

ONE BIG PASTRY FAMILY

French Pastry School
Alumni, Students
and Scholarship
Recipients at For the
Love of Chocolate
Foundation Gala

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For the Love of Chocolate

Guests and collaborators at the sixth annual For the Love of Chocolate Gala on February 5 included alumni such as Meg Galus (top left), Executive Pastry Chef at the Sofitel Hotel in Chicago, and Jane Ann Kramer, also with the Sofitel, pictured with Chefs Jacquy Pfeiffer and Sébastien Canonne, M.O.F. co-founders and deans at The French Pastry School of Kennedy-King College at City Colleges of Chicago; Brooke Dailey and Gina Hartwig (bottom left), owners of Lovely: a bake shop; and sponsors such as Barry Callebaut's Parveen Werner (top right) modeling a chocolate dress.



Brady Braden

B True Bakery

Graduated: December, 2008

Former career: Hair Stylist/Colorist and Aerobics/SPIN Instructor
Brady produces all-natural, whole grain baked goods with delicious flavors and textures, encouraging his customers to indulge in delectable bakes goods while enjoying the health benefits of whole grains. Brady is pictured here with Rochelle Vayo Adkinson, a television producer and host on WGN-TV, modeling the chocolate dress he made for her for this year's gala. Find out more at www.btruebakery.com.



If you strolled through the Chicago Merchandise Mart on the evening of Saturday, February 5, 2011, you witnessed not just a marvelous gala showcasing the best chefs of Chicago alongside scintillating entertainment, you also saw the reunion and collaboration of hundreds of French Pastry School family members. Current students volunteering and assisting the chef exhibitors, recent scholarship recipients being honored for their awards, and numerous alumni now with successful businesses of their own or representing premier establishments as their Executive Pastry Chefs all gathered to celebrate and support the art of pastry.

In its sixth annual appearance, the For the Love of Chocolate Gala took place at the Merchandise Mart in Chicago, doubling last year's attendance with more than 900 guests, and clearing more than \$70,000 in funds raised for future scholarships. This exceeded expectations for sponsorships and donations this year, enabling The French Pastry School to help its students achieve their dreams and train the successful pastry chefs, bakers, and confectioners of tomorrow. Following are some of the alumni currently making waves in the pastry world.



Chris Kadow-Dougherty

Whimsical Candy

Graduated: December, 2006

Former career: Director of Development and Communications for various Chicago youth services organizations.

Chris's business, Whimsical Candy, specializes in artisanal candies such as "La-Dee-Dahs," handmade swirls of white chocolate nougat and sea salt caramel dipped in premium dark chocolate. Chris provides these delicacies to specialty grocers in Chicago and in ten other states. For more information, see www.whimsicalcandy.com.

Patrick Fahy

Pastry Chef at Blackbird/Avec Restaurant

Graduated: December, 2007

Patrick attended The French Pastry School in 2007 while at the same time working in the pastry department at the Ritz-Carlton Hotel in Chicago. Previously, he had apprenticed in Italy with Andrea Bianchini. Following a year at Thomas Keller's French Laundry, now the Pastry Chef at Blackbird/Avec, Patrick is fast accumulating accolades, including winning the Jean Banchet Award for Celebrity Pastry Chef in 2011. He has also been nominated as a semifinalist in the 2011 James Beard Foundation Awards. Find out more at www.blackbirdrestaurant.com.



Dessert PROFESSIONAL is proud to be a sponsor of the *For the Love of Chocolate*

For more news on scholarship recipients, students, and alumni of The French Pastry School, see www.fortheloveofchocolatefoundation.org or www.frenchpastryschool.com. Join the school for another stunning gala with an even grander chef showcase and more spectacular entertainment next year on February 25, 2012.

PASTRY

BAKING

CHOCOLATE

ICE CREAM

Dessert

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TOP TEN CAKE ARTISTS 2011

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