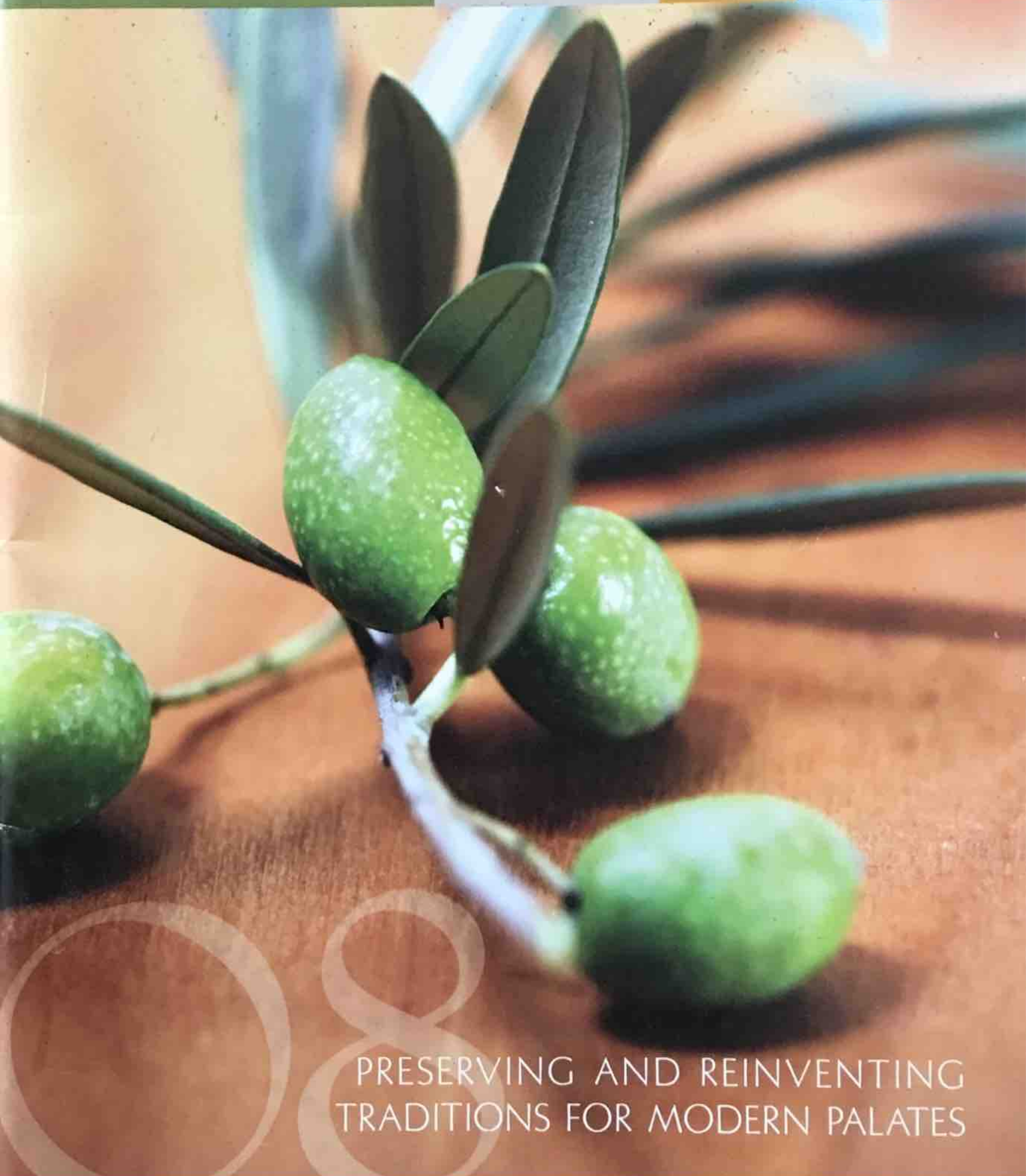




ELEVENTH ANNUAL

INTERNATIONAL CONFERENCE & FESTIVAL

A Mediterranean Flavor Odyssey



PRESERVING AND REINVENTING
TRADITIONS FOR MODERN PALATES



KAREN MACNEIL is a writer, consultant, and educator whose articles on wine and food have been published in more than 50 U.S. magazines and newspapers. She is the author of the award-winning book, *The Wine Bible*, and host of the Emmy-award winning *Wine, Food & Friends with Karen MacNeil*, the first television series on wine in the United States. Ms. MacNeil is the creator and chairman of the Rudd Center for Professional Wine Studies at The Culinary Institute of America at Greystone. She conducts wine seminars nationwide for individuals and corporations including Oracle, American Express, Lexus, Merrill Lynch, General Electric, Time Inc., NBC, Viking, and J. P. Morgan. She is also a wine consultant for Singapore Airlines and *Sunset* magazine. In 2008, the International Wine and Spirits Competition awarded Ms. MacNeil the “Oscar” of wine: Communicator of the Year. In a profile featured in *Time* magazine, she was named America’s “Missionary of the Vine.” (Napa Valley, CA)



DOMENICO MAGGI is recognized as an ambassador for Apulian cooking. He is a lecturer at the catering college in Bari and with his wife Carole owns Truddhi, a holiday complex created by restoring the family farm. This is where he first learned, from his mother, the traditions of Apulian cooking. Mr. Maggi has been working in the catering industry for 40 years and in that time has traveled all over the world promoting Italian food. Between 1997 and 2000, he was captain of the Italian culinary team and led Italy to the culinary Olympics. He is also a judge for WACS (World Association of Chefs) and a member of the culinary committee representing Southern Europe. He was also a regular on Italian TV, has appeared with Rick Stein on the BBC, and has co-written two books, *Il Buffet Secondo L'Etoile* and *Tapas Istituto Superiore Arti Culinarie Etoile*. (Bari, Italy)



GIUSEPPE “PINO” MAGGIORE is the chef-owner of Trattoria Cantina Siciliana, located in the historical center of Trapani in the old Jewish quarter. Chef Maggiore is an eclectic self-taught chef who began to cook when he was very young. He has always had a preference for dishes based on high-quality raw materials. His cuisine is Sicilian Trapanese, based on traditions, Mediterranean flavors, and great passion. He is well-known in Italy and abroad, particularly in Japan. He has been collaborating with the Slow Food Movement and his trattoria is recommended by the most important restaurant guides like *Michelin*, *Gambero Rosso*, *Espresso*, *Osterie d'Italia Slow Food*, and *Lonely Planet*. (Trapani, Sicily)



TOM MEYER is the executive vice president of Clyde’s Restaurant Group, a group of thirteen full-service restaurants in the Washington, D.C. area. Dedicated to cooking in season, Tom has been passionate in his pursuit of exceptional ingredients, knowing that it all begins with the food product that comes through the kitchen’s back door. Meyer has a clear vision of the kind of restaurant he wants to provide, a place where the customer can come to relax, be taken care of, get served quickly, and have a wholesome, balanced meal at a price not much more than the cost of preparing the meal at home. Meyer earned a degree in hotel and restaurant management from the State University of New York, and graduated from The Culinary Institute of America in 1981. He worked at La Colombe d’Or in New York and at DeMarco Restaurant in Nantucket before joining Clyde’s in 1983. (Washington, D.C.)