



**FOR IMMEDIATE RELEASE:**

Contact: Heidi Hageman, H2 Public Relations  
[heidi@h2publicrelations.com](mailto:heidi@h2publicrelations.com), 858-232-1874

Flying Pans — Two Chefs, One World: Chef Bernard Guillas and Chef Ron Oliver Launch Flying Pans on the East Coast  
Chefs promote debut cookbook with a roster of high-profile tastings, VIP events and media appearances in New York City

**(May 19, 2010) La Jolla, CA—** Packing a whirlwind, celeb-studded agenda, San Diego's top-rated culinary duo "take New York" this week as they officially launch their cookbook *Flying Pans on the East Coast*. Chef Bernard Guillas and Chef Ron Oliver — the world-class toques at La Jolla's famed Marine Room — penned the gorgeous travelogue/cookbook, which comes packed with over 40 recipes inspired by their global gourmet adventures and was recently nominated for Cookbook of the Year by *ForeWord Reviews*. On the New York schedule? Chefs Guillas and Oliver will cook, demonstrate and entertain some of New York's most high-profile and elite culinary stars through various book signings, interviews, and upscale tasting events.

"New York City is one of the few true centers of the culinary universe," says Guillas. "So it's a thrill to be invited by some of New York's top talents as we debut our cookbook on the East Coast. After receiving such an amazing response here in Southern California, it's a huge honor to be placed in the same category as some of the greatest chefs, and in a city that has seen the best of the best."

Events include a book launch dinner for VIP and press at none other than the famed Cafe Boulud, opened by chef supernova Daniel Boulud. Attendees will hail from such media outlets as The New York Times, Wall Street Journal, Wine Spectator and the Food Network.

Guillas and Oliver are also donning their chefs whites at the De Gustibus Cooking School, renowned for drawing such boldfaced names as Chef Wylie Dufresne and Chef Michael Anthony to lead its tastings and demos. At the school, which this year celebrates its 30th anniversary, Guillas and Oliver will spend two days preparing recipes straight from their cookbook.

To top off the East Coast excursion, the pair will be interviewed on *Living Today* on Martha Stewart Living Radio, the Sirius Satellite station of the lifestyle and culinary mogul. Guillas and Oliver will discuss the book, and dish travel and food stories. Also planned: a luncheon and demonstration at the infamous Condé Nast cafeteria.

*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 CHEF BERNARD GUILLAS AND CHEF RON OLIVER:** Brittany-born Bernard Guillas is Executive Chef of the La Jolla Beach and Tennis Club and landmark Marine Room restaurant in California. He is an avid culinary traveler who can share tales from seven continents. He has been featured in Food Arts, the “Rising Star Chefs” and “Great Chefs of the World” TV series and was awarded “Chef of the Year” by Chef Magazine. Chef Ron Oliver is Chef de Cuisine at the Marine Room and has led the restaurant to eight titles of “Best Restaurant in San Diego.” He is an avid globetrotter from an early age who holds a unique understanding of how to cook exotic ingredients in a way that tantalizes the American palate.

# # #