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FOR IMMEDIATE RELEASE:

**BAILLI DÉLÉGUÉ OF THE CHAÎNE DES RÔTISSEURS, HAROLD SMALL
RECEIVES PRESTIGIOUS ANTONIN CARÊME MEDAL**

*Chaîne Des Rôtisseurs Member Recognized For Notable Professional Contributions To The
Food And Beverage Industry On November 7, 2016*

Madison, New Jersey (November 28, 2016): Harold Small, Bailli Délégué (President) of the [Chaîne des Rôtisseurs](#) – the world’s oldest and most distinguished food and wine society, is named as an Antonin Carême honoree by the American Culinary Federation. The distinguished award is given to those who have advanced fields of food and beverage, hospitality, and the culinary arts.

Alongside four other recipients, including Chaîne Vice Charge de Missions Honoraire Heinz Naef (owner of Gourmet Foods, Inc., of Los Angeles), Chef Rôtisseur Adam Weiner, Tene Shake, Richard Reilly, Small was honored at the awards ceremony held on November 7, 2016 at the St. Francis Yacht Club in San Francisco. “The Antonin Carême medal is one of the highest distinctions in the food and beverage field, awarded to those who have dedicated service to the growth and enhancement of these industries,” said Heinz, Hofmann, Chancelier des Etats-Unis d’Amérique (Executive Vice-President), himself a past honoree.

“We are very proud of our President, Harold Small, being named a recipient of the Antonin Carême Medal as it is a rare award and, even more so for non-chefs,” continued Hofmann. “Hal has done amazing things for both aspiring culinarians, chefs, sommeliers, winemakers, and hospitality professionals; the recognition is well deserved. He joins not only an illustrious group of past recipients, but many members of the Chaîne that have received similar recognition.”

Small is an attorney and has been a member of the San Diego chapter of the Chaîne des Rôtisseurs for the past 26 years, and has worked tirelessly to benefit culinary and hospitality professionals. He is one of a very few individuals that were not trained as chefs to receive this award.

“It is a true honor to be recognized by the San Francisco Chapter of the American Culinary Federation,” says Harold Small. “In an industry that primarily focuses on hospitality and food and beverage, the Chaîne has allowed me to foster, assist, and promote the young culinarians using the regional and national competitions.”

(Continued)

Celebrating and acknowledging those who have exceeded in the culinary and beverage profession, the Antonin Carême medal is named after the first international celebrity chef, Antonin Carême. Carême became known as the chef of kings and the king of chefs after making a name for himself in the early 19th century. He gained his fame by cooking for royalty and the very rich, and by creating elaborate centerpieces made from food.

Among the previous recipients of the Antonin Carême medal have been many Chaîne members, among them are: Kirk Bachmann, John Bowen, Salvatore Campagna, Julia Child, Bert Cutino, Frederick Dame, John Fisher, John Folse, Klaus Friedenreich, Karl Guggenmos, Heinz Hofmann, Raimund Hofmeister, Elliot Katz, Thomas Macrina, Jay Marshall, Ferdinand Metz, Steve Pagano, Reimund D. Pitz, and Michael Ty.

About the Chaîne des Rôtisseurs

The Confrérie de la Chaîne des Rôtisseurs is the world's oldest, largest and most prestigious food and wine society with 25,000 members worldwide. There are 125 chapters and 6,000 members throughout the United States. Important programs include annual Young Sommeliers and Young Chefs competitions held both nationally and internationally. Founded in Paris in 1950, the Chaîne's roots reach back to 1248 in France. It is dedicated to honoring the skills and practices of the masters of the culinary arts and those individuals who craft our libations. For additional information: www.chaineus.org.

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