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WHO WILL BE THE NEXT RISING MANGO STAR?

Three Finalists Travel to New York City to Compete for the Title

Orlando, Fla. (July 15, 2008) – The National Mango Board is one step closer to finding out who will be the first ever Rising Mango Star. The recipe and video contest was held for aspiring chefs ages 8-14, and three contestants soared to the top to wow the National Mango Board with their mad mango cooking skills: Dylan Beiersdorf, age 10 from Dallas, TX; Catherine Ralston, age 12 from New Albany, OH; and Dean Sturt, age 10 from Rowlett, TX. These three bright, young culinary stars have been selected to duke it out in New York City on August 8 for the ultimate grand prize – a chance to appear with *Simply Delicioso* star Ingrid Hoffmann on television's video magazine *Health & Home Report*.

The finalists were chosen based on their creativity, presentation, and, of course, their scrumptious mango creations:

Dylan Beiersdorf created **Dylan's Mango Coconut Crisp**, a delightful and refreshing dessert. This tasty dessert featuring fresh mango, brown sugar, oats and coconut hits the spot for a sweet craving.

Catherine Ralston's **Little Chica Mango Chicken** isn't your average chicken dish. Catherine puts the "chica chica" into the chicken with a flavorful marinade of soy sauce, honey and ginger, which is then topped off with plenty of bright juicy mango.

Dean Sturt's **Mangolicious Flip Flop Cake** brings out the artist in any baker. This moist cake featuring fresh pureed mangos resembles a traditional upside down cake, but you will find a beautiful design of scrumptious mangos on the plate instead!

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"I'm thrilled to be a part of something that inspires children to explore their creativity and passion in the kitchen," says Latin food and entertaining expert, Ingrid Hoffmann. "The mango recipes created by each of the finalists look incredible. I can't wait to taste them and recreate them on TV!"

The final judging will occur at The Institute of Culinary Education in New York City during a cook-off for the grand prize. The judge's panel includes three well known culinary professionals: Ingrid Hoffmann, Chef Allen "The Mango Man" Susser, and Regina Ragone, food director of *Family Circle* magazine.

"I had way too much fun reviewing the video entries – there was so much enthusiasm for mangos with such a young audience," says Wendy McManus, director of marketing for the National Mango Board. "All of the entries were extremely creative, we are proud of the three finalists and the unique way that they incorporated mangos into their dishes."

Visit www.mango.org/risingstar to view Dylan, Dean and Catherine's recipes and videos and other submissions.

For more information concerning entries by children under the age of 13, see our Notice to Parent and Legal Guardian regarding the Children's Online Privacy Protection Act ("COPPA") Policy at www.mango.org/risingstar.

About National Mango Board

The National Mango Board is a national promotion and research organization, which is supported by assessments from both domestic and imported mangos. The board was designed to drive awareness and consumption of fresh mangos in the U.S. Mangos are an excellent source of vitamins A and C, a good source of fiber and an amazing source of tropical flavor.

Mango consumption per capita has quadrupled since 1990 to an estimated 2.2 pounds per year in 2007. Mango import volume for 2007 was 661 million pounds, 3 percent more than 2006 and 15 percent more than 2005. According to Consumer Research commissioned by the National Mango Board, 35% of U.S. customers purchased mangos within the past 6 months.

Learn more at www.mango.org.

About Ingrid Hoffmann

Growing up in her mother's kitchen, who is a Cordon Bleu chef, Ingrid discovered her passion for food and entertaining, developing dishes with a Latin twist. Hoffmann is the host of Food Network's *Simply Delicioso* as well as the hit series, *Delicioso* on the Spanish-language network, Galavisión/Univision, which is currently in its fourth season. More of Hoffmann's cooking and entertaining ideas are included in her debut cookbook, *SIMPLY DELICIOSO: A Collection of Everyday Recipes with a Latin Twist*, which was released in February 2008.

About Chef Allen Susser

National Mango Board spokesman, renowned author and owner of Chef Allen's Restaurant in Miami, Chef Allen Susser uses versatile mangos in many of his famous dishes. No wonder he's often referred to as "the Mango Man." Allen Susser established Chef Allen's restaurant in 1986 and has won accolades from local and national food writers: Food and Wine Magazine named Allen Susser as one of the top 10 New Chefs in America in 1991. He is the original author of *New World Cuisine and Cookery* (Doubleday, 1995), *The Great Citrus Book* (Ten Speed Press, 1997) and *The Great Mango Book*, (Ten Speed Press, 2001).

About Family Circle

Published 15 times a year by Meredith Corporation, with a circulation of 3.9 million and 21 million readers, Family Circle was recently recognized as one of the top 10 magazines on AdweekMedia's 2008 Hot List. Family Circle, one of the most widely read monthly magazines in the world, features in its pages and online at familycircle.com, smart, relevant advice, sensible solutions and inspiration in a voice that encourages and celebrates success. Family Circle has always been committed to women's issues and in 1973 became the first women's magazine to fully underwrite a professional women's sporting event, the Family Circle Cup, an annual women's tennis tournament held in April in Charleston, S.C., at Family Circle Magazine Stadium.

About The Institute of Culinary Education

Founded in 1975 by Peter Kump, The Institute of Culinary Education (ICE®) offers comprehensive career training programs in Culinary Arts, Pastry & Baking Arts and Culinary Management. With an in-depth, global curriculum, dedicated chef-instructors, a strong record in externships and placements and a clear entrepreneurial focus, ICE is widely recognized by top industry organizations as a premier pathway to begin or continue a culinary career. ICE was the winner of the International Association of Culinary Professionals' Vocational (2008) and Avocational (2003) Culinary School of the Year awards. In addition, ICE offers over 1,500 hands-on recreational cooking, baking and wine education courses to over 26,000 students, as well as hundreds of special events for corporations, individuals and the press each year. ICE is located at 50 W. 23rd Street in New York City. For more information, please visit www.iceculinary.com.

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