

Epicurious.com and The CIA Take Users "Around the World in 80 Dishes"

Video Cooking Guides Help Users Expand Culinary Skills With Signature Global Dishes as Demonstrated by Chefs From the World's Premier Culinary College

NEW YORK, October 1, 2008 – There are travelers, armchair travelers, and now even flavor travelers, thanks to Epicurious.com's new online video series, "Around the World in 80 Dishes." Recapture the tastes of your favorite vacation or take your palate on a world tour, while learning about the traditional cuisine of different regions and countries.

Accompanied by world-renowned chefs from The Culinary Institute of America (CIA) in Hyde Park, New York, as instructors, Epicurious.com's editor-in-chief Tanya Steel takes viewers on a culinary world tour, demonstrating how to make 80 classic signature dishes from countries and regions around the globe. Through this series of lighthearted and often humorous interviews with CIA chefs, even a novice home cook will find it simple to prepare an international feast for family and friends. Instead of ordering Chinese takeout, learn to make authentic but easy Beijing-style Moo-Shu Pork with Chef Shirley Cheng. Rather than thinking wistfully about a trip to the Chesapeake Bay, serve up Maryland Crab Cakes using a tried-and-true recipe from Chef Bruce Mattel.

To view "Around the World in 80 Dishes," please visit: <http://epicurious.com/80dishes>. The first videos spotlight cuisines from China, Peru, and the mid-Atlantic region of the United States. New videos will be added weekly. Upcoming highlights this fall include dishes from Germany, and Italy; the series will run to mid 2009. Users may comment on the videos and recipes. In addition to the online videos, Epicurious.com offers the featured recipes in traditional written format as well as information about the history of each dish.

Epicurious.com, a CondéNet site, is an award-winning food Web site, which incorporates more than 35,000 professionally tested recipes from the premier brands in food journalism, 50,000 member-submitted recipes, and Web-exclusive original content from Epicurious.com editors and leading food authorities around the world. Epicurious offers a wealth of articles and tips focused on cooking, entertaining, wine, cocktails, and shopping.

Founded in 1946, **the Culinary Institute of America** is an independent, not-for-profit college offering bachelor's and associate degrees, as well as certificate programs, in either culinary arts or baking and pastry arts. As the world's premier culinary college, the CIA has a network of more than 37,000 alumni that includes industry leaders such as Grant Achatz, Anthony Bourdain, Cat

Cora, Steve Ells, Todd English, Duff Goldman, Sara Moulton, Charlie Palmer, and Roy Yamaguchi. The college has campuses in New York (Hyde Park), California (the CIA at Greystone, St. Helena), and Texas (San Antonio), as well as an additional location in New York City (Astor Center, Manhattan). In addition to its degree programs, the CIA also offers courses for professionals and food enthusiasts, as well as wine education. For more information, and a complete listing of program offerings at each site, visit the CIA online at www.ciachef.edu.