

for immediate release

# NEWS



## 30<sup>TH</sup> ANNIVERSARY

### 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

66502-2822

Phone: 785/539-0123

Fax: 785/539-2883

### Japan Office

Japan Business Center

WBG Marive East 14F

Nakase 2-6 Mihama-ku

iba-shi, Chiba 261-7114

Japan

Ph: 011/81-43-297-3363

Fax: 011/81-43-297-3374

www.

certifiedangusbeef

.com

### Contact

Jennifer Kiko

Certified Angus Beef LLC

[jkiko@certifiedangusbeef.com](mailto:jkiko@certifiedangusbeef.com)

330-345-2333, ext. 265

## Flavor takes center stage at Kitchen, Bath & Design Show

**CINCINNATI**, Ohio – Sept. 12, 2008 – The Greater Cincinnati Kitchen, Bath and Design Show – Sept. 26-28 at the Northern Kentucky Convention Center – offers some of the best home ideas in the Midwest. It now offers the finest flavors as well.

The *Certified Angus Beef*<sup>®</sup> brand will proudly sponsor the show's first Culinary Stage, featuring talented culinary professionals from the area's finest restaurants and retailers. The brand will also offer visitors a chance to make their own spice rubs, sample beef dishes and appetizers and visit with beef and nutritional experts. The first 1,000 visitors daily will receive a free *Certified Angus Beef*<sup>®</sup> brand cookbook.

Culinary stage demonstrations begin Friday, Sept. 26 with Chef Kyle Miller. A trained chef and journeyman meat cutter, he is the executive account manager for Certified Angus Beef LLC in the Great Lakes region. Chef Kyle will share his "tricks of the trade" to enlighten even the novice cook for an outstanding dinner party or a quiet dinner at home.

The Ohio Beef Council's Emily Agle is armed with nutrition and cooking knowledge. She will provide consumers a look at how beef is part of any healthy lifestyle.

Dino DiStasi of Gabby's Café in Wyoming, Ohio, will take the stage on Saturday, Sept. 27. Gabby's Café is a family-owned restaurant serving American cuisine with an Italian influence. DiStasi will prepare his favorite signature dishes.

-more-

Janine Faber, dietitian and healthy living adviser for Meijer stores in Ohio and Kentucky will provide information and answer nutrition and dietary questions.

Chef Michelle Brown is executive chef of Jag's Steak and Seafood. She leads a culinary team and restaurant ranked 13th in the city. Chef Michelle will demonstrate a few of her favorite creations.

The Kitchen, Bath & Design Show promises intriguing ideas for your home and mouthwatering recipes for your dinner table. Don't miss presentations from these talented chefs. For more information about the culinary stage or the event, visit [hartproductions.com](http://hartproductions.com).

For 30 years, the *Certified Angus Beef*<sup>®</sup> brand has been world-famous for its exceptional quality and generous marbling. Ten strict scientific standards ensure each bite is full of mouthwatering flavor, tenderness and juiciness.

The *Certified Angus Beef*<sup>®</sup> brand is a cut above USDA Prime, Choice and Select. It has offered consumers quality, consistency and integrity since the first pound was sold in 1978. Less than 8% of beef can achieve the brand's benchmark standards. It is proudly offered at more than 12,500 restaurants and retailers around the world. For more information, visit [www.certifiedangusbeef.com](http://www.certifiedangusbeef.com).

###