

What We're Whipping Up At...

The Metropolitan Cooking & EntertainingTM Show

Sizzling News!

Cook With Washington's Hottest Chefs!



Join **Jacques Haeringer**, Executive Chef/Owner of L'Auberge Chez

Francois, at The Interactive Cooking Experience Session: **Festive Fall Lunch** on Saturday, November 4, 2006, 11:30 a.m.–2:00 p.m.



Learn from **Jonathan Krinn**, Executive Chef/Owner of 2941 Restaurant, at

The Interactive Cooking Experience Session: **Sunday Jazz Brunch** on Sunday, November 5, 2006, 11:30 a.m.–2:00 p.m.

Space is limited — buy your tickets today at www.metrocooking.com

November 3–5, 2006
Washington Convention Center
Washington, DC

Hours

Friday: 3:00 p.m. to 9:00 p.m.
Saturday: 10:00 a.m. to 7:00 p.m.
Sunday: 10:00 a.m. to 4:00 p.m.

www.metrocooking.com



Contact Us

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NEW! From the Kitchens of Martha Stewart Living



As a **special offer** for attending The Metropolitan Cooking & Entertaining Show, you're invited to try **two risk-free issues of Everyday Food**, the new magazine featuring fast and nutritious meal solutions for everyday. In each issue, you'll get more than 40 all-new recipes, simply prepared in 30 minutes or less.



Founding Sponsor

Get more info at www.thetinykitchen.com

Fall 2006

The Program



COOKING STAGE

Sponsored by **The Tiny Kitchen, Viking and Foremost Appliances**

PRESENTERS:

Jamie and Bobby Deen, Stars of the new Food Network hit show, *Road Tasted*

Barbara Fairchild, Editor-in-Chief, *Bon Appetit Magazine*

Tanya Wenman Steel, Editor-in-Chief, *Epicurious.com*

Cathal Armstrong, 2006 *Food & Wine Magazine* Best New Chef; Executive Chef and Owner, Restaurant Eve and Eamon's

Francois Dionot, Founder & Director, L'Academie de Cuisine

Sheilah Kaufman, Author

Denise Medved, Author, *The Tiny Kitchen*

Frank Morales, Executive Chef, Zola

Bryan Moscatello, Executive Chef, Indigo Landing

Nirmala Narine, Author

Brian Ross, Head Instructor, Culinary Programs, L'Academie de Cuisine

Walter Scheib, Former White House Chef; Owner, The American Chef

Jeremy Sharpe, Fiesta in a Box

Daniel Traster, Dean of Culinary Arts, Stratford University

Brandon Williams, Fiesta in a Box



INTERACTIVE COOKING EXPERIENCE

Sponsored by **Foremost Appliances and Viking**

PRESENTERS:

Jacques Haeringer, Executive Chef and Owner, L'Auberge Chez Francois

Jonathan Krinn, Executive Chef/Owner, 2941 Restaurant

Daniel Traster, Dean of Culinary Arts and Hospitality Management, Stratford University



SPECIAL EVENTS

Opening Night Happy Hour –

Friday, November 3, 5:00–9:00 pm

Let's Dish –

Saturday, November 4, 4:00–7:00 p.m.

Redskins Tailgate Party –

Sunday, November 5, 1:00–4:00 p.m.



ENTERTAINING STAGE

PRESENTERS:

Karen Bussen, Party Designer, Entertaining Expert; Author, *Simple Stunning Weddings*; Cooking & Entertaining Expert, on the D-I-Y Network, *Home Made Easy*

Jim Barker, President & Founder, The Washington Wine Academy

Serena Gruia, Owner, Little Tree Press

Sheilah Kaufman, Author

David Keener, Corporate Chef, Ridgewells

Cal Kraft, U.S. Personal Chef Association

Susan Lacz, Principal, Ridgewells

Denise Medved, Author, *The Tiny Kitchen*

Suzanne McGrath, Managing Director, The Curious Grape

Kerry Dunnington, Author, *This Book Cooks*

Andrew Stover, Freelance Food and Wine Writer

Todd Thrasher, General Manager and Sommelier, Restaurant Eve

Dina Cheney, Author, *Tasting Club*



JUST FOR KIDS

Sponsored by **Washington Parent**

PRESENTERS:

Nate Auchter, Culinary Institute of America

Carol Campbell Haislip, Director, International School of Protocol

Cathleen Hanson, Co-Director, International School of Protocol

Cindy Johnston, Owner, Cooking with Children by Four Janes Catering & Personal Chef Service



WINE TASTING SESSIONS

Experience boutique wines from the five states most known for their wines: California, Virginia, Washington, Oregon and New York. Discover fresh new tastes to delight your holiday guests and to celebrate 2007 entertaining.



BEER TASTING SESSIONS

Meet face-to-face with brewers and expand your knowledge about what's new in the micro brew market. Just for beer connoisseurs, do not miss this opportunity to savor select, top quality brews from award-winning producers in one convenient location.

Exhibitors (As of August 21, 2006)

Aga Ranges
 Ameriprise Financial
 Ann Sandra
 b. sweets
 Bear Man Specialty Foods
 Belmont Peanuts
 Bistro Blends
 Blue Crab Bay
 Cabot Creamery
 CanolaInfo
 Capital Chefs
 Carriage House Products
 Catering By Chef, Inc.
 Chef Eloy's Kickin' Salsa
 ChefHilly's Kitchen
 Chile Spot
 Countrypride Foodservice
 Creative Cookie
Cruise Holidays of Alexandria
 CurrySimple
 CUTCO
 D'Marie
 Dad's Gourmet
 DC Central Kitchen
 Delicious Fine Foods
 Dinner Done, Inc.
 Diva de Provence
 DLB Enviro Systems, Inc.
 Dream Dinners
Dyson
 Eastern Marketing
 EAT IT! Snacks and Sweets Trivia Game
 Edible Arrangements
 Elegance & Simplicity
 Flynn's Foods
Foremost Appliances
 Four Jane's Catering
 Franciscus Design Group
 Gourmet Feasts
 Grand Pop's Best
 Health Craft Cooking Show
 Heartland Home Foods
 HENN
 Home & Design Magazine
 InDulj Divine Sauces
 Janice's Table
 Jax Gano
 Johnson and Wales
 Kitchen Basics, Inc.
 Kitchen Craft International
Let's Dish!
 Little Tree Press
 Longaberger
 Loon International
 Lotus Chips
 Lustra Craft
 Marco's Sauces
 Monestary Bakery
 More Than a Relish
 Nature Isle
 Neon Concepts
Northern Virginia Magazine
 Olevana Olive Oil
Oneida
 Paper Talk
 Paul's of Chevy Chase
 PC2
Phillips Foods
 Polish Pottery Plus
 Pupa Flowers and Weddings
 Reico
 RetroFit
 Southern Living at Home

Spode
 St. Dalfour et Cie
 Stirrings
Stratford University School of Culinary Arts
 Sweet Things
 Table Manners
 Taste of Home Entertaining
 Tastefully Simple
 The Healthy Gourmet
 The Little Black Book
 The Pampered Chef
 The Perfect Pita
The Tiny Kitchen
 Time Magazine
 Traveling Vineyard
 Twigs and Stones
 Vick Farms
Viking Ranges
 Virginia Chutney
 Wall Transformation Designs
 Warm Spirit
Washington Parent
 Washington Wine Academy
 Washington Woman
 Waterford
 We 3 Chefs
 Widow's Mite
 Wine Pod
 Wine Tasting Association
 Ya Gotta Eat

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Signature Sponsor



Golden Palate Sponsor



Connoisseur Sponsor



Special Section Sponsor



It's not too late to become an exhibitor or sponsor!
 For information, call **703-321-4890** or email
info@metrocooking.com.

What's Cooking & Entertaining Without...



Little Tree Press

Invitations



Stirrings

Cocktails



Oneida Tuscan Flatware

Elegant Table



b. sweets chocolate

Chocolates

Attend Cooking Demonstrations
 by Jamie & Bobby Deen



Jamie and Bobby Deen of the Food Network's new hit show — *Road Tasted*

Choose from Two Sessions:

Saturday, November 4, 3:00–4:00 p.m.
Sunday, November 5, 12:00–1:00 p.m.

The Metropolitan Cooking & Entertaining Show

5240 Port Royal Rd.
Springfield, VA 22151

The Metropolitan
Cooking & Entertaining
Show

November 3-5, 2006

Washington Convention Center

Washington, DC

www.metrocooking.com



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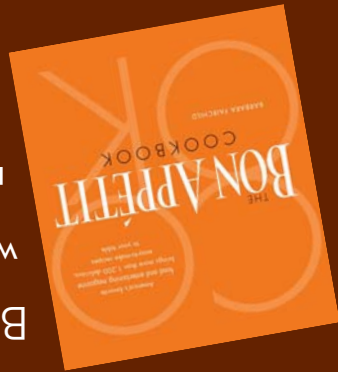
Bon Appetit Celebrates 50 Years
with The Bon Appetit Cookbook

Meet *Bon Appetit* Editor-in-Chief

Barbara Fairchild on

Saturday, November 4, 2006 at 1:00 p.m.

for a presentation and book signing.



Calling All Cooking &
Entertaining Enthusiasts!



Buy your tickets now at

www.metrocooking.com

Use discount code FNLA.

Happy Hour!

Friday, November 3, 2006

5:00 p.m.-9:00 p.m.

Radio King Orchestra



We're kicking off in grand style. Join us for Happy Hour and enjoy the sounds of Radio King Orchestra, Washington's most exciting and elegant big band.

