



VIRGINIA POLYTECHNIC INSTITUTE
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**CHEF CHAD TYLER BRODKIN RECIPIENT OF CONAGRA FOODS/LAMB WESTON'S
LAMB SUPREME® MASHED POTATO RECIPE AND APPLICATION CHALLENGE**

VIRGINIA TECH , Blacksburg, Va. (Nov. 11, 2004)—Congratulations go to Chad Tyler Brodkin, Virginia Tech's Dietrick Dining Center Executive Chef, who has been awarded a grand prize by the ConAgra Foods/Lamb Weston's Lamb Supreme® Mashed Potato Recipe and Application Challenge. Chef Brodkin's delectable recipe for baked potato shells was selected from among a field of competitors representing every segment of the food service industry. The winners were selected based on best use of the Lamb's Supreme® Mashed Potato product, application to food service, creativity, and taste.

One innovative facet of Chef Brodkin's winning recipe is the use of a large, sea shell-type pasta, which is substituted for the typical hollowed potato skins. To complete this dish, a mixture of garlic roasted mashed potatoes, three cheeses, and fine prosciutto ham is piped into the pasta shells and presented with Alfredo sauce, additional prosciutto, broccoli, and tomatoes. Chef Brodkin's prizes include transportation to and lodging at the new Calistoga Ranch Resort in California's Napa Valley and a two-day culinary seminar at the prestigious Culinary Institute of America at Greystone.

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At age 14, Chef Brodkin began working in kitchens in the Pocono Mountains of Pennsylvania. After a three-year apprenticeship with the American Culinary Federation, he accepted his first position as the executive chef for Resorts, U.S.A., in northeastern Pennsylvania. Chef Brodkin has won thirteen gold, silver and bronze medals—as well as two best-in-show awards—in American Culinary competitions. In 1992, he competed in Frankfurt, Germany, on the Culinary Olympic team. He won a gold medal that year for a totally vegan display, the first of its kind in that competition. He won another gold medal at the 1996 Olympic event in Berlin for another vegan display. Chef Brodkin's gold medal wins set an Olympic trend for years to come—national teams are now required to include a vegan display among their entries. He also won the third-place award for best vegan recipe in the U.S. in the 2003 NACUFS Cuisine Creators contest.

A huge array of Chef Brodkin's culinary creations—vegan and otherwise—are available everyday in the Dietrick Dining Center's recently renovated facility, D2.

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