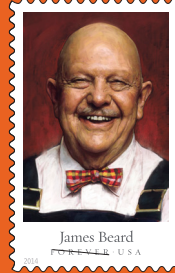
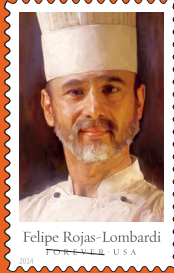


STAMP SCOOP



CELEBRITY CHEFS

As the “Grande Dame of Southern Cooking,” **Edna Lewis** made everyday comfort food a cherished American staple. Edna frequently tapped into her Virginia roots, stressing fresh, local ingredients in strong, seasonal dishes like roast chicken and shrimp & grits. With her farm-to-fork methods, she was ahead of her time.

Recognized as the man who brought tapas into American restaurants, **Felipe Rojas-Lombardi** had a diverse background. Born in Peru, inspired by Spanish and native Quechua cuisine, and hailing from a German/Chilean/Italian family, his cooking was inventive, unique, and surprising.

Beijing born and bred, **Joyce Chen** bridged east and west when she introduced the nation to Chinese cuisine. Through her signature “Peking ravioli” (pot stickers), Boston Restaurants, cooking show and cookbooks, she taught Americans how to prepare authentic, healthy Chinese food.

Cheery **James Beard** helped put our nation’s cuisine on the map in the 20th century. Hailing from Portland, Oregon, he championed local ingredients, and through many television appearances and cookbooks, inspired a generation of amateur chefs.

Julia Child brought French food stateside. She became a household name in her wildly popular cooking shows, and received the Presidential Medal of Freedom in 2003. Her home kitchen is now on display at the Smithsonian’s Museum of American History.

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