Valenti Elected Chairman

The Culinary Institute of America looks forward to continuing its legacy of success under the leadership of Nick Valenti, president and CEO of Restaurant Associates. Mr. Valenti was elected chairman of the Board of Trustees at the CIA’s Annual Meeting of the Corporation on October 19, 2002.

A Trustee of the college since 1996, Mr. Valenti has served the last four years as vice chairman. As a member of the Long-Range Planning Committee, he was instrumental in the development and construction of the CIA’s Colavita Center for Italian Food and Wine.

“We can all be proud that the CIA is recognized nationally and internationally for its unrivaled position in culinary education in the United States,” Mr. Valenti said upon his election. “We have big plans for the future. We can never forget that the central objective of our mission is to provide the world’s best culinary education.”

Other board officers elected at the meeting were Vice Chairman William Anton, chairman of Anton Airfood, Inc.; Treasurer John N. Daly, consultant with Jennison Associates; and Secretary Ted Kleisner, president and managing director of the Greenbrier Hotel.

Thank you, Mr. Ceradini

The CIA community would like to thank outgoing chairman August J. Ceradini, Jr., president of New York Cruise Lines, Inc., for his leadership and contributions to the college. He was elected to the Board of Trustees in 1990, and served as chairman since 1998. Key accomplishments during his four-year tenure included his work to bring the Colavita Center to fruition, the search for a new president, and his focus on Greystone operations and growing the CIA’s endowment. Mr. Ceradini will continue to serve the college as a Trustee Emeritus.

Greetings...

Since I started at the CIA as Dean of Enrollment Management this past October, I have been most impressed by everyone’s graciousness. That is a rare thing for any organization and it reflects well on the college and what we’re teaching our students.

I’ve been in Admissions my entire career. One thing I find very interesting and different about the CIA is that it offers a very clear path to a career, which can make it easier to articulate our message to prospective students. Yet we also face challenges. The foodservice industry is expanding, providing greater opportunities for chefs with people skills. This need for more highly skilled employees has not gone unnoticed by our competitors. As the culinary education pie expands, more schools are jumping in to get a bigger piece—but they’re not comparable in quality. That’s why I believe we need to

Continued on page 2
better educate the market about the value of a CIA education vs. that of our competition.

Looking ahead, one of my primary areas of focus will be increasing our applicant pool across all entry dates, which will naturally lead to an increase in selectivity. I also want to zero in on the factors (such as academic preparedness and psychological fit) that determine which candidates are most likely to succeed here and carefully focus on those characteristics during the selection process.

One thing I’ve learned over the years is that for a college to be successful, enrollment cannot be solely the function of the Admissions Department. Everyone in the CIA community needs to be involved—faculty, staff, alumni, and people who just love this institution! Our data shows that people like you, who really know what we have to offer, are the ones who refer our most successful students. You can help by hosting a reception or simply keeping your eyes and ears open and passing along our phone number (1-800-CULINARY) to a talented culinarian. With all of us working together, we’ll quickly reach our goals.

I welcome your ideas and participation and look forward to hearing from you.

Contact me any time at 845-451-1530 or d_blackm@culinary.edu.

Drusilla Blackman
Dean of Enrollment Management
I’d like to start off the year’s first issue by wishing you all the best in 2003 and expressing my gratitude for everything you did for the CIA last year. We wouldn’t be the extraordinary institution for higher learning that we are without you.

While many challenges lie ahead, I believe it is important to reflect upon what we have achieved. At the beginning of my administration, we identified the college’s immediate, intermediate, and long-term priorities. I am happy to say that in 2002, we made significant progress towards our objectives.

One of those objectives is to continue to provide the best learning and living facilities for CIA students. In keeping with our commitment, we renovated the American Bounty Restaurant and Farquharson Hall. We also placed temporary, cottage-style housing units near the Student Recreation Center as a short-term solution to an on-campus housing crunch (a good problem to have, all things considered). The cottages have been very successful, allowing us to accommodate bachelor’s degree students who want to live on campus and easing the transition for returning externs. By 2004, we expect to have completed construction on several permanent housing facilities on the Hyde Park campus. All of these physical changes have enhanced the total educational experience at the college.

We also expanded our educational horizons by forming strategic partnerships. The CIA’s Education Department developed a program to enable Cornell University School of Hotel Administration students to sample our college through a series of six hands-on culinary arts courses. Our Continuing Education (CE) division launched two very successful culinary arts programs for the U.S. Navy that generated terrific publicity for the college, including an appearance on the “Today” show. CE also began working with Harvard Medical School on a project we hope will demonstrate to the medical community that, for many individuals with health issues, food and cooking can be a viable alternative to drugs and surgery. A teaching kitchen will be built at Harvard to support this effort.

Continuing Education at our Greystone campus had a fruitful year as well. We celebrated the groundbreaking for the Rudd Center for Professional Wine Studies, and the planning for its Professional Wine Studies Program (which will offer two certifications for industry professionals) is moving along smoothly. We are in the final stages of curriculum development and have hired the program chair and faculty. The program began in January and will move to the new Rudd Center when that facility is completed this summer. In addition, we launched the Advanced Culinary Arts Certificate Program and expanded the Baking and Pastry Arts Certificate Program.

One of our other priorities was, and continues to be, alumni outreach. To further that effort, we created the Tasting Menu e-newsletter and offered our graduates CIA “e-mail for life” accounts. We also hosted the first-ever reunion of our New Haven alumni, and building on the success of the event, Alumni Affairs is planning a June 2003 reunion for the Hyde Park classes of 1973–1982. These initiatives, along with our popular alumni receptions, help our graduates stay connected with each other and their alma mater.

Of course, there were many other significant achievements in 2002, some of which you may have read about in previous issues of TASTE®—Middle States accreditation, the doubling of entry dates for the baking and pastry arts degree programs, the continued growth in enrollment in the bachelor’s degree programs—and some about which you will learn more in this edition, such as the phenomenal success of the Annual Gala. We have much to be proud of and more left to do.

What’s ahead for 2003? With your continued guidance and support…many more great things.
Tim and Nina Zagat know a lot about successful partnerships. Not only have they been life partners since meeting as students at Yale Law School, they are also the co-founders of the New York City-based Zagat Survey, LLC. The Zagats have been loyal partners with the CIA as well, serving as Members of the Corporation since 1994 and establishing a lecture series at the college in 2001.

Their pocket-size, best-selling Zagat Survey® guides are known around the world as the definitive “word of the people” on restaurants, hotels, airlines, nightlife, movies, resorts, and golf courses. Zagat reviews—in print, at zagat.com, and via Palm™ Pilots—are unique in that the data is compiled from questionnaires painstakingly completed by more than 100,000 volunteers to evaluate the quality of a facility or service. Zagat products are not only beloved by consumers, they are also used by industry professionals as a measure of their performance and a guide for improvement.

One of the quality indicators the Zagats have become increasingly passionate about over the years (their business began as a hobby in 1979) is the importance of service to the dining experience. It is this conviction that inspired them to sponsor the Zagat Lecture Series on Service for CIA students. Their $25,000 grant has brought industry experts such as Danny Meyer, Piero Selvaggio, Paul McLaughlin, and Horst H. Schulze to campus to fulfill the series’ dual mission of increasing awareness of the importance of hospitality and improving the quality of service in restaurants around the country and the world.

Before making the Survey their full-time livelihood and passion, the Zagats were successful attorneys in New York City and Paris. Mr. Zagat is currently chairman of New York City and Company, the parent of the New York Convention and Visitors Bureau. He has also served the industry and his community through organizations and causes as varied as the $19 Summer Lunch Program, the New York Port Authority’s Gateway America Committee, the Riverdale Country School, and the Careers in Culinary Arts Program (C-CAP). Mrs. Zagat served on the White House Conference on Travel and Tourism, is a member of Who’s Who of Food and Beverage in America, and received formal culinary training at Le Cordon Bleu École de Cuisine.

The Culinary Institute of America looks forward to continuing its partnership with the Zagats and instilling in CIA students our shared passion for superior service.

**Convenient Solutions for Success**

If you want to implement new ideas, earn higher revenues, lower expenses, and provide the ultimate in customer service, then the CIA’s Food & Beverage Institute has just what you need—and it couldn’t be easier to get. We’re proud to introduce our **downloadable Foodservice Solution products**. Simply visit our prochef™ Store online and choose from business, menu, or education solutions. You can then purchase and download targeted lesson plans, case studies, recipe database software, cookbooks, and other training materials on subjects such as Kitchen Calculations, The Challenging Guest, Front-of-the-House Sanitation, and Wine Service.

Go to the Training Materials section of [www.ciaprochef.com](http://www.ciaprochef.com) today for the education solutions that will help you help your operation thrive.
Farquharson Hall Opens to Fanfare

To the celebratory strains of 20 bagpipes and the beat of five drums, the doors to the newly renovated Farquharson Hall were opened with a flourish. The rededication of the former Alumni Hall was held on November 22, 2002 as benefactors John and Clara Farquharson saw for the first time the stunning results of their gift to the college. The facility underwent a five-month, $1.4 million renovation, restoring the hall to its original grandeur as the main chapel of the St. Andrew-on-Hudson Jesuit seminary.

“This grand room plays such an important role in the daily life of the college,” said President Ryan at the dedication. “We are extremely pleased with the restoration and would like to thank Mr. and Mrs. Farquharson for their support. We look forward to continuing the almost century-old tradition of this great hall by celebrating many festive occasions here with members of our CIA community.”

Built in 1906, Farquharson Hall is the most prominent gathering place on the CIA campus. With seating for 330, it is the home of catering classes, student dining, and commencement ceremonies and other special events.

The hall has been repainted in what research has determined was its original color, and its stained glass windows have been returned to their brightly colored splendor. The new look also includes the addition of the Farquharson family crest and portraits of CIA co-founders Katharine Angell and Frances Roth. A new centralized heating, ventilation, and air conditioning system was also added, along with new chairs and an upgraded sound and lighting system.

The restoration project was headed by John Canning Studios, the firm responsible for the restoration of Grand Central Station, Radio City Music Hall, and the U.S. Treasury. Serpentino Stained and Leaded Glass of Massachusetts removed, cleaned, rehabilitated, and reinstalled the windows, which were designed and made by Alexander Locke—a protégé of renowned stained-glass artists Tiffany and LaFarge.

Mr. Farquharson is president of the International Food Safety Council and a Trustee of the college.
Sponsor in the Spotlight: Wine Spectator

Just about everybody recognizes *Wine Spectator* as the premier magazine for wine aficionados. At the CIA, we also know it as a company that cares deeply about culinary education.

From the classroom in Hyde Park to the restaurant at Greystone, you’ll find the *Wine Spectator* name all around the CIA. The magazine; parent company M. Shanken Communications, Inc.; and chairman and publisher Marvin R. Shanken have been longtime supporters of the college and its mission. Their long list of generous gifts includes those for the Wine Spectator Greystone Restaurant and Wine Cellar, the Wine Spectator Classroom, as well as sponsorship of the Annual Gala and complimentary ad space and subscriptions. The company also supports deserving CIA students through the Wine Spectator Magazine Scholarship for Excellence in Wine Studies. Since its inception in 1995 as the Wine Spectator Scholarship, the fund has helped approximately 100 students with their culinary education and put them one step closer to their dreams.

A money-losing publication with a circulation of 3,000 when Marvin Shanken purchased it in 1979, *Wine Spectator* today is the world’s highest-circulation consumer wine magazine. Its companion Web site (www.winespectator.com) offers wine enthusiasts comprehensive information ranging from reviews to news headlines to online tasting classes via the Wine Spectator School. M. Shanken Communications, with offices in New York City, London, and San Francisco, also publishes other widely known and respected industry and lifestyle magazines, including *Food Arts*, *Cigar Aficionado*, *Impact*, and *Market Watch*, and produces numerous market reports, directories, guides, and books. In addition, the company organizes the New York and California Wine Experiences, which are attended by thousands of wine lovers from around the world.

Thanks to *Wine Spectator*’s continued support of CIA students, thousands of future wine lovers will enter the profession with a firm foundation of knowledge and experience.

In Memoriam

The college mourns the loss of Life Member of the Corporation Milton Chazen, who passed away on April 16, 2002. Mr. Chazen and the business he founded, The Chazen Companies, played a vital role in making the CIA the college it is today. He was instrumental in the 1972 relocation of the Institute from New Haven, CT to Hyde Park, NY and his engineering, planning, and environmental services company did much of the engineering work on Roth Hall. The entire CIA community sends its deepest sympathies to Mr. Chazen’s family, friends, and colleagues.

The *Wine Spectator* name is prominently displayed on both CIA campuses, from the Wine Spectator Classroom (top) to the Wine Spectator Greystone Restaurant (above).
With glasses raised, the CIA community joined Trustee Elaine C. Bell ’78 in a toast to President Tim Ryan ’77 and all of the college’s accomplished alumni during festivities at the October 18–19, 2002 Annual Meeting of the Corporation. Throughout the weekend, the college paid tribute to its graduates with the theme “You Call Them the World’s Greatest Chefs. We Call Them Alumni.”

Fittingly, 77 new alumni graduated that Friday amid the splendor of Farquarson Hall, with the inspirational words of President Ryan and the commencement speaker, Trustee Barry Colman ’83, to set them on their way. For the first time during Annual Meeting weekend, our MOCs and Trustees had the chance to experience firsthand the excitement of CIA graduation day and its promise for the future of our industry.

Another highlight of the weekend was the Alumni-B.P.S. Student Reception. During this very well-received event, CIA Alumni Committee members mingled with sophomores in the college’s bachelor’s degree programs and gave them valuable one-on-one career guidance.

As always, the CIA’s Annual Meeting was a celebration of the college’s achievements and a look ahead to its future. Nick Valenti was elected the new chairman of the Board (cover story), Honorary Trustee Chuck Williams was fêted (page 9), and MOCs and Trustees were treated to a reception and tour of the newly renovated American Bounty Restaurant. The Board expressed its appreciation for the many contributions of retiring Trustees and Life MOCs George McKerrow, Jr. and Barbara Smith. In addition, Joseph A. Prezioso was honored as MOC of the Year in recognition of his dedicated support and role in building philanthropic relationships for the college. Valuable alliances such as these will help the CIA continue to educate the World’s Greatest Chefs...and Alumni.

Save the Date

Plan to attend the CIA’s 2003 Annual Meeting of the Corporation on October 24–25.
The meetings and festivities will be held at the Hyde Park, NY campus amid the fall foliage.
Details will be available closer to the event.
Greystone to Host the World

Make plans to join fellow food professionals for an immersion in the flavors and culinary traditions of the world—without having to travel the globe. The CIA at Greystone announces its sixth and seventh annual Worlds of Flavor International Conference & Festivals:

- Mediterranean Flavors, American Menus—Tasting the Future (November 6–8, 2003)
  Discover ancient and modern flavors from Italy, Spain, Portugal, Greece, Turkey, the south of France, Morocco, Tunisia, and the Middle East.

- Savoring China, Japan & Southeast Asia—Authentic Flavors for American Menus (November 11–13, 2004)
  Celebrate the best of Asian restaurants, street food, home cooking, festivals, and royal and imperial culinary traditions.

Each conference features educational seminars, tastings, demonstration classes, and special meals in the breathtaking surroundings of California’s Napa Valley. Call 1-800-888-7850 to learn more.
Chuck Williams Joins Hall of Fame

“Mr. Williams is a legend in his own right—a visionary entrepreneur whose influence helped shape and develop the dynamic world of fine cuisine through his retail, online, and catalog businesses,” said CIA President Tim Ryan. “He is truly a giant in the professional cooking and baking equipment and food product industry.”

As the first retailer to make professional culinary and baking equipment from around the world available to the home cook, Chuck Williams helped revolutionize cooking in America. His vision, energy, and passion for quality played an instrumental role in changing the public’s attitude toward the culinary arts. In addition, his philanthropic efforts through the Chuck Williams Scholarship at the CIA have helped secure the future of the foodservice industry.

Mr. Williams became the 11th member of an exclusive circle of industry leaders and trendsetters in the CIA Hall of Fame, which was established in 1985. He joins college co-founders Frances Roth and Katharine Angell; Joe Baum; H. Jerome Berns; Paul Bocuse; Julia Child; Craig Claiborne; Barron Hilton; J. Willard Marriott, Jr.; and James D. Robinson III.

The first new Hall of Fame member since 1996, Mr. Williams said of his induction, “I can think of no greater honor.” We in turn are honored to call Chuck Williams a valued member of the CIA family.
The tag line for the CIA’s new Cultural Series pretty much says it all: “Pairing the Best in Performing Arts and Culinary Arts in Support of Education.” The college is bringing a variety of noted actors, singers, and dancers to the Hyde Park campus to participate in special events that not only provide extraordinary entertainment and fine food, but also support The Cultural Series Scholarship Fund for CIA students. Three events have already been held: An Evening with Paul Sorvino (TASTE®, Fall 2002); An Evening with Verdi: La Traviata, which was performed by The Metropolitan Repertory Ballet company and combined traditional ballet with onstage opera singers; and a return engagement with Mr. Sorvino.

Indulge your love of the arts and support the future of the foodservice industry. For information about other Cultural Series events, contact Associate Director of Development Natasha Brown at 845-905-4278 or n_brown@culinary.edu.

Student William Jared Richardson accepts The Cultural Series Scholarship from President Ryan (top) and presents flowers to one of the dancers at the fund-raising event (left).

Record-breaking 2002 Gala

October 16, 2002 was a night to remember. Six hundred industry leaders and friends of the college gathered to show their support for the CIA and pay tribute to Michael J. Bailey, group chief executive of Compass Group PLC. But what made the Eighth Annual Gala especially memorable was that it raised more money—$830,000—than any other single event in the college’s history. Proceeds will benefit the new Michael J. Bailey Endowed Scholarship Fund at the CIA.

Thank you to 2002 Gala sponsors Compass Group North America; The Coca-Cola Company; Discover Financial Services, Inc.; and PepsiCo, Inc. and all of our many, many generous supporters. You make it possible for aspiring culinarians to pursue their dreams.

Student William Jared Richardson accepts The Cultural Series Scholarship from President Ryan (top) and presents flowers to one of the dancers at the fund-raising event (left).

(Left) CIA students Georgi Vance ’02 and Anthony Cardoso ’02, with Trustee Emeritus H. Jerome Berns, were the first recipients of the Michael J. Bailey Endowed Scholarship. They celebrated with hundreds of industry leaders at the Gala in New York’s Lincoln Center (right).
Robert, 25, of Richmond, VA, credits CIA alumnus and MOC Jeff Buben ’78 for his determination to earn a culinary degree from the CIA. While working with Chef Buben at his acclaimed Bistro Bis on Capitol Hill in Washington, DC, “not only did I get the chance to cook for celebrities like Michael J. Fox and Julia Child, I cultivated a passion.” Robert also learned that earning a CIA degree would be key to his future success.

Voted group leader both years at the college, Robert maintains a 3.7 GPA and enjoys attending wine tastings on and off campus. “As an independent student, I attribute the successful completion of my education to the financial assistance I received through the BOT and MOC Leadership Scholarship.”

A member of the first graduating class of the CIA’s revised culinary arts curriculum, Robert is anxious to embark on an exciting career. Beginning with his upcoming fellowship in the Ristorante Caterina de’ Medici, Robert’s goal is “to leave a unique mark on the foodservice industry—I believe the way to do that is by caring about the experience of every individual who steps into my restaurant through sharing my passion for good food, good wine, and good people.” We’ll bet Chef Buben is proud.

Our Leadership Scholars Thank You

Thanks to your generous support, the following CIA students were awarded a BOT and MOC Leadership Scholarship between July and December 2002.

- **Shelley Berrong**  
  A.O.S., Culinary Arts  
  Ashland, KY

- **Erin Chadwick**  
  A.O.S., Culinary Arts  
  Center Valley, PA

- **Jaclyn Conlogue**  
  A.O.S., Culinary Arts  
  Lewiston, ME

- **Katie Davidson**  
  A.O.S., Baking & Pastry Arts  
  Grass Valley, CA

- **Gregory DeFloria**  
  A.O.S., Culinary Arts  
  Houston, TX

- **Kristin Ekblad**  
  A.O.S., Baking & Pastry Arts  
  Wilmington, DE

- **Alec Erickson**  
  A.O.S., Culinary Arts  
  Orange, CA

- **Maria Felicidario**  
  A.O.S., Culinary Arts  
  Spring, TX

- **Mia Felix**  
  A.O.S., Baking & Pastry Arts  
  St. Thomas, USVI

- **Jonathan Gorton**  
  A.O.S., Culinary Arts  
  Peckville, PA

- **Joseph Greco**  
  A.O.S., Culinary Arts  
  South Glens Falls, NY

- **Sang Han**  
  A.O.S., Culinary Arts  
  Roanoke, VA

- **Jeremy Hasper**  
  A.O.S., Culinary Arts  
  Fort Gratiot, MI

- **Taryn Huebner**  
  A.O.S., Culinary Arts  
  Chicago, IL

- **Allison Jenkins**  
  A.O.S., Culinary Arts  
  Corsicana, TX

- **Nathaniel Jester**  
  A.O.S., Baking & Pastry Arts  
  Greensboro, NC

- **Jonathan Kay**  
  A.O.S., Culinary Arts  
  Philadelphia, PA

- **Michael Lair**  
  A.O.S., Culinary Arts  
  San Antonio, TX

- **Derek Lauck**  
  A.O.S., Culinary Arts  
  Durham, NC

- **Keith Loveless**  
  A.O.S., Culinary Arts  
  Poughkeepsie, NY

- **Melinda McKinney**  
  A.O.S., Baking & Pastry Arts  
  Rhinebeck, NY

- **Rebecca McLean**  
  A.O.S., Baking & Pastry Arts  
  Carlton, PA

- **Samuel Monsour**  
  A.O.S., Culinary Arts  
  Cary, NC

- **Kristen Nelson**  
  A.O.S., Baking & Pastry Arts  
  Portland, OR

- **Anne Obelnicki**  
  A.O.S., Culinary Arts  
  Detroit, MI

- **Jennifer Reyes**  
  A.O.S., Culinary Arts  
  East Stroudsburg, PA

- **Christopher Scarano**  
  A.O.S., Culinary Arts  
  Little Falls, NY

- **Brian Schuyler**  
  A.O.S., Culinary Arts  
  Brandenton, FL

- **Gennaro Scopo**  
  A.O.S., Culinary Arts  
  Mastic Beach, NY

- **Trygve Siverson**  
  A.O.S., Baking & Pastry Arts  
  Neptune, NJ

- **Marianne Wyler**  
  A.O.S., Culinary Arts  
  Poughkeepsie, NY

- **Shawn Sobota**  
  A.O.S., Culinary Arts  
  Terryville, CT

- **Nathaniel Stewart**  
  A.O.S., Baking & Pastry Arts  
  Memphis, TN

- **Gerard Strong**  
  A.O.S., Culinary Arts  
  Goshen, NY

- **Daniel Sunagawa**  
  A.O.S., Culinary Arts  
  Hartsdale, NY

- **Meredith Tuttle**  
  A.O.S., Baking & Pastry Arts  
  King, NC

- **Marianne Wyler**  
  A.O.S., Culinary Arts  
  Poughkeepsie, NY

- **Devin Young**  
  A.O.S., Culinary Arts  
  Wappingers Falls, NY
Save the Date!

April 2003
22–24 Executive Chef Seminar—St. Helena
29–5/1 Modern Buffet Presentation Workshop—Hyde Park

May 2003
21 Alumni Committee Meeting—St. Helena
22 Committee Meetings—St. Helena
23 Executive Committee and Board of Trustees Meetings—St. Helena

June 2003
20 24th Baccalaureate Commencement Exercises—Hyde Park

July 2003
28–30 Executive Chef Seminar—St. Helena
29–31 Executive Chef Seminar—Hyde Park

August 2003
19–21 Modern Buffet Presentation Workshop—Hyde Park

September 2003
8–11 The Best of Asia Seminar—St. Helena
16–18 Executive Chef Seminar—Hyde Park
17 Alumni Committee Meeting—The Greenbrier, White Sulphur Springs, WV
18 Committee Meetings—The Greenbrier
19 Executive Committee and Board of Trustees Meetings—The Greenbrier

October 2003
17 25th Baccalaureate Commencement Exercises—Hyde Park
23 Annual Gala—New York City
24 Executive Committee and Board of Trustees Meetings—Hyde Park
25 Annual Meeting of the Corporation—Hyde Park

Not-for-Profit Statement
The Culinary Institute of America is an independent, not-for-profit educational organization [Section 501 (c) (3)] pursuing its mission of providing the highest quality culinary education. This not-for-profit status distinguishes the Institute from others because it enables us to focus on the quality of education rather than on satisfying the investment expectations of shareholders.

Governed by a board of trustees not compensated for its services, the Institute benefits from the guidance of its board members, who represent the hospitality field as well as the professional and educational communities.

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The CIA at Greystone is a branch of the CIA, Hyde Park, NY.
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