

Celebrity Chef Presentations



Christina Pirello

Christina Pirello is the Emmy Award-winning host of the television series, *Christina Cooks*, (on the Discovery Health Network and on Comcast's CN8 Network).

Her relationship with food began at young age, having been diagnosed with terminal leukemia at age 26, she decided to forego conventional medical therapies and turned to a nutritional approach—whole foods—and cured herself.

For the last sixteen years, Pirello has been teaching whole foods cooking classes, conducting lifestyle seminars and lecturing on the power of food in our lives at Drexel University.

Publishing a total of three cookbooks to date and a fourth on its way, Pirello serves as chairman of the Philadelphia chapter of The Chefs' Collaborative 2000, a culinary organization dedicated to the creation of sustainable agriculture and preservation of the quality of our food supply.

Ingrid Hoffmann is passionate about food and entertaining and shares her enthusiasm and talent with an international audience on her Food Network series, *Simply Delizioso*.

Raised in Columbia, Hoffman's obsession with food began as a little girls when she discovered not only a love of cooking, but found a flair for entertaining and in no time developed her own distinctive style.

Hoffman appears regularly on Univision's *Despierta America*, contributes her decorating and cooking expertise regularly to *BuenHogar*, the Spanish version of *Good Housekeeping*, and publishes a bi-monthly syndicated column in the *Rumbo* chain of Spanish daily newspapers.



Ingrid Hoffmann



Fabio Viviani

Fabio Viviani attended Italy's Instituto Professionale per I Servizi Alberghieri in Florence, focusing on advanced Tuscan and regional cooking.

Viviani has been a personal chef for a number of Italian celebrities and acts as a consultant to several Florentine restaurants in the promotion of Tuscan fusion cuisine. As partner and executive chef of Cafe Firenze in Moorpark, California Chef Viviani brings his Tuscan dishes and Florentine flair to Southern California. He is currently working on a food and beverage book due out soon.

As host of *Dinner Impossible* on Food Network,

Chef Robert Irvine serves stunningly creative dishes, all without warning and at a moment's notice. On the show, he has cooked on a desert island for master instructors at the Culinary Institute of America and at the Inauguration of Pennsylvania's governor.

In over 25 years in the culinary profession, Irvine has cooked his way through the White House, Europe, the Far East, the Caribbean and the Americas, in hotels and on the high seas with the British Royal Navy



Robert Irvine

CHEF	DAY	TIME
Christina Pirello <i>with Ralph Mazzocchi and Salvatore De Cristofaro</i>	FRI. 10/16	4:30 PM
	SAT. 10/17	12:30 PM
Fabio Viviani	SAT. 10/17	1:30 PM

CHEF	DAY	TIME
Ingrid Hoffmann	SAT. 10/17	3:30 PM
Robert Irvine	SAT. 10/17	4:30 PM
	SUN. 10/18	1:30 PM

Gary Monterosso—Beer Garden Gary Monterosso, of *Still Crazy After All These Beers*, will present his list of must-try beers. Gary Monterosso's beer seminars are sure to educate, as well as entertain you!

PRESENTED BY	TITLE	DAY	TIME
Gary Monterosso	5 Beers You Must Try Before You Die!	FRI. 10/16	6:00 PM
Gary Monterosso	5 Beers You Must Try Before You Die!	SAT. 10/17	4:00 PM
Gary Monterosso	5 Beers You Must Try Before You Die!	SUN. 10/18	2:00 PM



Culinary Demonstrations

Premium Wine Seminars

CHEF	DAY	TIME	WINE/REGION	DAY	TIME
Kurt E Smith	FRI. 10/16	2:30 PM	Regional Wines & Cheeses—Tuscany Eugene Engel & Luca Cimmarotta	FRI. 10/16	3:00 PM
Darryl Harmon	FRI. 10/16	3:30 PM			
Salvatore De Cristofaro	FRI. 10/16	4:30 PM	L'acetaia di Alfredo (Extra Virgin Olive Oils & Aged Balsamic Vinegars) Laurie Moen & Lidia Pecorari	FRI. 10/16	5:00PM
Ralph Mazzocchi	FRI. 10/16	4:30 PM			
Ron Duprat	FRI. 10/16	5:30 PM	Regional Wines & Cheeses—Veneto Eugene Engel & Luca Cimmarotta	FRI. 10/16	7:00 PM
Diane Henderiks	FRI. 10/16	6:30 PM			
Barry Sexton	FRI. 10/16	7:30 PM	Regional Wines & Cheeses—Lombardy Eugene Engel & Luca Cimmarotta	SAT. 10/17	Noon
Rocky Fino	SAT. 10/17	11:30 AM			
Salvatore De Cristofaro	SAT. 10/17	2:30 PM	California Pinot Noir vs. Italy's Pino Nero David Rossi & Luca Cimmarotta	SAT. 10/17	2:00 PM
Diane Henderiks	SAT. 10/17	5:30 PM			
Paul Dillon	SAT. 10/17	6:30 PM	L'acetaia di Alfredo (Extra Virgin Olive Oils & Aged Balsamic Vinegars) Laurie Moen & Lidia Pecorari	SAT. 10/17	3:00 PM
Lauren DeSantis	SAT. 10/17	7:30 PM			
J Geoff Johnson	SUN. 10/18	11:30 AM	Regional Wines & Cheeses—Sicily Eugene Engel & Luca Cimmarotta	SAT. 10/17	4:00 PM
Michael C Giletto	SUN. 10/18	12:30 PM			
George Kyrtatas	SUN. 10/18	2:30 PM	L'acetaia di Alfredo (Extra Virgin Olive Oils & Aged Balsamic Vinegars) Laurie Moen & Lidia Pecorari	SAT. 10/17	5:00 PM
Maria Liberati	SUN. 10/18	3:30 PM			
Aaron Song	SUN. 10/18	4:30 PM	Regional Wines & Cheeses—Lombardy Eugene Engel & Luca Cimmarotta	SUN. 10/18	Noon
			Regional Wines & Cheeses—Puglia Eugene Engel & Luca Cimmarotta	SUN. 10/18	1:00 PM
			L'acetaia di Alfredo (Extra Virgin Olive Oils & Aged Balsamic Vinegars) Laurie Moen & Lidia Pecorari	SUN. 10/18	2:00 PM
			Regional Wines & Cheeses—Sicily Eugene Engel & Luca Cimmarotta	SUN. 10/18	3:00 PM



Discovery Channel's *Deadliest Catch*, **Russell Newberry**, moved to Alaska at the age of nine. His passion for crabbing started in 1978 when he caught his first crab commercially aboard the all-concrete fishing vessel, *Granite Sea*.

As a 24-year old, he landed his first Bering Sea crab job aboard the fishing vessel, *Diamond Head*. Over the years, he developed his reputation as a hard working, dependable "crustacean excavator."

Russell will present wine seminars at the show, educating visitors on pairings of wine and crabs.

The Suburban Home Show, featuring the Food & Wine Festival, is pleased to present a wonderful opportunity to savor the authentic tastes of Italy and Greece at the food and wine pavilions.

Taste of
ITALY
Pavilion



Within the walls of the pavilion, you will find a variety of fine wines to sample, plus a succulent feast of cheeses, olives, oils and breads direct from Italy. Local and Philadelphia area restaurants will be on-site as well to present their own signature Italian dishes.

Be sure to enter to **WIN A TRIP TO ITALY!**

While you are touring The Grand Market, be sure to visit the *Taste of Italy Pavilion* for your chance to win an all-expense-paid trip to Italy.



Taste of
GREECE
Pavilion



Within the walls of this pavilion, you will find a variety of fine wines to sample, plus a succulent feast of olives, oils, and baklava direct from Greece. Local and Philadelphia area restaurants will be on-site as well to present their own signature Greek dishes.

A Home built inside the Home Show!



Whether you're a first-time home buyer or looking to downsize, a manufactured home by **Weisser Homes** may afford the best value for your budget.

Weisser Homes of Treose, PA will display this 1,568 square-foot manufactured home inside the Suburban Home Show. This manufactured home will be decorated for the holidays by Del Vacchio Landscapes.



Come see the Napoli Fireside Hearth Wall Specialty Kitchen on display in this 1,568-square foot manufactured home, proudly displayed by Weisser Homes Inc., Treose, PA.



Feb 18-21, 2010

mark your calendar for our next show

Come enjoy **a taste of spring in February!**

