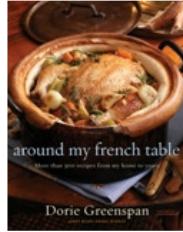


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Frontburner: July 2011



Win the Book



Enter to win a copy of the 2011 IACP Cookbook of the Year Awards winner, Dorie Greenspan's *Around My French Table: More Than 300 Recipes From My Home To Yours*, by correctly answering this question:

According to IACP President Cynthia Nims, what is IACP all about?

The answer can be found in this issue of *Frontburner!* Email your response to acarver@iacp.com by July 18 with "Win the Book" in the subject line. A random winner will be chosen from correct answers submitted within the first 24 hours of *Frontburner's* publication. Congratulations to Joseph W. Vallone, who last month won *Go Fish* by Al Brown.

These Are a Few of My Favorite Things: An IACP Member Shares the Most Memorable Moments from the Austin Conference

By Selena Darrow**What is your favorite moment from conference?**

My absolute favorite moment from conference was having cocktails with 10 extraordinary members of the Test Kitchen Professionals interest section. We had just finished our section meeting, and as the section Chair, I felt a certain amount of satisfaction knowing I had brought us all together. It affirmed why being an active IACP member is so important to me.

Which speaker made the most impact to your career and why?

Scott Givot has made the most impact on my career. I was lucky enough to meet him at the Gala last year where he inspired me to become a more active IACP member. His words resonate with me on a daily basis.

What is the most memorable quote you heard?

Jim Hightower: "100,000 sperm and you were the fastest?"

What is the best meal you ate?

It all started with a dirty limerick. This is a long story and I like to embellish, so I am going to give you all the details . . .

My friend, Rose Olsen, was on a culinary tour with Arch Corriher when he shared a couple of limericks with her (keep in mind, these are not the kinds of limericks you would go home and tell your mother). Later that night, Rose, Kathy Huston, Jane Bonacci, Kathy Lewandowski, and I went out for dinner at Second Bar + Kitchen. We shared the limericks with the hostess, who proceeded to go back to the kitchen and tell the staff. Next thing you know, our server, Robert, comes out and tells us that Chef Bull has decided to create a custom meal - off-menu - just for us! For real. The sommelier helped pair wine with the dishes we were to be served (surprises at this point) and Chef himself came out to describe each of the dishes to us. It was a night to remember! Thanks Arch . . . little did you know that those limericks would lead to such a phenomenal experience.

Who were you most excited to meet and why?
QUICK LINKS

- [Latest on the IACP Blog](#)
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- [Update Your Member Profile](#)
- [Search Member Directory](#)
- [Upcoming Speaker Series](#)
- [Interest Sections](#)

EVENTS CALENDAR

<<	April 2012	>>
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S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	1	2	3	4	5

Joanne Weir. I introduced myself in the lobby late one night. We were actually supposed to talk about a business project. Instead, we sat down and just talked about our lives - where we are, the journey. It was priceless. We felt like old friends by the end of the conversation. This is a perfect 30-minute example of the power of IACP.

Why did you come to conference?

Meet new people. Inspire the Test Kitchen Professionals. See old friends. Eat and drink.

What was your favorite restaurant in Austin?

Second Bar + Kitchen, Congress.

What was the best experience you had exploring Austin?

A visit to the balcony of the tallest building in Austin at 2:00 a.m. Words can't express how cool the view was. You will have to ask how I managed to get there. A perfect reason to come to New York in 2012 to meet me and ask!!!

Austin= friends, food, drink, and heat. What's not to like? Can't wait to go back!!!

Selena Darrow is a culinologist at Pinnacle Foods, Birds Eye Frozen Division and the Chair of the Test Kitchen Professionals interest section.

Tell us what you think! Email Staff Editor Anna Carver with your comments and feedback on this article.

From the President

Cynthia Nims



Dear Friends and Colleagues:

There are a lot of reasons that I've kept up my membership with IACP for nearly two decades now. Some of them are rather practical: career growth, learning experiences, exposure to a broad spectrum of the culinary world, the chance to get involved and gain some leadership skills.

But then, there's the wholly personal side of things. Those opportunities to connect with a fellow member one-on-one, to share stories, to gain some insight based on each other's experiences - still rooted in the world of food, no doubt. That's something we all share, that culinary core. It's something that doesn't necessarily get turned off just because we might not be officially in business mode. Through IACP we've all got such an amazing entrée to the few thousand other members who are on the membership roster with us.

Just last weekend, I had the chance to get together with a fellow member who was in Seattle for a conference. We'd "met" for the first time the week prior on a conference call. It was such a treat to follow that call so quickly with a chance to connect in person, particularly as she lives on the other side of the country. Once we sat down with our coffees, in no time flat, a couple of hours had whizzed by. We could hit the ground running with IACP in common, chatting about the recent conference and committee projects and generally swapping stories rooted in the world of food (which included finding that we had some shared acquaintances).

A number of years ago, that personal connection took an international turn when I accompanied my husband on a work trip to Stockholm. It was to be our first time in the city. I contacted an IACP member who lives near Stockholm, someone I'd met at the Baltimore conference, asking for restaurant recommendations, and any suggestions for not-to-miss things to do while we were there. Not only did she provide that, but she arranged for me to join her at a food and beverage trade show that happened to be going on while we were there. And a highlight of the trip was dinner with her family at their home, a treasured opportunity that enriched our trip immeasurably.

Connecting is really at the core of what IACP is about, it's the call to action of our mission. Sure, we're a big, global community that often connects on a large scale and with all modern technologies at our disposal. But we're also a collection of individuals, colleagues who can connect to inspire and engage each other by simply reaching out to share a cup of coffee when paths cross. It's one of the benefits of IACP that I cherish most.

Cheers,

A Conference Review

By Adam Salamone

All about cooking and eating, from grand openings to can openings.

The Teflon® brand presents the Be Cook Aware initiative.

[LEARN MORE >](#)



Of all the things in the world that connect us as professionals in the food and cooking industry, perhaps nothing is more salient - at least right now - than the question of how the Internet is changing all that we do every day. Whether publishers, authors, chefs, bloggers, or beyond, there's so much that has changed as a result of the interconnectedness that the Internet affords us. For publishers and authors, it's a matter of thinking about how free online recipes will affect the print cookbook; for chefs, figuring out how to reach their audience, whether consumers or other professionals, is paramount in an increasing busy online world. For all of us, we're wondering how the Internet will change our livelihood and the way we think about this business of which we are a part.

Needless to say, there's no one clear-cut answer about the changes to come. That story is still being told and will continue to change over the coming years as we adapt to changes around us. How IACP fits into that story, how it finds relevance among a membership that's increasingly straddling the online and offline worlds, is of key importance as the association brings in new members and enriches the community of existing members who have been involved for so long. I believe the biggest story of IACP 2011 is that, through the tireless efforts of the many who make this organization what it is, a path has been blazed which aims to unite IACP's rich 33-year history with a future that balances the offline world we've all worked in for so long and the online world that offers new opportunities for all of us.

This balance between the "traditional" and the online is of key importance for IACP going forward. The main reason for this is that the organization has always played a role as a connecting force, a beacon in the culinary industry for those who wanted to meet others with similar passions (and for those who were perhaps looking for direction on their culinary path), to meet and discuss, network, and plan. It was these interactions, and IACP's ability to foster them, that truly enriched the culinary community and the members within it. But, as the online world continues to change our business, so many of us are looking out to the coming years and wondering what's on the horizon. And until this year's conference, many of those conversations were happening in quiet corners (or perhaps in our own heads). But, by bringing new members to the table and by offering new programming tracks related to the online/digital world, IACP is moving to reposition itself to once again be at the center of the food discussion, whether it's happening online or off.

That's not to say that all that's online is the way. There's still much to be said for all that this community is built on what's come before and laid the groundwork for the food revolution. And that's why this balance is important. Because it's not all about the old, or all about the new. It's about bringing them together. Because that's what this industry has become, and what it will continue to be. And by embracing that, and becoming a community that supports it, IACP will continue to be that beacon, which brings new talent into the fold, while supporting and encouraging the talent that's been there all along, connecting culinary dots that wouldn't be otherwise for the better of all of us who work in this industry.

I commend the efforts of all who were involved this year, of all who have been involved over the past 33 years, who have made IACP what it is, and what it's always been. I look forward to 2012 and the conference in NYC to see how we can continue and build and evolve towards the future.

Adam Salomone is Associate Publisher at The Harvard Common Press.

Celebrating 25 Years: IACP Cookbook Awards

The IACP Awards Gala brought glitz and glamour with a Texas flair to the IACP conference, highlighting the best of cookbooks, journalism, and industry greats. Starting with an elegant reception at the historic Driskill Hotel, attendees were treated to a glass of refreshing lemonade on a stroll down the walk of fame to the Paramount Theatre for the unveiling of this year's winners. Dave Arnold and Chris Young hosted the star-studded event while luminaries honored top culinarians through the evening.

To read more about the winners in all of our awards programs, click [here](#).

Conference Corner

No Notes? No Problem!

IACP conference attendees take home a wealth of knowledge from each session they attend to apply it to their work at home. Keep reading for an inside glimpse into a few sessions and the valuable content offered in conference workshops. Interested in more? Purchase a virtual pass by August 6 for on-demand access to several conference sessions.

WS08: It's Better to be Bitter: The Bitter Truth on the Hows and Whys of Bitters

Presenter: Kathy Casey, Chef and Mixologist, Kathy Casey Food Studios

By Andrew Schloss

Bitters are the salt and pepper of cocktails. They highlight subtle flavors in drinks and round out flavors overall.

The best-known commercial bitters are practically household names: Angostura, Peychaud's, and Regan's. They combine herbs, bark, and berries with alcohol (infused or distilled) and are often promoted as medicinal tonics. Common ingredients include angostura bark, chinchona, cassia, gentian, citrus peels, and angelica root.

In 1906, selling bitters as a health remedy was outlawed, so today they are found primarily in cocktails.

Modern bitters are made with all kinds of ingredients like chocolate, rhubarb, peaches, cherries, and celery.

Bitters are classified as non-potable because of their strong flavors and high alcohol content (usually between 70 and 90 proof). This classification allows them to be sold in grocery stores. There are no laws currently on selling cocktail bitters.

Potable bitters, on the other hand, are classified as digestives. They can be consumed diluted in water or in cocktails. They tend to be sweeter than non-potable bitters. The best-known potable bitters are Fernet-Branca, Jägermeister, and Campari.

The flavor of bitters is enhanced by being mixed with grain alcohols due to the starch in the alcohol.

For crafting bitters, you need:

Alcohol: Use a spirit with a high proof or alcohol content, such as grain alcohol, 100-proof vodka, rye, or whiskey. Higher-proof alcohols extract flavor more quickly but can leave a harsh aftertaste.

Aromatics: Gentian, cardamom, anise, schizandra berry, orange peel, hibiscus, fennel, fir, citrus, cinchona, angelica, coffee, cocoa nibs, grapefruit, celery seed, etc. Here's where you get to personalize your bitters and experiment. Measure ingredients carefully; bitter herbs are potent and can become overwhelming. Keep precise records of weights, steeping time, and volume of bitters in case you want to make it again.

Aging and Agitating: These are key steps in flavor development. Aging (or steeping) helps extract flavor. Too little time and your bitters will be flat; too much and they'll be unbalanced. Agitating (giving the mixture a shake every now and then) ensures that those flavors are dispersed throughout the mix, with no unexpected spikes in taste.

WS17: Culinary Trend Spotting: What Lies Ahead?

Presenter: Eric Giandelone, Director of Research, Mintel Foodservice

By Judith Finlayson

No matter where you fit on the culinary spectrum - whether you're a food writer choosing your latest topic or a corporation deciding on products to develop - awareness of market trends can make the difference between success and failure. At the recent IACP conference in Austin, one session, "Culinary Trend Spotting: What Lies Ahead?," provided fascinating insights into some new directions for the food service industry. Organized by Eric Giandelone, Director of Research for Mintel Food Services, a global market research firm, the presentation focused on five key trends.

To set the stage, Giandelone noted that trends emerge as a response to macro forces. These include the economy, government intervention, and advances in technology, as well as consumer knowledge. Consider, for instance, our growing awareness that aspects of the traditional North American diet promote poor health. It's certainly not news that most people want to eat healthier, more nutritious food. But understanding how that desire translates into behavior can help food professionals make better business decisions. Drilling down into their extensive database of restaurant menus, Mintel identified trend number one: a different take on healthy.

The point is, most people will not take one giant step toward eating healthy all the time. Instead, they will take a series of small steps each of which contributes toward better health. This trend is reflected in what Mintel calls "better-for-you" menu items. Their research indicates that restaurant menus are not being overhauled to offer healthier food exclusively. Instead they are shifting toward including healthier options - for instance, the ability to order a salad instead of French fries or whole grain rather than white bread. Another option is smaller portion sizes. When Applebee's introduced a sirloin and garlic shrimp dish that contained less than 550 calories (in energy terms, a healthy meal) it quickly became their best-selling item.

The second trend is clarity. In response to informed consumers, corporations recognize they must be more open and honest about their products, from ingredient provenance to calorie counts on menus. For instance, when Domino's Pizza discovered that consumers thought their product sucked - many found it flavorless with a crust like cardboard - they went back to square one and rebuilt the product. Better still, they broke new ground by deciding to be upfront about the reason for the overhaul. Instead of sweeping the negative comments under the rug, they made the bashing a big part of their marketing strategy and received kudos for doing so.

We all know that technology is changing our lives at unprecedented rates, so it's not surprising to learn that in the restaurant world it's creeping from the kitchen to the front of the house. Technology is driving the third trend, the shift to online ordering. Facilitated by the growth of smartphones, this new direction is driven by younger people. And although at first blush it may seem benign, it is likely to have a major impact on the food service industry by reducing its reliance on labor.

Consider the traditional model: a server recommends offerings, takes your order, and collects payment. Throughout that process personal interaction, for better or for worse, takes place. In the brave new world of online ordering, servers will be reduced to handing over the food. A computerized credit card transaction will take care of the bill and any up-selling will be

determined as soon as you log on. Like Amazon with books, your relationship with the restaurant won't be through a person who might encourage you to spend more. Instead, an algorithm will take over interpersonal functions. It can identify who you are and make an appropriate pitch: X percentage of people like you, who ordered our hamburger last week, ordered Surf and Turf today.

You probably already know that the big three in ethnic food are Italian, Asian, and Mexican. What you may not know is that the way we relate to these cuisines is in transition. Redefined ethnic food constitutes trend number four. While these three cultures still dominate ethnic food, their influence is simultaneously expanding and morphing. Consumers who may have felt like eating Italian food in the past may now be searching out deeper, more regional and more indigenous experiences such as Tuscan or Calabrian dishes. Similarly, increased awareness of Mexican food is opening the door to interest in other Latin American cuisines. San Francisco-based Pica Pica Maize Kitchen provides just one example of this new direction. They have built a business selling Venezuelan dishes such as arepas and cachapas.

Likely purists will be horrified to note that California's demographics (not uniquely, I might add; similar things are happening in other urban areas with multicultural populations) are fertile ground for another variation on the theme of redefined ethnic. The concentration of Latinos and Asians in that state has put a new spin on fusion with the emergence of cross-cultural creations. Think about the Korean tacos and kimchi quesadillas served by Kogi in Los Angeles. Winner of a Bon Appétit award in 2009, Kogi delivers its mini-mosaic treats from five trucks that roam the city. In other words, in addition to redefining ethnic, Kogi brings its food directly to you, the consumer.

This brings me to trend number five: all about me. In the second decade of the new millennium, customers are demanding to be served in their preferred location (roaming trucks and pop-up restaurants) and when it suits them. Customization is the order of the day, from all-day breakfasts - "I want to eat breakfast when it suits me, not when you say I should" - to more cutting-edge concepts such as 4 Food in Manhattan, which offers consumers virtually endless options for customizing burgers. Not only that, once their selection is documented, they can market their creation and receive a royalty when it is ordered by other customers.

If, like me, your gut reaction is, "too much work!" then you're part of a counter-trend. But you can take comfort in the knowledge that companies really do want to accommodate you. And some day, perhaps even soon, they may discover exactly how to do that.

SEO Roundtable Discussion

Presenter: Jaden Hair, Steamy Kitchen

By Jill Nussinow

A small group of us leaned in toward the table to hear the wisdom Jaden Hair would share about SEO (search engine optimization). We started with introductions and the basics: a blog is a website managed by using blogging software such as WordPress.

Hair went on to tell us, "SEO is really not that important. Content and community are more important than SEO."

Hair stressed having "one brand, one voice" on your site. Your blog name should be the name of your website. Have your website professionally designed and if you need a logo, check out 99 Designs.

Having an introduction page helps with SEO. Put your key words there: your name, writer, recipe developer, cookbook author, or whatever you want to be known for. From the intro page, link to the About page.

She says, "Be strategic. Everything on the Steamy Kitchen site is deliberate." Her photo is on her home page as it makes people feel welcome.

SEO allows search engines such as Google, Yahoo, and Bing to find you. Factors affecting this are the longevity of your website, your word choice for blog post titles, and how many other sites link to your website. All posts need tags and categories.

Linking to other similar sites might also help you gain position but "links in" are more important than links out. If the *New York Times* links to you, you've hit the jackpot.

Other tips:

Include photos and videos (and be sure to put all your videos on YouTube).

Write a great article and include step-by-step photos relevant to the text.

Do your research: the more resources you have, the better.

Hair let us "peek under her skirt" (her words), sharing her Google Analytics site visitor stats. Tip: make sure that Google Analytics connects to your email, not the person who developed your blog or website.

Choose an ad network that lets you tailor the messages to your audience. Her advice on ad networks: If you only have 10,000 page views per month or less, don't use ad networks, as the income won't make it pay off. Instead, use your ad space to advertise yourself.

Alternatively, trade ads with other bloggers. She doesn't recommend using Google Adwords.

Hair spent a year and a half until she was working full-time on her business.

Learn how to tag your posts and headlines which happens on the back end of your site. H1

is the most important headline, H2 is next most important, and H3 is net most important.

Make your title relevant to your post and for the search engine. If Heading 1 is a recipe be sure to have the word recipe in those words as in Black Bean Burrito Recipe.

Name photos you use and refer to them in your post. This helps with SEO and helps you locate them when needed. Describing your photos makes your post more key word-rich. Search engines do not like duplicate content so don't share your exact post on other websites. She told us, "Whatever you do, keep your voice. Put out the best content possible and people will keep coming back. Write less but make what you write about "kick-ass." For Hair, content is king and community is queen.

Stats to check:

Number of pages people visit on your site. Three is great.

Average time spent on site – the higher the better.

Page views = the number of visits X number of pages. Hair tracks these daily. She says that you can garner up to \$20,000 per month income if you get the "right" number of viewers and advertisers.

IACP 34th Annual Conference

March 29 - April 2, 2012

New York, New York, USA

The Fashion of Food

In 2012, IACP brings its Annual Conference to New York City - the global epicenter of food, media, art, and fashion. The cosmopolitan city is a crucible of creativity where ideas arise, cross boundaries, and spread throughout the culture. Food professionals are a huge part of this creative process, influencing trends in publishing, media, social activism, sustainability, design, retail, and fashion.

Through the "Fashion of Food," we examine, challenge, and celebrate the ways in which the food world interacts with other cultural currents. We explore how food both initiates and responds to the never-ending pursuit of "the new."

Come be a part of this exhilarating conversation. Go behind the scenes with key industry players, get access to the style-makers, taste the latest culinary trends. Connect with your peers from around the world and share the unrivaled energy of the city that never sleeps, a place where cultures converge in the most delicious and exciting ways. Join us in New York City, March 29 - April 2, 2012.



IACP 365: Social Media and IACP - Sweet Tweets



IACP's Twitter and Facebook pages were abuzz the first week in June with inspirational quotes from speakers, restaurant reviews, enthusiastic chatter about who met who, and of course, live updates from the IACP Cookbook Awards Gala. Follow **#IACP** throughout the year to stay on top of current culinary trends, IACP happenings, and up-to-date IACP announcements, and visit our Facebook page to continue your discussions. Here are a few of our favorite tweets from the conference:

@chriscram: Welcome [@IACPculinary](#) & #IACP 2011! We hope you'll think #Austin is as great a #food town as we do. See, do, drink, eat!

@Baconfeed: Bourbon, bacon and pie! Oh my! [@IACPculinary](#) #iacp #culinary #bacon #Porkbellyisfine <http://bit.ly/jTpibY>

@faithdurand: "Confused as a goat on astroturf" - Jim Hightower #IACP [@IACPculinary](#)

[@MarianCairns](#): Totally digging the bitters seminar [@IACPculinary](#)

[@RWHayley](#): Had a blast at last night's [@IACPculinary](#) opening event at Bob Bullock Museum. So nice to meet all of you FABULOUS Foodies! #IACP #ILoveFood

[@SuchetaRawal](#): #Italians are enjoying eating #American fast food & #Americans are making grilled cheese with specialty imported cheeses! [@IACPculinary](#)

[@MadameCocoa](#) Met [@eagranieyuh](#) a kindred chocolate spirit at media training session with Joan Auritt, thx [@IACPculinary](#) such great experiences!

[@Isaknowstea](#): Duck, Quail, Venison [@IACPculinary](#) #iacp reception!
<http://yfrog.com/h4fstwbi>

[@AnnGentry](#) Nice touch. Lemonade on walk from Driscoll to #IACP awards! [@IACPculinary](#)
[@katflinn](#) [@doriegreen span](#) [@AndrewsMcMeel](#) [@BruceShaw](#)

[@doriegreen span](#): Thank you, thank you for so many good wishes. I'm thrilled that Around My French Table won Cookbook of the Year. Thank you [@IACPculinary](#) #IACP

[@VikingRange](#) Oops #fail! So excited by cookies from [@doriegreen span](#) that I forgot the photos [@IACPculinary](#) #iacp <http://ow.ly/i/cqBN> <http://ow.ly/i/cqC7>

[@MadameCocoa](#): The craft of storytelling. In photos, film, words. FAB session so inspiring [@IACPculinary](#) w [@perennialplate](#) & [@kimseverson](#)

[@deltagault](#): Tapenade stuffed chicken, cheese soufflé, and tarte Tatin from Jacques Pepin. I'm dizzy with desire for this meal [@IACPculinary](#) #iacp

[@bonnevivante](#): [@doriegreen span](#) says she came to food blogging organically, motivated in a way by tuesdays by [@TuesdaysWDorie](#) community. [@iacpculinary](#)

[@deltagault](#): Big cocktail crush on [@wnorris3](#) [@IACPculinary](#) He didn't treat my literary tasting notes idiotic and his Diablo is super swell. #iacp

[@faithdurand](#): Thank you #IACP for a great weekend and a splendid introduction to the [@IACPculinary](#) community. Already looking forward to NYC in 2012.

[@saustinfoodie](#): Warm night @ Boggy Creek w [@foodwaysTX](#) & [@IACPculinary](#) event Up In Smoke. Great food, drink, atmosphere. Time for cold shower. #IACP #end

[@KarenCovey](#): Thank you #IACP for a great weekend filled with so many inspiring people in the [@IACPculinary](#) community. I'm already looking forward to NYC.

News & Notes

Renew Your Membership Today!

The IACP membership year runs from July 1 - June 30. Remember to renew your membership now to keep receiving your membership benefits, including *Frontburner*.

IACP Regional Conference

The upcoming IACP Southern California Regional Conference, "Careers, Contacts, and the Art of Reinvention," will be held Saturday, August 6, 2011, from 9:00 am – 4:30 pm at the Viking Range Showrooms, Baldwin Park, CA. For more information, click [here](#).

IACP Events

View IACP's [online calendar](#) for the most up-to-date listing of events.

Eye Candy



"Supper Club" by Jody Horton won both the Best in Show and People's Choice Awards in the 2011 Photography Contest. The theme was "Food Connects Us All."

Head over to [IACP's Flickr photostream](#) for attendee-captured moments from conference.

Member Milestones

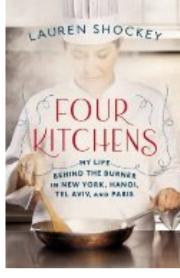
[Submit news](#) that marks a significant milestone in your career.



Bonnie Aeschliman, CCP, announces the release of *Cooking with Bonnie: Farm to France*, containing 27 seasonal menus with over 250 recipes from her cooking classes. The book beautifully captures Aeschliman's culinary journey from the early days of growing up on a farm to ultimately traveling to Atelier Cuisine de Laurance in the fall of 2009 to teach American farm food. Aeschliman remarks, "Just shows good food knows no boundaries." The book may be purchased from the website: farmtofrance.com.



Jill Silverman Hough is toasting the release of her new cookbook, *100 Perfect Pairings: Main Dishes to Enjoy with Wines You Love*, the second in the *100 Perfect Pairings* series and designed to make food and wine pairing easy, approachable, and delicious. Cheers!



Lauren Shockey's culinary memoir, *Four Kitchens*, which recounts the year she spent working in four restaurants around the world, will be published at the end of July by Grand Central Publishing.

Dolores Snyder, CCP, of Irving, Texas, received the Founders Award on March 27 from El Centro Community College for her 25 years of support for the hospitality program. She was one of its first students in 1967. Dolores was the first living person to receive this award.

Classified Ad

Culinary educators! What do you know about professionalism? Please take this 2-minute survey from a fellow IACPer.

<http://www.zoomerang.com/Survey/WEB22CGQDC48JH/>

IACP Partners

Thank you to our generous 2011 sponsors and supporters! Please visit our [2011 Sponsors page](#), an online feature that highlights these companies and provides links to their sites.

Many opportunities for reaching the IACP membership are available throughout the year through advertising, sponsoring, exhibiting, and more. For more information contact IACP Headquarters.

About Frontburner

Frontburner is the monthly e-zine of the International Association of Culinary Professionals (IACP). IACP assumes no responsibility for statements and opinions expressed by contributors to *Frontburner*. Views advanced in the articles are those of the contributors and do not necessarily represent the official position of IACP. Send your questions and comments to us at communications@iacp.com.

To contribute to *Frontburner*, contact your section Chair with your ideas or email [Meredith Deeds](#).

Publications Committee Chair: Meredith Deeds

Frontburner Editorial Committee: Rosemary Barron, Cathy Cochran-Lewis, David Joachim, Domenica Marchetti, Sharon Sanders, CCP

Staff Editor: Anna Carver

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