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Navy Pier 2009

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Great chefs celebrate garden-to-table bounty for good eating
More than two dozen share their secrets at 2009 Chicago Flower & Garden Show

The bounty of the garden gets expert treatment at the 2009 Belgard Chicago Flower & Garden Show—which returns to Navy Pier, Saturday, March 7, through Sunday, March 15, 2009—when an array of creative chefs demonstrate wonderful ways to make the most of fresh produce and other ingredients. Sponsored by Royal Prestige cookware, the Garden Gourmet stage welcomes professionals of all stripes, from specialists in comfort cooking to fine dining wizards who take everyday ingredients to a whole new level.

ABC7'S STEVE DOLINSKY JOINS ROSTER
The "Hungry Hound" himself will appear on the Garden Gourmet stage at 1:30 p.m. on Saturday, March 7.

The free cooking demos take place daily at 11:30 a.m., 1:30 p.m. and 3:30 p.m. For a schedule of when chefs will appear, visit chicagoflower.com and click on "Garden Gourmet."

Steve McDonagh and Dan Smith, hosts of The Food Network's "Party Line with the Hearty Boys," make accessible entertaining easy and Flower & Garden Show visitors will have a bash once they've learned their tips.

Those with a taste for snazzy sweets will savor time spent with award-winning executive pastry chef Gale Gand of Tru restaurant, who also is known by viewers as The Food Network's dessert diva.

Also on hand will be Julian Crews, WGN TV news' food-loving reporter, whose new sideline is Old Havana Foods, his specialty food company. Using centuries-old recipes, he will cook up all-natural, easy-to-prepare dishes you can make at home.

Italian restaurants "speak" to everyone. Chef/owner Jeffrey S. Muldrow of Va Pensiero in Evanston is not only a champion of authentic Italian food, but also a big believer in the elemental joy of the table – a passion he'll gladly share at the show. On another day Dino Lubbat of Dinotto Ristorante in Old Town, where classically prepared meals are cooked to order and special requests (vegetarian, low-carb and low-fat) are welcomed, will grace the Garden Gourmet stage.

French-born Didier Durand, Cyrano's Bistrot and Wine Bar's chef/owner, can be counted on to prepare a dish from the menu of his cozy River North eatery that highlights modern French cuisine.

Asian flavors will be showcased by Chef Robert Packer of Karma in Mundelein, and Joshua Linton of ajasteak, the River North eatery where prime cuts of beef share the menu with sushi and yakitori. And regional Spanish flavors are paired with classic French techniques by chef de cuisine Michael Fiorello at Chicago's Mercat de la Planxa.

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## **Chefs celebrate garden-to-table bounty/add one**

For all the diversity of Chicago's dining scene, the Windy City remains a big steak-and-potatoes town, and those who favor solidly executed traditional fare will want to witness the kitchen savvy of executive chefs **Chris Turano of Dine** and Michael Shrader **of Nine Steakhouse**, both in the West Loop; chef **Francis Brennan of Petterino's** in the theater district; **Joey Morelli of Joey's Brickhouse** in Lakeview; and **Bob Vorachek of Don Roth's Blackhawk** in Wheeling.

Mom always said breakfast is the most important meal of the day and personality-plus **Ina Pinkney of Ina's Kitchen** on the near West Side will impress visitors with tips for jump-starting a sleepy body.

And, speaking of Mom, if she's retired or planning to move to a continuing care retirement community, she will welcome what chefs **Darin Jarosz of Smith Crossing** in Orland Park and **Dennis Karim of Smith Village** in Beverly have to illustrate about cooking for seniors.

Caterers add spice and originality to the Chicago dining scene, and they will be represented by **Amy Donati of Fox & Obel** gourmet market with tips for do-it-yourselfers, **Cesar Olivares of Pastoral Artisan Cheese, Bread & Wine**, **Carlyn Berghoff McClure of The Berghoff Catering & Restaurant Group** and **Melissa Graham of Monogramme Events and Catering** in Hinsdale.

**Mychael Bonner of the Reel Club** in Oakbrook will show seafood lovers how to incorporate fresh herbs and vegetables into their dishes, while chef **Darrel Anderson of Dinner's Ready** in Sandwich offers satisfying solutions for those on the go.

The passion for locally farmed product is being demonstrated by **Daniel Ovanin of Glen Prairie Local Flavor Fine Food & Drink** of Glen Ellyn and **Alexander Cheswick of May Street Market** in Chicago. On the other hand, young chef **Tonya Valentine of Chant** in Hyde Park loves to work with diverse cuisine and ingredients from around the globe.

The 2009 Chicago Flower & Garden Show is sponsored by Belgard Hardscapes, a nationwide network of paving stone and garden wall products manufacturers. Show hours are 10 a.m.-8 p.m., Monday-Saturday, and until 6 p.m. on Sundays. Adult admission is \$14 weekends, \$12 weekdays. Tickets for children 12 and under are \$5 every day. You can order tickets online now by visiting [chicagoflower.com](http://chicagoflower.com), where no service fee is charged, or buy them at the door.

Discounted all-day Navy Pier parking is \$14. For details about CTA bus service, call 836-7000 (any local area code) or visit the CTA Web site at [transitchicago.com](http://transitchicago.com). For Metra travel information, go to [metrarail.com](http://metrarail.com) for train schedules and phone numbers of the various rail lines serving downtown Chicago.

Tickets for groups of 15 or more are \$2 less and include a free ticket. They can be ordered by calling 773-435-1250, or by downloading a group reservation form at [chicagoflower.com](http://chicagoflower.com), which also has information on special hotel packages.

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FYI Color photos of the chefs are available in JPG format and their recipes as PDFs by calling Sheila King Public Relations at 773-239-2220 or by email to [chicagoflower@skpr.net](mailto:chicagoflower@skpr.net).