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**UNDER THE SEA IS THE THEME FOR THE 19TH ANNUAL U.S. PASTRY COMPETITION AT
THE 2008 INTERNATIONAL RESTAURANT & FOODSERVICE SHOW OF NEW YORK**

Nineteen Talented Pastry Chefs Compete for Coveted Title

NORWALK, CT FEBRUARY 13, 2008 – Paris Gourmet will present the 19th Annual U.S. Pastry Competition to select the 2008 “Pastry Chef of the Year” on Sunday, March 9th during the International Restaurant & Foodservice Show of New York. Under the Sea is the theme as pastry chefs from around the world will display their talents and skills by creating advanced level desserts and highly technical chocolate and sugar sculpted showpieces.

“We selected the Under the Sea theme to enable our chefs to bring beautiful color to their showpieces. We expect to see oceanic scenes, exotic sea creatures and other animals which should challenge the chefs’ technical abilities,” said Shirley Hall of Paris Gourmet. “We invite the media to join us on Sunday, March 9th for the chance to taste and critique the pastry and chocolate that will be entered in the competition.”

The U.S. Pastry Competition, America’s most prestigious pastry competition, is co-sponsored by Cacao Noel Chocolat de Couverture, Pastry 1, and Ravifruit. The judging procedures are presided over by board members of the Societe Culinaire Philanthropique, one of the oldest and most prestigious chef associations in the world. Competitors pre-qualify by submitting recipe entries, photos, and resumes. Attendees of the Show are invited to the competition awards ceremony on Sunday, March 9 at 4:00 p.m.

The rising stars of the pastry world that have been selected to compete for the coveted title include finalists:

Thierry Aujard of Jimmy Duffy Caterers in Berroyn, PA
Emmanuel Boscherel of Sale e Pepe in Marco Island, FL
Wing Cheung of Grand Hyatt in New York, NY
Michel Chiche of Doral Golf Resort in Miami, FL
Loan Co of Marriott Hotel in San Francisco, CA
Chad Durkin of The Waterworks Restaurant in Philadelphia, PA
Robert Hartwig of French Pastry School in Chicago, IL
Sarah Hooton of Texas Culinary Academy in Austin, TX
Jove Hubbard of The James Hotel in Chicago, IL
Brian Ibbotson of Le Monde Restaurant in New York, NY
Eric Kalaboke of The Greenbrier Hotel in White Sulphur Springs, WV
Gustaf Mabrouk of 42 The Restaurant in White Plains, NY
Kir Rodriguez of French Culinary Institute in New York, NY
Ajith Saputhanthri of Russo’s on the Bay in Howard Beach, NY
Salvatore Settepani of Pasticceria Bruno in Staten Island, NY
David Sicotte of Taste Budd’s Inc. in Red Hook, NY
Anthony Smith of The Cosmopolitan Club in New York, NY
Keith Taylor of JW Marriott Desert Ridge in Phoenix, AZ
Javier Trujillo of Denos Catering in Chicago, IL

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For the first time, the finalists in the competition had to submit a recipe for a chocolate bonbon that will be judged by additional panel of jurors, all renowned chocolatiers & pastry chefs. The jury includes Sebastien Rouxel of Per Se in New York City; Jean Francois Bonnet of Tumbador Chocolates in Brooklyn, NY; Kee Ling Tong of Kee's Chocolates in New York City; Pascal Janvier of Fleur de Cocoa in Los Gatos, CA; Michael Hu of Hanna Pastry in Brooklyn, NY; and Joseph Murphy from the Ritz Carlton Central Park in New York City.

The U.S. Pastry Competition will be held during the 2008 International Restaurant & Foodservice Show of New York taking place at the Jacob K. Javits Convention Center in New York City from Sunday, March 9 through Tuesday, March 11, 2008. The Show is produced and managed by Reed Exhibitions, the world's leading organizers of trade and public shows and owned and sponsored by the New York State Restaurant Association (NYSRA). For more information on exhibiting or attending call 888-334-8705 or visit the official event website at www.internationalrestaurantny.com.

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**You are Cordially Invited to the
U.S. Pastry Competition Press Tasting**

at the
**International
Restaurant
& Foodservice
Show
of New York**

Sunday, March 9, 2008

at 11:00 AM

in the pastry competition arena (stage).

**Enjoy and critique pastry & chocolate
bonbon entries from America's leading
pastry chefs.**

**For a reservation, please R.S.V.P to
Shirley Hall at 1-800-Pastry 1 ext. 202.**