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LES DAMES D'ESCOFFIER NEW YORK AWARDS SCHOLARSHIPS

LES DAMES D'ESCOFFIER NEW YORK (LDNY), a philanthropic organization whose members encompass women of achievement in the fine-food/beverage/hospitality industry, awarded 23 scholarships to students pursuing careers in the culinary and hospitality fields at a summer reception held at the International Culinary Center (ICC), New York, July 12. Partnering colleges were the ICC (founded as The French Culinary Institute), Cornell University, New York University, The Culinary Institute of America, the Institute of Culinary Education, Montclair State University, City University of New York: City Tech and Kingsborough, and the International Wine Center. Scholarships ranged from \$1,500 to \$5,000. While the majority of scholarship money comes from the LDNY membership, generous corporate scholarships are provided by American Roland Food Corp., Melitta and the Society of Wine Educators.



Cynthia Carris/Photo Solutions NYC

PASTRY LIVE ANNOUNCES 2013 CHAMPIONS

PASTRY LIVE has named Team Maura Metheny and Dan Forgey of Norman Love Confections, Fort Myers, Fla., as this year's National Showpiece Champions. Along with earning the title and a cash prize of \$5,000, the team was also awarded Best Chocolate Showpiece for its innovative design portraying this year's theme, "The Art of Illusion." Seven two-chef teams competed Aug. 25-27 at The Retreat at Perimeter Summit, Atlanta. Team Metheny's chocolate showpiece, "The Hurwitz Hypnotist," was favored for its overall visual aesthetic and the originality of its design. Team Bill Foltz and Arley Estevez of L'Auberge Casinos and Hotels was awarded Best Sugar Showpiece and Best Artistry. Chosen by the audience for the

People's Choice Award was Team Jim Mullaney and Alex Hwang for its sugar showpiece titled, "The Art and Imagination of Music in Ballet." The Sponsor's Choice Award went to Team Julian Perrigo-Jimenez and Andrea Alfaro for its celestial-



Kricket Kirkpatrick

inspired chocolate piece. For more information, go to <http://www.pastrylive.com/>.

VULCAN PROGRAM SUPPORTS K-12 FOODSERVICE



VULCAN, BALTIMORE, a commercial cooking equipment provider, has launched the Just 4 Schools program to better meet K-12 food-preparation needs and make it easier for operators to offer healthier meals to students. The program's elements are: Cooking & Holding Product Portfolio; Unique Warranty and Maintenance Program; Try Before You Buy; and Extended 2-Year Warranty. Mike Burke has been named K-12 Ambassador, responsible for ensuring that Vulcan provides the right products, service, training and support. He is a certified foodservice professional and a school nutrition specialist, and is ServSafe certified. For more information on the Just 4 Schools program, go to www.vulcanequipment.com/k12.

NEW APP FOR SCHOOL LUNCH

THE CENTER FOR ECOLITERACY'S RETHINKING SCHOOL LUNCH GUIDE is now available for the iPad. Recommended by author Michael Pollan and nutrition professor Marion Nestle, it's a planning framework with 10 straightforward pathways to transform school meal programs, promote health and enhance ecological understanding. Rethinking School Lunch is a planning framework based on a positive vision: healthy children ready to learn, "food literate" graduates, invigorated local communities, sustainable agriculture and a healthy environment. Rethinking School Lunch explains the rationale for reforming school food and explores the 10 pathways that constitute this planning framework.

