

SUNDAY, JULY 27, 2008

Going for (more) gold

Award-winning Chef Rosendale finalist in international culinary contest, Bocuse d'Or

By **JAMES PLETCHER JR.**
Herald-Standard

A former local man is competing for another culinary crown.

Richard Rosendale, owner of Rosendales in Columbus, Ohio, and an award-winning chef, will lead one of eight finalist teams in the annual USA Bocuse d'Or World Cuisine Contest.

Based on written applications, eight semi-finalist teams (one chef plus one assistant per team) have been selected to compete in an elimination contest to be held Sept. 26-27 at the Epcot International Food & Wine Festival at Walt Disney World Resort in Lake Buena Vista, Fla. Before a live audience, the eight teams will have five hours to prepare elaborate fish and meat platters for a panel of chef judges. The teams will be evaluated in the public competition for their excellence in taste, presentation, creativity and technical precision.

The Bocuse d'Or World Cuisine Contest is an Olympic-style event for professional chefs created more than 20 years ago by Paul Bocuse and now held biennially in Lyon, France.

The semi-finalists also will receive training equipment, food supplies and a \$2,000 stipend. At the USA Bocuse d'Or Contest, the top three placing teams will be awarded cash prizes of \$15,000 for the first-place team, \$10,000 for the second-place team, and \$5,000 for the third-place team. The winning team will also be awarded a cruise vacation courtesy of Crystal Cruises.

The finalist team will receive a paid sabbatical to train for the Bocuse d'Or World Cuisine Contest from October through late January 2009 at the Bocuse d'Or USA Culinary Training Center in Yountville, Calif.

Rosendale will be joined by assistant Seth Warren, a cook at Rosendales.

Rosendale opened his



Former Uniontown resident Richard Rosendale, chef and owner of Rosendales restaurant in Columbus, Ohio, has been selected a finalist in the Bocuse d'Or USA culinary competition. Rosendale, (seen at work above) has won numerous culinary honors, including the Presidential Medallion by the American Culinary Federation for his contributions to the culinary arts

restaurant in Columbus in spring 2007. He selected Columbus "because it's a lot less expensive to set up a restaurant here than in New York. In New York, wow, you can't touch one for less than \$6 million or \$7 million," he said. "Then you have the ongoing expense of paying rent and that gets more expensive, too. And, the way I see it, I'm just as good here. I don't have to

sacrifice quality or the way that I manage. It's just a much more feasible spot. But that's not to say it isn't expensive." "My wife and I are both from Uniontown so there is definitely some appeal to staying within this region. Columbus seemed logical. It's nice as opposed to living across the country in California, Texas or Nevada. It's nice to be able to see friends and family."

Rosendale is the son of Sharon Rosendale of Uniontown and Richard Rosendale, former Greene County prothonotary. Rosendales is at 793 N. High St., in the Short North Area of Columbus, Ohio. The building originally housed the Winders Motors Sales Co., and has undergone significant renovations in order to transform it into a restaurant site. Rosendale said it contains

about 4,700 square-feet and has indoor and some outdoor dining. "We will have about 25-30 seats outside on the patio and an additional 145 inside the building." Rosendale, who has been called a "new breed of American chef" by "Chef Magazine" served as Chef de Cuisine of the Tavern Room Restaurant at the Greenbrier Resort in White Sulphur Springs, W. Va.

The restaurant received numerous accolades and awards under his tenure. His duties there also included assisting in the supervision of a culinary staff numbered at 165 chefs and 2,000 employees.

Rosendale's classical training has taken him to Northern Italy, Germany, Luxembourg, Switzerland and some of the finest kitchens in the United States. His traditional schooling included a rigorous six-year apprenticeship under several certified master chefs.

Rosendale was also the youngest member of Culinary Team USA since the team's inception, and was one of only five chefs who represented the U.S. in the 2004 World Culinary Olympics in Erfurt, Germany. The team ranked first in the world for the hot kitchen out of 32 countries. Rosendale will serve as team captain of the 2008 Culinary Olympic team. He also has been featured on several TV Food Network specials and has menus on the Food Network's Web site.

Rosendale has more than 35 national and international medals, including a very rare perfect score at the international level.

Rosendale was also recently awarded the Presidential Medallion by the American Culinary Federation for his contributions to the culinary arts. One of his most recent accolades was receiving the 2005 Chef of the Year in San Antonio, Texas.

Rosendale also is a certified professional ice carver. He has carved pieces ranging from 1 to 50 block creations. Also, during his career he has cooked for many different celebrities and supervised meals for U.S. congress and President George Bush.

He is the youngest chef to be on active status to take the certified master chef (CMC) exam.

For more information about Rosendales, call 614-245-8351 or visit its Web site at www.rosendales.com.

USDA conducting agriculture yield surveys on crop production

HARRISBURG —The U.S. Department of Agriculture (USDA) is currently conducting its Agriculture Yield Survey in all states except Alaska and Hawaii.

It is the primary tool used by USDA's National Agricultural Statistics Service (NASS) to measure crop production throughout the growing season.

The survey enables NASS to track and report any changes that might occur in expected production due to weather, pests, diseases or other factors.

In Pennsylvania, approximately 400 producers of hay, barley, oats, corn, sorghum, soybeans, and winter wheat are asked to assist in this important survey each month from August through November.

"Participation of Pennsylvania farmers is imperative to ensure that our production is being accurately measured," said Marc Tosiano, director of the USDA Pennsylvania field office. Near the end of each month, selected producers will be mailed a pre-survey letter explaining the importance of the survey along with a questionnaire. Operators may return the survey through the mail, complete it through the USDA secure Web site, or wait to be telephoned or personally visited by an enumerator, who will

collect the necessary survey information. Individual operation information is completely confidential by law. "NASS safeguards the confidentiality of all survey responses and publishes only state and national level data, ensuring that no individual operation or producer can be identified," Tosiano said.

Results from the surveys will be published in the crop production report from Washington, D.C., monthly, usually between the 9th and the 12th of the month. The results also will be available on the USDA's Web site at www.nass.usda.gov. Respondents requesting results will have them mailed to them shortly after the crop production report is released. For more information, call Sherry Deane or Tosiano at 1-800-498-1518.

It's Your Business

UNIONTOWN

Store gathers batteries for recycling

Teaming up with Exide Technologies, Frank's Auto Supermarket has been collecting dead or used car and lawn batteries for recycling. Over the past eight weeks, Frank's Auto Supermarket's seven locations have collected more than 12,000 batteries. Exide Technologies, a lead smelter, recycles approximately 50 million batteries per year.

Frank's has placed signs at its stores in Uniontown, Charleroi, Washington, McKeesport, Greensburg, North Huntingdon and Indiana to get as much participation as possible. "We may not be a huge chain, but we can make a difference. We put together a store competition to see which store could gather the most batteries. The winner gets a picnic catered and cooked by me, but in the end, everyone is a winner for helping the environment," Rick Frank, Frank's Auto Supermarket owner and president, said.

UNIONTOWN

LBI announces new hires

Laurel Business Institute has announced that Lisa Janesko has been hired as a financial aid administrator and Kelly Jo Bedner has joined



Janesko



Bedner

the postsecondary school as an instructor in pathophysiology, clinical lab, pharmacology, law and ethics and phlebotomy.

Janesko is responsible for interviewing prospective students and completing the required paperwork to secure financial aid. She also submits and maintains grants and loans.

A graduate of Fairchance Georges Senior High School, Janesko comes to LBI with over 28 years of banking experience as a loan clerk, a loan officer, an assistant manager and a loan supervisor.

Janesko is a resident of Smithfield. Bedner will instruct students in the medical assistant, pharmacy technician, medical office management, and respiratory therapy programs.

Bedner was previously employed with the Uniontown Hospital, Monongalia General Hospital, and West Virginia University Hospital, Morgantown, W.Va., Healthways, Pittsburgh, and Albert Gallatin Home Health, Uniontown.

A graduate of the Uniontown Hospital School of Nursing, Bedner is currently enrolled in the University of Phoenix where she is working on a bachelor of science degree and a masters of science degree in nursing.

She is certified in CPR, neonatal resuscitation, trauma nursing core curriculum and advanced pediatric life.

Bedner is a resident of Smithfield.

UNIONTOWN

Erie Insurance earns award

Erie Insurance, represented locally by Laurel Highlands Insurance Group, 459 Connellsville St., Uniontown, has earned J.D. Power and Associates' award for "Highest in Customer Satisfaction with the Auto Insurance Purchase Experience."

This award recognizes the top rankings in J.D. Power's 2008 Insurance New Buyer Study, which assesses customers' experience in purchasing a new auto insurance policy.

The Laurel Highlands Insurance Group offers a full line of property/casualty insurance products, including auto, homeowners and commercial insurance, as well as life insurance products and services from Erie Insurance. Laurel Highlands Insurance Group serves Fayette and Westmoreland counties. The J.D. Power study examines the purchase

behaviors and overall satisfaction of buyers who shop for a new auto insurance company. Three key factors are measured to determine overall satisfaction. In order of importance, they are: distribution channel (50 percent), price (29 percent) and policy offerings (21 percent).

Erie Insurance achieved the highest ranking with strong performance across all factors.

BUCKSTOWN

Verizon opens new cell area

Verizon Wireless has activated a new cell site in Somerset County that improves its network coverage in Buckstown, along State Route 30 from Stoystown southeast to Buckstown and along State Route 160 from just south of Central City to Buckstown. Additional coverage includes the northern portions of Lake Stonycreek and Indian Lake.

With the improved network coverage, more customers can use their wireless phones to make calls; send and receive e-mail and text, picture and video messages; download music, games and ringtones; and view high-quality videos while enjoying clearer reception and fewer dropped calls.

Verizon Wireless has invested more than \$235 million in its Pennsylvania network improvements in the last year.