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**BERKSHIRE CHEF PARTICIPATES IN JAMES BEARD PROGRAM FOR HIGH SCHOOL STUDENTS**  
**Red Lion Inn Executive Chef Brian J. Alberg Travels to Kansas City to Share Skills**

For immediate release

Stockbridge, MA (April 6, 2010) In partnership with the James Beard Foundation, the Broadmoor Technical Center in Kansas City, Missouri, has announced that Red Lion Inn Executive Chef Brian J. Alberg will be their next visiting chef for the "Wysong Family James Beard Lecture Series" on April 27, 2010. The Broadmoor Bistro is a student-run skills application by the students at Broadmoor Technical Center in Kansas City. Alberg has been guest chef at the James Beard House in New York, NY, eight times, most recently in September 2009.

Broadmoor Technical Center partnered with the James Beard Foundation to create the "Wysong Family/James Beard Chef Lecture Series." This partnership enables students to experience America's food heritage from the nation's leading chefs. Each year Broadmoor invites the nation's top James Beard chefs to participate in a monthly lecture/mentoring program. The program culminates in a formal James Beard dinner event for the school's scholarship fund. Broadmoor is the only high school culinary arts and commercial baking program in the country partnered with the James Beard Foundation and is among a few select high schools that are certified by the American Culinary Federation. Broadmoor has developed a hands-on experience that rivals many college-level programs. Junior and senior high school students enroll in year-long elective classes in their area of interest. Part of the culmination of the culinary arts instruction is the students' skills application in the Broadmoor Bistro. Students create menus, cook, serve and run the Broadmoor Bistro.

The program is similar in mission to the relatively smaller but successful Culinary Arts Program that Alberg runs for the Railroad Street Youth Project, located in Great Barrington, MA. For the past five years, Alberg has been working with the Railroad Street Youth Project (RSYP) on the Youth Culinary Arts Program, which gives participants, often at-risk youth, the opportunity to gain valuable job experience working alongside a professional chef—cooking sophisticated food for guests, not just doing dishes. As one of the largest segments of the local Berkshire economy, the hospitality industry provides a typical introduction into

the workforce for many local kids, who start out as bussers and dishwashers to the area's restaurants and hotels. Brian works alongside these students throughout the year, on his

day off, giving them the opportunity to gain first-hand, professional experience in menu design and food preparation.

Brian J. Alberg was appointed Executive Chef at The Red Lion Inn in Stockbridge, Mass., in July 2004. Brian is responsible for four distinct dining areas at The Red Lion Inn (plus room service): the Main Dining Room, Widow Bingham's Tavern, the Courtyard and the Lion's Den pub. Chef Alberg is a native of Copake, NY, in the Berkshire foothills of neighboring Columbia County, where he began his culinary career as an apprentice at the former l'Hostellerie Bressane. After graduating from the Culinary Institute of America in Hyde Park, NY, in 1987, he oversaw the kitchens in a number of high-profile Berkshire area restaurants earlier in his career, first as head chef at the Underhill Inn in Hillsdale, NY, and later at the 1780 Egremont Inn in South Egremont and the Old Inn on the Green in New Marlborough. He left the area in 1993 to become Executive Chef at Dudley's Restaurant in Westchester, NY, where he earned a "Very Good" rating from the *New York Times* and made the first of eight appearances at the James Beard House.

At The Red Lion Inn, Chef Alberg has put his own stamp on the menus, while remaining true to the Inn's focus on contemporary cuisine rooted in the region's heritage. A large percentage of Alberg's menu ingredients are sourced from local farms. Menu highlights include: Braised Lila's Mountain Lamb with Porcini Mushrooms, Kale & Truffled Polenta; Ricotta & Goat Cheese Gnudi with Smoked Tomato Sauce & Crispy Fried Onions Maple Cured Berkshire Pork Loin with Farro, Confit of Beets & Roasted Carrot Puree; Moulard Duck Breast with Creamed Green Bean Gratin, Shallots & Port Glaze; Grilled Black Angus Filet Mignon with White Truffle Potato Cake & Sautéed Organic Spinach as well as traditional favorite Roasted Native Turkey with Stuffing and Mashed Potatoes. On Sundays and Mondays, The Red Lion Inn offers a Sustainable Foods Menu in its Dining Room. This special menu features locally grown and produced ingredients from small farms in the Berkshires and the surrounding region. Sustainable Foods Menu items are available a la carte. Alberg believes that supporting area farmers helps to secure a healthy landscape for future generations – and he sustains that belief in both his work and in his life.

Alberg has been on the Board of Directors of Berkshire Grown since 2007. Berkshire Grown is an organization that promotes sustainable agriculture and nutritious food. The organization supports local agriculture as a vital part of the Berkshire economy by marketing locally grown products, establishing farm networks, increasing public awareness through education and outreach and encouraging supportive public policies. Alberg is an active member of its board and tirelessly promotes its mission as a buyer, as a diner and as a part of this community. He participates in several fundraising dinners, promotes Berkshire Grown to audiences outside of the area (such as at the James Beard Foundation) and is a champion for local farmers through the fact that his menus include a huge percentage of local ingredients.

Alberg has led motorcycles rides showcasing Berkshire farmlands on his days off to promote sustainable farming (through the inn's Roaring Ramble package). In addition, Brian has been featured in *Gastronomica* and appeared on *Good Morning America*, *Chronicle* and WGBY's *On the Menu!* (Springfield, MA) and regularly on Albany's News Channel 13. Alberg resides in Kinderhook, NY.

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