



Global Master Chef Wins Grand America Gingerbread House Competition

Proceeds of Auction Go To Juvenile Diabetes Research Foundation

FOR IMMEDIATE RELEASE

Salt Lake City, UT—Dec.23, 2009—One of only 500 Global Master Chefs in the world, Gerhard Petzl was named winner of the Grand America's First Annual Gingerbread House Competition. Houses from ten prominent local pastry chefs have been on display in the hotel since November 27 as part of a silent auction benefitting the Juvenile Diabetes Research Foundation (JDRF).

"We thank the incredibly talented chefs who made it possible to raise both awareness and financial support for Juvenile Diabetes research," said Bruce Fery, Executive Vice President of Grand America Hotels and Resorts.

The winner of the competition was determined by the highest bid. Petzl, representing Salt Lake's Cucina Toscana, won with a bid of \$1,400 from Mr. Clay Wilkes on behalf of Galileo Processing. The runner up was a Gingerbread Italian Villa replica created by Greg and Julie Neville, owners of Lugano restaurant.

"Quote from Gerhard Petzl"

Petzl's Victorian-inspired confectionary masterpiece featured exquisite detail including 1,500 gingerbread shingles, 50 separate gingerbread walls and elements, 30 window frames, 15 poured and hand-piped windows, lace-like frosting trim and ornate ceiling and wall murals. Petzl used 35 pounds of gingerbread, 40 pounds of icing sugar, 6,000 mini marshmallows and 1 Tbs. edible gold flakes. It took Petzl about 120 working hours (10 days) to bake and build the house which measures about 22"x15"x41".

The First Annual Grand America Gingerbread Village was created with more than 400 pounds of gingerbread and raised nearly \$4,000 in donations for JDRF. Proceeds from the Gingerbread Village and Teddy Bear Town totaled more than \$10,000 to benefit JDRF. The auction ended December 19.

About Gerard Petzl

Gerhard Petzl is a celebrated Austrian-born Master Pastry Chef. He completed his apprenticeship at one of the oldest pastry shops in Austria, founded in 1542.

After working in Zurich and Istanbul, Chef Petzl returned to Austria to complete his Master examinations and become the country's youngest Master Pastry Chef, after which he became Chef Pâtissier at one of Austria's premier 5-star ski resort hotels.

He continued to take on increasingly challenging positions at the Grand Hotel on Mackinac Island in the U.S. and at the Palace Hotel in Gstaad, Switzerland. He was soon made an offer by the Raffles Hotel in Singapore, ranked at that time as the second best hotel in the world. While in Singapore, Chef Petzl was asked to participate as a member of the Culinary Olympics National Team of Singapore. There he won both a Silver Medal as part of the second-

best culinary team in the world, and a personal Gold Medal in the category of Pastry for his stunning chocolate showpiece.

Gerhard has instructed hundreds of students and created countless stunning showpieces. He has been featured in television portraits, newspapers, magazines and websites and has recently been named one of fewer than 500 Global Master Chefs by the World Association of Chefs' Societies, the highest possible culinary honor worldwide.

About the Hotel

Inspired by the grand hotels of the past, the The Grand America Hotel is a AAA Five-Diamond resort located downtown Salt Lake City at 555 South Main Street. This 24-story luxury property offers 775 spacious guest rooms, of which 395 are suites. It boasts amenities such as a world-class spa, award-winning brunch, indoor and outdoor pools and 80,000 square feet of meeting space with two ornate ballrooms and 21 meeting rooms. For more information or to make reservations please call 1.801.258.6000, 7.800.304.8696 or visit www.grandamerica.com.

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