



**FOR IMMEDIATE RELEASE:**

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**Flying Pans—Two Chefs, One World:  
Award-Winning Culinary Team Chronicles the Art of  
Cooking and the Discovery of Traveling. Recipes Inspired  
by Cuisines From Around the Globe**

**(April 26, 2010) La Jolla, CA—** Embark upon a remarkable culinary journey to all corners of the world without ever leaving your home kitchen. Chef Bernard Guillas and Chef Ron Oliver of the prestigious Marine Room Restaurant in La Jolla, California join forces to release their debut cookbook: *“Flying Pans—Two Chefs, One World”*. As avid travelers who have collectively been guided by food to over 40 countries, Guillas and Oliver deftly combine personal travel stories, anecdotes and cultural discoveries to lead readers on a tour of the globe through over 100 recipes.

Vibrant visuals by famed New York food photographer, Gregory Bertolini, masterfully bring the chef’s bold textures and dynamic flavors to life—creating a veritable feast for the senses. Amidst the culturally inspired fare, readers can find recipes such as Salinas Mahi Mahi Escabeche from Ecuador, Marrakech Spiced Lamb Tagine from Morocco, Kurobuta Barbecue Pork Tenderloin from Japan and sweet surprises such as Molten Chuao Chocolate Timbale from Venezuela.

Readers will delight as the chefs recount personal travel experiences that range from touring sardine canneries on the Gallipoli peninsula of Turkey; to sampling local specialties in the 300-year-old Chinese fishing village of Tao O in Hong Kong; to cooking goat on a sabre in a tandori oven in India.

“There is always something new to discover when you travel,” says Chef Oliver. “No matter how much regional cuisines vary, we can all agree on one thing; food brings people together and eating is socially unifying.”

*Flying Pans* retails for \$35 and is available at Borders, Barnes & Noble, Ingram and Baker & Taylor, as well as online at [www.twochefsoneworld.com](http://www.twochefsoneworld.com).

**ABOUT BERNARD GUILLAS:** A native of Brittany, Guillas is Executive Chef of the prestigious La Jolla Beach and Tennis Club and landmark Marine Room restaurant in California. An avid culinary explorer and a fearless adventurer, he shares his journey throughout the seven continents in his first cookbook, *Flying Pans*. His roster of impressive credits include appearances in *Food Arts* magazine, the television series, “Rising Star Chefs,” “Great Chefs of the World” and was awarded “Chef of the Year” by national publication *Chef* magazine. His philanthropic pursuits include Slow Food, The Beard House Foundation, Chaine des Rotisseurs, AWWF and international charities. To Bernard, food is a

magnificent voyage and an opportunity to weave cultures. His philosophy, “A good cook is like a sorcerer who dispenses happiness on a plate.” Follow Bernard’s journey at [www.chefbernard.com](http://www.chefbernard.com).

**ABOUT RON OLIVER:** Chef Ron Oliver travels to far reaches of the world in search of culinary inspiration. But back in his home kitchen, he seeks out the finest local, natural, and fresh ingredients to star in his tasty creations. A tireless globetrotter from an early age, Ron’s unique talent is to blend the exotic ingredients found on his travels into signature dishes that surprise and delight the palate. His first cookbook, the celebrated *Flying Pans*, nominated for *Cookbook Of The Year*, illustrates Chef Ron's fine balance between ethnic discovery and culinary sophistication. As Chef de Cuisine at the Marine Room in La Jolla, California, Ron has led his talented team to eight titles as *Best Restaurant in San Diego*. His passion for food and cooking expands to support local schools and to help young people learn about food literacy by planting sustainable gardens. Ron is also an accomplished artist creating unique food-inspired art objects. His creations can be seen at [www.chefronoliver.com](http://www.chefronoliver.com).

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