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NEWS



30TH ANNIVERSARY

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Downloadable print quality photo available:

<http://www.certifiedangusbeef.com/photos/dino.jpg>

**St. Maarten chef selected to cook at renowned James Beard House
Famed New York City culinary landmark is site of “Great Steak Celebration”**

ST. MAARTEN – Sept. 3, 2008 – St. Maarten-born Chef Dino Jagtiani, owner of Rare and Temptation, was chosen to participate in a dinner Oct. 17, 2008, at the James Beard House. He is one of only a few, select Caribbean chefs to ever present at the renowned New York City culinary landmark.

The dinner, a “Great Steak Celebration,” will be sponsored by the *Certified Angus Beef*® brand in honor of its 30th anniversary. Jagtiani was selected by the brand as one of six lauded chefs to represent the excellence of its 7,500+ restaurant partners around the world. He is the only participating chef who resides outside the United States.

“We are delighted to have Chef Dino help celebrate our anniversary in New York,” said John F. Stika, president of Certified Angus Beef LLC. “His passion for food, creative approach to cuisine and commitment to offer the highest quality products represents the best our partners can offer. The honor is a fitting reflection of his talents.”

The James Beard House, in New York City’s Greenwich Village, is a “performance space” for visiting chefs. Just as musicians have Carnegie Hall and opera singers have the Metropolitan Opera House, the best culinary artists and chefs have the James Beard House. Preparing a meal there is one of the highest honors a chef can receive. The world’s most well-known and renowned chefs, including Wolfgang Puck, Emeril Lagasse and Mario Batali, have presented at James Beard Foundation events.

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Preview/fund-raiser planned Sept. 30 in St. Maarten

Jagtiani will celebrate his selection and share the honor with the St. Maarten community by hosting a fund-raising dinner at Temptation on Sept. 30, 2008. He and Popovic will preview their courses to be served in New York City: Braised *Certified Angus Beef*[®] brand chuck with roasted pumpkin, smoked apple pâté de fruit, fried bleu cheese, salted pumpkin seeds and cinnamon essence; and seared *Certified Angus Beef*[®] brand Prime strip loin with West Indian crab salad, whipped mustard, caramelized shallot demi glace and spaetzle sauté. The five-course meal will be rounded out with soup, fish, and dessert selections, and be paired with wines provided by Netco.

The evening will benefit the Bachelor's in Tourism and Hospitality Program at the University of St. Martin. Proceeds will fund one student's travel abroad to complete his or her degree. Honored guests that evening will include the Honorable Sarah Wescott-Williams, the Commissioner of Education and leader of government, as well as the Honorable Roy Marlin, Commissioner of Tourism. Cost is \$150 per person; reservations may be made by calling 545-2254.

Jagtiani was the first St. Maarten-born graduate of the prestigious Culinary Institute of America. After stints at the Sheraton Port de Plaisance and several famed restaurants in New York and London including Le Meridien Waldorf, Jagtiani returned home in 2002 and opened Temptation. The restaurant skyrocketed to the top of the island's dynamic dining scene, won numerous prestigious awards and has been featured widely in travel and culinary publications. In 2005, Jagtiani opened Rare Steakhouse, the first in the Caribbean to feature dry aged *Certified Angus Beef*[®] brand Prime steaks.

'Great Steak Celebration' to showcase best chefs, beef

Other chefs participating in the *Certified Angus Beef*[®] brand's "Great Steak Celebration" include Chef Michelle Brown, Jag's Steak & Seafood, Cincinnati, Ohio; Chef Scott Popovic, Certified Angus Beef LLC Corporate Chef, Wooster, Ohio; Chef Randy Sebastian, Rio All Suite Casino Hotel, Las Vegas; Chef Cedric Tovar, The Waldorf=Astoria, New York City; and Chef Jerry Weihbrecht, Zoë's, Virginia Beach, Va.

Celebrating 30 years of premium beef, the *Certified Angus Beef*[®] brand has offered consumers quality, consistency and integrity since 1978. It is the only brand owned by the 35,000 rancher members of the American Angus Association[®], and is a mark of excellence for more than 12,500 restaurants and retailers worldwide. Ten strict quality specifications developed by leading scientists and researchers ensure each bite is always flavorful, tender and juicy. The original brand of premium beef is *Angus beef at its best*[®]. For more information, visit www.certifiedangusbeef.com.

Founded in 1986, the James Beard Foundation honors the legacy of James Beard, a cookbook author and teacher who was a champion of American cuisine and helped educate and mentor generations of professional chefs and food enthusiasts. For more information about the Oct. 17 "Great Steak Celebration," visit <http://jamesbeard.org/?q=node/390>.

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Note to Editor: Media are invited to attend the Sept. 30 charity dinner, compliments of Temptation at and the *Certified Angus Beef*[®] brand. To reserve tickets, please RSVP to Jennifer Smith by Sept. 26.