

IDEAS IN FOOD

Improvisation and Experimentation in the Kitchen by Chefs Aki Kamozawa and H. Alexander Talbot

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Star Chefs 2008

This evening I had the opportunity to see the construction of a huge event, **Star Chefs 2008**. I was there for a walk through, more designed for those presenting rather than speaking, though it was well worth the trip. I had forgotten how much work takes place behind the scenes to put on such an event. Tonight I caught a glimpse. I caught up briefly with a few friends, though I spent more time observing with an awestruck expression. I had the opportunity to meet a few chefs whom we have admired for years. It was an incredible feeling to actually be able to say hello to them and to share my enthusiasm for their inspiring work.

I was able to pick up an advance copy of the Star Chefs program, really a softcover book, which delves into the minds of those involved in this culinary collaboration. The fact that just a few hours later our copy is already taking on the patina of a well worn book speaks of the talent involved and the quality of the material.

It is amazing what ideas can do to spark new thoughts. I cannot wait for tomorrow. We're looking forward to an educational and exciting few days being inspired by some of the best chefs in the world.

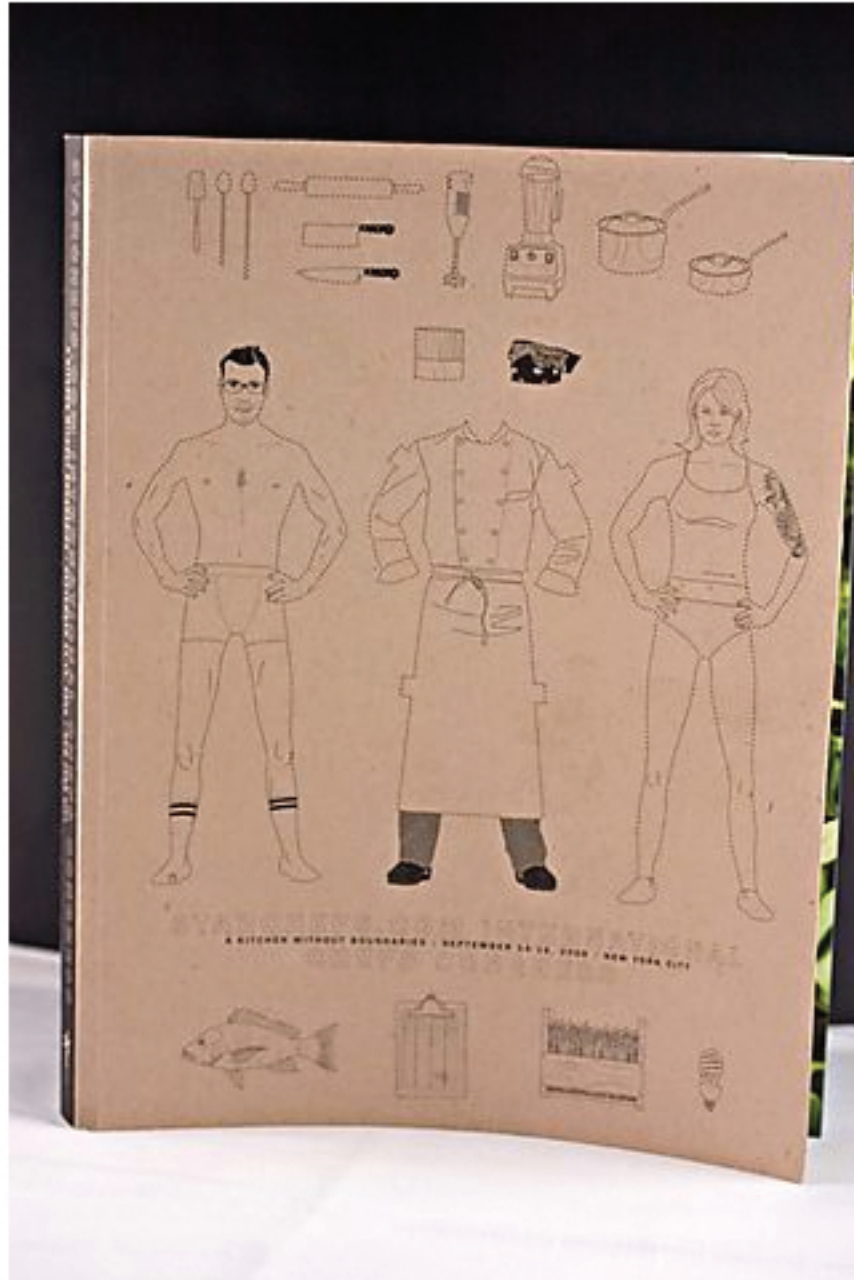
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Kamozawa & H. Alexander
Talbot

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