



**From:** The French Pastry School [mailto:akauffmann@FrenchPastrySchool.com]

**Sent:** Wednesday, June 15, 2011 10:34 AM

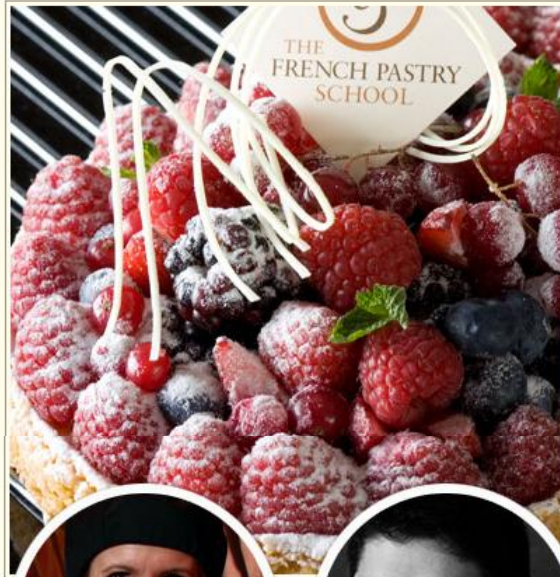
**To:** brady@btruebakery.com

**Subject:** A window into the lives of French Pastry School graduates...

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*Attain Success  
Achieve Dreams*



### What do graduates of The French Pastry School do?

After completing their program, alumni of The French Pastry School apply their newfound knowledge, skills, and passion to a specific area of the industry, and pursue their dreams. They go on to work in excellent establishments across the country, and many have opened their own businesses. Here's a spotlight on some alumni who are 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, makes small batch sweets that blend high quality ingredients with the classic flavors and textures of childhood candy. Chris's specialty candies include "La-Dee-Dahs," handmade swirls of white chocolate nougat and sea salt caramel dipped in premium dark chocolate. She provides these delicacies to specialty grocers in Chicago and in twelve other states. La-Dee-Dahs have been recognized by the Chicago Tribune as a best caramel in Chicago. For more information, see [www.whimsicalcandy.com](http://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 was nominated as a semifinalist in the 2011 James Beard Foundation Awards. Also in 2011, Patrick was named a "Rising Star" by StarChefs.com. Find out more at [www.blackbirdrestaurant.com](http://www.blackbirdrestaurant.com).



**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 baked goods while enjoying the health benefits of whole grains. Braden provides goods for several businesses and farmers' markets in the Chicago area, including Chicago's Downtown Farmstand, Ipsento Coffee House and Roaster, New Wave Coffee, Newleaf Natural Grocery, Provenance Food & Wine, The Coffee Studio, Andersonville Farmer's Market, and the Glenwood Summer Market. Find out more at [www.btruebakery.com](http://www.btruebakery.com).

