



## Award-Winning Chefs and Cookbook Authors Sign On for 3-Day Fine Cooking Epicurean Classic

*Bringing Recipes, Hands-On Instruction and Trade Secrets to Midwest's Largest Cooking Event*



**Connecticut (June 21, 2010) - The Fine Cooking Epicurean Classic Presented by KitchenAid** - recognized as a true showcase of culinary know-how – is a unique epicurean happening with unparalleled opportunities to learn from and meet famous chefs, food experts, and cookbook authors in a casual and relaxed setting. Among food-world notables who have already committed to giving cooking demonstrations or classes this year are: Sara Moulton, whose culinary and media career includes TV, magazines, and best-selling cookbooks; 5-time James Beard and IACP award-winning cookbook author, Dorie Greenspan; star Chicago chefs Jean Joho and Rick Tramonto; and Mark Oldman, one of America's leading wine experts.



According to Laurie Buckle, editor of *Fine Cooking*, “Our event offers experiences, enrichment, and community like no other. The quality of the crowd’s interaction and the feeling of closeness are wonderful. The guest chefs and authors love engaging the attendees, and event goers love the accessibility to these knowledgeable, well known experts.”

Held August 27-29 in St. Joseph, MI, a robust line-up of cooking classes, seminars, tasting events, and chef-hosted receptions provides visitors the chance this year to meet and learn from numerous experts in the culinary field, such as:

**Pam Anderson** is a cookbook author and culinary instructor. Her latest book is *Perfect One Dish Dinners--All You Need for Casual Get-Togethers*.

**Frank Castronovo & Frank Falcinelli** are Brooklyn-based chef-restaurateurs and authors of the new *Frankies Spuntino Kitchen Companion & Cooking Manual*.

**Abby Dodge** is a baking and cooking instructor, as well as author of six cookbooks. Her latest is *Desserts 4 Today: Flavorful Desserts with Just Four Ingredients*.

**Dorie Greenspan**, called 'a culinary guru' by The New York Times, is the award-winning author of nine cookbooks, including the bestseller, *Baking with Julia*, the book that accompanied Julia Child's PBS series. Her new book, *Around My French Table*, will come out this fall.

**Gerald Hirigoyen** is the author of *Pintxos: Small Plates in the Basque Tradition* and chef at San Francisco restaurants Bocado and Piperade.

**Rowan Jacobsen** is author of *American Terroir: Savoring the Flavors of Our Woods, Waters, and Fields*. He writes about food, the environment and the connections between the two.

**Jean Joho** is a chef at Chicago restaurants: Everest, Brasserie JO, and Eiffel Tower.

**Eileen Yin-Fei Lo** teaches cooking at the China Institute in America in New York City. Her latest book is *Mastering the Art of Chinese Cooking*.

**Deborah Madison** is the author of *Seasonal Fruit Desserts*.





**Max McCalman** is co-author of *The Cheese Plate* and lectures on cheese.

**Susie Middleton** is *Fine Cooking* Editor at Large and author of *Fast, Fresh & Green; 125 Delicious Recipes for Veggie Lovers*.

**Sara Moulton** is a best-selling cookbook author and as the host of *Weeknight Meals* (PBS), *Cooking Live* and *Sara's Secrets* (Food Network), and the food editor of *Good Morning America*, she is one of the most popular and accessible chefs on television. Her latest book is *Sara Moulton's Everyday Family Dinners*.

**Melissa Pellegrino & Matt Scialabba** are chefs and the authors of *The Italian Farmer's Table*.

**Mark Oldman** is an internationally recognized wine authority and author of *Oldman's Brave New World of Wine*.

**Ted Reader** is an award-winning chef and author of: *Everyday Gourmet Burgers, Grilling, and Plank Grilling*.

**Molly Stevens** is a culinary instructor and food writer based in Vermont.

**Rick Tramonto**, past James Beard award-winning chef and Chef/Partner at Chicago's TRU, is the author of *Steak with Friends*.

**Patrick Watson** is an expert on pairing food and wine and the owner of two wine shops, Smith & Vine and Brooklyn Wine Exchange.



To read complete bios of this year's presenters and view their latest cookbook offerings, go to [www.epicureanclassic.com/presenters](http://www.epicureanclassic.com/presenters).

Each of the event's 30-plus cooking classes and in-depth recipe demonstrations is by one of the country's most talented chefs and cookbook authors. Three KitchenAid kitchen venues provide an intimate setting from which attendees sit near enough to smell the dishes being prepared, get real answers to their cooking questions, a great view of cooking techniques, and a chance to meet the chefs and authors in person. Twice-daily, the tasting pavilion will feature selected recipes from classes, offer artisan cheeses and other delights, plus premium wines, beers and spirits. Evening chef-hosted receptions provide yet another opportunity to mingle with fellow foodies, all the while enjoying the very best food and wine.



The Epicurean Classic celebrates the essential skill of cooking, to help people catch and maintain the zest for cooking. One-day total access passes are available for Friday, Saturday, and Sunday. The top-level ticket is the Gourmand pass - 3 full days of epicurean delights – plus an invitation to Friday's Fine Cooking Opening Reception and Saturday evening's coveted Grand Gala. Friday or Saturday Day passes are \$119 and \$69 Sunday. Tickets for the evening receptions are \$65 on Friday and \$75 Saturday. The all-inclusive Gourmand Pass is \$329.

The Fine Cooking Epicurean Classic Presented by KitchenAid will finalize its 2010 line-up this month and announce the complete schedule of speakers, classes, cooking demonstrations, wine tastings, food samplings, meet-the-author cookbook signings, special events and more. To find out who is coming, what's happening and get ticket information, look for more news as it's posted on [www.epicureanclassic.com](http://www.epicureanclassic.com).