



THE
FRENCH PASTRY
SCHOOL
City Colleges of Chicago

FOR IMMEDIATE RELEASE

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PASTRY CHICAGO'S 4th ANNUAL GINGERBREAD HOUSE COMPETITION A FUN EVENT FOR ALL

Westfield Old Orchard Mall hosts an Entertaining Contest for Students and Amateurs

Chicago, Illinois (January 8, 2009) – Students of pastry and culinary arts as well as amateur bakers from the Chicagoland area gathered at the Food Court in the Westfield Old Orchard Mall in Skokie, Illinois on Saturday, December 12 for Pastry Chicago's fourth annual gingerbread house competition. Sponsors, such as KitchenAid, donated prizes for this year's event, and competitors received complimentary gift cards from Westfield Old Orchard Mall.

This year, students and amateurs created gingerbread houses following a "Green or Eco-Friendly" theme. Volunteering as judges this year were Nicole Bujewski of Le Flour; Jenny Lewis, Chef Instructor at Lexington College; Gloria Hafer, ASM Chef Instructor; Laura Vaughn, Chef Instructor at Washburne Culinary Institute; Deborah Mattes, Senior General Manager of Westfield Old Orchard Mall.

"The competitors really impressed us with their creativity in representing the eco-friendly theme," said ASM Chef Instructor, Gloria Hafer. "We saw sugar solar panels, and rolled fondant recycle bins and windmills. Everyone did a great job."

During the judging portion of the event, contestants and their friends and family enjoyed refreshments provided by the mall, as well as the Food Court offerings, all accompanied by old-fashioned caroling by a quartet of singers. Once the scores were tallied, Assistant Director of Pastry Chicago, Renée Bohus read the winning names.

Fifth place was awarded to Kaitlin Todd; fourth place went to Alejandro Prado; Bethany Marquis took third place; Sandra Jones won second place; and first place was awarded to Paula Kull. Also receiving "honorable mention" recognition was Erick Carachure.

"We saw some great work in this competition," said Franco Pacini, Director of Pastry Chicago. "The students and amateur bakers who entered this competition showed careful craftsmanship, creativity, and good representation of the 'green' theme."

Pastry Chicago will host the Professional Chocolate Showpiece & Candy Valentine's Day Showcase at Whole Foods, South Loop, Chicago on January 23, 2010. More details are available at www.pastrychicago.org.

Pastry Chicago is a group of passionate people who love and enjoy all forms of pastries. Pastry Chicago is made up of professional pastry chefs, students of the art of pastry and people who enjoy eating and the visual art of pastry. The goal of our group is to experience the Art of Pastry in all its glory at educational fun events across the city of Chicago and at the same time promote the fantastic talents of all the Artisans who work at the craft of producing beautiful delicious pastries.

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For more information on Pastry Chicago, please visit www.pastrychicago.org, or contact Anne Kauffmann
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