

August 3-5, 2012  
\$5US

www.PastryLive.com

# PASTRY LIVE

## 7 TEAMS

Only 1 can be victorious  
Who will win in 2012?

## EDUCATE YOURSELF!

Bring some new skills  
to your kitchen

# Living for the Weekend!

Pastry Live Weekend 2012

Plenty to see & even more to do!



## 17 Chocolatier of the Year

Like chocolate?  
Be a judge!



## 20 The Art of Cake

A piece of cake?  
A work of art!



## 22 Signature Plated Dessert

Find out whose  
signature dish  
rises to the top

# Thank You To Our Generous Sponsors



# Welcome to Pastry Live 2012



**Paul Bodrogi CEPC**  
Event Coordinator  
Chef@PastryLive.com

Thanks to everyone for taking part in Pastry Live 2012.

This year has been another whirlwind of activity! If you joined us last year, you can see how much we have been able to accomplish in fulfilling our vision for Pastry Live.

We've been able to make such progress thanks to your suggestions and feedback from last year. One of the most important

is that we have reduced attendance fees and will give the entire Pastry Live audience access to all events and demonstrations for \$50.00 per person!

Another development is adding three new competition kitchens for a total of eight kitchens and a new flavor centered competition aptly named The Signature Plated Dessert Competition. There are many other changes that we've made behind the scenes that I hope will simply add to your experience at the show.

In short, we have come a long way in an extremely short period of time. This is in no small measure due to the expertise and creativity of the contributing chefs, the generosity of our extraordinary sponsors, and the hard work of the volunteers who have contributed their time and resources to making the event a success.

Our goal remains simple: create an event for chefs, students and sponsors to come together to learn, network and share the latest innovations in the industry. We want your experience with Pastry Live to be outstanding. If you have any suggestions on how we can improve, please contact me directly at the email listed above.

Enjoy the show!

Pastry Live is owned and operated by Pastry Profiles LLC. Pastry Profiles LLC was founded in 2009 by Chef Paul Bodrogi CEPC. Chef Bodrogi has more than 20 years of pastry experience and teaches at the Art Institute of Atlanta. He has put together several sold out Pastry Live events and has organized the successful Sugar Art Casting Challenge for the past four years.

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Magazine Photo Credits: Studio 7 Photography, CSMMCA

# Looking Back: The 2011 Seminars



# 2012 Seminars

## Mold Making & Food Casting

Michael Joy & Jim Mullaney



**Friday, August 3rd • 10:00am - 12:00pm**

*Sponsored by the Chicago School of Mold Making*

In the weekend's first seminar, the art of mold making will be revealed by Michael Joy of the Chicago School of Mold Making.

Chef Jim Mullaney will follow with food casting techniques, demonstrating the skill needed to creatively utilize molds to their full potential.

## Under The Sea

Susan Notter & Karen Portaleo



**Friday, August 3rd • 1:00pm - 3:00pm**

*Sponsored by Pastry Live*

Chef Susan Notter and Karen Portaleo return to host another amazing seminar, combining their talents to create a new masterpiece.

Their topic this year, "Under the Sea," will instruct attendees on how to craft mermaids from modeling chocolate, while blown and pulled sugar sea creatures will also be demonstrated.

## Competition Preparation

Andy Chlebana & Stephen Durfee



**Saturday, August 4th • 9:00am - 11:00am**

*Sponsored by John E Koerner & Co., Inc.*

Chefs Andy Chlebana and Stephen Durfee will describe how to prepare for the intense world of competitions, offering years of experience and time saving techniques.

They will discuss valuable competition strategies used to speed up the production process and increase efficiency within a competition setting.

## A New Take On French Classics

Michael Laiskonis



**Saturday, August 4th • 2:00pm - 4:00pm**

*Sponsored by PreGel AMERICA*

Creating something new from a classic is no small task, but Chef Michael Laiskonis will demonstrate to attendees just how to do that in his seminar "A New Take on French Classics." Various techniques and knowledge will be shared by this highly trained and experienced chef.

## 2012 Judges



**Jean-Marie Auboine**

Chef Auboine has garnered a remarkable number of notable awards and achievements including Finalist Meilleur Ouvrier de France Chocolatier 2011, Finalist Meilleur Ouvrier de France Chocolatier 2007, "Best Chef of the Year" from Mexico's Vatel Club in 2008, 5th Place in the 2005 World Chocolate Masters and he was named "Best Pastry Chef of the Year" by France's respected Champerard Guide in 2003. He has also been a member of the prestigious Academie Culinaire de France since 2004. His mastery of chocolate at the 2005 American Chocolate Masters secured him a first place victory and an invitation to participate in the World Chocolate Masters in Paris where he earned the competition's coveted Press Award.



**Andy Chlebana**  
2011 National Showpiece Champion

Upon completing an AAS in Culinary Arts from Joliet Junior College, Andy went to the Culinary Institute of America in Hyde Park to study baking and pastry. Andy began his career working for the Four Seasons Chicago focusing on fine dining desserts. His career has included positions at The Ritz-Carlton Amelia Island Grill Room, opening team of the Ritz-Carlton Washington D.C. and Pastry Chef/Corporate Account Manager at Albert Uster Imports, Inc.

Andy has spent the last five years teaching baking and pastry at Joliet Junior College in Joliet, IL. He resides in Plainfield, IL with his wife, Heather and four children.



**Stephen Durfee**

Stephen is a Pastry Chef Instructor at the Culinary Institute of America, Greystone, in Napa Valley, CA., where he has been on the staff since November, 2000. Formerly the Executive Pastry Chef of The French Laundry in Yountville, CA, Stephen was part of the restaurant's 1994 opening team. He spent over five years at the popular restaurant, working his way through the Garde Manger and Fish stations until he assumed responsibility for the Pastry Department.

While at the French Laundry, he won the 1998 James Beard Award for "Pastry Chef of the Year" and was named one of the "10 Best Pastry Chefs in America" in 1999 by Pastry Art & Design and Chocolatier magazines.



**Robert Epskamp**  
Chocolatier of the Year Event Leader

After working in the field of cardiac rehabilitation for a number of years, Epskamp changed careers and earned an associate degree in Culinary Arts from Kendall College in Evanston, IL.

He worked at many prominent Chicago establishments, including Swissôtel Chicago, Park Hyatt Chicago and Gerhard's Elegant European Desserts in Lake Forest, IL. In 1995 Epskamp joined the faculty of his alma mater, Kendall College where he specialized in restaurant desserts, chocolates, sugars and wedding cakes.

Epskamp joined Johnson & Wales University's Charlotte Campus in 2004 where he specializes in chocolates, sugars and plated desserts.



**Michael Laiskonis**

Laiskonis has been featured in numerous web, print, television, and radio appearances internationally. He was named Bon Appétit's 2004 Pastry Chef of the Year and Starchefs.com declared him a Rising Star in 2006.

His consulting projects have included an ongoing collaboration with the Ritz Carlton hotels in Grand Cayman, DC, and Philadelphia, as well as several pastry shops throughout Japan, and most recently, advisory positions with Mars and Starbucks. In 2008, Laiskonis became a featured contributor to Gourmet.com and participated in the launch of the Salon.com food page. His writing has also appeared on The Huffington Post and The Atlantic, as well as several anthologies, including *The Kitchen as a Laboratory*.



**Fred Monti**

Pregel AMERICA Corporate pastry chef Frederic Monti was named one of the "Top Ten Pastry Chefs in America" in Pastry Art & Design magazine for two consecutive years (2003 & 2004). He was also featured on the Food Network for sugar artistry.

Chef Monti was also the recipient of a Silver Medal during the National Pastry Team Championship held in 2003, Las Vegas, Nevada. He was one of the three on team Branlard and they achieved a gold medal. In 2008, Chef Monti coached a team for the National Bread and Pastry Team Championship and the team took 1st place and won the gold medal.

His craft leads him to explore his imagination, which unfolds onto impressive, inspiring sugar and chocolate showpieces.

## 2012 Judges



**Jim Mullaney**

From a well-rounded foundation, Mullaney has built on his formal training with verve.

He joined The Sea Island Company / Mobile Five-Star Cloister Hotel in 1999 as Executive Pastry Chef, before that he served as Executive Pastry Chef of Loews Ventana Canyon Resort in Tucson, AZ, where he delighted patrons of the AAA Five-Diamond Ventana Room with his magic, and as Executive Pastry Chef of the AAA Five-Diamond Ritz-Carlton, Amelia Island.

He currently works with Atlanta Foods International and QimiQ Corporation (Austria) as Corporate Pastry Chef.



**Susan Notter**

### Art of Cake Head Judge

Susan now is the Director of the Pastry Arts program at the Pennsylvania School of Culinary Arts in Lancaster, PA and also a partner and executive pastry chef of Susan Notter Pastries, LLC.

She was named Top Ten Pastry Chef in 1999 and 2000, was invited to be part of the Distinguished Visiting Chef Program at CIA and Johnson and Wales, and judges competition both nationally and internationally.



**Laura Pfeiffer**

Laura is alum of the French Pastry School in Chicago, IL. Upon graduation, Laura ventured to Kansas City, MO where she explored her passion for hand crafted chocolate as a chocolatier at Christopher Elbow Artisanal Chocolates. Returning to Chicago, Laura entered the frozen dessert world with PreGel America, traveling throughout the mid-west, educating and training on gelato production, theory, and recipe development.

Today Laura is the Corporate Chef at ABS & Taylor Ent., providing hands on training on all equipment, demonstrating production and equipment maintenance, as well as recipe development and gelato training classes at the ABS & Taylor Ent. test kitchen.



**Vincent Pilon**

Pilon accepted the position of executive pastry chef at Mandalay Bay Resort & Casino in January 2007. His chocolate creations have received several medals for his work including the gold at the 2003 National Pastry Team Championship, the 2005 Food Network Chocolate Challenge and the 2006 Food Network Chocolate Runway. He also was named one of the "Top 10 Best Pastry Chefs in America" in 2007 by Pastry Art & Design Magazine. His most recent awards include the 2007 National Taste Award and the 2007 Chocolate Masters' Championship.



**Karen Portaleo**

Karen Portaleo has had a colorful career path so far, ranging from teaching Ballroom Dance at 16, to designing jewelry for a large design house, to mural and sign painting.

In 2005, Portaleo's friend Stacey Eames opened Highland Bakery in Atlanta. Upon her first visit Karen noticed Stacey had no decorative items in her bakery cases, so she asked if she could make a few cookies. That's how her career in cake decorating began.

Currently, Portaleo is lead decorator at Highland Bakery, and has the pleasure of working with some of the most talented artists in the industry (who just happen to be on her team). Her client list has included Keyshia Cole, Demi Moore, Steve Harvey, T-Pain, and Sir Elton John.



**Gabriele Riva**

Gabriele Riva entered the world of pastry as an adolescent assisting in his father's pastry shop. After learning the classic techniques implemented in his father's shop, Gabriele sought professional training at C.A.S.T. Alimenti Pastry School in Brescia, Italy. Upon the completion of his studies in Brescia, his professional employment commenced at Pasticceria Piave under Chef Silvano Lullini, recognized as one of the best traditionally trained pastry chefs within the city of Milan.

Though trained in the art of traditional pastry, Gabriele is a decided modernist.



**James Satterwhite**  
Executive Pastry Chef  
Charlotte Country Club

After finishing the program at the CIA James spent two years training with Francois Collet before joining the Ritz-Carlton company. James spent a total of 12 years with the Ritz-Carlton company being Executive Pastry Chef at the Buckhead, Tyson Corners, Naples, Philadelphia and New Orleans properties. In addition he was a member of the corporate pastry council and participated in 10 openings of new hotels.

James also opened the Mandarin Oriental, Washington D.C. and the Bakery at Culinar.



**Michelle Tampakis**

Michelle specializes in chocolate, and has been a competitor in two of the Food Network's Chocolate Challenges, in July 2005, and October 2004. She has participated many times in the Annual New York Chocolate Show, creating dresses and wearable chocolate garments, even an Iron Man costume.

She was chosen as one of Dessert Professional Magazine's Top Ten for 2010. A frequent guest on Martha Stewart's Morning Living radio program, her expertise with baking and chocolate is frequently sought after. A graduate of the Culinary Institute of America, Michelle also develops recipes and has travelled across the United States giving product demonstrations as a consultant for Krinos Foods, All-Clad, & Athens Foods.



**Stéphane Tréand**  
Head Judge

Chef Tréand, World Champion and MOF, most recently served as the Executive Pastry Chef at the St. Regis Resort, Monarch Beach.

Chef Tréand has a long list of awards and accolades; however, the most impressive one was awarded to him in February 2004. Chef Tréand received the top honor in the pastry industry in France with the M.O.F. (Meilleur Ouvrier de France) Pâtissier award, literally referring to the "best craftsman in France." Most recently Chef Tréand added World Champion to his list of accolades after winning the 2008 World Pastry Team Championship.

In 2012 Chef Tréand opened his top-of-the-line pastry school, *The Art of Pastry*. Learn more at [StephaneTreand.com](http://StephaneTreand.com)



*Some very delicate work*



*The judges take a moment to observe*



*Who doesn't like using a torch?*



*Inspecting the details*

# The 2012 National Showpiece Championship



*The crowd cheers as the competitions ends & the judging begins...*

## NATIONAL SHOWPIECE CHAMPIONSHIP 2012

The second annual National Showpiece Championship calls for competitors to push the boundaries of normal showpiece construction, but without demanding huge financial and personal sacrifices. Rather than constraining chefs with endless rules and regulations, the National Showpiece Championship is a new form of competition that encourages chefs to compete at the highest level possible. Conducted before judges who are among the nation's most accomplished pastry chefs, seven teams of two chefs will compete in either chocolate or sugar, and contend for the title of National Showpiece Champion.

While many pastry competitions call for competitors to endure extraordinary hardships, the National Showpiece Championship is designed to overcome such constraints and allows chefs the freedom to be both creative and innovative. Community building, culinary skills, teamwork and artistry are the focuses behind the competition. The ability and ingenuity of each chef are what matter, rather than the country they represent, thus teams are recognized by name. Team captains are chosen based on their accomplishments as

winners in other major pastry competitions by a selection committee, but are free to choose any teammate they wish as part of the open competition structure.

Each team will have only six hours in which to prepare and present their showpieces, all while following a unique set of requirements for their creation's construction. To level the playing field, all teams will be provided with similar resources and will have access to an adequate, but limited, kitchen environment. Competitors must craft a showpiece displaying a high level of technique, while creatively connecting and utilizing three separate pedestal bases. Coupled with no theme restrictions, the results are an entirely new range of showpiece design. This develops more artistic and architecturally inspired creations influenced by everything from technology and fashion to nature and fantasy. Furthermore, competitors are encouraged to go beyond simply casting in molds and integrate more skill and expertise through hand skills and casting manipulations. It's all about new ideas, new techniques and new designs.



**2011 NSC Competitors**

Back row, left to right: David Ramirez, Jim Mullaney, Andy Chlebana, David Smoake, Yoni Mora

Front row, left to right: Natasha Capper, Nancy Carey, Heather Hurlbert, Tracy DeWitt, Alfredo Rueda



Teamwork is essential



As soon as the doors opened, the chefs went to work



Chef Yoni Mora sets up his sugar statuette



Chef David Ramirez prepares a base with chocolate



Chef Heather Hurlbert works with surgical precision

# The 2011 Most Excellent Showpiece

## 2011 National Showpiece Champions

Andy Chlebana and Nancy Carey

### Name of Showpiece:

Theobroma Cacao 'Geastrum'

"Given the innovative format and criterion set forth for the competition we approached our piece's conception in an unconventional manner; beginning without a narrative theme but rather, focusing on the development of formal and structural strengths. To accomplish this we sought to employ and activate the space by paying close attention to the negative, working in the round, implying movement in the static and redistributing the layout of showpiece by employing both the vertical and horizontal.

Our theme's evolution was informed by Frank O. Gehry architecture, Ernst Haeckel's scientific drawings and the sculptures of both Lee Bontecou and Louise Bourgeois. Conceptually we set out to imply growth and poised beauty to create a biomorphic-futuristic form growing out of an unlikely medium; rocks. As if we were to unearth this organic form and it was yet unnamed, an earth star of sorts."

-Andy Chlebana & Nancy Carey





**Jim Mullaney and David Ramirez - Audience Choice**

**Playing in the Fountain** - The piece represents a fountain with a water source, water flowing from tower to tower, with oxidized bronze statues, flowers, rocks and organic components. The towers are spheres of chocolate that receive and release "water" showing continuity throughout the piece.



**Natasha Capper and Heather Hurlbert - Best Sugar**

**The Abyss** - was inspired by the last unexplored frontier, the ocean deep. We too are exploring a new frontier with the tripod design. Jelly fish, anemones and lovely corals play in a sea of bubbles and waves. These playful creatures are exploring their ocean limits like we are exploring new design possibilities.



**Tracy DeWitt and David Smoake - Competitor's Choice**

**Smoake on the Water** began 60 days ago during the exciting white water adventure we took through the Grand Canyon. Our showpiece depicts a typical day on The Grand! We wanted to capture the thrill of the white water, the beautiful unique layers of the canyon walls and the majestic wildlife all in one showpiece.



**Yoni Mora and Alfredo Rueda**

**Thor** - Our showpiece incorporates the philosophical side of man inter-reacting with the demigod of man's quest to be ruled throughout time. As the centuries pass, we will always be under his guiding vision. All mighty Thor's gift of serenity and wisdom are attainable only through the progression of life, which is enrolled in time.

## 2012 National Showpeice Championship Competitors

### Oscar Ortega & Alejandro Lechuga



**Oscar Ortega**  
**Chef Owner**  
*CocoLove/ Atelier Ortega*

has also competed at the World Pastry Team Championship 2006, 2008, 2010, 2012 and Mondial des Arts du Sucre in Paris 2008. He was the captain of Team Mexico at the Coupe du Monde de la Patisserie 2007 and Chef Ortega has participated and awarded in many other international and national pastry competitions. Ortega was named Best Pastry Chef of America in 2011 and coached the USA pastry team at the MDAS 2012.

*CocoLove* is Ortega's new and latest project. An exclusive and refined chocolate, pastry and gelato boutique with plans to expand in other exclusive locations around the globe.

Born in Mexico City where he also received the beginning of his culinary inspiration and training. Chef Oscar Ortega studied pastry arts in CAST Alimenti, Italy. Also attended various courses of pastry, chocolate and sugar work. Chef Ortega sharpened his abilities and passion for pastries over years of work in UK, Italy, France and USA.

In 2009 Chef Ortega became the first Mexican Chocolate Master, and he represented Mexico at the World Chocolate Masters Finals. He



**Alejandro Lechuga**  
**Chef Owner**  
*Caramell*

competition started in 2005 when he represented Mexico at the Coupe du Monde de la Patisserie, and also he has competed at World Pastry Team Championship 2010 and 2012. He coached Team Mexico at the Junior World Cup 2011 as well the Pastry Queen in Rimini, Italy.

In 2012 Lechuga launched *Caramell*, his exclusive line of pastries, chocolate and sweets confections. *Caramell* products retail at refined gourmet food establishments, high-end grocery stores and exclusive restaurants.

Chef Alejandro is one of the most in demand pastry and sugar instructors in Mexico, he is base in Guadalajara, Mexico where he teach full time at the ECI. At the same time Chef Lechuga work as a pastry chef consultant for several Mexican pastry shops and bakeries in California.

Chef Lechuga has been in the competition field for a while; he was National Sugar Champion in 2003, Maya Pastry Championship 2007 where placed 3rd. His experience in international

### Geoffrey Blount & Tessia Harman



**Geoffrey Blount, CEPC, ACE**  
**Head Chef Instructor**  
*Baking & Pastry Arts Program*  
*Central Piedmont Community College, Harris Campus*

Between 1992 and 2012, Chef Blount has won over 39 ACF medals for the Hot Food, Bread, Chocolate, Pastry and Cold-Food categories in competitions throughout the US. He currently serves on the National Pastry Committee and is an ACF Certified Judge. His professional career includes stints as Pastry Chef, Executive Chef and Owner in top hotels, shops and clubs throughout the southeastern United States. Chef Blount began teaching at CPCC in 2007.

He graduated from CPCC in 1995 after earning an AAS degree in Culinary Arts. Chef Blount also attended the French Pastry School in Chicago. A member of the American Culinary Federation (ACF) and the 2011 Charlotte Pastry Chef of the Year and Educator of the Year, Geoff has earned numerous awards including Best Pastry Shop-2005 & 2006, Top Ten Charlotte Chefs-2004 and his dessert creations were featured at both the 2004 and 2005 James Beard Dinners. Recently, Chef Blount competed as part of Team USA at the Gelato World Cup in Italy, where the team won the coveted "Best Taste" award.



**Tessia Harman, CEPC**  
**Pastry Chef Instructor**  
*Central Piedmont Community College*

Tessia Harman earned an Associates of Occupational Studies Degree in Culinary Arts from The Culinary Institute of America in New York. She is a Certified Executive Pastry Chef with the American Culinary Federation.

Shortly after graduating from CIA, Tessia moved to Belgium to work as the private chef and residence manager for the Irish Ambassador to the European Union. After returning to the states in 2002, Tessia moved to Charlotte and began working as Pastry Chef for Zebra Restaurant. Once the Westin Charlotte Hotel opened, she began work as their Pastry Chef and eventually was promoted to Chef de Cuisine. Tessia Joined the CPCC team in January of 2010.

## 2012 National Showpeice Championship Competitors

### Joshua Cain & Sheldon Millett



**Joshua Cain**  
Pastry Chef de Partie  
Ritz-Carlton Charlotte

Joshua Cain is a native of North Carolina where he received an Associate's Degree in Culinary Technology at Cape Fear Community College, Wilmington. He then furthered his education at Johnson and Wales University in Charlotte North Carolina. It was here that he received his Associates in Baking and Pastry Arts and graduated in the inaugural class in 2006.

He has been in the hospitality industry for 16 years in which he has worked in various restaurants including an AAA five diamond restaurant, "Salt" The Grill at Ritz-Carlton. As a part of his schooling, he was required to do an internship which took place at The Ritz-Carlton Amelia Island. This was the beginning of his Ritz-Carlton career. He has had the opportunity to open The Ritz-Carlton Charlotte AAA five diamond property where he currently works as Pastry Chef de Partie. He is responsible for overseeing all Pastry operations which include Wedding Cakes, Showpieces, Pastry Cooking Classes and an All Dessert Concept called Bar Cocoa (which includes a 5'8" tall Chocolate woman, Madam Cocoa). He appears on a monthly news segment on Channel 3 news and has had multiple wedding cakes in Charlotte wedding magazine. He is also the winner of the 2011 Sugar Art Casting Challenge.



**Sheldon Millett**  
Executive Pastry Chef  
Ritz-Carlton Amelia Island

Chef Sheldon Millett has worked at the Ritz-Carlton, Amelia Island for the past 10 years. He has been able to travel around the world to such places as California Four Season New Port Beach Hotel, Singapore Regent Four Seasons Hotel, and has also worked in Dubai, Australia and England.

He loves working in pastry and teaching the next generation of pastry chefs. It is his great pleasure to watch them learn and grow, while taking the craft to the next level. Happy Working!!

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### Brian Donaghy & Rick Jordan



**Brian M. Donaghy**  
Principal Chef/Chef Instructor  
The Criollo Group  
Niagra Falls Culinary Institute

Chef Brian Donaghy is currently the principal at The Criollo Group (TCG), a consulting group that specializes in chocolate and confection. Started in 2009, TCG has worked with equipment manufacturers, ingredient suppliers and confectioners of differing sizes, formulating recipes, demonstrating equipment and products at trade shows, teaching classes and connecting manufacturers with potential new markets and clients. Also, he is currently an adjunct faculty

member at the Niagara Falls Culinary Institute where he teaches classes on showpiece construction and design and candies and confections.

Prior to TCG, Brian was the Corporate Pastry Chef and Chocolatier for Tomric Systems of Buffalo, NY. Before Tomric, Brian was the Assistant Corporate Pastry Chef for Albert Uster Imports.

Brian recently won an episode of Food Network Challenge. The episode tasked the contestants to build a four foot tall chocolate showpiece as a back drop for a "surprise engagement."



**Rick Jordan, CEPC**  
Chef/Owner  
Rick Jordan Chocolatier

Rick Jordan graduated with an AOS in the Baking and Pastry Arts from l'Ecole Culinaire in Saint Louis, Missouri where he found a love for working chocolate.

Rick spent several years of continuing education and side-work in chocolate while working in the industry, and eventually returned to Villa Farotto to become pastry chef for the restaurant and catering company. It was at Villa Farotto that Rick launched his first chocolate line through catering company, the dining room menu and a small retail operation in the restaurant. In 2010, Rick was invited by a friend to stage with Patrick Roger MOF, in Paris, France. Rick left the restaurant and budding chocolate line to work with the man who had always been his biggest inspiration.

He was offered a position in the company and to stay in France, but being a single father and dreams of opening his own boutique, with a heavy heart Rick returned to Saint Louis and began to implement his plan to open his chocolate boutique and lab space in the same neighborhood where he had begun. By the summer's end of 2011, Rick Jordan Chocolatier opened for business and upon its first anniversary is going strong.

## 2012 National Showpeice Championship Competitors

### Theresa Gwizdaloski & Daniel Lindsey



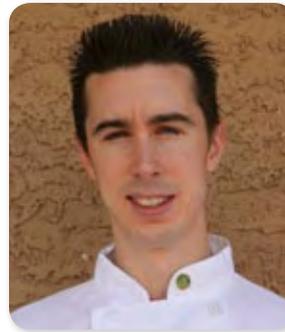
**Theresa Gwizdaloski**  
Pastry Chef  
*RICK Moonen's RM Seafood*  
*Las Vegas*

Upon completing a Bachelor's Degree in Hospitality Management at New York City College of Technology, Theresa received a full scholarship from Les Dames d'Escoffier to the Italian Culinary Academy. Therefore she was able to travel to Italy for six months to study and refine her skills in pastry.

Theresa began her career working at Del Posto in NYC under Pastry Chef Nicole Kaplan; there she was able to learn all the skills that would help her become a talented pastry chef.

She later went on to work for Restaurant Associates where she was the pastry chef for two of their largest accounts, The NY Times and Ernst & Young. Through the years, Theresa was able to compete in several competitions with school and independently. She is now the Pastry Chef for RICK Moonen's RM Seafood in Las Vegas, NV.

- 2011 US Pastry Competition- Finalist
- 2008 Salon of Culinary Art Sugar Piece- 1st Place
- 2005 Salon of Culinary Art Wedding Cake- 1st Place



**Daniel Lindsey**  
Master Pastry Cook  
*Old Homestead Restaurant*  
*Caesars Palace*

Daniel began baking in retail stores and pastry shops in the San Francisco Bay area. He studied Pastry Arts at the Culinary Institute of America in 2006 and graduated with high honors.

He returned to California and continued to bake, focusing mostly on artisan breads and pizza from brick ovens. He recently moved to Las Vegas to focus on pastry arts and has worked at different hotels including the Cosmopolitan, Mandalay Bay, and Caesars Palace.

### Gonzalo Jimenez & David Lewis



**Gonzalo Jimenez**  
Executive Pastry Chef  
*Hyatt Regency New Orleans*

Gonzalo Jimenez discovered his passion for cooking while growing up in Northwestern Argentina. At a young age, Jimenez began experimenting in his mother's kitchen, tasting everything he could and refining his palette. Following his passion, Jimenez enrolled in L'ecole, a culinary school in Mar del Plata where he received his degree in Culinary Arts at the age of 19.

Upon graduating, Jimenez began working in a series of 5-star hotels throughout Argentina. Jimenez enrolled

in L'ecole Lenotre in Buenos Aires, Argentina where he studied the chemistry and molecular gastronomy of food. While studying he accepted a position as Pastry Chef at Bruni Ristoranti under celebrity Chef Donato de Santis. Ready for a new opportunity, Chef Jimenez took on the role of Pastry Chef at the St. Julien Hotel and Spa in Boulder, Colorado from 2009 to 2011.

Jimenez brings the same passion and success that he has enjoyed in the past to Hyatt Regency New Orleans. His background in savory cooking broadens his palette and lends to a unique pairing of ingredients seen in his dessert menus. Under Jimenez the Hyatt Regency New Orleans strives for perfection with masterful displays of confectionary favorites.



**David Lewis**  
Executive Pastry Chef  
*The Brown Palace Hotel*

Chef David Lewis is responsible for everything at the Brown Palace from wedding cakes to the hotel's afternoon tea petit fours, restaurant desserts, coffee shop pastries and famous macaroons.

Chef Lewis began his career in 1998 and comes to The Brown Palace from Paris, Bally's, and Planet Hollywood in Las Vegas, with previous experience at Harrahs Las Vegas and Norwegian Cruise Line America in Hawaii. Lewis recently competed in the 2010 and 2012 Pastry Chef of the Year Competition in New York.

## 2012 National Showpeice Championship Competitors

### Daniel Keadle & Craig Chamberlain



**Daniel Keadle**  
Pastry Chef  
Grand Hyatt San Antonio

Born in Argentina, lived in Guatemala, Uruguay, Chile, and Buenos Aires before moving to the United States. He is an honors graduate of Western Culinary Institute in Portland, Oregon.

Pastry Chef Daniel Keadle has been with The Hyatt for 15 years. He is responsible for creating the hotel's desserts, chocolates, and chocolate displays, as well as overseeing a crew of 6.

He has won multiple pastry competitions and is always looking to learn more in continuing education classes. Having worked in all aspects of the kitchen, he found his calling when he discovered the artistic possibilities pastries afforded. Daniel draws inspiration from architecture, Pop Art Surrealist movement, jewelry and furniture as well as from all the finest pastry books.



**Craig Chamberlain**  
Assistant Chef  
Grand Hyatt San Antonio

Born in Denver Colorado, Craig grew up listening to stories of his uncle working at the Waldorf Astoria in London. His mother's stories of the fantastic food, and great pride it brought the family, peaked his interest in the culinary field.

When given the chance to work in the industry at 18 years of age, Craig landed a job at La Mansion del Rio in San Antonio Texas. Being part of a top tier culinary team, he learned from Pastry Chef Mark Chapman, named one of the Top Ten Pastry Chefs in the USA by Pastry Art & Design magazine.

Mark took Craig under his wing, and after his departure, landed the job as an assistant to Chef Daniel Keadle, at Grand Hyatt San Antonio. Developing depth in the mastery of chocolate has caused Craig to become a craftsman and spokesperson for Pastry in San Antonio. Building elaborate displays and desserts, have enhanced his skills, and made it possible to help out at other Hotel properties in Texas.



# The 2011 Chocolatier of The Year

**2011 Chocolatier of the Year, 1st place**  
 Chef Lionel Clement • *NuubiaChocolat.com*

..... **Winning Ganache Recipes** .....

**Raspberry Jasmine Tea**

- Heavy Cream 36% ..... 180g
- Raspberry Puree ..... 240g
- Butter 83% ..... 96g
- Dextrose ..... 50g
- Milk Couverture 38% ..... 430g
- Dark Couverture 65% ..... 325g
- Jasmine Tea ..... 30g
- Raspberry Liqueur ..... 96g

**Process:**

1. Infuse heavy cream with Jasmine tea for 30 minutes.
2. Strain it and rescale. Add dextrose and butter, warm the mix up.
3. Heat up raspberry puree then mix with cream.
4. Pour over chocolate.
5. Mix and then add warm liquor.
6. Mix again and let cool to 90°F.
7. Spread down on frame.
8. Let set for 24 hours cut and enrobe with dark couverture 62%.

**Lime Vanilla**

- Heavy Cream 36% ..... 200g
- Fresh Lime Juice ..... 150g
- Lime Peel ..... 15g
- Inverted Sugar ..... 20g
- Milk Couverture ..... 400g
- Vanilla Bean ..... 2 Pieces

**Process:**

1. Heat up heavy cream, inverted sugar and vanilla together, infuse 30 minutes.
2. Heat up fresh lime with peel, infuse 30 minutes.
3. Strain and mix both together. Rescale if necessary.
4. At 113°F pour over chocolate, and mix.
5. At 90°F pipe it into the molds. Molded with dark couverture 62%.
6. Let set for 24 hours.
7. Close them up and unmold.



**2nd Place**  
 Frederic Loraschi  
*Frederic Loraschi  
 Chocolat*



**3rd Place**  
 David & Nicole Ramirez  
*Cocoa Latte  
 Audience Choice  
 Winner*



The winning recipes from Frederic Loraschi & David Ramirez are available online at:  
<http://www.PastryLive.com/COTY2011>

# Chocolatier of the Year 2012

*Chocolatier*  
of the Year

Designed with small chocolatier business owners in mind, this competition provides the opportunity for chocolate artisans to display their talent in a competitor friendly environment. While offering national recognition for their skills, the competition asks chocolatiers and chocolate shop owners to bring in two different types of chocolate sold in their shop. With both taste and appearance being judged, the title of Chocolatier of the Year will only go to the competitor with the highest-quality, handcrafted creations.

Chef Robert Epskamp of Johnson and Wales - Charlotte will be this year's Event Leader.



## Be a Judge!

- The 2012 Chocolatier of The Year Competition welcomes judges for the "Audience Choice" award.
- For \$20 you can taste two bonbons from each of the 9 competitors, then vote for your favorite chocolatier!

## 2012 Chocolatier of the Year Competitors



**Melissa Coppel**  
Co-Owner / Chef Chocolatier  
*Jean-Marie Aubeoine Chocolates*

Throughout her career Chef Melissa has known the importance of continuously expanding her knowledge of the world of pastries and chocolates. She has actively sought out further training and inspiration by taking classes with the best pastry chefs in the world. Most recently she has decided to challenge herself by starting to participate in professional pastry competitions.

Chef Melissa looks forward to a long and productive career in which she can share her love of pastry with the world.



**Robyn Dochterman**  
Co-Owner  
*St. Croix Chocolate Company*

St. Croix Chocolate Company is owned and run by Robyn Dochterman and Deidre Pope. The duo relies on a cadre of talented assistants to keep operations humming.

As chocolatier, Robyn crafts the confections at St. Croix Chocolate Company. After the recession brought an abrupt end to her career in journalism, her passion turned to pastry and chocolate. Though journalism and chocolate don't seem similar at first glance, Robyn loves that both require a balance of art and science to achieve excellence.



**Jerome Jacob**  
Assistant Pastry Chef  
*Bellagio Resort and Hotel, Las Vegas*

Jerome started studying the art of pastry at the young age of 16. He enjoyed pastry, but was more drawn to the art of chocolate. His talent and determination soon secured him several coveted spots in some pretty prestigious pastry houses. The Trianon Palace Hotel, the infamous Pierre Herme Paris, and Frank Daubos Chocolatier, just to name a few

In 2010, Jerome made up his mind to head West. He landed at the Bellagio Resort Hotel and Casino in Las Vegas, Nevada as the newest Assistant Pastry Chef. Jerome oversees the day-to-day chocolate production for all the hotel outlets, events, and VIP amenities.

## 2012 Chocolatier of the Year Competitors



**Gene Leiterman**  
Owner  
CocoFlow

Leiterman is a completely self-taught artisan chocolatier. Before CocoFlow's doors were opened, Leiterman relied on intensive research and many hours of practice to perfect his chocolate techniques.

At an early age he was passionate about food, and a casual culinary artist but he never indulged the dream of formal training. After a career in the medical marketing industry and several years traveling around the country, Leiterman translated his experiences to his true passion - pastry & culinary arts.



**Frederic Loraschi**  
Owner  
Chocolat Frederic Loraschi

For the last five years, Frederic Loraschi has been supplying some of the most prestigious venues across the country with his unique chocolate confections. Frederic was selected as a finalist in the US Selection of the World Chocolate Masters 2010 where he ranked second place overall. The competition was featured on the TLC Channel as "American Chocolate Championship".

Today, Chef Frederic Loraschi creates world-class chocolate confections with his dedicated team in central Pennsylvania.



**David Ramirez**  
Owner  
Cocoa Latte

Trained at Johnson and Wales in the pastry arts, Chef Dave Ramirez has appeared on the Food Network, worked at five-star properties in Atlanta and Orlando, and was most recently named captain of the 2009 Team USA. In 2011, Chef Ramirez was inducted into the Orlando Magazine Culinary Hall of Fame.

In 2011, Chef Ramirez opened his own chocolate shop called, "Cocoa Latte" in Orlando, FL. He has created his line of garnishes, "DR Décor", for plated desserts, shot glasses, turn down amenities and cakes. David has pioneered a technique for making his own transfer sheets for chocolate which come in a large variety of bright colors.



**Courtney Sawasaki**  
Manager in Training  
Flavor Bar, Culinary Institute of America

Courtney Sawasaki attended and graduated from the Culinary Institute of America at Greystone in May 2012 with an Associate's degree in Baking and Pastry Arts. While there, she worked as an assistant in the chocolate room and on special events. She also graduated from the Collins College of Hospitality Management at Cal Poly Pomona in June 2010.

Courtney now works as the "Manager in Training" for the "Flavor Bar" at the Culinary Institute of America where she makes chocolate and confections for the store.



**Andrea Smith**  
Chocolatier  
diAmano Chocolates

Andrea Smith attended the Art Institute of Pittsburgh not for pastry but for special effects make up. She decided to move her focus to chocolate while apprenticing with a studio in Atlanta. Smith has a very unconventional education in chocolate, being self-taught, and has worked her way up to Chocolatier for diAmano Chocolate.

Smith utilizes her special effects background to make chocolate molds and design transfer sheets. Smith is excited to push diAmano Chocolates to its fullest potential and share her unique take on confections with the community.



**Amy E. Stankus**  
Owner  
Chocolate South

In a shop she characterizes as "bright and cheery," Amy's menu boasts a smorgasbord of small-batch, hand-crafted treats: from bonbons and truffles to caramels and flavored chocolate bars as well as a range of other goodies like pimento cheese sandwiches, vegan muffins and cheese straws. Amy uses the highest quality chocolates available, to produce carefully designed flavor profiles that make up her eclectic menu.

Though she is still a licensed architect, these days Amy prefers designing chocolates and chocolate recipes and admits this lifestyle suits her just fine.

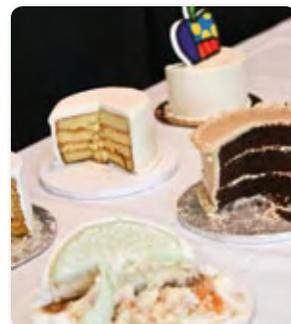
# The 2011 Art Of Cake Champion



**1st place**  
Katharina Craine

Katharina Craine's winning cake was based on Alphonse Mucha's depictions of harvest and the seasons. Katharina's tasting cake followed through with her overall design theme, as the lychee mousse cake layered with grapefruit pâte de fruit and white chocolate feuilletine, reflected light, summery and floral flavors.

Through her workmanship and artistic skills, Katharina presented a beautiful display cake which expressed her talents to the judges and earned her first place in the competition.



**2nd Place**  
Ramona Oskirka



**3rd Place**  
Shelley DeLisle

# The Art of Cake 2012



A cake competition that emphasizes the artistry of cake, The Art of Cake calls for competitors to transform cake into creations inspired by an artist or art time period of their choice. With both traditional stacked tiers and sculpted elements required, each competitor must produce a decorated false cake that reflects not only the art each designer is inspired by, but their own artistic flair as well. Flavor is just as important as creative ability and decorating skill, as competitors must also present a tasting cake for the judging panel's approval.



## 2012 Art Of Cake Competitors

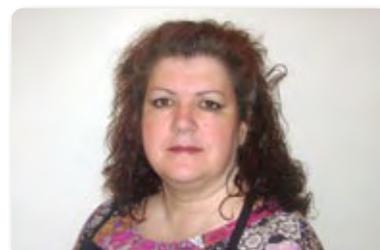


**Katharina Craine**  
Katharina's Cakes  
[KatharinasCakes.com](http://KatharinasCakes.com)

Katharina Craine began her pastry journey by learning at the feet of her grandmother in small town Germany. Surrounded by proficient bakers, she quickly developed a love for cakes and a very discerning set of taste buds.

In late 2011, she branched out on her own to open Katharina's Cakes, a custom cake shop serving the Atlanta area.

Ever-evolving in her craft, Katharina is always looking for new ways to combine her unique design aesthetic with classic flavors and pastry techniques. Her work has been showcased in magazines and TV, but most importantly at special events all across Atlanta.



**Dawn Davis**  
Dawn Bakes Cakes  
[DawnBakesCakes.com](http://DawnBakesCakes.com)

Dawn's love of cake decorating began at the age of 13 when she entered her cake at a block party competition and won. In 1983 she moved to Atlanta and started taking cake decorating classes in 1986.

Since then she's taken more classes, has done a demonstration at ICES, and kept up with the latest trends in cake decorating. She's placed in the top three at local competitions with her unique, fun interpretation of the themes.

Having baked and decorated for over 30 years Dawn has kept her love of cake decorating and continues to make people smile with her creations.

## 2012 Art Of Cake Competitors



### **Shelley DeLisle**

Bliss

*McDonoughBliss.com*

Shelley's business experiences and her love of sugar arts provided her the foundation to open Bliss in March of 2010. Located on the beautiful McDonough, Georgia, town square, Shelley and her team specialize in creating wedding, and other special event cakes, with an artistic flair. Their elegant and often whimsical styles break tradition to bring bright colors and unique shapes to their delicious works of art.

The shop features a full bakery, in addition to sugar art classes, and a full range of cake and candy making supplies for sale to the public.



### **Valentin Garcia**

Co-Owner/Master Cake Decorator

*Bleeding Heart Bakery*

Vinny has worked with food for most of his adult life. But his true ascent began when he was hired as a catering driver for Wolfgang Puck—he was mistaken for a cook and put on the line. His skills were quickly noticed, and Vinny's hands-on gourmet schooling grew and grew.

Today, Vinny's the man behind all of Bleeding Heart Bakery's visionary cake masterpieces. As with his many other skills, he's entirely self-taught. He started by shaping fondant into little skulls and zombies, and moved on to sculpting entire cakes into the larger-than-life masterpieces that have made Bleeding Heart Bakery famous.



### **Christine Johns-Harris**

Owner & Head Chef

*Not A Crumb! Exquisite Cakes*

Christine Johns-Harris is the owner, head cook and bottle washer at not a crumb! exquisite cakes. not a crumb! exquisite cakes is a bespoke cakeshop that specializes in cakes out of the box taste and design! A self-described Cakeist (cake artist and pastry perfectionist), Christine's early training came from baking cakes with her mother, and memories of fantastic birthday cakes, but all the rest comes from her vivid imagination, and extremely colorful dreams.

Christine has been making cakes for the past ten years, and enjoys the challenge that comes from never making the same cake twice!



### **Kathleen D Miliotis**

Davio's Northern Italian Steakhouse

*Davios.com*

Atlanta native Kathleen Miliotis is the Executive Pastry Chef at Davio's Northern Italian Steakhouse. She studied culinary arts at Johnson & Wales University.

In 2003, Miliotis relocated to New Jersey to join owner Russell Stern to open Harvest Bistro & Bar team as a pastry chef. During her time there, Miliotis received national recognition for her work, including The New York Times naming Miliotis as "a rising star, her French dessert so venerable they belong in the Louvre." At Davio's, Miliotis continues to impress diners and enthusiasts alike with her delicious creations.



### **Ramona Oskirka**

*Perfect Wedding Cake*

In 1976, being taught by her father, Ramona began baking and decorating in his bakery. After she left her father's bakery, Ramona worked for several private bakeries and a large grocery in-store bakery. During this time, she opened new stores, taught a multitude or new decorators, helped write and design reference and procedure manuals for the company. Ramona's creativity and desire to step out of the box led her to strive for new ideas and techniques.

"I love to take on new cake challenges as they help me continuously grow and evolve as a cake designer and artist."



### **Maria Velasco**

*Once Upon A Cake*

A Brooklyn, NY native, Maria Velasco caught the baking bug when she was 14 years old making her first pie crust and apple pie for her friends. Next came jelly rolls, cookies and cakes.

As an aspiring writer, she always had her hands in creating something. Whether it was soaps, crocheting, needlepoint, candles, or making up stories to entertain her kids her imagination never stopped. Neither did her love of baking.

Like many others, she started by taking basic cake decorating classes and later took classes from some of the most talented cake decorators in the business. She never thought that baking and decorating would become her consuming passion!!

# 2012 Signature Plated Dessert



Pastry chefs from restaurants across the nation will create and present eight plates of just one dessert that best represents their signature culinary style. Not only will these talented chefs be featured, but the restaurants they represent will also be highlighted and promoted.

Competitors will have the chance to incorporate sponsor ingredients into the production of their desserts, furthering networking between themselves and our sponsors. As the competition takes place over two days, the first round of chefs will compete on Friday, August 3rd while the remaining competitors will compete on Saturday, August 4th. The winning dessert will be recognized as being the nation's best dessert.



**Derrell Lawery**  
Executive Pastry Chef  
*Pastries by D'*

CC, CPC, Derrell Lawery is an honor graduate from The International Culinary Schools at The Art Institute of Atlanta. Born and raised in Valdosta, GA. Derrell has always had a strong desire to find his way around the kitchen. Now living in Atlanta, GA. Derrell has worked as a pastry cook in local hotels and restaurants gaining knowledge and industry experience.

Today, he's a Lead Pastry Chef for Legendary Partners of Atlanta and Executive Pastry Chef for Pastries by D'.



**Charles Barrett**  
Pastry Chef  
*Park 75, Four Seasons Hotel Atlanta*

In January of 2012, Charles Barrett joined Four Seasons Hotel Atlanta as Pastry Chef. He not only brings with him undeniable enthusiasm for the pastry arts, but also many years of experience culled from stops at some notable Atlanta establishments.

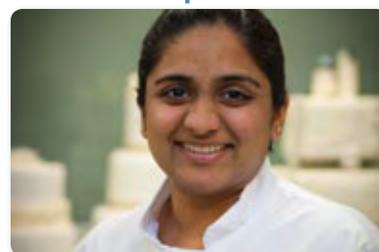
As Pastry Chef at Four Seasons, Barrett oversees menu development, staff training and production. Motivated by the opportunity to change his menu seasonally and be creative with every special event at the hotel, Barrett is excited to continually find 'new and innovative ways to surprise and delight his diners.'



**Leslie Davis**  
Pastry Chef  
*CocoFlow Chocolate Café*

At CocoFlow, Leslie was responsible for the plated desserts produced at the shop. This allowed her to compete locally and regionally featuring plated desserts against top restaurants. Leslie also developed a complete line of Parisian macarons now offered at CocoFlow making it one of the first restaurants in Oklahoma City to offer macarons.

After working at CocoFlow for 2 years, Leslie was accepted as adjunct professor at Platt College where she is able to share her expertise to new Pastry Arts students.



**Ami Dand**  
Executive Pastry Chef  
*A Legendary Event*

Ami Dand currently works at A Legendary Event, one of the leading catering companies in the southeast, as executive pastry chef. Ami's background includes having served as Executive Pastry Chef for the Four Star, AAA Five Diamond St. Regis, Atlanta and also as Chef de Partie, at The Lodge at Sea Island. She was the Pastry Cook at The Cloister, Sea Island, a Mobil Five Star property and has an extensive experience working with chocolates as well as wedding cakes.

A graduate of the University of Georgia in 2003, Chef Dand's expertise in pastry is vast. She has a passion for all things dessert and is looking forward to this year's Pastry Live competition.



**Bill Lipscomb**  
Chef  
*Creations Restaurant  
Art Institute of Atlanta*

Chef Bill Lipscomb never in a million years would have guessed that he would grow up and become a Pastry Chef. He grew up in Washington, D.C. His mother cooked and did a lot of scratch baking when he was growing up and he always wanted to be in the kitchen with her.

He is currently a culinary instructor at the Art Institute of Atlanta. He teaches introduction to baking and pastry, as well as the advanced patisserie and display cake class. In recent years, he has gone back to his savory background and begun teaching American cuisine, Latin and Asian cuisine.



**Amanda Parker**  
Executive Pastry Chef  
Villa Christina

Amanda grew up in Atlanta, Georgia. While in high school she found that cooking was the only profession for her after watching her father cook all those years growing up. She then applied to the Art Institute of Atlanta where she found her niche in baking and pastry.

Amanda quickly accepted a job at Villa Christina where she started out as an intern and moved up to Executive Pastry Chef, a title she has held there for the past five years. She also helped open and design the dessert menu for the Hotel Avia in Savannah, Georgia in 2009.



**James Satterwhite**  
Executive Pastry Chef  
Charlotte Country Club

After finishing the program at the CIA James spent two years training with Francois Collet before joining the Ritz-Carlton company. James spent a total of 12 years with the Ritz-Carlton company being Executive Pastry Chef at the Buckhead, Tyson Corners, Naples, Philadelphia and New Orleans properties. In addition he was a member of the corporate pastry council and participated in 10 openings of new hotels.

James also opened the Mandarin Oriental, Washington D.C. and the Bakery at Culinard.



**Kristina Weems**  
Pastry Chef  
Livingston Restaurant

Kristina began her culinary journey after having received a degree in business. Her passion for food was ignited and she graduated Summa Cum Laude from Le Cordon Bleu Atlanta. She has refined her techniques working in highly acclaimed kitchens such as Spice and Woodfire Grill.

Kristina has garnered substantial recognition for her talent in the form of numerous awards including "Best Dessert Atlanta" for two consecutive years. Kristina's focus is on highlighting seasonal ingredients, putting freshness first and delivering a memorable experience each and every time.

## 2012 Student Chocolate Challenge



In the Student Chocolate Challenge, culinary students will compete for the chance to win prizes and recognition for their school.

Student competitors will have one hour to display their chocolate tempering skills and assemble their showpieces in front of the judges. Each showpiece will be critiqued based on overall artistic appeal and creativity, as well as on the amount of technique shown.

To offer more students the opportunity to enter and allow schools to come together in a friendly, competitive environment, the competition has been opened up to all schools this year.

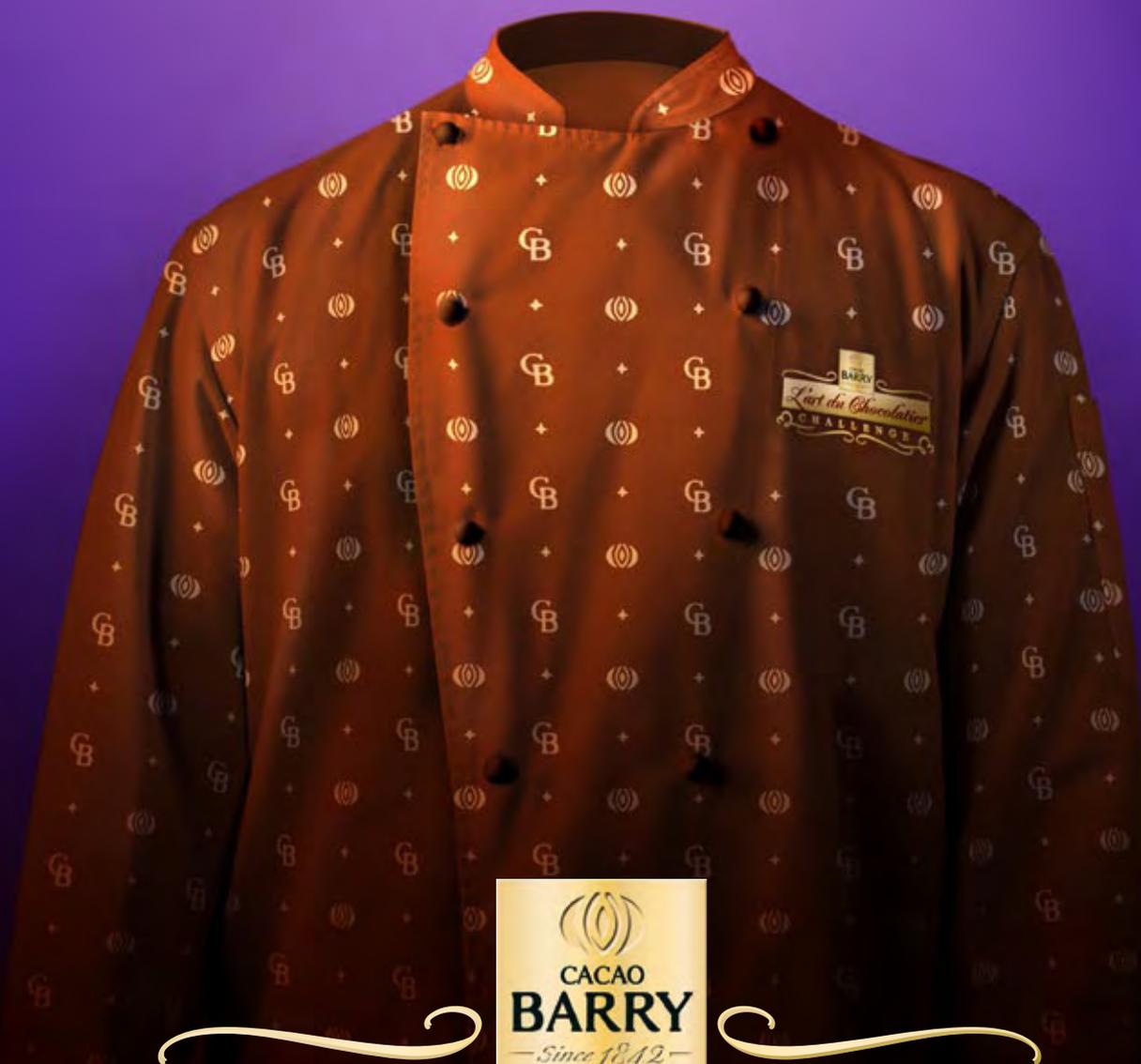
### 2012 Competitors

- **Monica Jacks**  
*Platt College, Moore Campus*
- **Tony Kozlowski**  
*Joliet Junior College*
- **Laura Lane**  
*Keiser University - Tallahassee*
- **Toni Pinon**  
*Keiser University - Tallahassee*
- **Stephanie Schlieman**  
*The International Culinary Schools at the Art Institute of Atlanta*
- **Kadi Waller**  
*The International Culinary Schools at the Art Institute of Atlanta*



**2011 Student Challenge Winners**  
(From left to right)

- 1st: Elizabeth Seiz
- 2nd: Breanna Kinkead
- 3rd: Jennifer Tyler



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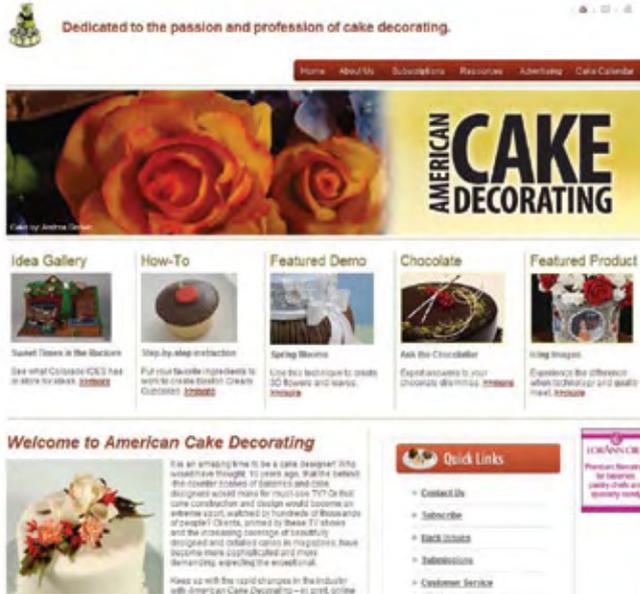
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Faye Jonah  
Abi Williams  
Enjolie Metoyer  
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Maggie Hudson  
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Marie LaSalle  
Jon Austin  
Kelley Wolfe  
Christy Crawford

and especially the following people for their time, expertise, and dedication



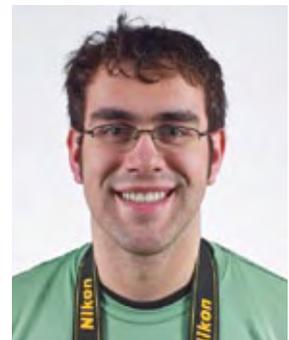
**Hannah McBride**  
Assistant Coordinator



**Shana Bishop**  
Volunteer Coordinator



**Lori Clowers Horne**  
Competition Assistant



**Richard Gricius**  
Web Developer  
*CastIronStudio.com*

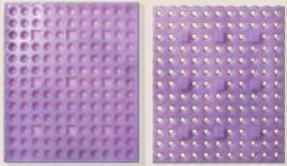
A Website For Pastry Professionals

**[www.PastryProfiles.com](http://www.PastryProfiles.com)**

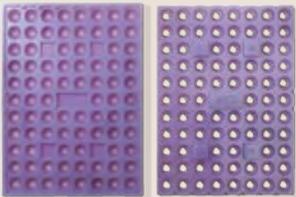
Introducing New

# Sphere Molds

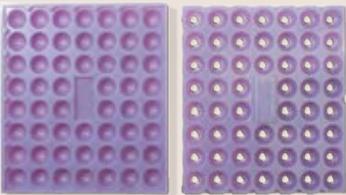
how will you use yours?



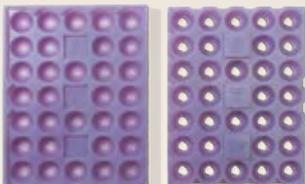
1/2" (13mm) 134 cavities



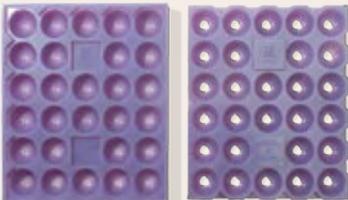
3/4" (19mm) 82 cavities



1" (23 mm) 54 cavities



1.25" (32 mm) 32 cavities



1.5" (38 mm) 28 cavities

Made of long-lasting platinum silicone, our two-part interlocking sphere molds can go from freezer to baking up to 450° F. (232° C.)

For more information contact us at: 708 660 9707  
Joy@ChicagoMoldSchool.com

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Coconut-cream layered cake  
with molded pearls by Pastry  
Chef Jimmy MacMillan,  
JMPurePastry

Photo: Anthony Tahlier

Dress by  
Anya Bridal.  
Photography  
by Dave Cox.



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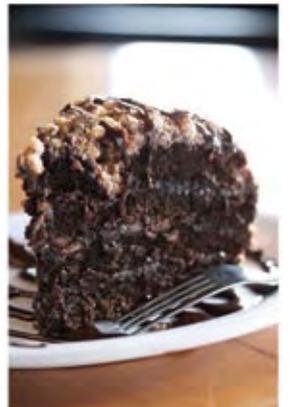
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# Unexpected Education



**Hannah McBride**  
Assistant Coordinator

When first asked by Chef Bodrogi to lend a hand in helping to organize Pastry Live, I really had no idea what was in store for me. I thought Pastry Live would basically be an easy way to catch some free classes for a few hours of work; simple enough, I thought. I soon found out how wrong I was as it ended up being infinitely more. An unforeseen amount of stress, organized insanity and a seemingly endless stream of emails; at

one point, I began to receive so many emails that I'd imagine the familiar "ping" noise always coming from my phone, even when I'd received nothing at all. Despite all of this, I also had the privilege to meet and work with some of the greatest people within the industry. Each person I encountered through Pastry Live, from the competitors to the attendees, made the event special and the entire experience more than worth it.

I also discovered that there are always small dramas that happen behind the scenes of an event like this. What most people see are the results of the event itself, but they miss the secret intricacies that go into making those results happen. For instance, no one realizes the competitor who created that exquisite showpiece lost all of their shipped equipment just days before, only to have it miraculously show up at the last minute. While all may admire the intricate details on the cake before them, little do they know the trials of the competitor to bring that vision to life or know of the frantic rush to ensure its safe arrival. And although valuable insight is taken away from each seminar, unnoticed is the scurrying of

those preparing the demonstration, hurrying to have ready all of the essentials the instructor needs.

There are also always instances to be careful of and watch out for in an event like this; the possibility of attempts to creatively interpret rules to produce more favorable circumstances. What's the harm in adding one more piece of equipment for instance? Others may choose to follow the rules so closely that they misinterpret them and miss out on an opportunity they could have freely used. Both are natural parts of events like these, making each competition unique; and by far, never boring for those running them.

**“ I also had the privilege to meet and work with some of the greatest people within the industry. From the competitors to the attendees, each person I encountered through Pastry Live helped make the event special.”**

Throughout the three days of the event, it was all the interactions I was able to have with everyone involved that really spoke to what it was about. Seeing and experiencing all of this gave me a better appreciation not only for these types of events, but for the hard work that each competitor put into their pieces. To have the chance to see the creativity and ingenuity of the competitors and seminar instructors, and to be part of an event that sets the stage for this, is what made me proud to be involved last year. It's why I'll continue to strive to help make this year just as great, if not better.

In the end, I never did get to watch those classes, or even the competitions, the reasons that had originally drawn me to Pastry Live. But what I got in return is worth just as much to me, if not more, and I wouldn't have things any other way.

## Thank You To Our Generous Sponsors



# Pastry Live 2012 Schedule and Map

## Friday, August 3

### Student Chocolate Competition

8:30am - 9:30am

### Seminar 1

#### Michael Joy and Jim Mullaney

10:00am - 12:00pm

Mold Making and Food Casting

*Sponsored by the Chicago School of Mold Making*

### Art Of Cake Competition

12:00pm - 1:00pm

### Seminar 2

#### Susan Notter and Karen Portaleo

1:00pm - 3:00pm

Under the Sea: Modeling Chocolate  
Mermaids and Other Pulled and Blown  
Sugar Sea Creatures

*Sponsored by Pastry Live*

### Signature Plated Dessert Competition

3:00pm - 6:00pm

Day 1: First Plated Dessert Group

## Saturday, August 4

### Seminar 3

#### Andy Chlebana and Stephen Durfee

9:00am - 11:00am

Competition Preparation

*Sponsored by John E Koerner & Co., Inc.*

### Signature Plated Dessert Competition

10:00am - 1:00pm

Day 2: Second Plated Dessert Group

### Seminar 4

#### Michael Laiskonis

2:00pm - 4:00pm

A New Take on French Classics

*Sponsored by PreGel AMERICA*

### Showpiece Set Up/Preparation

3:30pm - 6:00pm

## Sunday, August 5

### National Showpiece Championship

8:00am - 2:00pm

### Chocolatier of the Year Competition

10:00am - 1:00pm

### Awards Ceremony

3:30pm - 4:00pm

