



Florida Surplus Lines Association

Culinary Demonstration Information - Friday July 23rd 12:30 P.M.

Who should attend the culinary demonstration planned for the membership and their guests attending this year's 50th Anniversary celebration of the Florida Surplus Lines Association? Anyone who enjoys eating! Come away with new recipes, tips and techniques you can use at home! We hope you will join us for an entertaining and informative afternoon being hosted by renowned Chef Dale Ford who has promised a "culinary experience that will tempt the palate and satisfy the soul"! Space is limited so sign up now! We know you will not be disappointed!



About Chef Ford.....



Chef Dale Ford

Amelia Island, FL – March 11, 2010 – Chef Dale Ford has returned to Amelia Island Plantation as Banquet Chef. Ford started his career at Amelia in 1990 after leaving Innisbrook Resort and Golf Club. He held a variety of titles at Amelia Island Plantation before going to TradeWinds Island Resorts in 2007. In his new role as Banquet Chef, Ford will oversee all aspects of banquet catering including tastings, working directly with clients and the pastry department. "We are very excited about Chef Ford's return to our culinary team at Amelia Island Plantation," said John May, Director of Food and Beverage.

Amelia Island Plantation, Florida's natural island destination is nestled between the Atlantic Ocean and the Amelia River, just 29 miles northeast of Jacksonville International Airport.

The 1,350 acre resort property features 3½ miles of wide, un-crowded beach; 49,000 square feet of flexible meeting space; 72 holes of golf; a full service, holistic spa; 23 tennis courts; 20 pools; an old Florida-shopping village; state-of-the-art Health and Fitness center; 9 dining opportunities; and age-specific youth programs. The resort boasts more than 600 accommodations that range from deluxe hotel rooms in the all oceanfront, 249-room Amelia Inn & Beach Club to 1-, 2- and 3- bedroom villas featuring ocean, golf or resort views. For more information about Amelia Island Plantation please call 866.213.8045 or visit the web site at www.aipfl.com.

Amelia Island Press Release
Credit: [Amelia Island Plantation -Press Releases](#)

Potential Menu for the Culinary Demonstration

Lobster Fricassee Amuse
Crispy Potato, Tomato Jam, & Long Chives

Fresh Organic Greens,
Roasted Baby Fennel & Onions
White Gazpacho Shooter

Horseradish Crusted Halibut
Sautéed Spinach, Green Onion Coulis
Summer Vegetable Tart

Bananas Foster French Toast

How do you register for this and other events at the convention?

Click on this link
<http://www.myfsla.com/membership/FSLAConvPackage.pdf>

or go to:
<http://www.myfsla.com/FSLANews50.html>

And click on Convention Registration