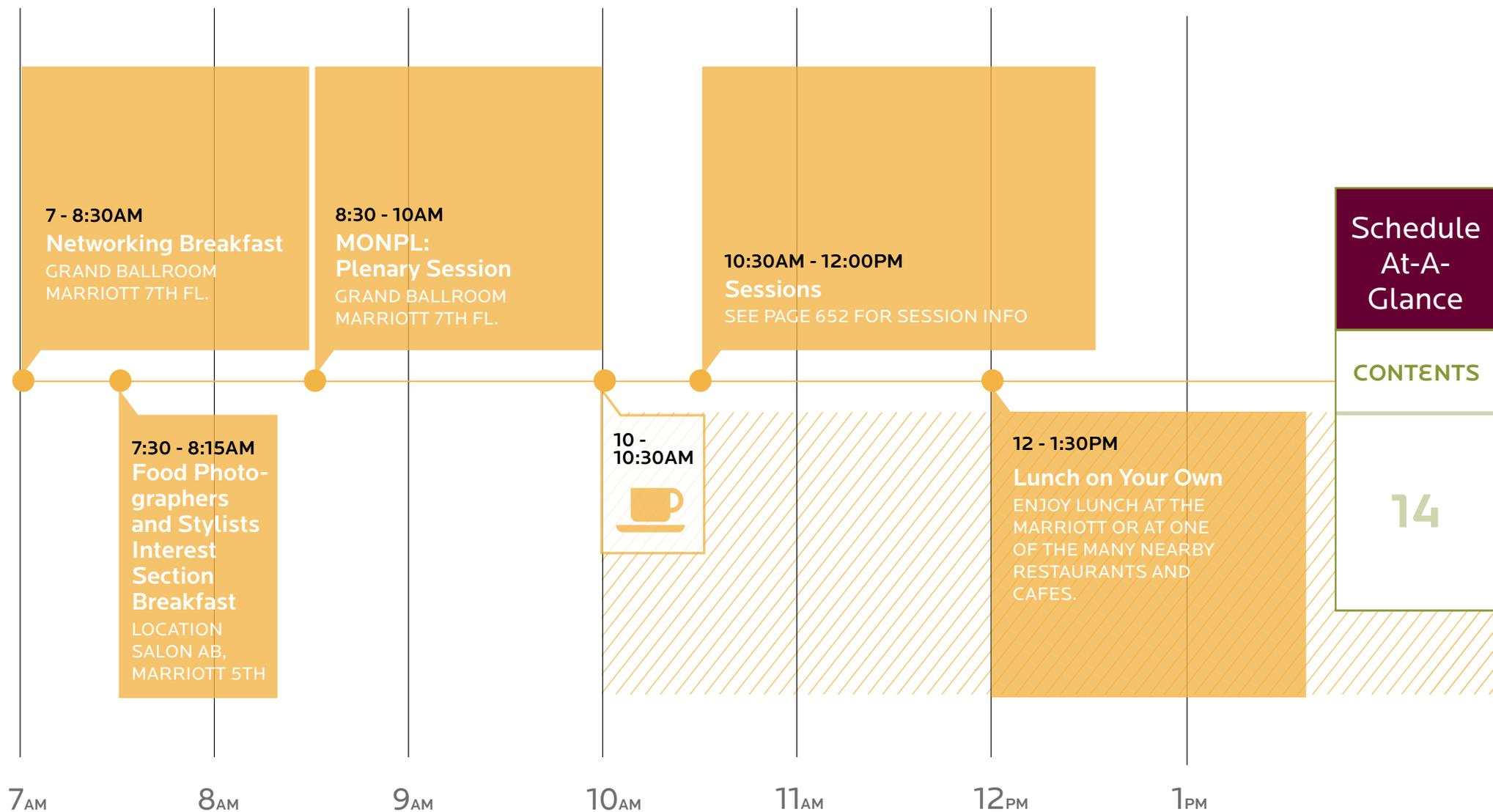
Networking Break

HALSTED, MARRIOTT 4TH FLOOR

Schedule
At-A-
Glance

CONTENTS

13



Schedule
At-A-
Glance

CONTENTS

14

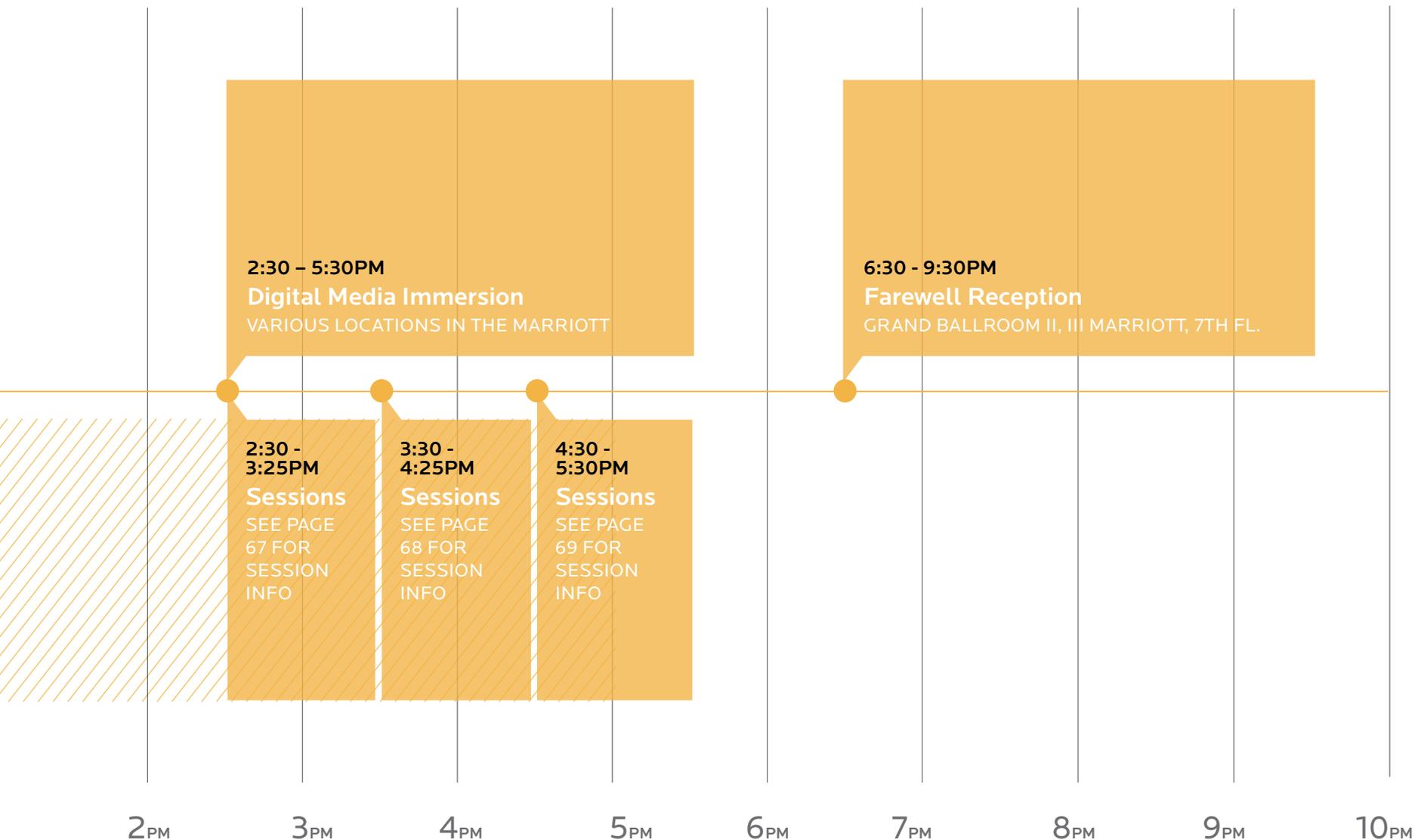
Monday



Culinary Expo
MARRIOTT 7TH FLOOR FOYER



Networking Break
MARRIOTT 7TH FLOOR FOYER



Schedule At-A-Glance

CONTENTS

15

Monday



Culinary Expo
MARRIOTT 7TH FLOOR FOYER



Networking Break
MARRIOTT 7TH FLOOR FOYER

passionate about the process?



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.

Cuisinart
SAVOR THE GOOD LIFE
www.cuisinart.com
www.facebook.com/cuisinart



cuisinart.com/scan



SPEAKERS

17

SPEAKERS FOR OUR PLENARY SESSIONS AND SPECIAL EVENTS



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*.



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.

Featured
Speakers

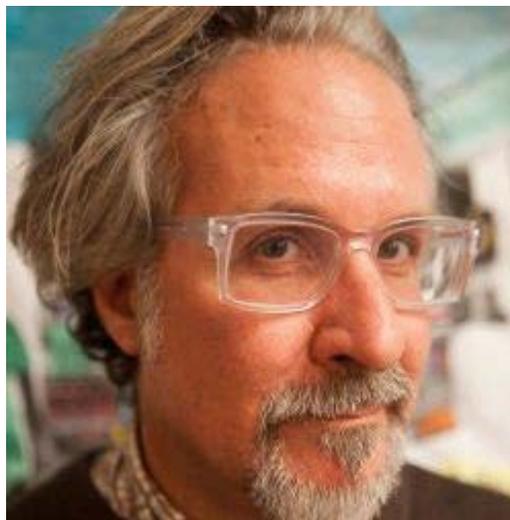
CONTENTS

18

FEATURED SPEAKERS cont.



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.

Featured
Speakers

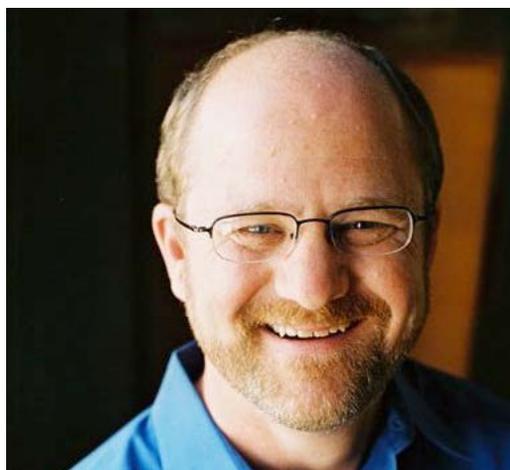
CONTENTS

19

FEATURED SPEAKERS cont.



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.

Featured
Speakers

CONTENTS

20



presents

edibleFEAST

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



www.ediblecommunities.com

DESIGNED WITH PROFESSIONALS

BY PROFESSIONALS, FOR PROFESSIONALS

NEWLY DESIGNED
COMMERCIAL 8-QUART BOWL-LIFT
STAND MIXER WITH NSF® CERTIFICATION

MOST POWERFUL. QUIETEST.
BEST PERFORMING.



KSM8990ER



FLEX EDGE BEATER
KAFE7L



FOOD GRINDER
FGA



PASTA ROLLER & CUTTER SET
KPRA



®/™ ©2014 KitchenAid. All rights reserved.
The design of the stand mixer is a trademark in the U.S. and elsewhere.
NSF is a registered trademark of NSF International.

KP140066

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 cuisine. 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:



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 appeared in Martha Stewart Living, Food & Wine, Real Simple, and O. In 2010, Bowen received both an Eddie and a James Beard award.



Session
Speakers

CONTENTS

22

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

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 Barrelhouse 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

SESSION SPEAKERS cont.

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 Cross-



ing, 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.

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 Cassidy 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 Itef



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** found-



ed 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.

SESSION SPEAKERS cont.

Amy Collins is the founder of Squid Ink, a literary agency specializing in the culi-



nary 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.

Session
Speakers

CONTENTS

25

SESSION SPEAKERS cont.

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).

Jody Eddy has cooked at Jean-Georges, *The Fat Duck*, and *Tabla*. She was the Ex-



ecutive 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.

Amy Emberling is Co-Managing Partner of Zingerman's Bakehouse in Ann Arbor.



After graduating from Harvard, she attended L'École de Gastronomie 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.

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.

SESSION SPEAKERS cont.

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.

To learn more about Red Mesa Cuisine, visit www.redmesacuisine.com

Carl Kristian Frederiksen is a Danish chef currently living in Brooklyn. He began cook-



ing in Copenhagen at Skagen Fiskerestaurant, where he was discovered by the general manager of Aamann-Copenhagen, Morten Friis.

Friis enlisted Frederiksen 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 Insti-

tute, 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,

SESSION SPEAKERS cont.

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.

A native Californian, **Nancy Singleton**

Hachisu, has lived with her Japanese



organic farmer husband and three sons in their traditional Japanese farmhouse for the last 25 years. Hachisu has taught home cooking to

Japanese housewives for over two decades and is the leader of a local Slow Food convivium. Nancy's first book, *Japanese Farm Food* (Andrews McMeel, Sept 2012), was praised in the *New York Times*, *The LA Times*, and the *London Times* and was featured in *Food & Wine's Best of the Best Cookbooks, Vol. 16*. Hachisu is currently working on her second book, *Preserving the Japanese Way: Age-Old Techniques for the Modern Kitchen*, to be published by Andrews McMeel early November 2014.

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.

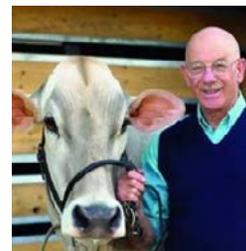
For 15 years, **Dianne Jacob** has coached writers on book proposals that have attract-



ed 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-

SESSION SPEAKERS cont.

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.

SESSION SPEAKERS cont.

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.

SESSION SPEAKERS cont.

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.

SESSION SPEAKERS cont.

Aida Mollenkamp is a food expert trained at Cornell Hotel School and Le Cordon Bleu



Paris. 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 In-



stitute 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 Tippy 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 Cul-

ture 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 Amba-

SESSION SPEAKERS cont.

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 Iwantmore-food.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

Session
Speakers

CONTENTS

33

SESSION SPEAKERS cont.

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.

Session
Speakers

CONTENTS

34

SESSION SPEAKERS cont.

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.

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

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.

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

Session
Speakers

CONTENTS

35

SESSION SPEAKERS cont.

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

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.

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 Spa-



go, 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*.

SESSION SPEAKERS cont.

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*.

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

SESSION SPEAKERS cont.

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 Manage-



ment 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

SESSION SPEAKERS cont.

edited have received 20 James Beard and IACP award nominations, winning 11 times. In 2006, Food & Wine magazine named Aaron one of the most influential people in the culinary world.

Ari Weinzweig is co-founding partner of Zingerman's Community of Businesses. Ari was recognized as one of the "Who's Who of Food



& Beverage in America" in 2006 by the James Beard Foundation and is the author of many books including "Zingerman's

Guide to Better Bacon" (Zingerman's Press), "Zingerman's Guide to Good Leading, Part 1: A Lapsed Anarchist's Approach to Building a Great Business," "Part 2: A Lapsed Anarchist's Approach to Being a Better Leader," and most recently, "Part 3; A Lapsed Anarchist's Approach to Managing Ourselves."

Laura Werlin is one of the country's fore-



most 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 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.

Session
Speakers

CONTENTS

40



**DETAILED
SCHEDULE**

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. Tour 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 conventioners can feel adventurous for branching out from the Loop. Join Suzanne Florek, Chef and Founder SaltyFig.com and Portia Belloc 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-

Friday
AM
March 14

CONTENTS

42

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 exquisite 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 an online photo journal that will be shared with all IACP members. Each attendee will receive an auto-graphed hard cover copy of "Man Bites Dog," the definitive book on the history, culture, science and art of the hot dog.

Friday
AM
March 14

CONTENTS

43



HEAT.

SWEET.

ZING.



Choose the right kick for your meals.



Visit kikkomanusa.com or follow us on   

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



BAYS

English Muffins
bays.com

© 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 cultur-

al 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

Friday
AM
March 14

CONTENTS

45

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

Friday
AM
March 14

CONTENTS

46



KERRYGOLD PRESENTS

IRELAND'S

ARTISANAL
BLUE CHEESE

CASHEL BLUE

HANDMADE ON THE GRUBB FAMILY FARM
 IN COUNTY TIPPERARY, SINCE 1984.
 SEMI-SOFT AND VOLUPTUOUSLY CREAMY.

CRAFTSMANSHIP. TRADITION.



WWW.KERRYGOLDUSA.COM

Ireland's artisanal blue cheese is now sold under the Kerrygold brand.

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

Friday
 PM
 March 14

CONTENTS

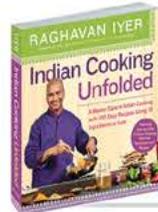
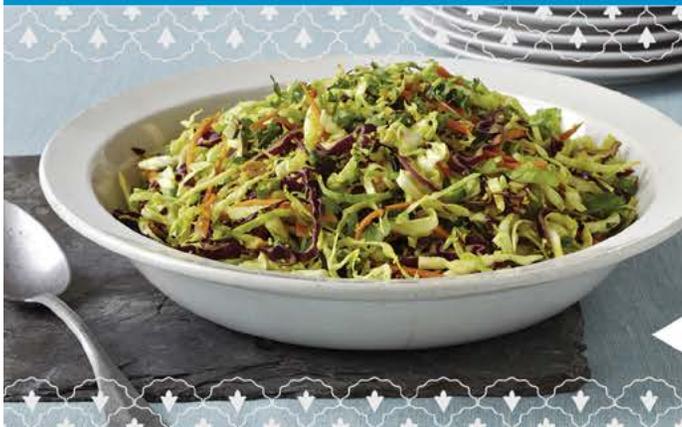
47

Splendidly Still...
Luxuriously Sparkling

VOSS[®]
artesian water from norway facebook.com/vossworld 

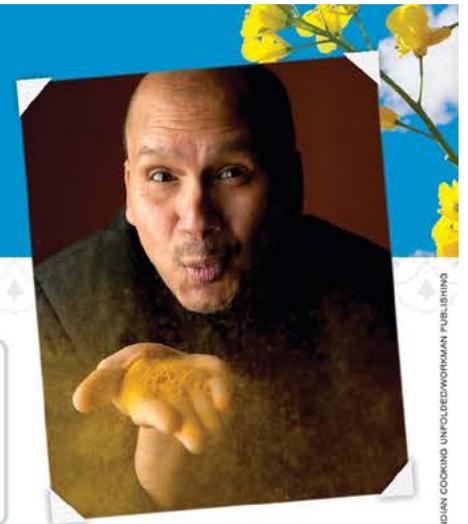


Connect with **CanolaInfo** and **Raghavan Iyer** at IACP in Chicago!



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.



 canolainfo.org

photography credit: INDIAN COOKING UNFOLDED/RAGHAVAN PUBLISHERS

Saturday

SCHEDULE

7:00AM - 8:30AM

Saturday Networking Breakfast, Sponsored by Kerrygold-Irish Dairyboard USA

 Grand Ballroom,
Marriott 7th floor

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

7:15AM - 8:15AM

Food Writers, Editors & Publishers Interest Section Breakfast Meeting

 Salon I
Marriott 7th floor

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

8:30AM - 10:00AM

SATPL: Plenary Session

Grand Ballroom, Marriott 7th floor

Ferran Adria, 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; Adria's focus now turns to his foundation, a think-tank for gastronomy and creativity. Phaidon has just published Adria'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.

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.

Saturday
AM
March 15

CONTENTS

49

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 Salomone

Saturday
AM
March 15

CONTENTS

50



**Receive
delicious,
seasonal
lentil recipes
four times a year.**

Sign up at www.Lentils.ca



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 Weinzwieg**

12:00PM - 1:30PM

IACP Awards Luncheon



Canadian Lentils, Canola,
Driscoll's, Kikkoman,
Mahatma Brown Rice

Grand Ballroom Salons II and III, Marriot
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.)

**Saturday
AM/PM
March 15**

CONTENTS

51

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 punches. 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

Saturday
PM
March 15

CONTENTS

52

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 Butter-scotch, 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

Saturday
PM
March 15

CONTENTS

53

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. 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: 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:

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: John Manion

2:00PM - 3:30PM

SAT15: Home-Style Filipino

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: 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: Kristine Subido

Saturday
PM
March 15

CONTENTS

54

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



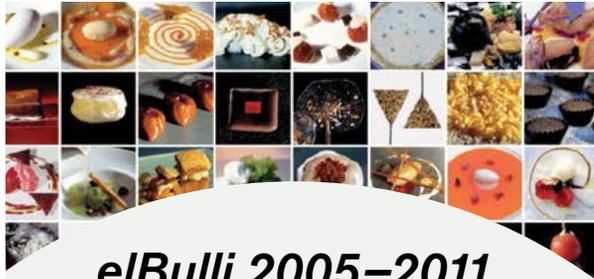
Halsted
Marriott 4th floor

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

Saturday
PM
March 15

CONTENTS

55



eIBulli 2005–2011 by Ferran Adrià

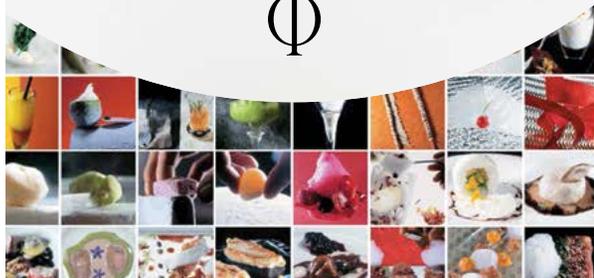
Every recipe from the last seven years of the world's most creative restaurant

“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



3:30PM - 5:00PM

Interest Section Meetings

Locations Vary

Discuss key issues for your interest section.

Culinary Tourism

Indiana/Iowa, Marriott 6th floor

Digital Media

Ballroom, Marriott 4th floor

Food History

Illinois, Marriott 6th floor

Food Policy

Minnesota, Marriott 6th floor

Kids in the Kitchen

Michigan State, Marriott 6th floor

Marketing Communicators

Denver/Houston/KC, Marriott 5th floor

Nutrition and Food Science

NW/OH, Marriott 6th floor

Test Kitchen Professionals

PUR/WI, Marriott 6th floor

Cooking Schools and Teachers

LA/Miami/Scottsdale, Marriott 5th floor

Food Photographers and Stylists

Avenue Ballroom, Marriott 4th floor

5:30PM - 7:00PM

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.

7:00PM - 9:00PM

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.

Saturday
PM
March 15

CONTENTS

56

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.

Sunday
AM
March 16

CONTENTS

57

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 histori-

cal 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 Cardello, Mari Gallagher, Sam Kass, James Krieger, Scott Mowbray

Sunday
AM
March 16

CONTENTS

58

Driscoll's Berries

are the premium choice of the world's finest chefs.



Mixed Berry Tart

Driscoll's
ONLY THE FINEST BERRIES™

Visit www.driscolls.com
for more exclusive recipes.

10:30AM - 12:00PM

SUN05: There Will Be Beer: The Rebirth of the Beer Cocktail

NW/OH/PUR/WI, 6th floor

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

12:00PM - 1:30PM

Lunch on Your Own

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

Sunday
AM
March 16

CONTENTS

59

SESSIONS

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

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

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

Sunday
PM
March 16

CONTENTS

60

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, Eaganie 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 nutritional-ly-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.

Sunday
PM
March 16

CONTENTS

61

SESSIONS

3:30PM - 5:00PM

SUN11: Breaking The Jemima Code: What African- American Cookbooks Reveal About Culinary Justice

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 conversa-

tion 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

Sunday
PM
March 16

CONTENTS

62

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.)

Sunday
PM
March 16

CONTENTS

63

LIGHT ON
CALORIES

FULL OF
FLAVOR!

ENTER
to WIN!

SUBMIT YOUR "NUTTY-EST"
JARLSBERG LITE RECIPE
IDEAS ON FACEBOOK
FOR A CHANCE
TO WIN A
SPINNING BIKE
PACKAGE.



LIKE US ON FACEBOOK
TO ENTER TO WIN & VISIT
www.jarlsbergusa.com

All entries must be submitted by 5/31/14



GET A LITTLE
**MILD,
MELLOW**
AND
Nutty
with



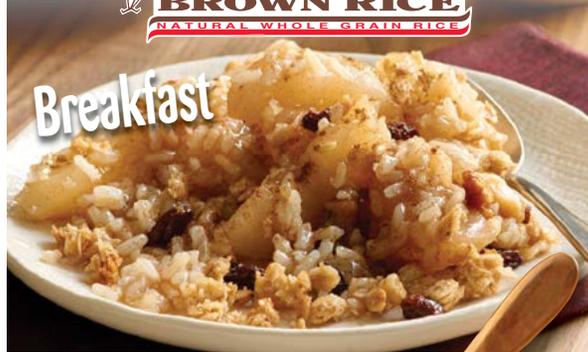
Editorial information and/or product requests
for recipe development programs contact:
Ronnie Campbell, theburrellgroup1td@msn.com

Creative Cooking
with



Mahatma
BROWN RICE
NATURAL WHOLE GRAIN RICE

Breakfast



Lunch



Dinner



For these recipes
and more visit
mahatmarice.com

Big Green Egg
The Ultimate Cooking Experience®



The Most Versatile
Cooking Device
Ever... Is it a Grill, an
Oven or a Smoker?

Yes.



BigGreenEgg.com
©COPYRIGHT BIG GREEN EGG

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 - 5:00PM

Culinary Expo

Marriott Foyer 7th 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



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

Monday
AM
March 17

CONTENTS

65

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

Monday
AM
March 17

CONTENTS

66

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

12:00PM - 1:30PM

Lunch on Your Own



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

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

2:30PM - 3:25PM

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

2:30PM - 3:25PM

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

Monday
PM
March 17

CONTENTS

67

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, Word-

press, 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 LaytonMonday
PM
March 17

CONTENTS

68

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!

Monday
PM
March 17

CONTENTS

69



IACP

70



2013-2014 IACP OFFICERS AND DIRECTORS



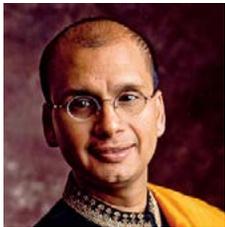
OFFICERS
President
Julia M. Usher



DIRECTORS
David Bonom



Adam Salomone



President-Elect
Raghavan Iyer



Kathleen Flinn



Albert Schmid



Secretary-Treasurer
**Margaret
Bradley-Foley**



Glenn Mack



Jamie Tiampo



Immediate Past
President
Doug Duda



Helen Roberts



Ken Rubin, CCP
Culinary Trust,
Liaison to the Board

OFFICERS
&
DIRECTORS

CONTENTS

71

HEADQUARTERS STAFF



Chief Executive Officer
Meredith Deeds
Meredith@iacp.com



Operations and Administration Manager
Shani Phelan
Shani@iacp.com



Director of Communications and Content
Martha Holmberg
Martha@iacp.com



Communications Coordinator
Margaret Crable
Margaret@iacp.com



Senior Event Manager
Kendra McMurray, CMP
Kendra@iacp.com



Member Services
FoodConnect Media, Inc.
Jeremy Mitchell
info@iacp.com

STAFF

CONTENTS

72

PAST PRESIDENTS

Doug Duda
2012–2013

Cynthia Nims
2011–2012

Cynthia Glover
2010–2011

Scott Givot, CCP
2009–2010

Cathy Cochran-Lewis
2008–2009

Rosemary Barron
2007–2008

Blake E. Swihart, CCP
2006–2007

**William K. Wallace,
CCP**
2005–2006

Sarah Labensky, CCP
2004–2005

Martha Johnston
2003–2004

Andrew Schloss, CCP
2002–2003

Lauraine Jacobs, CCP
2001–2002

Paula Lambert
2000–2001

Janie Hibler, CCP
1999–2000

**Robin Kline, MS, RD,
CCP** 1998–1999

Antonia Allegra, CCP
1997–1998

Flo Braker
1996–1997

Ethel Hofman, CCP
1995–1996

Sue B. Huffman, CCP
1994–1995

**Barbara Pool Fenzl,
CCP**
1993–1994

Leslie Beal Bloom
1992–1993

Irena Chalmers, CCP
1991–1992

Anne Willan, CCP
1990–1991

**Sharon Tyler Herbst,
CCP**
1989–1990

**Nancy Kirby Harris,
CCP**
1988–1989

Peter Kump, CCP
1987–1988

Francois Dionot, CCP
1986–1987

Nathalie Dupree, CCP
1984–1986

Anne Byrd
1982–1984

Richard Nelson
1980–1982

Donald Miller
1978–1980

PAST
PRESIDENTS

CONTENTS

73

THE CULINARY TRUST

Celebrating the Past. Funding the Future.



DEDICATED
to the world of food.



THE CULINARY TRUST

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% dis-

count 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

2014 CERTIFIED CULINARY PROFESSIONALS

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.

Kristine Ackerman
Edie Acsell
Raquel Agranoff
Ken Albala
Sandra Allen
Kirk Bachmann
Judith Baigent-King
Rosanne Barker
Virginia Barringer, MS,
RD, LDN
Gail Bellamy
Carole Bloom
David Bonom
Julia Brant
Miriam Brickman
Kathleen Bruno
Shawn Bucher
Caryl Busse
Nitockrees Carpita
Irena Chalmers
Cynthia Chandler
Sheila Crye
Elaine Cwynar
Marilyn Davison
Carol Dearth

Joy Delf
Roberta Dowling
Judith Ets-Hokin
Catherine Evans
Ann Every
Catherine Felix
Barbara Fenzl
Cynthia Flahardy
Kathleen Flinn
Nathan Fong
James Gallivan
George Geary
Pat Gentry
Lucy Gerspacher
Norene Gilletz
Aliza Green
Patricia Greenberg
-Grunfeld
June Harris
Alice Hart
B. Holuigue
Michael Huber
Sue Huffman
Suzanne Hunter
JoAnn Ignelzi-Herzfeld

Raghavan Iyer
Dorothy Jacobson
Larry Janes
Peng Jones
Steven Keneipp
Robin Kline
Elinor Klivans
Kathy Kneedler
Carla Kochel, MEd, RD,
LDN
Marilyn Kostin
Anita Krissel
Sally LaRhette
Barbara Lauterbach
Chicken Lea
Louis Lindic
Betty Ann Litvak
Trish Lobenfeld
Julie Logue-Riordan
Glenn Mack
Wynton L. Mann
Cathy Marschean-Spivak
Renee Marton
Amy McGuire
Maureen McKeon

Marianne McNamee
Marla Mendelsohn
Mariella Morrin
Lynn Nelson
Joan Reis Nielsen
Loretta Paganini
G. Sarah Page
Dedrah Parisen
Anne M. Parr
Jacques Pépin
Jessica Pirozzolo
Lisa Plato
Catherine Policella
Hilda Pope
Edna Porter
Catherine Pressler
Sharon Rice
Helen Roberts
Karen E. Rogers-Cook
Irene Rothschild
Julia Rutland
Ruth Samuels
Rebecca J. Scheier
Albert Schmid CHE,
CFBE
Lisa Schroeder
Susi Gott Seguret
Susan Slack
R. Allen Smith
Zona Spray
Jerrie Strom

Monika Sudakov
Hiroko Sugiyama
Jude Theriot
Jamie Tiampo
Eleanor Topp
Daniel Scott Traster,
CCC, CCE
Cherie Twohy
Keith Vonhoff, CEPC
Cornelia Walmsley
Gwen Walters
Barbara Watts
Anne Willan
Thayer Wine
Nicki Wood
Denice Woods
Susan Zubik

CCP

CONTENTS

78



**SPECIAL
THANKS**

79

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

Cuisinart[®]
S A V O R T H E G O O D L I F E[®]

SPECIAL
THANKS

CONTENTS

80

GOLD



SPONSORS

CONTENTS

81

SILVER



Mahatma[®] Rice

*edible*FEAST



SPONSORS

CONTENTS

82

BRONZE



Wild, Natural & Sustainable®



LE CORDON BLEU®

WILLIAMS-SONOMA

SUPPORTER



SPONSORS

CONTENTS

83



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 Food-Connect, 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 re-group. 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!

USEFUL
INFO

CONTENTS

85

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 on line; 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

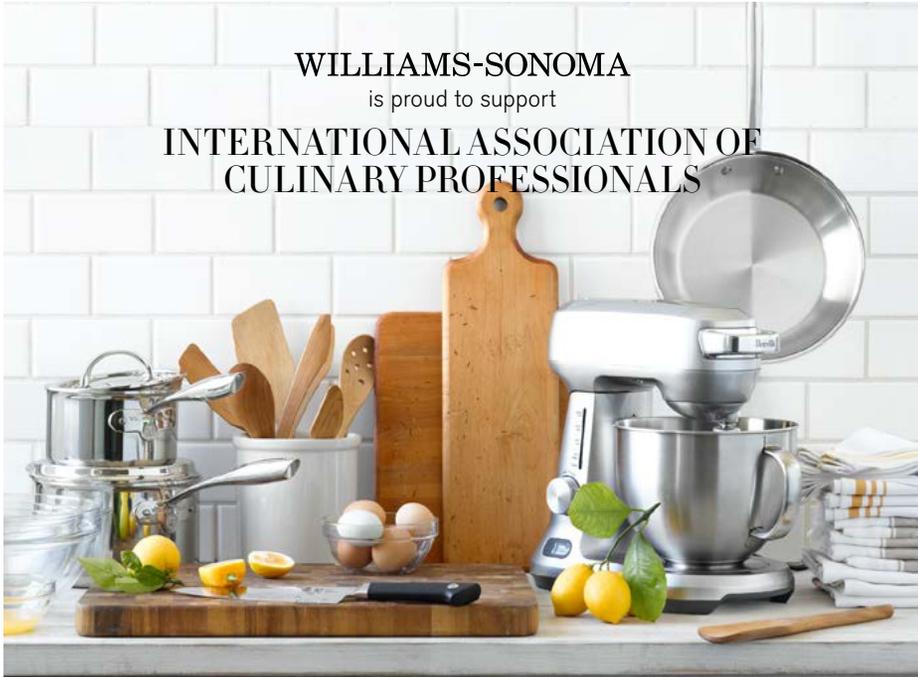
Like us on Facebook to keep up with conference and association news: [facebook.com/iacpculinary](https://www.facebook.com/iacpculinary)

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.

WILLIAMS-SONOMA
is proud to support
INTERNATIONAL ASSOCIATION OF
CULINARY PROFESSIONALS



LE CORDON BLEU®

VISIT US AT THE CULINARY EXPO

A worldwide leader in culinary arts and hospitality
management education

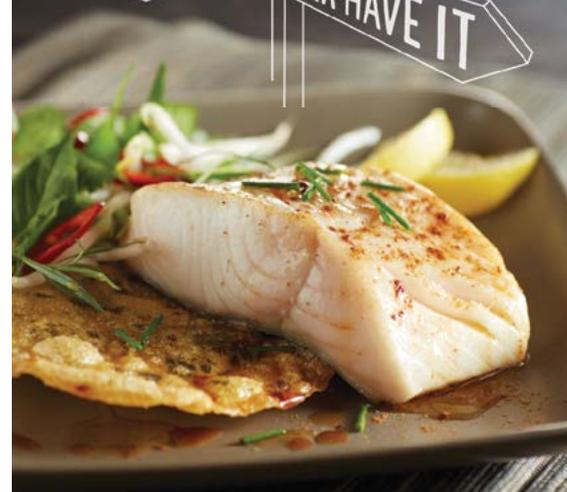
www.cordonbleuusa.com

Explore Gourmet Products and Chef Accessories at
www.cordonbleushop.com

Paris - London - Madrid - Istanbul - Liban - Japan - Korea - USA - Ottawa - Mexico - Peru -
Australia - New Zealand - Shanghai - Taiwan - Malaysia - Thailand



See you next year!
IACP 2015 conference
Washington, DC



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



Wild, Natural & Sustainable®