

## Briefs

ate of the University of Missouri, Columbia, with a bachelor's in hotel and restaurant management and a minor in biological science.

For information, call 561-7215 or visit [normanloveconfections.com](http://normanloveconfections.com).

## Newsmakers

### Local pastry chef Reid named tops in U.S.

Dessert Professional magazine, which covers the pastry, ice cream and chocolate industries, has named Nathaniel Reid, of Norman Love Confections, as one of the Top 10 Pastry Chefs in America.

Reid will accept this recognition on June 4 at The Institute of Culinary Education in New York.

Reid joined Norman Love Confections in 2010. He oversees the pastry and bakery shop, including production of specialty cakes, desserts and bakery items.

Reid is a graduate of Le Cordon Bleu in Paris, with a grand diploma in culinary and pastry arts. He is also a gradu-



Chef Nathaniel Reid of Norman Love Confections.