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For Immediate Release

February 12, 2008

Artistry, Innovation Carry The Day In Pennant® Foods Recipe Contest

Northlake, IL February 12, 2008 – Inside Pennant Foods’ new, state-of-the-art R&D facility, chefs and culinary students from across the country vied for \$4,000 in prizes during Pennant Foods’ 1st Puff Pastry Recipe Contest.

Established to encourage new applications for Puff Pastry, the 2008 Pennant Foods Puff Pastry Recipe Contest drew several innovative and delicious entries, including: Brandied Peaches and Chai Mousse Tart as well as Sea Scallop Wellington with Truffle Shitake Cream.

“We received an overwhelming response to the recipe contest,” said Judy Karner, Vice President of Marketing for Pennant Foods. “Each recipe we received was an excellent demonstration of what possibilities exist to create memorable food with puff pastry.”

Entries were judged by a panel of renowned Chicago chefs: Ina Pickney of *Ina’s*; Jay Lovell of *Lovell’s of Lake Forest*; Dino Lubbat of *Dinotto Ristorante*; Heather Terhune of *The Atwood Café* and *South Water Kitchen*; and Catherine Policella, *Pennant Foods’* Executive Chef. Judges then scored the entries against four dimensions of criteria, including originality, taste and appeal, creative use of puff pastry and simplicity.

First place went to Laura Curtis, a culinary student at the Culinary Institute of America in Hyde Park, NY. Her entry, Molten Chocolate Pouches, exemplified creativity, decadent taste and simplicity, earning her the \$2,000 grand prize.

The two runners-up were Martin Wolf, Executive Chef at St. Francis Hospital in Greenville, South Carolina for his Truffled Mashed Potato Cannoli and Danny Angelopolus, Pastry Chef at The Charles Hotel in Cambridge, Massachusetts for his Deep Fried Strawberry Cheesecake. Each chef received a \$1,000 prize for his innovative recipe.

Pennant Foods launched this recipe contest to showcase the culinary creativity that puff pastry allows. “Puff pastry is not only a classic necessity for any kitchen, but also a versatile ingredient that helps operators create on-trend menu applications. We look forward to sharing the fabulous



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recipes. They are a great addition to any menu,” Karner stated after the announcement of the winners was made.

ABOUT PENNANT FOODS

Pennant Foods is a leading provider of specialty bakery products and solutions to the foodservice and retail industry. The company manufactures and distributes puff pastry, frozen dough, cookies, croissants, cinnamon rolls, muffins, Danish and bakery ingredients under the Pennant[®], La Francaise[®] and Sweet Bites[™] brands. Additional information can be found at www.pennantfoods.com.

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