

FOR IMMEDIATE RELEASE:

GRAIN HOUSE CHEF LEFFLER SERVES AS MENTOR TO CULINARY STUDENTS

(June 11, 2010 Basking Ridge, NJ) The Grain House Restaurant, located in Basking Ridge, NJ, is sponsoring an internship program that allows new chefs to observe and work with Executive Chef and Culinary Director Walter Leffler. This summer, Chef Leffler will be mentoring six student chefs from: Johnson & Wales, Culinary Institute of America, Middlesex College, Rutgers University and the Nutritional Institute of New York.

The chefs will don their whites and work onsite at the Grain House from 20-40 hours per week. Depending upon their schools, the duration of the program for each student will be anywhere from 180 hours to five months.

Students in the Olde Mill Inn chef internship program were carefully selected and must have the goal of a full-time career in the culinary arts. Some are working towards becoming chefs at established restaurants, and others hope to become restaurant owners, but all have a strong drive to succeed and to improve. Their internships will provide them with the knowledge and discipline that only comes from hands-on experience.

One major objective for the new chefs will be to finely hone techniques such as knife skills, plating styles, and recipe development, as well as restaurant management. These subjects have been covered in their school curriculums, but the internships will help them to elevate their skills. The experience of working with Chef Leffler will help the students to start development of their individual styles and acquiring deeper insights into the hospitality industry.

The current interns speak about the program with great enthusiasm. Andrew Brown, one of the students who will be completing his internship at the Olde Mill Inn in July, is a skilled and ambitious baker whose primary ambition is to “be very successful” in his culinary career wherever it leads him. His professors highly recommended the Olde Mill Inn as a restaurant where he could increase his knowledge and learn from the chef. Another student, John Rametta, will also complete the program in July. John particularly enjoys developing flavors and making sauces; he would like to be a “taste specialist”. He is planning to become a personal chef and also to enroll in additional culinary courses for advanced training.

Chef Leffler came to the Grain House in February of 2009. He is well known nationally, and has received many prestigious awards in the industry. While he was Executive Chef of the Hilton at Short Hills Hotel and Spa in Short Hills, NJ, his culinary team received the coveted AAA Five-Diamond Award for the Dining Room. He was also the Executive Chef & Director of Food & Beverage of the Seelbach Hotel in Louisville, Kentucky, official home of the Kentucky Derby and Kentucky’s first and only AAA Five-Diamond Restaurant, the Oakroom. In 1997, he was inducted as a member of the prestigious Chaine des Rotisseurs and since been elevated to a level of Vice Conseiller Culinaire. He is also an active board member of the international Escoffier Society. He has been a featured chef at many national events and has been invited several times as a guest chef at the Beard House in New York City. He has also cooked for royalty and many U.S. Presidents. He currently directs all culinary activity at the Grain House Restaurant and at the Olde Mill Inn, including not only the daily restaurant business but all weddings, banquets, celebrations, parties and corporate events.

Chef Leffler's own internship was at the New York Athletic Club with a post-graduate internship on the US Culinary Olympic team (New York Team 1988). Since arriving at the Grain House Restaurant, he has added some of his own special interpretations to the American cuisine for which the restaurant is well known (including items like the popular "Meatloaf Decadence with Lobster Macaroni and Cheese"). He has also expanded the menus to include innovative contemporary and international items.

The Grain House Restaurant is part of the historic 10-acre Olde Mill Inn estate in Basking Ridge, New Jersey. The restaurant is housed in a building constructed in the 1760's as a mill barn that stored grain for soldiers during the American Revolutionary War. The original historic structure has been carefully preserved, and the Grain House offers traditional and contemporary American cuisine.

The Grain House is on a path to source only ingredients of the highest quality produced in a healthy way. Whenever possible, Grain House meals are created using certified organic fruits and vegetables, purified water and natural grass fed meats that are free from chemicals and pesticides. The Grain House proudly supports local and sustainable agriculture.

The Olde Mill Inn provides 102 guest rooms and suites that include an option for special "PURE" rooms. Together, the Olde Mill Inn and the Grain House Restaurant provide elegant settings for large, small or intimate weddings, celebrations, social and corporate events. Scenic backdrops feature a courtyard, gazebos and picturesque landscaping.

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