

1-31-2002

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Recommended Citation

Gula, Lori, "Renowned Boston Chef to Bring Culinary Creativity to UNH" (2002). *UNH Today*. 2105.
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Renowned Boston Chef to Bring Culinary Creativity to UNH

By [Lori Gula](#)
UNH News Bureau

January 31, 2002

Editor's Note: Complimentary tickets to the evening dinner and cooking demonstration at the New England Center's Acorns Restaurant are available to media covering the event. To confirm, contact Lori Gula at 603-862-0574 or lori.gula@unh.edu.

DURHAM, N.H. -- Boston chef Stan Frankenthaler will bring his creative style of cooking that melds traditional Asian flavors and cooking techniques with New England heartiness and local ingredients to the University of New Hampshire Monday, Feb. 18.

UNH's award-winning Great Cooks on Campus event is known for featuring nationally recognized chefs, including Mary Ann Esposito, host of the public television series *Ciao Italia*, and Martin Yan, star of the show *Yan Can Cook*.

Frankenthaler is owner of the Salamander Restaurant and Satay Bar in Copley Square.

"I hope to delight the students at UNH and all the larger community members with menus filled with aromatic foods inspired by the Asian palette of ingredients. I enjoy Asian foods for many reasons -- the relationship of cuisine and culture and the way cuisine reflects heritage and regionality, for its architecture and dynamic flavors, for its harmony and balance," he says.

"He is really well versed on fusion cuisine," Coughenour says. "He is very focused on using only the best seafood along with as many other local ingredients that he can work into his menus."

Frankenthaler has been recognized by Boston area and national press, including *The New York Times*, *Washington Post*, *Esquire*, *Bon Appetit* and *Gourmet*.

He is a frequent television guest and has appeared on *Ready, Set, Cook* and *Chef du Jour* on the Food Network, and *Food New England* and *Chronicle* on WCBV-TV Boston. In addition, he has taught culinary students at several institutions, including Boston University, the Culinary Institute of America and the New England Culinary Institute.

UNH and Frankenthaler have planned a full day of culinary events on Feb. 18.

- 8:30-9:15 a.m.: Frankenthaler tours UNH's bakery facilities and meets with the bakery staff, from whom he will take questions.
- 10-11:15 a.m.: Cooking demonstration and tasting at Thompson School with the Thompson School's food service management and hospitality management students.
- 11:30 a.m.-12:15 p.m.: Book signing of Frankenthaler's book, "The Occidental Tourist (2001)," at the UNH Book Store/MUB.
- 12:30-1 p.m.: Frankenthaler tours New England Center kitchen and meets the culinary staff.
- 1:30-3 p.m.: Frankenthaler tours dining facilities and meets the culinary staff.
- 4-5:30 p.m.: Frankenthaler tours dining services areas and mingles with students.
- 4-7 p.m.: Special dinner at Stillings, Philbrook and Huddleston dining halls.
- 6-6:30 p.m.: Book signing in the upper lobby of the New England Center.
- 7-8:30 p.m.: Dinner and cooking demonstration at the New England Center's Acorns Restaurant. The menu for the New England Center dinner is crabmeat in mustard vinaigrette with fresh herb salad, grilled quail with caramel garlic sauce and cilantro, rich and poor man's lobster curry, pork tenderloin with guava glaze over exotic rice, old-fashioned honey pound cake with winter fruits, and specialty cookies and treats. The cost is \$75

per couple, and reservations are required. Call 2-2815. A special hotel rate is available that night for \$69. for hotel reservations, call 800-590-4334.

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