

for immediate release  
**NEWS**

---

**Executive Office**

206 Riffel Rd.

Wooster, OH

44691-8588

Phone: 330-345-2333

Fax: 330-345-0808



**Manhattan Office**

1107 Hylton Heights Rd.

Manhattan, KS

66502-2821

Phone: 785-539-0123

Fax: 330-345-0802

www.

certifiedangusbeef

.com

Contact: Melissa Brewer  
Certified Angus Beef LLC  
330-345-2333, ext. 201  
[mbrewer@certifiedangusbeef.com](mailto:mbrewer@certifiedangusbeef.com)

Gina Stouffer/Michael Hicks  
Lou Hammond & Associates, Inc.  
561-655-3836  
[ginag@lhammond.com](mailto:ginag@lhammond.com)  
[michaelh@lhammond.com](mailto:michaelh@lhammond.com)

## Food Network South Beach Wine & Food Festival Features the Best of the Best

WOOSTER, Ohio – Jan. 26, 2012 – Miami’s hottest culinary event – the Food Network South Beach Wine & Food Festival presented by FOOD & WINE, will feature the creative talents of the country’s most talented chefs, including Peter Vauthy of Red, the Steakhouse; Craig Deihl of Cypress; and Michael and Patrick Sheerin, of Trenchermen. These renowned chefs will prepare exquisite meals showcasing their culinary expertise and featuring the *Certified Angus Beef*® brand.

### **Wine Spectator’s Best of the Best**

Sysco Specialty Meats has partnered with the *Certified Angus Beef*® brand to co-sponsor the Fontainebleau Miami Beach presents *Wine Spectator’s Best of the Best sponsored by Bank of America*. It’s a mix of the best new chefs in the country and their best dishes, paired with the best wines. The event will be held at the Fontainebleau Miami Beach hotel.

Chef Craig Deihl of South Charleston’s Cypress restaurant will prepare *Certified Angus Beef*® brand Prime Strip Loin Bresaola, with Watercress, Pecorino and Black Olive Oil, and *Certified Angus Beef*® Brisket “Reubenaise,” with Amish Swiss and a Rye Chip. Deihl was the recipient of a prestigious James Beard Foundation nomination for Best Chef – Southeast.

Chef Vauthy turned South Florida’s steak business on its side when Red, the Steakhouse opened in the trendy South of Fifth neighborhood in 2008. Vauthy’s culinary vision is at home in the Miami dining scene. At this event, Vauthy will prepare dry-aged *Certified Angus Beef*® brand Prime Ribeye, “Oscar-style” Red King Crab, Ribbons of Asparagus, and King Crab Béarnaise.

### **The Flavors of Flay presented by the *Certified Angus Beef*® brand**

Bobby Flay is a household name. His star power is present in a lineup of Food Network shows, as well as a string of restaurants across the U.S. and Bahamas. The Flavors of Flay event at The Oasis at The Raleigh Hotel brings together executive chefs from all of Bobby’s restaurants. Featured will be the Southwestern fare of Mesa Grill; American flavors with European flair from Bar Americain; classic protein from Bobby Flay Steak; and beef between buns from Bobby’s Burger Palace.

### **Smithfield presents Paula Deen’s Sunday Brunch**

It’s become a tradition for Paula Deen to host Sunday Brunch at the Loews Miami Beach Hotel. Paula invites her favorite Southern chefs to participate, including Chef Cindy Hutson of Ortanique On the Mile, Coral Gables, Fla., and Patrick and Michael Sheerin of Trenchermen in Chicago’s Wicker Park neighborhood.

All proceeds from the Festival benefit the Chaplin School of Hospitality and Tourism Management at Florida International University.

**About the *Certified Angus Beef*<sup>®</sup> brand**

There's Angus. Then there's the *Certified Angus Beef*<sup>®</sup> brand. Founded in 1978 by Angus producers, this is the only brand owned by the American Angus Association<sup>®</sup> and its nearly 30,000 rancher members. An industry leader and world renowned for quality, the brand is enjoyed for its flavor, tenderness and juiciness and is offered by the finest restaurants and retailers around the globe.

Known for its exceptional quality and generous marbling, the *Certified Angus Beef*<sup>®</sup> brand has 10 strict standards that make it a cut above USDA Prime, Choice and Select. Only the best Angus beef achieves the brand's premium name. For more information, visit [www.certifiedangusbeef.com](http://www.certifiedangusbeef.com), read the brand's blog at [www.GoRare.com](http://www.GoRare.com), or look for the brand on Facebook and Twitter.

###

**Note to Editor:** Photos of the chefs and recipes for the dinner are also available upon request.