



Disciples Escoffier

Association pour la transmission et l'évolution de la Cuisine
Benelux Canada Chine Etats Unis France Hongrie Italie Japon Mexique Océan Indien Suisse

FOR IMMEDIATE RELEASE

Chicago, Illinois..... October 31, 2011

Three chefs honored with induction into the Disciples Escoffier International-USA.

At a dinner hosted by Stonepine Estate in Carmel Valley California these chefs became members of this distinguished gastronomic society, established in France to maintain the good name and traditions of French Cuisine. Their names will be recorded as USA members with the Disciples Escoffier International in France.

Wendy J. Brodie, HAAC, Honorary Member AAC, Executive Chef, celebrated California artist and chef known for her creative style with food, presentation and décor. She co-owns Lincoln Restaurant in Carmel and hosts the Art of Food on PBS and Comcast Cable with husband Bob Bussinger.

Elizabeth Falkner, Chef/Partner of two Michelin-recommended restaurants in San Francisco; Citizen Cake and Ice Cream Parlor in Pacific Heights and Soma Restaurant Bar and Lounge Orson. Falkner is also a culinary competitor seen recently on the Food Network's Next Iron Chef.

Nancy Oakes is Chef/Co-Owner of Boulevard in San Francisco. Her experience in the culinary world spans three decades including opening the highly successful L'Avenue in 2001 and named Best Chef in California by the James Beard Foundation.

The goals of the Disciples Escoffier International are: To honor the memory of Auguste Escoffier in France and worldwide, promoting and preserving his work and maintaining the great culinary traditions; to promote culinary education and apprenticeship encouraging young people to discover the desire and motivation to work as a professional chef. The Disciples Escoffier International continues to work in close cooperation with schools, establishing contacts between professionals and students; to organize culinary events worthy of these traditions and to honor those in the culinary profession who work to maintain the high standards of French haute cuisine; to unite all Disciples Escoffier from around the world and in the true "*Esprit Escoffier*".

Today, there are more than 20,000 members around the world that includes a large membership in France as well as in China, Hungary, United States, Italy, Japan, Benelux, Canada, Mexico, Portugal Thailand, Germany, South Africa, Morocco and Russia. It is in this spirit that the Disciples Escoffier International - USA strives to develop a national membership with the establishment of a culinary scholarship fund and continued charitable endeavors. Membership is divided into 4 categories: professional chef, industry leader/food producer and epicure.

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L to R Michel Bouit, President, Disciples Escoffier Intl.-USA, with Wendy Brodie, Elizabeth Falkner, Nancy Oaks
Jean-Paul Peluffo, Executive Chef Stonepine Estate, Bert Cutino, Co-Owner, Sardine Factory Monterey