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**FOR THE LOVE OF CHOCOLATE GALA DOUBLES IN SIZE AND MAGNIFICENCE**  
The French Pastry School's Scholarship Foundation Gala Exceeds Goals and Expectations!

Chicago, Illinois (February 11, 2011) – The magnificent halls of The Merchandise Mart were hardly recognizable on February 5, 2011 when it was transformed into an elegant carnival filled to the brim with savory treats, sweet morsels and unique entertainment. The 6th annual For the Love of Chocolate Gala welcomed over 900 guests and raised over \$70,000 in scholarships to benefit the students of The French Pastry School of Kennedy-King College at the City Colleges of Chicago.

Dancing through the main entrance the DJ's beats, guests were immediately greeted with a drink served by charming ladies in dresses made of lipstick-red cocktail napkins. This was Cocoa Candy Land, decorated with Willy Wonka colors, populated by delightfully quirky performers, and featuring the delectable Barry Callebaut chocolate bar.

As the guests wandered on to the familiar wings of the Mart, they saw that the event stretched almost beyond the eye's scope. Setting out to explore, the guests in Cocoa Candy Land would find chef contributors including Sara Lee Corporation, Boka, Whimsical Candy, Rare Bird Preserves, Nick's Fishmarket & Grill, Julius Meinl, Le Flour Bakery, Marriott Hotel, and Hotel Sofitel.

Also wandering through the event were two women fashioned as Marie Antoinette serving the guests chocolate cake from their magnificently-draped, table-sized dresses. The indulgent cake was made by Chef Sherry Yard of Spago, Wolfgang Puck's famous Beverly Hills restaurant.

"My first experience with For the Love of Chocolate couldn't have been more incredible," she commented. "I am proud to be included with the many esteemed partners that team up with The French Pastry School for this great cause."

Just a step away was Cocoa Cuisine, a palace-like room sparkling with culinary jewels like Rick Bayless of Frontera Grill, Blackbird's Paul Kahan and Patrick Fahy, Vie's Paul Virant, Everest's Jean Joho, Jason McLeod of Ria and Balsan, Graham Elliot's Graham Elliot Bowles, Dave Danielson of Behind the Scenes Catering, the Peninsula's Kai Lermen, and many others.



Venturing on to the Cocoa Lounge, guests were entranced by the beguiling tones of a jazz chanteuse, the wildly popular Grand Marnier concoctions and sweet treats from Sweet Vee's Laboratory.

Upon entering the exotic confines of Cocoa Sutra, guests were able to admire a grand culinary tapestry woven together by everything from Zarlengo's Italian Ice to Labriola Bakery to Sweet Whimsy Pastry Shop. These gastronomic sensations were enhanced by hypnotizing Indo-Arabic rock that played while some guests sampled the fare, others relaxed in the hookah lounge and still others had their fortunes told by psychics.

Our astrologers were not the only ones seeing stars: the event was filled with local celebrities like Ginger Zee of NBC, Mai Martinez of CBS, Rochelle Vayo Adknison of WGN-TV, and Mrs. Illinois, all decked out in chocolate dresses designed by such Chefs as Chris Thielman from College of Dupage, Brady Braden of B True Bakery, Cheryl Brookhouzen of The Marriott, and Norm Miller of Normy's Confection Connection.

The foundation and gala could not exist without the many generous sponsors and donors that make these grants possible for future students of the pastry arts. The seventh annual For the Love of Chocolate Gala, already in the planning process, will take place on February 4, 2012: mark your calendars now, and keep current with details on next year's amazing event and the work of the eponymous foundation by visiting [www.fortheloveofchocolatefoundation.org](http://www.fortheloveofchocolatefoundation.org). Stay tuned for news of the progress of the many scholarship recipients, students, and alumni of The French Pastry School.

#### ***About For the Love of Chocolate Foundation***

*For the Love of Chocolate Foundation provides scholarships for qualified students in the specialized training of the pastry arts, specifically in the full-time programs taught by The French Pastry School at the City Colleges of Chicago. For the Love of Chocolate Foundation promotes commitment in pastry arts education for individuals looking to change careers, as well as individuals who have shown potential in the culinary field but who have no formal pastry education. For more information, see [www.fortheloveofchocolatefoundation.org](http://www.fortheloveofchocolatefoundation.org).*

#### ***About The French Pastry School***

*The French Pastry School is a premier international institution of pastry arts education. Superb instruction, superior equipment, and top quality ingredients enable the co-founders and Academic Deans, Chefs Jacquy Pfeiffer, and Sébastien Canonne, M.O.F., to uphold an exceptional educational facility for pastry and baking. The French Pastry School's team of award-winning instructors has grown to a faculty of many renowned chefs, including Master Baker Jonathan Dendauw, Pastry World Champion Dimitri Fayard, Della Gossett, Scott Green, Pastry World Champion En-Ming Hsu, Joshua Johnson, Master Cake Artist Nicholas Lodge, Kristen Ryan, Master Cake Artist Mark Seaman, and World Baking Champion Pierre Zimmermann.*



*The French Pastry School offers the rare opportunity for students to learn the art of pastry in an intimate setting, being personally mentored by masters in their field. Students' skills are finely honed through hands-on practice and repeated exposure to the best pastry techniques, tools, and ingredients. Our programs are ideal for anyone from the career changer to the professional to the novice. For more information on The French Pastry School, please visit [www.frenchpastryschool.com](http://www.frenchpastryschool.com).*

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For more information on For The Love of Chocolate Scholarship Foundation or The French Pastry School please visit [www.fortheloveofchocolatefoundation.org](http://www.fortheloveofchocolatefoundation.org), [www.frenchpastryschool.com](http://www.frenchpastryschool.com) or contact  
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