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FOR IMMEDIATE RELEASE

Les Dames d'Escoffier New York Chapter Rockin' Ramen! Event

A Sampling of Noodles and Broths

Presented by Sun Noodle Brand At International Culinary Center

Tuesday, September 16, 2014

6:00 – 8:00 PM

International Culinary Center

462 Broadway (btw. Broome & Grand Streets) New York City

MENU

6:00 PM - Sake and Japanese beer service; chef demonstration will begin at 6:30 PM sharp. Chef Shigetoshi "Jack" Nakamura will serve three tasting portions of ramen representative of different times and locations - 1910 from Tokyo, 1937 from Kyushu Island and 1950 from Hokkaido Island.

Immerse yourself in the diverse and delicious world of ramen, its extensive range of flavors, ingredients—including broths and noodles—as well as its fascinating history. Sun Noodle Brand partner and executive chef, Shigetoshi Nakamura, will artfully explore and demonstrate the craft of this not-as-simple-as-it-looks dish, with Sun Ramen National Sales Manager George Kao providing a most informative subject narrative. The Rockin' Ramen event is open to the public. Ticket price is \$45 and may be purchased at brownpapertickets.com, or www.ldny.org. A portion of the event proceeds will benefit the Les Dames d'Escoffier New York Chapter scholarship fund.

Les Dames d'Escoffier/New York is the founding and largest chapter of Les Dames d'Escoffier International, which began in 1973 as the first organization devoted to professional women in wine, food and hospitality at a time when women were not recognized as leaders in those industries. It is an invitational volunteer organization whose mission is to inspire, empower and mentor women, enabling them to pursue careers in the culinary and hospitality professions through higher education. For more information, visit www.ldny.org.

ABOUT THE CHEF

From an early age, Chef Shigetoshi "Jack" Nakamura was curious about cooking. His love of surfing led him to San Diego to learn English. Unable to find good ramen, he started experimenting with soup, starting with his mother's recipe and the rest is history. Upon his return to Japan, Jack opened Nakamura-Ya and quickly established himself as one of the best ramen chefs in Japan. His desire to live in the U.S. led him back to Los Angeles, where he was the executive chef of Ramen California and consultant to Ikemen, a tsukemen specialty shop. It was in LA where Jack met Kenshiro Uki and joined Sun Noodle as the Executive Chef of Research and Development.