



FOR IMMEDIATE RELEASE

Contact: Juanita Jeys

Carymax, LLC

212-239-0855 extension 32

juanita@pastrychampionship.com

THE AMORETTI 2009 NATIONAL PASTRY TEAM CHAMPIONSHIP ANNOUNCEMENT

(New York, NY – October 1, 2008) – Carymax, LLC announced that the theme for the Amoretti 2009 National Pastry Team Championship is “Time.” The Championship will be held July 6 & 7, 2009 at the J.W. Marriott Desert Ridge Resort and Spa, Phoenix, AZ.

The winner of this competition will compete in the 2010 World Pastry Team Championship as Team USA, July 5 & 6, 2010 at the J.W. Marriott Desert Ridge Resort and Spa, Phoenix, AZ. The theme for the World Championship will be announced in 2009.

The National Pastry Team Championship, held every odd-numbered year, features teams comprised of three pastry chefs. Teams compete for thirteen hours over the course of two days for the first place cash award of \$50,000. Teams are required to make a sugar showpiece, a chocolate showpiece, an entremet (cake), an entremet glacé (frozen dessert), three different types of chocolate bonbons, a plated dessert and an element as you to be determined.

“We don't want to be too predictable, so every few years we change something,” says Michael Schneider, founder of the event.

Carymax, LLC, a New York City-based event production company, created the National and World Pastry Team Championship, as well as other competitions and forums nationwide. For more information on this event, log on to www.pastrychampionship.com.

###