



Media Contacts:

Lynn Petrak
GreenMark
708-354-2854, office
708-945-0415, mobile
lpetrak@greenmarkpr.com

For Immediate Release

Haute Cuisine Meet Hort Cuisine

Garden Gourmet Series Returns to Chicago Flower & Garden Show

CHICAGO (Feb. 17, 2012) – Haute cuisine meet hort cuisine! The Chicago Flower & Garden Show, with the theme “Hort Couture,” offers stylish gardens and a series of Garden Gourmet demonstrations from esteemed Chicago chefs.

Showcased dishes feature a bounty of fresh, natural garden ingredients and other foods designed to inspire and motivate home cooks to savor the farm-to-table dining experience in exciting new ways. Presenting chefs at the 2012 Chicago Flower & Garden Show, from March 10-18 at Chicago’s Navy Pier, include a “who’s who” of the Chicago culinary scene.

Among the more than two dozen celebrity chefs on the schedule: Carlyn Berghoff of Berghoff Restaurant, Didier Durand of Cyrano’s Farm & Kitchen, Jeff Shapiro of Real Urban Barbecue and chefs from the Taste of Home Cooking School, among others. (For a full list of participating chefs and their respective Garden Gourmet schedules, see sidebar and/or visit www.chicagoflower.com/garden-gourmet.)

If the Hort Couture theme of the show celebrates fashion-inspired gardens, the Garden Gourmet presentations offer sumptuous collections of recipes that are as delectable as they are visually stunning. Featured dishes run the gamut from appetizers to desserts, and chefs will share their suggestions for creating meals that are often quick and easy to assemble.

All Garden Gourmet sessions, which last from 45 to 90 minutes, take place on a professional cooking stage in a charming setting amid the show’s lush display gardens. Demonstrations are on Monday through Saturday at 11:30 a.m., 1:30 p.m., 3:30 p.m. and 6:30 p.m. and three times on Sunday. Audience members will have the chance to interact with the chefs before, during and after each demonstration.

- more -

Chicago Flower & Garden Show / Garden Gourmet / Add One

In addition to the Garden Gourmet series, visitors can satisfy their cravings and discover a variety of food products – including many locally-made items – in the marketplace section of the Chicago Flower & Garden Show. Offerings include small-batch olive oil, gourmet dips and organic oyster mushrooms grown in coffee grounds, among other foodstuffs.

Tickets to the Chicago Flower & Garden Show are available at the Navy Pier Box Office and online at www.ChicagoFlower.com. Weekday admission is \$15 when tickets are purchased online; \$17 at the box office. Weekend admission is \$17 when tickets are purchased online; \$19 at the box office. Tickets for children ages 4 through 12 are \$5. Discounted parking at Navy Pier, and group rates and tours also are offered.

With a legacy in Chicago that can be traced to 1847, the Chicago Flower & Garden Show welcomes upwards of 60,000 visitors to Navy Pier annually. The show is presented under new management in 2012, by Flower Show Productions.

For more information about the Chicago Flower & Garden Show, including a schedule of show events, parking information and directions to Navy Pier, please visit www.ChicagoFlower.com.

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About Flower Show Productions, Inc.

Flower Show Productions, Inc. is the production company for the annual Chicago Flower & Garden Show at Navy Pier, and for grand-scale public events that celebrate sustainable living and eco-friendly lifestyles. The company provides year-round messaging, education and information about the benefits of earth-friendly choices to our yards, neighborhoods, communities and the planet. For information, please visit <http://flowershowproductions.com>. For information about the Chicago Flower & Garden Show, please visit www.chicagoflower.com. Also, find us on Facebook at www.facebook.com/chicagoflower and on Twitter at #chiflower.

SIDEBAR FOLLOWS



Garden Gourmet Demonstration Schedule 2012 Chicago Flower & Garden Show

Saturday, March 10

11:30 a.m. Carol Buckantz, Shiraz on the Water

1:30 p.m. Peter McGarrity, Harry Caray's

3:30 p.m. Didier Durand, Cyrano's Farm and Kitchen

Sunday, March 11

11:30 a.m. Ryan Hutmacher, Centeredchef.com

1:30 p.m. Jeff Shapiro, Real Urban Barbecue

3:30 p.m. Darrel Anderson, Good Food and Good Health

Monday, March 12

11:30 a.m. Victor Newgren, Lawry's The Prime Rib

1:30 p.m. Toni Motamen, Raw Bar & Grill

3:30 p.m. Miriam Vigoa, Vigoa Cuisine

6:30 p.m. Peter McGarrity, Harry Caray's

Tuesday, March 13

11:30 a.m. Mike Ponzio, Rosebud

1:30 p.m. Tommy Nevill, IIIForks Steakhouse

3:30 p.m. Larry Sinclair, Cantina Laredo

Wednesday, March 14

11:30 a.m. Dirk and Terry Fucik, Dirk's Fish and Gourmet Shop

1:30 p.m. Shawn Quaid, 94 West Steak & Seafood

Garden Gourmet Schedule//2012 Chicago Flower & Garden Show//Add One

Wednesday, March 14 (continued)

3:30 p.m. Victor DeLeon, O'Donovan's Pub and Grill

6:30 p.m. Paula Guilliano and Bill Gorgo, Life Beyond Takeout

Thursday, March 15

11:30 a.m. Carlyn Berghoff, Berghoff Restaurant

1:30 p.m. Macy's chef demonstration

3:30 p.m. Alex Shalev, Park Grill Chicago

6:30 p.m. Larry Sinclair, Cantina Laredo

Friday, March 16

11:30 a.m., 1:30 p.m., 3:30 p.m. Cheryl Cohen, Taste of Home

Saturday, March 17

11:30 a.m., 1:30 p.m., 3:30 p.m. Cheryl Cohen, Taste of Home

Sunday, March 18

11:30 a.m., 1:30 p.m., 3:30 p.m. Featured chefs, Kendall College

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