

LOCAL NEWS

Local pastry chef TAKES THE CAKE

NATHANIEL REID
VOTED AS ONE OF THE
TOP 10 IN AMERICA

BANNER STAFF

Dessert Professional magazine, the nation's leading publication of 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.

"With more and more remarkable talent filling the ranks of dessert professionals, being recognized as one of the best has gained a new level of prestige," notes editor Matthew Stevens.

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

A graduate of the highly acclaimed Le Cordon Bleu in Paris, with a Grand Diploma in Culinary and Pastry Arts, he was previously selected as U.S. Pastry Competition Pastry Chef of the Year 2010 in New York City. The U.S. Pastry Competition is America's most prestigious pastry championship. In 2009, Reid placed first with the Best Chocolate/Confection at the pastryscoop.com Golden Scoop Awards and third place at the International Pastry Grand Prix in Tokyo.

Prior to joining NLC, Reid was the executive pastry chef of St. Regis Hotel, a Mobil Five Star, AAA Five Diamond resort in Dana Point, Calif. Previously, he held pastry positions with Michelin Three Star Joël Robuchon Restaurant at The Mansion and The Ritz-Carlton Hotel, both in Las Vegas.

Reid is also a graduate of the University of Missouri, Columbia, with a Bachelor of Science degree in hotel and restaurant management and a minor in biological science.

Joining Reid in this year's top 10 crème de la crème are: Sally Camacho, WP24, Los Angeles; Craig Harzewski, Naha, Chicago; Sandro Micheli, Daniel, New York City; Marc Aumont, The Modern, New York City; Christina Tosi, Momofuku Milk Bar, New York City; Angela Pinkerton, Eleven Madison Park, New York City; Damien Herrgott, Bosie Tea Parlor, New York City; Jean-Marie Auboine, Jean-Marie Auboine Chocolatier, Las Vegas; and Chris Hanmer, The School of Pastry Design, Las Vegas.

"We set out to recognize outstanding chefs who elevate the industry as a whole with their contributions in talent, innovation and community service" said publisher Jeff Dryfoos. "These are the chefs who have proven they most embody the spirit of excellence and hospitality that we are all committed to achieving."

Norman Love Confections creates and distributes handcrafted artisanal chocolates from the Fort Myers



In this picture, chef Nathan Reid, poses with one of his creations.

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corporate headquarters that encompasses both production and retail operations. The Fort Myers and Naples chocolate salons are stylish retail shops with an intimate ambience in which customers may purchase chocolates or linger over house-made pastries, gourmet coffees, lattes and smoothies.

Norman Love, the award-winning Fort Myers-based chocolatier, has been lauded nine times by a leading consumer ratings magazine including recognition six times for producing the best ultra-premium chocolates.

The Fort Myers Chocolate Salon is located at 11380 Lindbergh Boulevard and is open Monday through Fri-

day from 7:30 a.m. to 5:30 p.m. and Saturday from 7:30 a.m. to 5 p.m. The Naples Chocolate Salon, which also serves artisan gelato, is located at 3747 U.S. 41 North in Parkshore Centre and is open Monday through Thursday from 8 a.m. to 6 p.m. and Friday and Saturday from 8 a.m. to 8 p.m.

Artisan Gelato by Norman Love is located at 11300 Lindbergh Boulevard, Suite 112, off Daniels Parkway, east of I-75, and is open Monday through Thursday from 10:30 a.m. to 7:30 p.m., and Friday and Saturday from 10:30 a.m. to 9 p.m.

For more information, call (239) 561-7215 or visit www.normanloveconfections.com.