

The Culinary Institute of America
presents

**2006 Worlds of Flavor
International Conference & Festival**

SPAIN AND THE WORLD TABLE
Regional Traditions, Invention, and Exchange

November 2-4, 2006

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

Program Schedule: Revised 10.9.06

Thursday, November 2

- 4:00 PM **Registration**
Atrium
- 5:00 PM **Welcome and Introduction**
Ventura Foods Center for Menu Research & Development
Speakers: Mark Erickson, Charles Henning, Greg Drescher, José Andrés
- Introduction of Presenting Sponsors**
Foods from Spain, Wines from Spain
- Introduction of Platinum Sponsor**
Sunkist Growers
- 5:20 PM General Session I
Keynote Presentations
- Overview
Spanish Gastronomy, Circa 2006: The State of the Art
Speaker: **Rafael Anson**
- Presentation I
**Spain and its Culinary Traditions: At the Crossroads of the Old and New
Worlds**
Presenter: **Nancy Harmon Jenkins**

Presentation II

The Spanish Market Basket: Iconic Elements of Tradition, Exchange, and Invention

A culinary exploration of six foods—olive oil, salt, garlic, tomatoes, peppers, and wine—that have shaped the Spanish table and its contribution to world cooking

Moderator/presenter: **José Andrés**

Presenters/guest chefs and experts: **Miguel Palomo, M^a Carmen Velez, Karen MacNeil, Dani García, Gerry Dawes, Enric Canut, Colman Andrews, Rafael Vidal, María José San Román, Llorenç Petràs, Carles Gaig**

7:30 PM

Opening Reception

World Marketplace

Historic Barrel Room

A festive walk-around event featuring Spanish wines and guest chefs preparing Spanish flavors, with a chance to meet our conference faculty—chefs, authors, and other experts—as well as our Worlds of Flavor sponsors.

Sponsored by Foods from Spain, Wines from Spain, Sunkist Growers

Friday, November 3

7:30 AM

A Light Napa Valley Breakfast

Ventura Foods Center for Menu Research & Development

Sponsors: California Raisin Marketing Board, National Peanut Board

8:30 AM

General Session II

Spanish Ways with Pork and Lamb: Of Wood-Fired Ovens and the Fine Art of Curing

Moderator: **Anya Von Bremzen**

Presenters: **Peter Kaminsky and Santiago Martín, Joan Roca, Nando Jubany, Cándido López Cuerdo, Marco Antonio García**

10:00 AM

Coffee and Conversation Break

10:30 AM

General Session III

Rice Traditions of Spain: Preserving, Adapting, and Re-imagining

Moderator: **Gerry Dawes**

Presenters: **María Muria Lloret, Carles Gaig, M^a Carmen Vélez**, and a live feed from our “PaellaCam” with **Rafael Vidal** in our outdoor rice kitchen

11:15 AM

General Session IV

The Olive Groves of Spain: World Heritage of Flavor, Platform for Innovation

Moderator: **Clara María Gonzalez de Amezúa**

Presenters: **Santiago Botas, Manolo de la Osa, Dani García, Oriol Balaguer**

NOON

Lunch

Big Flavors from Spain: Savory, Fast, and Fresh

Herb Terrace and First Floor

Sponsored by Foods from Spain, Wines from Spain

- 1:30 PM General Session V
Spain's Vegetable Kitchen: From Artichokes, Piquillo Peppers, and Chickpeas to Mushrooms and Other Forest Botanicals
Ventura Foods Center for Menu Research & Development
Moderator: **Teresa Barrenechea**
Presenters: **Llorenç Petràs, Francis Paniego, Pedro Morán, Andoni Luis Aduriz**
- 2:30 PM **Break**
- 2:45 PM **Concurrent Activities**
Various campus locations
- 2:45 PM **Seminar Series**
(2:45 PM—3:45 PM; 4:15—5:15 PM)
See also Kitchen Demonstration Workshop/Seminar Series starting at 2:45 PM (below)
- Seminar I A (2:45 PM—3:45 PM)**
Ecolab Theater
The Spanish Olive Oil Kitchen: Exploring Varietals and Flavor Pairing Traditions
Moderator: **Nancy Harmon Jenkins**
Presenters: **Santiago Botas, Miguel Palomo, M^aCarmen Vélez**
Sponsored by Foods from Spain
- Seminar I B (4:15 PM—5:15 PM)**
Ecolab Theater
Tasting Valencia: Of Gardens, Groves, and Vineyards
Moderator/presenter: **Gerry Dawes**
Presenters: **María Muria Lloret, M^aCarmen Vélez, Rafael Vidal**
Sponsored by the Region of Valencia
- Seminar II A (2:45 PM—3:45 PM)**
Ventura Foods Center for Menu Research & Development
Slow and Savory: The Flavors of Northern Spain's Asturias Region
Moderator: **Clara María Gonzalez de Amezúa**
Presenters: **Pedro Morán, Amado Alonso**
Sponsored by the Region of Asturias
- Seminar II B (4:15 PM—5:15 PM)**
Ventura Foods Center for Menu Research & Development
Potatoes and the Spanish Kitchen: A Delicious Window into Classic and Modern Flavors
Moderator: **Janet Mendel**
Presenters: **Daniel Olivella, Chefa González-Dopeso**
Sponsored by the U.S. Potato Board

Seminar III A (2:45 PM—3:45 PM)

DeBaun Theater

Adapting Spanish Flavors to American Fish Cooking

Moderator/presenter: **Joyce Goldstein**

Presenter: **Daniel Olivella**

Sponsored by Alaska Seafood Marketing Institute

Seminar III B (4:15 PM—5:15 PM)

DeBaun Theater

Sauce-Making and the Art of Building Flavor: Inspiration from Spanish and Latin Kitchens

Moderator: **Michael Batterberry**

Presenter: **Robert Del Grande**

Sponsored by California Raisin Marketing Board

Seminar IV A (2:45 PM—3:45 PM)

Williams Center for Flavor Discovery

Peppers! Linking Spain and Latin America through the Columbian Exchange and Contemporary Menu Strategies

Moderator: **Maricel Presilla**

Presenters: **Norman Van Aken, Arturo Rubio, Marilú Madueño**

Seminar IV B (4:15 PM—5:15 PM)

Williams Center

Spanish Culinary Strategies for American Kitchens: On Creating Memorable Flavor Dynamics

Introduction: **Suvir Saran**

Moderator: **Anya Von Bremzen**

Presenter: **José Andrés**

Tasting panelists: **Bruce Schoenfeld, Richard Arakelian**

Sponsored by Sodexo

Seminar V A (2:45 PM—3:45 PM)

Phelps Room

Spanish Cheeses, American Menus—and the Wines that Match

Moderator: **Gerry Dawes**

Presenters: **Max McCalman, Enric Canut**

Seminar V B (4:15 PM—5:15 PM)

Phelps Room

The Art and Craft of Spanish Ham: An Ibérico and Serrano Intensive

Moderator: **Peter Kaminky**

Presenters: **Pedro Barba Gil, Santiago Martín, Nancy Harmon Jenkins**

Seminar VI A (2:45 PM—3:45 PM)

Rudd Center for Professional Wine Studies

Viking Range Corporation Tasting Theater

Rioja: A Case Study in What Makes Red Wine Great with Food

Session leader: **Doug Frost**

Guest chef/discussant: **Francis Paniego**

Sponsored by Wines from Rioja

Seminar VI B (4:15 PM—5:15 PM)

Rudd Center for Professional Wine Studies

Viking Range Corporation Tasting Theater

Rioja: A Case Study in What Makes Red Wine Great with Food

Session leader: **Karen MacNeil**

Guest chef/discussant: **Francis Paniego**

Sponsored by Wines from Rioja

Seminar VII A (2:45 PM—3:45 PM)

Rudd Center for Professional Wine Studies

Napa Valley Vintners Association Tasting Theater

Aromatics, Wine, and the Spanish Kitchen: Of Albariño, Cava, Sherry, and More

Session leader: **Karen MacNeil**

Discussant: **Antoni Yelamos**

Sponsored by Wines of Spain

Seminar VII B (4:15 PM—5:15 PM)

Rudd Center for Professional Wine Studies

Napa Valley Vintners Association Tasting Theater

Culinary Perspectives on the World of Sherry: Styles, Classic Partners, and Innovative Matches

Session leader: **Steve Olson**

Sponsored by Wines of the Sherry Region

2:45 PM

Kitchen Demonstration Workshop/Seminar Series

(2:45 PM—3:45 PM; 4:15 PM—5:15 PM)

Third Floor Teaching Kitchen, Outdoor Live Fire Kitchens

Kitchen Workshop/Seminar Series Sponsored by Alaska Seafood Marketing Institute

Kitchen Workshop #1 A (2:45 PM—3:45 PM)

Modern Spanish Cooking: Traditional Sauces, New Directions

Moderator: **David Rosengarten**

Presenter: **Nando Jubany, Joaquín Felipe**

Kitchen Workshop #1 B (4:15 PM—5:15 PM)

Of Mushrooms, Botanicals, and More: Cooking from the Spanish Forest

Moderator: **Maria José Sevilla**

Presenters: **Andoni Luis Aduriz, Llorenç Petràs**

Kitchen Workshop #2 A (2:45 PM—3:45 PM)

Signature Flavors of Spain's Top Chefs

Workshop leader: **Gabino Sotelino**

Kitchen Workshop #2 B (4:15 PM—5:15 PM)

Signature Flavors of Spain's Top Chefs

Workshop leader: **Julian Serrano**

Kitchen Workshop #3 A (2:45 PM—3:45 PM)
Signature Flavors of Spain's Top Chefs
Workshop leader: **Andoni Luis Aduriz**

Kitchen Workshop #3 B (4:15 PM—5:15 PM)
Signature Flavors of Spain's Top Chefs
Moderator: **David Rosengarten**
Workshop leader: **Manola de la Osa**

Kitchen Workshop #4 A (2:45 PM—3:45 PM)
Of Roasts and Stews: The Live Fire Cooking of the Spanish Interior
Moderator: **Teresa Barrenechea**
Presenters: **Marco Antonio García, Cándido López Cuerdo**

Kitchen Workshop #4 B (4:15 PM—5:15 PM)
Of Roasts and Stews: The Live Fire Cooking of the Spanish Interior.
Moderator: **Teresa Barrenechea**
Presenters: **Marco Antonio García, Cándido López Cuerdo**

Kitchen Workshop #5 A (2:45 PM—3:45 PM)
The World of Spanish Hams: An Ibérico Culinary Seminar
Moderator: **Peter Kaminsky**
Presenters: **Juan José Lopez, Santiago Martín, Pedro Barba Gil**

Kitchen Workshop #5 B (4:15 PM—5:15 PM)
By Design: Tasting the Art of Chocolate from a Barcelona Pastry Kitchen
Workshop leader: **Oriol Balaguer**

Kitchen Workshop #6 A (2:45 PM—3:45 PM)
Spanish Flavors, Japanese Flavors: The Art of Fish
Workshop Leader: **Kiyomi Mikuni**
Sponsor by Kikkoman International

Kitchen Workshop #6 B (4:15 PM—5:15 PM)
Tasting the Unexpected: Science, Technology, and the Experimental Spanish Kitchen
Moderator: **Harold McGee**
Presenter: **Dani García**

5:15 PM Break

5:45 PM General Session VI
Spanish Cheese: Revival of Craft, Inspiration for Chefs
Ventura Foods Center for Menu Research & Development
Moderator: **Max McCalman**
Presenters: **Enric Canut, Pedro Morán, Manolo de la Osa, Oriol Balaguer**

6:30 PM General Session VII
Out of the Sea: Three Spanish Chefs' Approached to Fish and Shellfish
Moderator: **David Rosengarten**
Presenters: **Joan Roca, Andoni Luis Aduriz, Joaquín Felipe**

7:30 PM Tasting and Dinner
World Marketplace
Historic Barrel Room
A memorable immersion into the sights, smells, sounds, and tastes of Spanish food, wine, and culture, featuring guest chefs, colorful market stalls, music and dance performances, comparative tastings, book signings, and more.

Saturday, November 4

7:30 AM **A Light Napa Valley Breakfast**
Ventura Foods Center for Menu Research & Development
Sponsored by California Raisin Marketing Board, National Peanut Board

8:15 AM General Session VIII
In Pursuit of Flavor, Culture, and Authenticity: Bringing Spain Home
Moderator: **Clark Wolf**
Presenter: **Colman Andrews**

8:45 AM General Session IX: The Worlds of Flavor Forum
Spanish Flavors, American Kitchens: Appetites for Change
Moderator: **Richard Wolffe, Greg Drescher**
Panelists: **Clara María Gonzalez de Amezúa, José Andrés, Colman Andrews, Michael Batterberry, Nancy Harmon Jenkins, Thomas Keller, Karen MacNeil, David Rosengarten, Tim Ryan, Gabino Sotelino, Norman Van Aken, Anya Von Bremzen, Clark Wolf**

10:15 AM **Coffee and Conversation Break**

10:45 AM **Concurrent Activities**
Various campus locations

10:45 PM **Seminar Series**
(10:45 AM—NOON)
See also Kitchen Demonstration Workshop/Seminar Series starting at 10:45 AM (below)

Seminar I (10:45 AM—NOON)
Ecolab Theater
Tapas: Bringing Spanish Inspiration to American Menus
Moderator/presenter: **Norman Van Aken**
Presenters: **Carles Abellán and Patxi Bergara**
Sponsored by Sansó Foods

Seminar II (10:45 AM—NOON)

Ventura Foods Center for Menu Research & Development

Citrus, Spanish Mediterranean Cooking, and the Legacy of the Moors

Moderator/presenter: **José Andrés**

Presenter: **Dolores Vélez**

Sponsored by Sunkist Growers

Seminar III (10:45 AM—NOON)

DeBaun Theater

Canelons and the Catalan Kitchen: Re-inventing a Spanish Pasta Tradition

Moderator: **Anya Von Bremzen**

Presenters: **Carles Gaig, Nandy Jubany**

Seminar IV (10:45 AM—NOON)

Williams Center for Flavor Discovery

Tasting the Best of Traditional and Modern Spain: A Visual Feast of Markets, Tapas Bars, and Classic (and “Modern Classic”) Kitchens

Moderator/presenter: **Gerry Dawes**

Presenter: **Jesús Ramiro, Llorenç Petràs**

Seminar V (10:45 AM—NOON)

Phelps Room

100 Spanish Cheeses: Savoring the Best

Moderator/presenter: **Ari Weinzweig**

Presenter: **Enric Canut**

Discussant: **Nancy Harmon Jenkins**

Sponsored by Foods from Spain

Seminar VI (10:45 AM—NOON)

Rudd Center for Professional Wine Studies

Viking Range Corporation Tasting Theater

Tasting from a Tavern on the Galician Coast: Albariño, Spain’s Greatest White Wine, and the Flavors of Northwest Spain

Session leader: **Doug Frost**

Sponsored by Wines of Rias Baixas

Seminar VII (10:45 AM—NOON)

Rudd Center for Professional Wine Studies

Napa Valley Vintners Association Tasting Theater

Old Vines, New Wines: Dazzling New Varietals and Emerging Styles in the Spanish Wine World

Session leader: **Bruce Schoenfeld**

Sponsored by Wines from Spain

10:45 AM **Kitchen Demonstration Workshop/Seminar Series**
(10:45 AM—NOON)
Third Floor Teaching Kitchen, Outdoor Live Fire Kitchens
Kitchen Workshop/Seminar Series Sponsored by
Sunkist Growers

Kitchen Workshop #1 (10:45 AM—NOON)
Signature Flavors of Spain's Top Chefs
Workshop leader: **Francis Paniego**

Kitchen Workshop #2 (10:45 AM—NOON)
Tasting the Unexpected: Science, Technology, and the Experimental Spanish Kitchen
Moderator: **Colman Andrews**
Presenter: **Joan Roca**

Kitchen Workshop #3 (10:45 AM—NOON)
The Heart of Spain: Cooking in the Land of Don Quixote
Moderator/presenter: **Janet Mendel**
Presenters: **Juan José López, Manolo de la Osa**

Kitchen Workshop #4 (10:45 AM—NOON)
Of Roasts and Stews: The Live Fire Cooking of the Spanish Interior
Moderator: **Joyce Goldstein**
Presenters: **Marco Antonio García, Cándido López Cuerdo**

Kitchen Workshop #5 (10:45 AM—NOON)
The Rice Cooking of Mediterranean Spain: A Live Fire Workshop
Moderator: **Clara María Gonzalez de Amezúa**
Workshop leader: **Rafael Vidal**

Kitchen Workshop #6 (10:45 AM—NOON)
The World of Spanish Hams: A Serrano Culinary Seminar
Moderator: **Peter Kaminsky**
Presenters: **Pedro Barba Gil, Joaquín Felipe**

Kitchen Workshop #7 (10:45 AM—NOON)
Tasting the Unexpected: Science, Technology, and the Experimental Spanish Kitchen
Introduction: **Julian Serrano**
Moderator: **Harold McGee**
Presenter: **Ferran Adrià**

NOON

Lunch
World Marketplace
Historic Barrel Room

A memorable immersion into the sights, smells, sounds, and tastes of Spanish food, wine, and culture, featuring guest chefs, colorful market stalls, music and dance performances, comparative tastings, book signings, and more.

- 1:30 PM General Session X
Ventura Foods Center for Menu Research & Development
Tapas: Renewing Traditions, Re-imagining Possibilities
Moderator: **Michael Batterberry**
Presenters: **José Andrés, Patxi Bergara, Carles Abellán**
- 2:30 PM General Session XI
Spain & the World Table—Perspectives from Latin America and Asia
Moderator: **Maria José Sevilla**
Presenters: **Maricel Presilla, Arturo Rubio, Marilú Madueño, Kiyomi Mikuni**
- 3:30 PM Break
- 3:45 PM **Concurrent Activities**
Various campus locations
- 3:45 PM **Seminar Series**
(3:45 PM—4:45 PM)
See also Kitchen Demonstration Workshop/Seminar Series starting at 3:45 PM (below)
- Seminar I (3:45 PM—4:45 PM)**
Ecolab Theater
The Mediterranean Flavors of Murcia: Of Wines and Market Gardens
Introduction: **D. Antonio Cerdá**
Moderator: **Karen MacNeil**
Presenters: **Paul Wagner, Juan Antonio Pellicer**
Sponsored by Wines from Murcia
- Seminar II (3:45 PM—4:45 PM)**
Ventura Foods Center for Research & Development
Andalusia and the Cooking of the South: Hot Oil, Cold Soups and Big Flavors
Moderator: **Nancy Harmon Jenkins**
Presenters: **Miguel Palomo, Dani García, Carles Abellán, Kisko García**
Sponsored by the Region of Andalusia
- Seminar III (3:45 PM—4:45 PM)**
DeBaun Theater
The Spanish Saffron Kitchen: Ancient Traditions, Modern Flavors
Moderator: **Janet Mendel**
Chefs: **María José San Román, Manolo de la Osa**
- Seminar IV (3:45 PM—4:45 PM)**
Williams Center
Deconstructing Spanish Flavors: Re-inventing Tradition for American Menus
Moderator: **Clark Wolf**
Tasting panelists: **Jesús Ramiro, Daniel Olivella, Gabino Sotelino, Michael Batterberry, Anya Von Bremzen**
Sponsored by Coca-Cola

Seminar V (3:45 PM—4:45 PM)

Phelps Room

100 Spanish Cheeses: Savoring the Best

Moderator: **Ari Weinzwieg**

Presenters: **Enric Canut**

Sponsored by Foods from Spain

Seminar VI (3:45 PM—4:45 PM)

Rudd Center for Professional Wine Studies

Viking Range Corporation Tasting Theater

Aromatics, Wine, and the Spanish Kitchen: Of Sherry, Albariño, and More

Session leader: **Steve Olson**

Guest chef/discussant: **José Andrés**

Sponsored by Wines from Spain

Seminar VII (3:45 PM—4:45 PM)

Rudd Center for Professional Wine Studies

Napa Valley Vintners Association Tasting Theater

Old Vines, New Wines: Dazzling New Varietals and Emerging Styles in the Spanish Wine World

Session leader: **Bruce Schoenfeld**

Sponsored by Wines from Spain

3:45 PM

Kitchen Demonstration Workshop/Seminar Series

(3:45 PM—4:45 PM)

Third Floor Teaching Kitchen, Outdoor Live Fire Kitchens

Kitchen Workshop/Seminar Series Sponsored by Sunkist Growers

Kitchen Workshop #1 (3:45 PM—4:45 PM)

Signature Flavors of Spain's Top Chefs

Workshop leader: **Nando Jubany**

Kitchen Workshop #2 (3:45 PM—4:45 PM)

Spanish Flavors and Frontiers in New World Cooking

Workshop leader: **Norman Van Aken**

Kitchen Workshop #3 (3:45 PM—4:45 PM)

Flavors of Diversity for Modern Appetites: The Culinary Legacy of the Moors and the Jews, Circa 15th Century

Moderator/presenter: **Clara María Gonzalez de Amezúa**

Presenter: **Joyce Goldstein**

Kitchen Workshop #4 (3:45 PM—4:45 PM)

Savory Flavors from a Galician Kitchen: Of Omelets and More

Moderator: **Maricel Presilla**

Presenter: **Chefa González-Dopeso**

Kitchen Workshop #5 (3:45 PM—4:45 PM)
The Rice Cooking of Mediterranean Spain: A Live Fire Workshop
Moderator: **Colman Andrews**
Presenter: **Rafael Vidal, María Muria Lloret**

Kitchen Workshop #6 (3:45 PM—4:45 PM)
Modern Spanish Cooking: Traditional Sauces, New Directions
Workshop leaders: **Pedro Morán, Patxi Bergara**

Kitchen Workshop #7 (3:45 PM—4:45 PM)
Signature Flavors of Spain's Top Chefs
Workshop leader: **Carlos Gaig**

4:45 PM Break

5:00 PM General Session XII
Ferran Adrià: Tradition, Invention, and a View to the Future
Introduction: **Tim Ryan, Thomas Keller**
Moderator/translator: **José Andrés**
Presenter: **Ferran Adrià**

6:30 PM **Concluding Remarks and a Final Toast**
Speakers: **Greg Drescher, José Andrés**

Presenter and Guest Chef Biographies

CARLES ABELLÁN is the chef/owner of Comerç 24 in Barcelona, Spain. After studying at the School of Hotel Management in Barcelona, Chef Abellán trained at El Bulli under Ferran Adrià. He continued to work under Chef Adrià while running the kitchens at Talaia, the Hacienda Benazuza, and the Bulli Hotel. Chef Abellán is the author of *Las Tapas de Comerç 24*, and recently opened a traditional tapas bar, Tapaç 24, in Barcelona. (Barcelona, Spain)

FERRAN ADRIÀ is the chef/owner of the *Michelin* three-star El Bulli restaurant on the Costa Brava in Catalonia, Spain, and is widely considered one of the greatest, most innovative, and most influential chefs in the world. Called “the Salvador Dalí of the kitchen” by *Gourmet* magazine, Chef Adrià is the co-author (with Juli Soler) of *El Bulli* 1998–2002. El Bulli is open from April to September; Chef Adria spends the other six months of the year perfecting recipes in his laboratory/workshop, El Taller, in Barcelona. (Roses, Spain)

ANDONI LUIS ADURIZ is the chef of Mugaritz in San Sebastian, Spain. Chef Aduriz studied at the Superior School of Cuisine in San Sebastian before working at El Bulli for two years. In 1998 he opened Mugaritz, which holds two *Michelin* stars; the following year it was named “Restaurant of the Year.” Chef Aduriz is also the author of *Clorofilia*, *Foie Gras*, and *Tabula Bacalao*. (San Sebastian, Spain)

RAÚL ALEIXANDRE is the chef of Ca’Sento in Valencia, Spain. Chef Aleixandre, who comes from a family of restaurateurs, trained at some of the best restaurants in Europe, including El Bulli. He was the recipient of the National Prize of Gastronomy in 2004, and is the author, with Enrique Dacosta, of the book *Más Allá de los Sabores*. Ca’Sento, which specializes in seafood and rice, holds one *Michelin* star. (Valencia, Spain)

CLARA MARÍA GONZALEZ DE AMEZÚA is the founder and owner of the El Alambique gourmet store and culinary school in Madrid and executive board member of the Spanish Academy of Gastronomy. Ms. de Amezúa has lectured in conferences and seminars about Spanish regional cooking and food products all over the world, and is the co-author of *From Spain with Olive Oil*. In October, Ms. de Amezúa was the recipient of *Food Arts* magazine’s Silver Spoon Award recognizing her lifetime contributions to the advancement and understanding of Spanish gastronomy. (Madrid, Spain)

JOSÉ ANDRÉS is the chef/owner of Café Atlántico, Jaleo, Zaytinya, and Oyamel restaurants in the Washington, DC area. Chef Andrés is the host of the popular daily television show “Vamos a Cocinar” in Spain, author of *Tapas: A Taste of Spain in America*, and conference chairman of the 2006 Worlds of Flavor International Conference & Festival at The Culinary Institute of America. Chef Andrés was the 2003 winner of the James Beard Foundation Award for Best Chef, Mid-Atlantic region, and received the Silver Spoon Award from *Food Arts* in December 2005. (Washington, DC)

COLMAN ANDREWS, the author of *Catalan Cuisine*, *Flavors of the Riviera*, and *Everything on the Table*, is an internationally acclaimed authority on the food and culture of Spain’s Catalonia region. Mr. Andrews is the co-founder and former editor in chief of *Saveur* magazine. He is listed in the James Beard Foundation’s *Who’s Who of Food & Beverage in America*, and is a recipient of a 1998 James Beard Foundation M.F.K. Fisher Distinguished Writing Award. (New York, NY)

RAFAEL ANSÓN, PH.D. is the founder and president of the Spanish Gastronomic Academy. The co-founder, former president, and current honorary president of the International Gastronomy Academy, he has bachelor's degrees in a number of subjects, including journalism and psychology, and a Ph.D. in law. The author of several books on gastronomy, Dr. Ansón contributes to numerous culinary publications, owns the most important private wine cellar in Spain, and has received honors ranging from the Isabel la Católica Great Cross to the Olympic Merit Great Band and the Knight of the San Mauricio y Lázaro Order. (Madrid, Spain)

R. W. APPLE, JR. is the associate editor of *The New York Times*, where he writes about food, the arts, travel, and politics. His comprehensive articles on food and travel are well known to *New York Times* readers. Mr. Apple is also an advisor to the executive editor of *The New York Times*, was previously the paper's chief correspondent, and is the author of the best-selling *Apple's America: The Discriminating Traveler's Guide to 40 Great Cities in the United States and Canada*. (Washington, DC)

Johnny Apple, a wonderful friend to The Culinary Institute of America and long-time, vital contributor to the college's Worlds of Flavors Conference series, died October 5 at the age of 71. His passion for food, culture, politics, and ideas; his incisive intellect; and his captivating sense of humor and perspective will be greatly missed.

RICHARD ARAKELIAN is senior director of culinary for Sodexho. Chef Arakelian has been in the foodservice industry since 1975, and graduated from The Culinary Institute of America in 1982. In 1983 he joined Sodexho as a nighttime chef for a prestigious New York City law firm, later moving on to executive dining room chef and then executive chef for many clients in New York City. Chef Arakelian became area executive chef in 1996 and then culinary director of the New York region in 2000 before assuming his present position in 2002. (Morris Township, NJ)

ORIO BALAGUER is the pastry chef/owner of Estudi Xocolata (the Chocolate Studio), in Barcelona, Spain. Chef Balaguer trained under the legendary *Michelin* three-star chefs Martin Berasategui at Restaurant Martin Berasategui and Ferran and Albert Adrià at El Bulli. Among other honors, Chef Balaguer has been named "Best Catalan Baker," "Best Spanish Baker," and "Best Spanish Restaurant Baker." Chef Balaguer owns a shop in Tokyo, and is the author of *La Cocina de los Postres*. (Barcelona, Spain)

PEDRO BARBA GIL is an expert butcher who specializes in the traditional jamón serrano and Ibérico. Mr. Barba Gil was born in Spain in 1942, and for 30 years ran the family butchery business. Later he worked with some of the largest ham distributors in Spain, and with the Consorcio del Jamón Serrano Español, running its training courses. Currently he is the manager of Asprofes, a consulting firm that teaches the cutting technique of jamón serrano and Ibérico. (Spain)

TERESA BARRENECHEA is a chef and cookbook author. Her books include *The Cuisines of Spain: Exploring Regional Home Cooking* and *The Basque Table*, which was awarded the National Gastronomy Prize in Spain in 1998. Previously, for 13 years Chef Barrenechea was the chef/owner of Marichu restaurant in New York, one of the city's top traditional Spanish restaurants. (Madrid, Spain)

MICHAEL BATTERBERRY is the editor-in-chief and publisher of *Food Arts*. With his wife Ariane, he founded *Food Arts* and *Food & Wine*; created *Dining In*, the first electronically transmitted food and drink magazine; and has co-authored 18 books on food, wine, and entertaining. The Batterberrys

have been inducted into the James Beard Foundation's *Who's Who in Food & Beverage in America*, as well as the DiRoNA Honorary Hall of Fame. (New York, NY)

PATXI BERGARA and his wife Blanca Amezttoy run the Bar Bergara in San Sebastian, Spain, which has been in Mr. Bergara's family for 56 years. Under their management the Bar Bergara has focused on a more sophisticated, refined, and elaborate pintxo (bite-sized snacks on bread or a cocktail stick). Bar Bergara has been named "Best Pintxos Selection" at the Best of Gastronomy conference in San Sebastián-Kursaal, and has been named an honorary member of the Pintxo Association and the Anchovy Association. (San Sebastian, Spain)

SANTIAGO BOTAS is a specialist in olive oil. He has worked in export promotion and international marketing communications for different Spanish companies and consulting firms, including the Foreign Trade Institute of Spain. Since 1994, Mr. Botas has been working as a freelance consultant specializing in olive oil and other fine foods. He has given courses and conducted olive oil tastings in 25 countries, from Thailand to Colombia (Madrid, Spain)

ENRIC CANUT is a cheese maker and expert on Spanish cheeses. He is a contributing writer to many Spanish-language publications, and author of a number of well-regarded Spanish books on cheeses and cheese making. At Alimentaria, Spain's biannual food show and gastronomic extravaganza, Mr. Canut organizes the "Spain, Land of 100 Cheeses" exhibit featuring 100 of Spain's best artisanal cheeses. (Barcelona, Spain)

CÁNDIDO LÓPEZ CUERDO is the chef of Mesón de Cándido in Segovia, Spain. Chef Cuerto began working in his family's historic restaurant at the age of 15; he eventually became an attorney. He also manages the Cándido Mesonero Mayor de Castilla Foundation, which honors gastronomic innovation, social-minded endeavors, and the promotion of Castile-Leon, and was created to mark the centenary of the birth of his legendary grandfather, Cándido, "Mesonero Mayor de Castilla." (Segovia, Spain)

GERRY DAWES is a writer, photographer, and educator whose specialty is Spanish wine, gastronomy, and travel. Mr. Dawes contributes to numerous food and wine publications in both English and Spanish, and received Spain's prestigious Premio Nacional de Gastronomía for his lifetime contributions to enhancing the image and culture of Spanish gastronomy. (Suffern, NY)

ANDREA MASSARO DEBERNARDI is the pastry chef at Huaca Pucllana Restaurant in Lima, Peru. Chef Debernardi studied at Le Cordon Bleu and the Ritz-Escoffier School, both in Paris, and trained at a number of restaurants, including L'Atelier de Joel Robuchon, also in Paris. He developed the dessert menu for the Restaurant La Carreta and supplied desserts and sushi for the beach club at the Club Esmerelda, and was sous chef for the Galería de Arte's Cafetería Punctum. In fall of 2005 his work was featured at the Peruvian Food Festival at the United Nations. (Lima, Peru)

ROBERT DEL GRANDE is the executive chef and owner of Café Annie and partner in the Schiller-Del Grande Restaurant Group. He received his undergraduate degree in biology and chemistry from the University of San Francisco and his Ph.D. in biochemistry from the University of California at Riverside. Chef Del Grande joined Café Annie in 1981 and was instrumental in the development of Southwest cooking in America. He has received a James Beard Award for Best Chef, Southwest region, and been inducted into *Who's Who in American Cooking*. (Houston, TX)

MANOLO DE LA OSA is the chef of Las Rejas in Las Pedroñeras, Spain, which holds one *Michelin* star. Inspired by the food his mother and grandmother cooked for local weddings, Chef de la Osa studied at Vid School in Madrid before returning to his hometown and opening an eight-table restaurant specializing in authentic regional cuisine. He was honored with the “Best Chef” award from the Spanish Gastronomic Association. (Cuenca, Spain)

GREG DRESCHER is senior director of strategic initiatives at The Culinary Institute of America, and creator of the college’s Worlds of Flavor International Conference & Festival, the annual Worlds of Healthy Flavors Leadership Retreat presented in partnership with the Harvard School of Public Health, as well as other “think tank” initiatives. In the early 1990’s, he spearheaded a collaboration of some of the world’s leading health experts in researching and authoring the “The Traditional, Healthy Mediterranean Diet Pyramid.” In May 2005, Mr. Drescher was inducted into the James Beard Foundation’s *Who’s Who of Food & Beverage in America*, and in 2006 was honored with *Food Arts* magazine’s Silver Spoon Award. (Napa Valley, CA)

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

JOAQUÍN FELIPE is the chef of the Europa Decó restaurant at the Urban hotel in Madrid, Spain. Chef Felipe began his career studying under Chef Luis Irizar, and later became head of the kitchen at the Catering Paradís Madrid. Later he moved on to the Madrilenian restaurant El Chaflán and the Hotel Real Villa, where he began to study tuna and codfish. In 2005 he joined the Europa Decó, and has since been awarded the “Best Chef Metropoli Prize.” (Madrid, Spain)

DOUG FROST, M.S., M.W. is an author who writes about wine, beer, and spirits. One of only three people in the world to be both a Master Sommelier and Master of Wine, Mr. Frost writes for *The New York Times* wine Web site, Winetoday.com; the *Kansas City Star*; and *Santé* magazine. His newest book, *The Far From Ordinary Spanish Wine Guide*, was released in October 2005. Mr. Frost is a contributor to the *Oxford Companion of Wine* and *The Wine Report*, edited by Tom Stevenson. (Kansas City, MO)

CARLES GAIG is the chef/owner of the Gaig Restaurant in Barcelona, Spain, a hundred-year-old business founded by his great grandmother, Antònia Borràs, in 1907. Since 1973 Chef Gaig has been in charge of the kitchen. His efforts have been rewarded by a *Michelin* star, the “Merit for Tourism” award given by the Catalan government, and the National Award for Gastronomy. (Barcelona, Spain)

DANI GARCÍA is the chef of Calima in Marbella, Spain. Chef García began studying cuisine at the age of 18 in Málaga before training at Martín Berasategui. He later founded Tragabuches, which received the only *Michelin* star in Andalusia. Chef García, who was named “Best Cook of the Year” in 2002 by *Lo Mejor de la Gastronomía*, is the author of *Dani García, Técnica y Contrastes*, and *La Cocina de Tragabuches*. (Málaga, Spain)

KISKO GARCÍA is the chef at Choco in Córdoba, Spain. Chef García trained at the Tourism and Catering School of Córdoba, Spain, and in the kitchens of famous restaurants such as Café de Paris,

Casa Marcial, and El Celler de Can Roca. Returning to the city of his birth, he became chef at Choco, his family's restaurant. This year's Madrid Fusión awarded him the "Andalusia Restaurant Revelation Prize." (Córdoba, Spain)

MARCO ANTONIO GARCÍA is the chef/owner of Mannix in Campaspero, Spain. Chef García brings to his restaurant the traditions of cattle farming, butchering, and carving, and specializes in young lamb. The recipient of the Blasón de Oro Turístico de Castilla y León prize and named "Best Entrepreneur of Castile and León," Chef García has given demonstrations all over Spain. (Campaspero, Spain)

JOYCE GOLDSTEIN is a food industry consultant, food writer, and prolific cookbook author. Her books include *The Mediterranean Kitchen*, *Cucina Ebraica: Flavors of the Italian Jewish Kitchen*, and *Mediterranean the Beautiful Cookbook*. A former chef at Chez Panisse and chef/owner of Square One in San Francisco, Chef Goldstein is a founding member of Women Chefs and Restaurateurs. (San Francisco, CA)

CHEFA GONZÁLEZ-DOPESO is a chef and restaurant advisor. She has received numerous honors, including being named "Champion of Spain" at the Best of Gastronomy conference in San Sebastian-Kursaal, and being acknowledged by the Academy of Gastronomy of Galicia and the Chamber of Commerce of La Coruña. Chef González-Doposo was in charge of the Mama-Manuela restaurant opened by her sister M^a Fernanda González-Doposo. She was also gastronomic advisor to Mama-Manuela Pinchos, El Rincón de Mama-Manuela, and Casa Doposo. (La Coruña, Spain)

CHARLES HENNING, C.H.A. is managing director of The Culinary Institute of America at Greystone. Mr. Henning is a graduate of the Ecole Hoteliere de Lausanne in Lausanne, Switzerland and served as a faculty member at the Centre International de Glion in Glion, Switzerland. He has held various positions in such leading operations as Swisshotel (Boston, MA and Tianjin, China), the Walt Disney Company (Paris, France and Orlando, FL), the Sonoma Mission Inn, and the Hotel DuPont in Wilmington, DE. (Napa Valley, CA)

NANCY HARMON JENKINS is a food writer and author of many cookbooks, including *The Mediterranean Diet Cookbook*, *The Cooking of Puglia: Traditional Recipes from the Heel of Italy's Boot*, *The Cooking of Tuscany: Traditional Recipes from the Tuscan Countryside*, and *The Essential Mediterranean*. Ms. Harmon Jenkins leads annual culinary tour programs to Spain and Italy as part of The Culinary Institute of America's Worlds of Flavor Travel Programs. (Maine, U.S. and Tuscany, Italy)

AMADO ALONSO HEVIA manages the La Venta del Jamón restaurant founded by his great-grandfather. Chef Alonso is a member of the Asociación de Jóvenes Restauradores de Europa (honorary president), Euro-Toques, and Fomento de la Cocina Asturiana, Premio Alimentos de España 2002. In 2001 he opened a restaurant in Madrid, El Bosque Sagrado, specializing in traditional Asturian cooking. (Madrid, Spain)

NANDO JUBANY is the chef/owner of Can Jubany in Vic, Catalonia, Spain. A third-generation restaurateur, Chef Jubany began working in his family's establishment at the age of 10. At 18 he started as a chef, and nine years later opened Can Jubany, which holds one *Michelin* star and specializes in local ingredients prepared in a contemporary Catalan way. He is the author of *A Taula Nando Jubany*. (Calldetenes, Spain)

PETER KAMINSKY is a food writer, the co-author of books with Daniel Boulud, Gray Kunz, Michel Richard, Egi Maccioni, and Fabio Trabocchi, and a frequent contributor to *Food & Wine* magazine. He is the former “Underground Gourmet” for *New York* magazine, and his outdoors column has appeared in *The New York Times* for 20 years. Mr. Kaminsky’s book, *Pig Perfect: Encounters with Remarkable Swine*, is a first-person account of his search for the world’s best pork and the cultural, culinary, and naturalist discoveries he made along the way. (New York City, NY)

THOMAS A. KELLER is chef/owner of The French Laundry, Bouchon, and Bouchon Bakery in Yountville, CA and Bouchon in Las Vegas, NV. In 2004, he opened Per Se in New York City, and was given a coveted four-star rating from *The New York Times*. In 2005, Per Se also garnered three stars from the France-based *Michelin* guide, making Keller the only American-born chef to receive this honor since the guide’s inception in 1900. Chef Keller is the author of the award-winning *The French Laundry Cookbook* and *Bouchon Cookbook*. (Napa Valley, CA)

MARIA MURIA LLORET is the co-founder of Ca’Sento, in Valencia, Spain. A native of Valencia, she and her husband opened a bar in the same neighborhood in which they had met. What started as a small establishment serving beer and sandwiches slowly became, as a result of Chef Lloret’s cooking and her recipes for rice and seafood dishes, the prestigious restaurant, Ca’Sento, that it is today. Their son, Raul Alexandre, manages the restaurant’s kitchen, continuing the family tradition. (Valencia, Spain)

JUAN JOSÉ LÓPEZ is the chef/owner of La Tasquita de Enfrente in Madrid, Spain. Chef López studied commercial management and marketing and went on to work in business for 22 years, specializing in the insurance field, as a commercial director and general manager. Seven years ago he joined his family restaurant, following the teachings of his father. (Madrid, Spain)

KAREN MACNEIL is a wine and food teacher, writer, and consultant, and chair of Professional Wine Studies at The Culinary Institute of America at Greystone. The author of the award-winning *The Wine Bible*, Ms. MacNeil frequently appears on national television, hosts the Emmy-winning PBS series “Wine, Food, and Friends with Karen MacNeil,” and is the wine columnist for *Cooking Light* magazine. (Napa Valley, CA)

MARILÚ MADUEÑO is the executive chef at Huaca Pucllana Restaurant in Lima, Peru. A graduate of Le Cordon Bleu – Paris, she furthered her studies by working in a number renowned restaurants, including La Rosa Nautica Restaurant in Lima and Taillevent in Paris. At Huaca Pucllana she works with native ingredients, creating and reinterpreting traditional and contemporary Peruvian dishes. (Lima, Peru)

SANTIAGO MARTÍN is the head of Embutidos Fermín, one of the leading ham companies of Spain. A native of Salamanca, he was a doctor for many years before taking control of a prosperous company founded in La Alberca in 1956 by his father, Fermín Martín. The first Spanish slaughterhouse to be accredited for the United States, Embutidos Fermín is a pioneer in exporting Iberian pig products. (Spain)

MAX MCCALMAN is the maître fromager of the Artisanal Restaurant Group–Terrance Brennan’s three-star restaurant Picholine, the Artisanal Fromagerie and Bistro, and the Artisanal Cheese Center in New York City. Mr. McCalman is also dean of curriculum at the new Artisanal Cheese Center. He is the author of *The Cheese Plate* and *Cheese: A Connoisseur’s Guide to the World’s Best*. (New York, NY)

HAROLD MCGEE is a writer specializing in the chemistry of food and cooking. A former literature instructor at Yale University, in 1984 he published the seminal *On Food and Cooking*, followed six years later by *The Curious Cook: More Kitchen Science and Lore*. In 1995, Mr. McGee was named to the James Beard Foundation's *Who's Who in American Food*, and in 2004, he released a fully revised and expanded edition of *On Food and Cooking*. (Palo Alto, CA)

JANET MENDEL is an American-born journalist who has lived in Southern Spain for more than 30 years. Ms. Mendel is the author of the newly released *Cooking from the Heart of Spain: Food of La Mancha*, as well as *My Kitchen in Spain*, *Cooking in Spain*, and *Traditional Spanish Cooking*. (Andalusia, Spain)

KIYOMI MIKUNI is the chef/owner of Hôtel de Mikuni, one of Tokyo's most acclaimed restaurants. Chef Mikuni's first exposure to the international culinary world started at the age of 20 at the Japanese Embassy in Switzerland; since then he has continued to travel around the world to find new flavors to complement his style. Recently his interest has focused on Spain and exploring the natural flavor and conceptual affinities between Japanese and Spanish foods, with a special emphasis on seafood, rice, and umami. (Toyko, Japan)

PEDRO MORÁN is the chef/owner of Casa Gerardo in Prendes, Spain. Casa Gerardo, which holds one *Michelin* star, was founded in 1882 by Chef Morán's great-grandfather, and has remained in the family ever since. In 1983 the restaurant, which specializes in up-to-date traditional cuisine, received the National Prize of Gastronomy from the Academia Nacional de Gastronomía. (Asturias, Spain)

DANIEL OLIVELLA is executive chef/partner of San Francisco's B-44 Catalan Bistro. Born in Catalonia, Spain, Chef Olivella got his start in his family's restaurant in Vilafranca del Penedes. Before founding B-44 in 1999, he was the executive chef at Thirsty Bear restaurant in San Francisco. In 2001, *San Francisco* magazine selected Chef Olivella as its rising chef of the year, and *USA Today* lauded one of his paellas, "Arros Negre," as one of the best 20 dishes in the United States. (San Francisco, CA)

STEVEN OLSON, a.k.a. "wine geek," is a wine writer, restaurant consultant, and partner in Beverage Alcohol Resource (BAR). BAR is an independent organization whose mission is to educate, guide, and propagate the healthy, enlightened, and responsible use of beverage alcohol products. Mr. Olson was named *Santé* magazine's "Spirits Professional of the Year" for 2003, and in 2005 he was chosen as *Cheers* magazine's "Beverage Innovator of the Year," a lifetime achievement award. He teaches, lectures, and writes about wine, beer, spirits, sake, and virtually any other beverage under the sun. (New York, NY)

MIGUEL PALOMO is the chef-owner of a bar-restaurant in Sanlúcar La Mayor in Seville, Spain. After being fired from his job at Peugeot, where he worked for more than 20 years, Mr. Palomo decided to use his severance pay to build a small restaurant, despite having no prior restaurant experience. He has since served some of the greatest chefs in Spain, including Ferrán Adriá, Martín Berastegui, and José Andrés. (Seville, Spain)

FRANCIS PANIEGO is the chef of Echaurren in Ezcaray, Spain. Chef Paniego studied at the Escuela Superior de Hostelería y Turismo de Madrid and later trained at El Bulli. He has received a number of honors, including being named "Best Cook of La Rioja." He is currently readying a new

restaurant in Rioja Alavesa, built by Frank Gehry.
(Rioja, Spain)

JUAN ANTONIO PELLICER is a restaurant and catering technician and cookery teacher at the Cartagena Tourism and Catering School, in the region of Murcia, Spain. He collaborates with the University of Murcia's department of bromatology and nutrition, and with the department of agriculture, fisheries, and cattle farming of the region of Murcia. (Cartagena, Spain)

LLORENÇ PETRÀS owns a mushroom shop in the Boquería market in Barcelona, Spain. He has been a professional mushroom dealer for 30 years, and is the author of a book on the subject, *Cocinar con Setas. Recetas y Consejos*. He is preparing to publish his second book. (Barcelona, Spain)

MARICEL PRESILLA is a chef, author, and culinary historian specializing in the cuisines of Latin America and Spain. She is the chef/owner of Zafra and Cucharamama restaurants in Hoboken, NJ, which specialize in traditional Pan-Latin cooking. Chef Presilla, who holds a doctorate in Spanish history, is also the author of *The New Taste of Chocolate* and a forthcoming, comprehensive book on the culinary traditions of 21 Latin American countries. (Weehawken, NJ)

JESÚS RAMIRO is the chef-owner of Ramiro's in Valladolid, Spain. After apprenticing in various restaurants, Chef Ramiro opened a restaurant in his hometown of Valladolid. Soon after, he began traveling throughout South America, and later opened restaurants in Puerto Rico, Mexico, and the United States. In 2006 he opened his newest restaurant, Ramiro's, in the Science Museum of Valladolid. Chef Ramiro is known for his conceptual cuisine, and Ramiro's includes a workshop specializing in innovative dishes. (Valladolid, Spain)

JOAN ROCA is the chef of the two-*Michelin*-star Celler de Can Roca in Girona, Spain. Chef Roca grew up in a family of restaurateurs and later worked in their establishment, Can Roca. In 1986 he opened Celler de Can Roca with his brothers. Chef Roca is the author of several books, including *El Celler de Can Roca*, *La Sinfonía Fantástica*, *La Cocina al Vacío*, and *La Cocina Catalana de Toda la Vida*. (Girona, Spain)

DAVID ROSENGARTEN is the editor-in-chief of *The Rosengarten Report*, a newsletter covering the most exciting undiscovered food products, restaurants, wines, and travel destinations in the world. A travel writer, cookbook author, and TV journalist, Mr. Rosengarten is the author of *Taste*, based on his TV cooking show of the same name, and *The Dean & DeLuca Cookbook*. (New York, NY)

ARTURO RUBIO is the founder, promoter, and manager of the Huaca Pucllana Restaurant in Lima, Peru. He is one of the pioneers of the culinary trend known as the Lima Vanguard, a movement which encourages a new Peruvian cuisine through modern interpretation of classic recipes. He founded the restaurants La Creperie in 1976 and El Pabellón de Caza in 1980. He was executive director of the National Chamber of Tourism and director of the Hotels and Restaurant Association, and is currently director of the *El Anfitrión* magazine, which is dedicated to gastronomy and tourism.
(Lima, Peru)

TIM RYAN, C.M.C., ED.D., M.B.A. is the president of The Culinary Institute of America. Dr. Ryan holds the distinction of being the youngest national president of the American Culinary Federation (ACF) and, at the time, the youngest chef ever to achieve Certified Master Chef status from that organization. Dr. Ryan was named the ACF's Chef of the Year in 1998, and is one of only five

Americans to receive the Presidential Medal from the World Association of Cooks Societies. He also captained the U.S. Culinary Olympic Team to a world championship. (Hyde Park, NY)

MARÍA JOSÉ SAN ROMÁN is the chef-owner of the Restaurant Monastrell in Alicante, Spain. Chef San Román studied with Jean Louis Neichel of Barcelona and Joan Roca of Girona prior to opening her restaurant. She also teaching cooking and is involved with an exploration of saffron and its applications, a collaboration with the University of Castilla-La Mancha. Chef San Román is a member of Euro-toques. (Alicante, Spain)

SUVIR SARAN is a New York-based chef and contributing authority to *Food Arts* magazine. Chef Saran's experience growing up in his mother's kitchen in New Delhi has played a significant role in his work as a caterer, teacher, and chef. His book, *Indian Home Cooking: A Fresh Introduction to Indian Food*, was recently released. The publication coincided with the opening of Chef Saran's new restaurant, DEVI, where he and Hemant Mathur are co-executive chefs. (New York, NY)

BRUCE SCHOENFELD is a contributing editor for *Wine Spectator* magazine, the wine and spirits editor for *Travel & Leisure* magazine, and a frequent contributor to national and international publications. He has written extensively on Spanish wine and Spain, including his 1992 book *The Last Serious Thing: A Season at the Bullfights*, published by Simon & Schuster. (Boulder, CO)

JULIAN SERRANO is the executive chef of Picasso in Las Vegas, NV. He completed most of his training in the gourmet rooms of France, and returns there yearly for new inspiration for his Mediterranean creations. Chef Serrano has earned the prestigious James Beard Foundation Award twice, as "Best Chef in the Southwest 2002" and "Best Chef of California 1998." Picasso is five-time recipient of the AAA Five Diamond award. (Las Vegas, NV)

MARIA JOSÉ SEVILLA is a leading Spanish food authority and author. Among her books are *Life and Food in the Basque Country*, *Spain on a Plate*, and *Mediterranean Flavors – Savoring the Sun*. Ms. Sevilla was also a presenter of the BBC series "Spain on a Plate," and currently serves as director of Foods from Spain at the Spanish Embassy in London. Ms. Sevilla, who holds a diploma in wine studies from the Wine and Spirits Education Trust, is a regular guest instructor at The Culinary Institute of America at Greystone. (London, England)

GABINO SOTELINO is the vice president and executive chef of Ambria, Mon Ami Gabi, and Cafe Ba-Ba-Reeba in Chicago, IL. He is also part owner of all seven restaurants with Lettuce Entertain You Enterprises, Inc (LEYE). In 1974 Chef Sotelino moved to Chicago and became executive chef for the Le Perroquet. Three years later he joined LEYE as chef for its recently acquired restaurant, the Pump Room. In 1980 they opened LEYE's first fine-dining restaurant, Ambria. Chef Sotelino was named "Chicago Chef of the Year" by the Chefs of America in 1990, and Gault Millau's *The Best of Chicago* gave Ambria a rating of three toques, the highest possible—an honor shared with only three other restaurants. (Chicago, IL)

NORMAN VAN AKEN is the executive chef/owner of Norman's in Miami, FL in Orlando, FL at the Ritz Carlton, and in Los Angeles, CA. He is one of the few chefs in America to have won the James Beard Award, the Robert Mondavi Award, and *Food Arts* magazine's Silver Spoon Award. Chef Van Aken is the author of four cookbooks: *Feast of Sunlight*, *The Exotic Fruit Book*, *Norman's New World Cuisine*, and *New World Kitchen*. In 2006, Van Aken received the "Founders of the New American Cuisine," award from Madrid Fusion, recognizing his exceptional talents that have changed and influenced cooking and dining in the United States. (Miami, FL)

MARI CARMEN VÉLEZ is the co-owner and head chef of La Sirena Restaurant in Petrer-Alicante, Spain. Coming from a mostly self-taught background and having completed many specialized restaurant-related courses, Chef Vélez has been collaborating for some years with different organizations with the aim of publicizing and promoting Alicante cuisine and the Mediterranean diet. She also teaches cooking to the Valencian community, and for the past seven years has taken part in the gastronomic program “Costa Blanca,” broadcast on Radio Alicante-Cadena SER. (Alicante, Spain)

RAFAEL VIDAL is the chef of Levante in Benissanó, Spain. Chef Vidal is the third generation of his family in the kitchen, which now also includes his children and other relatives. The restaurant is known for its paella, which Chef Vidal has prepared for the king of Spain. Levante is listed in numerous gastronomical guides (*Michelin, Gourmetour, CAMPSA*) and has received many honors. In 2005 the restaurant was redesigned to expand the kitchen and allow for more innovation on the menu. (Benissanó, Spain)

ANYA VON BREMZEN is a contributing editor and food columnist for *Travel & Leisure* magazine. She is also the author of *The New Spanish Table, The Greatest Dishes!, Fiesta! A Celebration of Latin Hospitality, The Terrific Pacific Cookbook*, and co-author (with John Welchman) of the James Beard Award-winning *Please to the Table: The Russian Cookbook*. She has written for *Gourmet*, the *Los Angeles Times*, *Condé Nast Traveler*, and *Elle*. (New York, NY)

PAUL WAGNER is the founder of Balzac Communications & Marketing, whose clients are primarily in the food and beverage industries. Mr. Wagner is an instructor for Napa Valley College’s Viticulture and Enology department, a regular columnist for *Vineyards & Winery Management Magazine*, and contributes to Allexperts.com in the field of wine and food. With Liz Thach and Janeen Olsen, he has co-published a book, *Wine Marketing & Sales, Strategies for a Saturated Market*. He is a founding member of the Academy of Wine Communications, and was inducted into the Spadarini della Castellania di Soave in 2005. (Napa Valley, CA)

ARI WEINZWEIG is a founding partner of Zingerman’s Community of Businesses, which includes one of the leading American specialty food retailers, Zingerman’s Delicatessen. *Inc.* magazine called Zingerman’s “The Coolest Small Company in America” and *Saveur* magazine listed Zingerman’s in its “Top 100” list for 2003. Mr. Weinzwieg has been inducted into the James Beard Foundation’s *Who’s Who of Food & Beverage in America*, and is the author of *Zingerman’s Guide to Good Eating, The Cheese Companion*, and other books. (Ann Arbor, MI)

CLARK WOLF is the founder and president of Clark Wolf Company, a New York-based food and restaurant consulting firm. Mr. Wolf is a contributing authority to *Food Arts*, a regular contributing columnist for *Forbes*, and a consulting editor to *Gourmet Retailer*. Since 1996, he has served as chair of the advisory committee to New York University’s Department of Nutrition, Food Studies, and Public Health. (New York, NY)

RICHARD WOLFFE is *Newsweek*’s senior White House correspondent, covering everything from the president’s foreign policy to the life of the White House chef. Mr. Wolffe also writes a weekly column on politics, called “The Oval,” for Newsweek.com. Mr. Wolffe is the co-author with José Andrés of a Spanish cookbook, *Tapas: A Taste of Spain in America*, and author of *The Victim’s Fortune*, which reveals the behind-the-scenes deals that led to billions of dollars in compensation to

the Nazis' victims in the late 1990s. He has also written for food magazines such as *Food Arts* and *Food & Wine*. (Washington, DC)

ANTONI YELAMOS is the director of operations and beverage director of THINKfoodGROUP. Mr. Yelamos has more than 25 years of experience in the restaurant industry, working at such establishments as Paradis Restaurants, AJA Restaurant, and Café Atlantico. In 1998 he began working at Jaleo, and in 2001 became director of operations for all THINKfoodGROUP restaurants. Mr. Yelamos is also a partner at Jaleo and is responsible for the beverage programs of the company. (Washington, DC)