



**For Immediate Release
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WINDOWS ON THE WATER CHEF JOHN HUGHES SELECTED TO REPRESENT STATE OF MAINE AT 2007 NEW ENGLAND FOODSERVICE & LODGING EXPO

Kennebunk, ME – John Hughes, acclaimed New England chef and owner of Maine's renowned Windows on the Water restaurant, has been selected to represent the State of Maine at the 2007 New England Foodservice & Lodging Expo. On **April 1, 2007 at 3:00 pm**, Chef Hughes will be demonstrating how to meld some of today's cutting-edge scientific techniques into flavor-filled, everyday restaurant menus.

"I'll be sharing traditional recipes, and demonstrating how inventive dishes can be created that will appeal to a broad audience of diners," Hughes noted. "I'm a firm believer that just because a dish or set of ingredients is new or unusual, it doesn't automatically mean that the dish needs to be 'over the top' for diners."

Hughes will begin his April 1st demo with a Trilogy of Melon Caviar with Prosciutto Cracklings, then follow with Oysters on the Half Shell with Champagne Mignonette Pearls. His third course in the demonstration will be Asian Crab Salad with a Frozen Corn Blanket. Recipes will be provided to all demo attendees.

Hughes has long been highly regarded by his peers and patrons for being ahead of the "culinary curve" by having introduced so many innovative flavors and food combinations in his award-winning New American cuisine. A leader in sustainable agriculture efforts and Maine's influential Farm-to-Table movement, the talented chef has for decades recognized the value of purchasing his naturally grown produce and seasonal ingredients from local Maine farms. In a nod to promoting heart-healthy eating, Hughes also was among the first in the region to introduce transfat-free menus at his revered Kennebunk restaurant.

Food writers continue to take note of Chef Hughes. In the February/March 2007 issue of *Portland Magazine*, Hughes led the list of chefs selected for the magazine's "Who's Who in Maine Cuisine" feature. Additionally, New England's "Taste of the Seacoast" Web site recently announced that Windows on the Water had earned the number-four ranking on its "Taste Top 10" list. And the White Porch Bistrot, launched by Chef Hughes in Kennebunk this past December, has earned press coverage in such outlets as "TV Diner" (New England Cable News) and the March issue of *Food Arts*.

About John Hughes:

A favorite dining destination among Maine residents and visitors for over two decades, Kennebunk's renowned Windows on the Water restaurant continues to "wow" patrons and food press alike with Chef and Owner John Hughes's innovative New American Cuisine, award-winning wine list and flawless service. Hughes, long considered one of New England's foremost chefs, continues to earn widespread acclaim throughout the region for his creative, high-energy, seasonal American cuisine. Hughes's popular "What's Cookin'" newsletter, sent to several thousand enthusiastic subscribers each month, illustrates his firm commitment to sustainable agriculture, quality ingredients, and the importance of offering genuinely relaxed and enjoyable dining experiences. In addition to numerous television appearances and favorable reviews he has to his credit, Hughes also earned appointment to the prestigious Master Chefs Institute of America – the only chef in Maine ever to be so honored. www.windowsonthewater.com

For further information, or to schedule an interview with Chef Hughes, please contact Jen Beltz at Front Burner PR, LLC: jen@frontburnerpr.com or Ph: 207/899-2750

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