



Press Release: Pitco awards \$1,000 to Heather Hurlbert, Executive Pastry Chef, Cherokee Town and Country Club, Atlanta, GA.

Pitco has awarded \$1,000 to Heather, the winner of the coolest, hippest fried item cooked during the American Culinary Federation / Florida Restaurant Association's Culinary Super Challenge Team Hot Food Competition at Orange County Convention Center, held in September 2005 in Orlando.

The winning dish was Tempura Fried Buttermilk Ice Cream with Milk Chocolate Chantilly Cream and Vanilla-Orange Sauce.



Steve Jayson, CEC Culinary Chairman and VP at Universal Studios, says "Each team is made up of four chefs and one apprentice who have five hours to prepare 55 four-course meals under close monitoring by ACF Judges."

Tim Klauder, Corporate Chef at Pitco, said "Team Cherokee pastry Chef Heather was a brave person to execute such a challenging dessert in one of the most prestigious culinary competitions in the world. The \$1000 prize should continue to encourage this award winning Pastry Chef".

Frank Finn of Finn Marketing Group, Pitco's Florida Representative, presented the award to Heather following the judging.



Michael Priola 1st on the Left with ACF Team Tampa

Press Release: Pitco awards \$1,000 to Michael Priola CEC of ACF Team Tampa

Chef Michael is the winner of the coolest hippest Pasta item cooked in Pitco Pasta Plus unit during the American Culinary Federation / Florida Restaurant Association's Culinary Super Challenge Team Hot Food Competition at Orange County Convention Center held in Orlando Sept 2005

Chef Michael owns a world class personal catering business in Tampa, FL.



The winning dish was Florida Spiny lobster and spinach cannelloni with shrimp essence Beurre Blanc crab cake with sautéed shrimp and gnocchetti.

Steve Jayson CEC Culinary Chairman and VP at Universal Studios says "Each team is made up of four chefs and one apprentice who have five hours to prepare 55 four-course meals under close monitoring by ACF Judges."

Tim Klaunder Corporate Chef at Pitco said, "ACF Team Tampa's Florida Seafood sampler not only looked good ... it taste fantastic. I watched the Master Chef Judges going back for second and third tasting. This is one of the most

prestigious culinary competitions in the world and one that offers the most prize money. Chef Michael, one of Tampa top award winning Chefs, will put his prize money to good use”.

Congratulations from everyone at PITCO.