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## Celebrity Chefs from Maine to Washington D.C. Showcase Maine Lobster through the Chef Ambassadors



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Clark Fraiser and Mark Gaier of Arrows Restaurant in Ogunquit, Maine

Portland, Maine- May 24, 2011- The Maine Lobster Council has announced this year's impressive line-up for its annual Chef Ambassadors Program including three Maine chefs. This program is designed to support the premium brand positioning of Maine lobster nationwide.

Sponsored by the Maine Lobster Council, The Chef Ambassadors Program supports leading chefs at top culinary, sustainability and fundraising events around the country. By providing

chefs with lobster and promotional materials, the MLC both expands the presence of Maine lobster nationally and supports leading chefs at top culinary events.

The Monterey Bay Aquarium's Sustainable Foods Celebration on May 22, 2011 featured Executive Chef Eric Warnstedt, owner of Hen of the Wood. Chef Warnstedt prepared Maine Lobster, Sweet Pea and Buttermilk Panna Cotta. The Sustainable Foods Celebration is part of Monterey Bay Aquarium's Cooking for Solutions event. Maine Lobster is an obvious choice for this event because of Maine Lobster industry's long history of sustainable resource management.

Chef Nick Flores of the Alexandria VA based Hank's Oyster Bar -- named "Best New Restaurant in 2006," and "Best Neighborhood Restaurant" in 2007 --will prepare his Maine lobster dish at the Smithsonian Museum's Demystifying Seafood event on June 9, 2011. Demystifying Seafood explores issues regarding worldwide fishing practices in a celebration of ocean and life. Seafood dishes will be paired with American Rhone wines and several chefs, seafood experts, fishermen and ocean scientists will be present to educate the public on this wonderful delicacy.

Save the date for the 26th Annual Chefs' Tribute Event to benefit Meals on Wheels in New York City at Rockefeller Center on June 13, 2011. Celebrity Chefs Mark Gaier and Clark Fraiser of Arrows Restaurant in Ogunquit, Maine and 2010 winners of the coveted James Beard award for Best Chef in the Northeast will prepare their Maine lobster dish at this event. The two famed chefs will also volunteer their time and considerable skills at The Great Chef's Event in Philadelphia, Pennsylvania on June 14, 2011 to support Alex's Lemonade Stand Foundation's fight against childhood cancer. Mark and Clark also promoted Maine lobster at the 4th Annual "Pebble Beach Food and Wine" event which took place April 28th, 2011.

Maine's own Stephen Corry of Five Fifty-Five will prepare Maine Lobster Mac and Cheese at the Taste of the Nation Savory Seafood event on June 26, 2011. Taste of the Nation 2011 will be held at Southern Maine Community College's oceanfront campus and will feature cuisine from twenty of Maine's top restaurants. One-hundred percent of the ticket sales will go toward supporting Share Our Strength's efforts to end childhood hunger.

"We are proud to support a team of remarkable chefs and worthy events around the country while also helping to maintain and improve Maine Lobster's premium brand image," said Dane Somers, Executive Director of the Maine Lobster Promotion Council. "We are also pleased that consumers nationwide can see how versatile Maine lobster can be when prepared in a variety of dishes."

For more information about any of these events, please visit the Maine Lobster Promotion Council website at [www.LobsterFromMaine.com](http://www.LobsterFromMaine.com).