

## PRESS RELEASE

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### **GARY IBSEN'S CARMEL TOMATOFEST® ANNOUNCES 2006 HALL OF FAME AWARD WINNERS**

**Carmel, Calif. – August 25, 2006** – Gary Ibsen, founder of Gary Ibsen's Carmel TomatoFest®, is pleased to announce the 2006 Gary Ibsen's Carmel TomatoFest® "Hall of Fame" award winners. Recipients include culinary artists committed to quality, healthful living and innovation, and farmers, educators and persons in public service dedicated to enhancing lives through a unified community and healthy foods. Each winner has consistently demonstrated excellence in their field, contributed greatly to the success of Gary Ibsen's Carmel TomatoFest®, and the resurgence, diversity, and sustainability of heirloom tomatoes.

Seven Monterey County-based, chefs are being honored this year for their outstanding culinary creations featuring heirloom tomatoes, innovative use of fresh, regional products while supporting sustainability of their harvested food choices, and appreciation for many years of support to Gary Ibsen's Carmel TomatoFest®.

➤ **Cal Stamenov**, Executive Chef, Bernardus Lodge, Carmel Valley, California

Cal Stamenov has created an innovative culinary concept for Bernardus Lodge featuring wine country cuisine in the main dining room, Marinus at Bernardus Lodge. Marinus has been honored with the Mobil four-star award for the past two years, and was also presented with Wine Spectator's highly coveted Grand Award in 2001.

➤ **Walter Manzke**, Executive Chef, L'Auberge and Bouchee, Carmel-by-the Sea, California

Walter Manzke is a cook of prodigious talent. His approach – while, of course, making full use of local ingredients – is basically French, allied to an exquisite and painterly presentation which is clearly influenced by Japanese traditions.

➤ **Todd Fisher**, Executive Chef/Owner, Hullabaloo, Salinas, California

In 1997, Chef Todd signed with the Pebble Beach Company to develop their vision for a west coast-Japanese inspired seafood restaurant, The Stillwater Bar & Grill. The unprecedented success was echoed by the world-wide celebrity clientele and locals alike.

➤ **Wendy Brodie**, HAAC, Executive Chef, "The Art Of Food" TV, Carmel-by-the Sea, California

California Artist/Chef Wendy Brodie is known for her creative style with food, presentation, and table decor. In fact, she is often described as an artist whose medium is food. She has her own local weekly television show, "The Art of Food," broadcast daily on Comcast cable and is also viewed weekly on Public Television stations throughout the United States.

➤ **Bert Cutino**, CEC, AAC, Executive Chef/Co-Founder, Sardine Factory, Monterey, California

Chef Cutino, co-founder of the internationally famous Sardine Factory Restaurant and the Cannery Row Co., is committed to the future of the hospitality industry through education. This year he was honored with the Lifetime Achievement Award by the American Academy of Chefs, which is the highest honor one can receive.

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- **Colin Moody**, Executive Chef, Asilomar, Pacific Grove, California

Chef Moody is dedicated to following a progressive, environmentally sensitive approach to his menu development and has reached into the Monterey Bay area to foster relationships with local farmers and purveyors. He is becoming known as an exemplary leader of “sustainable” food purchasing and production principles.

- **Didier Dutertre**, Executive Chef, Casanova, Carmel-by-the Sea, California

Chef Dutertre graduated from Ecole Hôtellerie de Strasbourg in France. After working at Chateau d'Artigny in France, Casino de Montreux in Switzerland, in the Alps and on the French Riviera, he then came to Carmel, California where he brought to Casanova the authentic regional cuisine of the south of France. He has dedicated his culinary talent to Casanova for 25 years.

In addition, Gary Ibsen's Carmel TomatoFest® presents the following awards to innovators in the culinary world:

The Culinary Educator Award honors a vocational or avocational educator who exceptionally communicates creativity, knowledge of food, and culinary studies.

- **Jim Gallivan**, CCA, CCP, CFBE, Executive Chef/Director of Education, Atlantic Culinary Academy, (Le Cordon Bleu), Dover, New Hampshire

The Farming Award recognizes persons and farms that demonstrate excellent practices and leadership in healthy, inter-active community service, and support crop diversity and sustainability.

- **Mark Marino**, Senior Farming Manager, Earthbound Farm, Carmel-by-the Sea, California

The Culinary School Award is presented to a school providing superior educational experiences for students pursuing a career in the culinary industry by teaching a broad base of culinary knowledge, practical skills, and techniques.

- **Mary Pagan**, CEC, Chef/Owner, Culinary Center of Monterey, California

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**The 15<sup>th</sup> annual Gary Ibsen's Carmel TomatoFest® will take place at the beautiful Quail Lodge Resort in Carmel, California on Sunday, September 10, 2006 from 12:30 - 4:30 p.m. Accompanying the festival is the 2<sup>nd</sup> annual Celebrity Chef Golf Classic at Quail Lodge which precedes the festival on Friday September 8, 2006. Tickets may be purchased through the website at [www.tomatofest.com](http://www.tomatofest.com) or by calling 1-800-965-4827. Net proceeds are donated to local youth charities.**