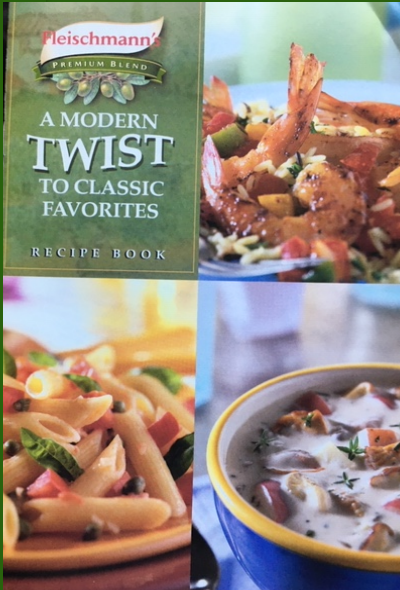
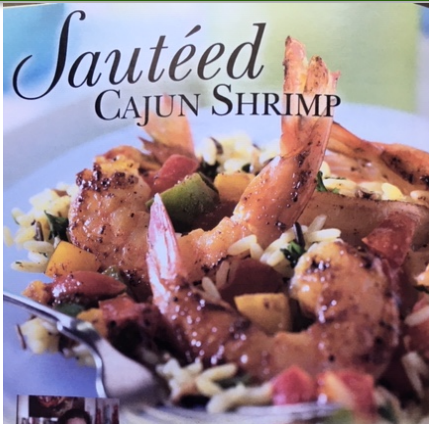


Product Usage/Purchase Incentive & Strategic Partnership with World-Renowned Chefs




Sautéed CAJUN SHRIMP



Cathy White

Chef Cathy White is the owner and executive chef of Tréva Restaurant and Market: a casual, contemporary restaurant known for its fine food and unique atmosphere. Located in downtown Akron, Ohio, Tréva has won numerous accolades for its fare, including the Reader's Choice Northern Ohio Live Best Restaurant and Best Business Lunch. Tréva attributes its rousing success to White's innovative culinary creations that uniquely blend delicate fruit flavors with spices to enhance traditional chicken, seafood and beef dishes.


White Wine LEMON DILL SAUCE



John Arnold

John Arnold is the executive chef and co-owner of Beans and Cornbread in Southfield, Michigan, just outside of his hometown Detroit. Arnold sharpened his culinary skills in Hawaii and California, and brought the mix of ideas and flavors back to his stomping ground to open Beans and Cornbread. Specializing in upscale modernized soul food, Arnold loves to transform Southern specialties such as catfish and collard greens into gourmet creations, which include his famous Salmon Croquette and Harlem Burrito.

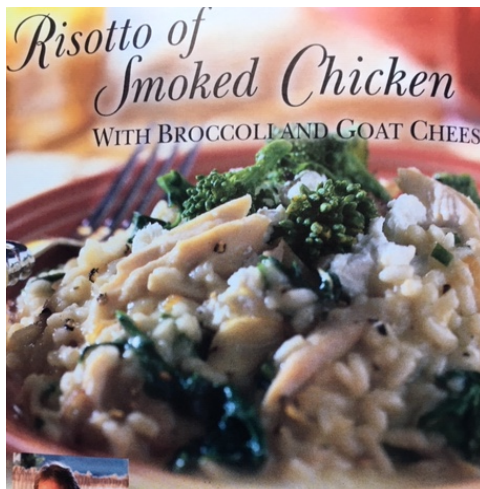
Tomato Pine Nut Basil CRUSTED CHICKEN



Marty Blitz

Chef Marty Blitz is the owner and executive chef at Tampa's Mise en Place. Heralded by locals, tourists and media, Blitz is the culinary master behind true "Floribbean" cuisine: a colorful twist of flavors mixing Florida's unique fruits, vegetables and fresh seafood with the unmistakable heat of Caribbean peppers. Blitz's ever-evolving ideas and menus have resulted in a plethora of industry awards.

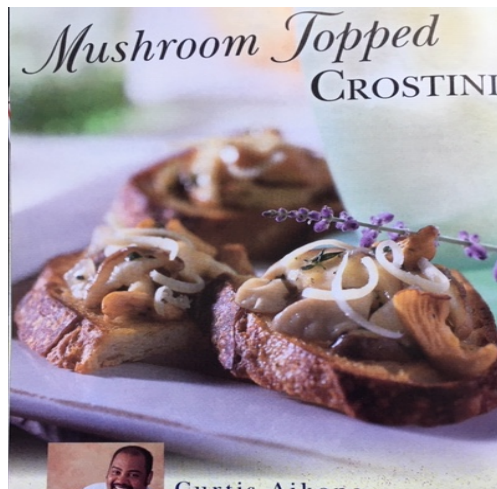
Risotto of Smoked Chicken WITH BROCCOLI AND GOAT CHEESE



Michael Foley

Chef Michael Foley is the chef and proprietor of Printer's Row restaurant located in the heart of the South Loop Area -- one of the greatest historic locales in Chicago. Foley's unique cooking style infuses classical tastes with a contemporary twist, and showcases culinary traditions from Europe, Japan, and Singapore into a new American cooking style.

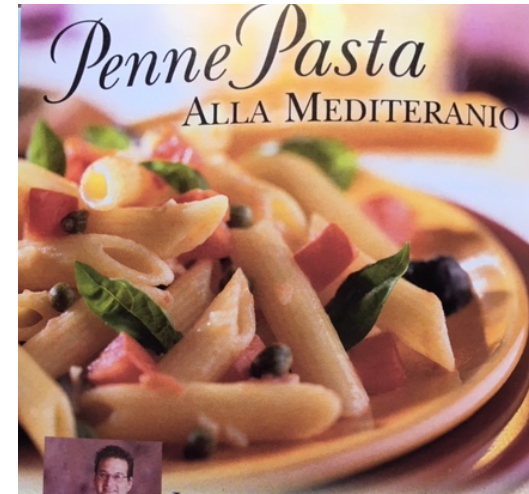
Mushroom Topped CROSTINI



Curtis Aikens

Anyone who has seen Chef Curtis Aikens in action will attest to his infectious enthusiasm and warmth. These traits are infused into his soul-satisfying culinary creations that blend down-home flair with the fresh flavors of California-style cooking. The result is a wonderfully fragrant array of enticing, palate-pleasing improvisations. A native Georgian, Aikens continuously reinvents the classic recipes he grew up with by adding modern nuances gleaned from his extensive travels throughout the United States, Europe and the Mediterranean.

Penne Pasta ALLA MEDITERANIO



James Contreras

James Contreras has acquired his extensive and unique combination of cooking techniques through his work as an executive chef in Guatemala, Venezuela, Florida and Boston. A graduate of the internationally acclaimed culinary program at Johnson and Wales University, Contreras is now executive chef at The Delux Café in Boston. Contreras artfully blends traditional Mediterranean cuisine with Latin style for a contemporary menu that is truly unique to Boston.