



Ric Orlando

Press Info Chef/Owner: New World Home Cooking Café,
New World Catering, Saugerties, NY
Host/Creator/Writer: Ric Orlando's TV Kitchen (PBS)
Author: We Want Clean Food, CF Press
Blog: <http://ricthechef.blogspot.com/>

"Global flavor, Local pride"

Guided by these words, Ric Orlando brings an inspired blend of lust for life, outspoken passion for "clean food", and nationally renowned cooking prowess to his roles as chef, lecturer, author and media source. Ric has remained true to his passion for preparing and promoting local food while honoring global flavors for 20 years. His restaurant is a Hudson Valley landmark and his recipes and commentary are consistently in demand by the regional media. His tireless work in promoting the products, people and beauty of the region has made him the Hudson Valley's best known Chef.

Ric's approach to being a regional celebrity chef bridges many gaps. His cooking style connects fine dining and health food. He understands of what makes traditional, healthy foods both nourishing and satisfying and translates it all brilliantly into exciting, contemporary cuisine. His public lectures, demos and writing deliver global, regional and timely issues to the mainstream. He uses the power of his public persona to connect his local base, the Hudson Valley, with national and global concepts about cooking, sustainability and the politics of food.

A man with a colorful past, Ric's cultural roots stem from the underground music and art scene from the late 1970's through 1980's in New York, New Haven and Boston. Orlando gathered his culinary experience at groundbreaking restaurants such as the Elm City Diner in New Haven, (the original) Harvest in Cambridge, Massachusetts, The Wild Goose in Boston, Sugar Reef in Manhattan and Yates Street and Justin's in Albany. He has cooked in the kitchens widely of respected chefs Bob Kinhead, Jake Jacobus and Emmett Fox.

Businesses and Affiliations:

- Chef-Proprietor: New World Home Cooking Company Co., 1992-present
- Chef-Proprietor: New World Catering Corp., 1997-Present
- Owner: Clean Food Press
- Chef/Consultant: HITS Horse Events, Thermal, California

Memberships:

- International Association of Culinary Professionals
- Chef's Collaborative.
- Charter Member and Advisor to Hudson Valley chapter of Slow Food USA
- Founding member of the Empire State Chapter of the American Culinary Federation

Press: Chef Ric and New World Home Cooking Co. have been featured the following national publications:

Sante
Chef
Food Arts
N.Y. Times
Restaurants and Institutions
Nation's Restaurant News
Chile Pepper
Restaurant Business
International Times Herald Tribune
Appellation

Awards:

- New World Home Cooking is a recipient of a 2006 Sante Restaurant Award for Innovative Cuisine – Mid Atlantic Region
- Hudson Valley Magazine Best Vegetarian 2005, Best Hot and Spicy 1996
- Metroland Best of 1997-2006
- Zagat Award of Distinction 2001
- Culinary Institute of American Best of the Hudson Bon Vivant Award “Cuisine West of the Hudson” 2004
- American Culinary Federation 1993 Culinarian of the Year, Empire State Chefs Association

Media and Publications:

- PBS series Ric Orlando’s TV Kitchen, WMHT. PBS/Schenectady, NY 2003
- Cookbook: We Want Clean Food, Clean Food Press 2003
- Weekly Radio Commentator on Food Issues, Good Morning Monterey Bay, KSCO-Santa Cruz, California 2001-present
- NBC’s Today Show 12 times since 1995
- Op Ed columnist, Poughkeepsie Journal
- Blog “Slow Cookin” Chronogram Magazine
- The Food Network’s Cooking Live Prime Time with Sarah Moulton 2000
- Oxygen Network 2003
- Discovery Network’s Home Matters, 3 episodes 1999/2000
- Lifetime's “Living Better with Ellie Krieger” 2001
- Co-Host of the WMHT (PBS-Schenectady) "Capital Region Cooks" Fund Drives for 5 years
- WAMC-Northeast Public Radio’s Health Show and VOX POP numerous times 1996-presents and currently on the Roundtable Morning Chef Series
- Regional Local News Source since 1993-2007

Education, Lectures & Classes, Presentations, Lectures and Demonstrations:

Ric has given over 100 of presentations over the years. These are Highlights.

- Guest Presenter Sante Restaurant Symposium, Equinox Resort, Manchester , VT. 2006 and Scheduled for 2008
- Stakeholder, New York State Oceans and Great Lake Ecosystem Conservation Commission 9 / 2007
- Presenter, Pride of NY Events 2006-present
- Presenter, Chef for Hudson Valley Wine Festival 2004-2007
- Lecturer for Marist College Philosophy Department on the Ethics of Food,2007
- Lecturer Ulster County Mental Health Associates, Clean Food Lifestyle,2007
- Guest Chef, Educator for the James Westervelt Memorial Series/ Capital •District ACF Chapter 2005
- Guest Chef, Lecturer/ Schenectady Community College 2005
- Guest Lecturer/ Commencement Day, SUNY Delhi Class of 2005
- Guest Chef, Educator/SUNY Cobleskill Vegetarian Cookery 2004-06

- Guest Chef, Lecturer/ the Culinary Institute of America Winter Dining Series, Gourmet Society and Chef's Collaborative 1997-Current
- Guest Chef, Presenter/ Desmond American Wine Festival, Albany, NY 1998, 1999, 2000
- Chef, Consultant, Presenter / The Kingston Hospital Women's Health Expo 2003-present
- Guest Chef, Lecturer / Vassar College's Lifetime Studies Group 2003
- Chef/Instructor, the Knowledge Network. Albany, NY 1993-present
- Chef Instructor, The Cooking School of Aspen 2000, 2001
- Advisor for the Culinary Department of Ulster Boces

Websites: <http://newworldhomecooking.com>
<http://newworldcatering.com>
<http://ricorlando.com>

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