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### **GOURMET GIFTS FOR WINE & FOOD LOVERS**

~ Le Cordon Bleu New Product Introductions for Fall /Holiday 2005 ~

SECAUCUS, NJ (July 20, 2005) – **Le Cordon Bleu®**, the world leader in culinary tradition and excellence, is introducing four new product lines and wine accessories in time for the holiday season.

Designed to appeal to food professionals as well as the weekend chef, Le Cordon Bleu's new products include a **Stackable Duo Collection** of fine condiments, an assortment of **Fruits in Syrup**, savory **Provençal Appetizers**, and delectable **Sugars**.

Le Cordon Bleu's Stackable Duo Collection features robust combinations of oils, vinegars and seasonings:

- ***Salt Mill with Rose Petals & Raspberry Flavoured Red Wine Vinegar*** adds a light summery flavor to salad greens and fresh fruits.
- ***Salt Mill with Baby Vegetables & Sundried Tomato and Basil Infused Olive Oil*** adds a sophisticated taste to foccacias, breads and steamed vegetables.
- ***Three Peppercorns and Baie Mill & Rosemary Infused Olive Oil*** is the perfect complement to meats, poultry and fish.

The Fruits in Syrup assortment features the following fruits:

- ***Mini Pears in Syrup*** are delicious over vanilla ice cream and topping off a favorite cereal.
- ***Raspberries in Syrup*** add a touch of pizzazz to waffles and chocolate cake.
- ***Apricots in Syrup and Cinnamon*** enhance the flavor of Angel food cake and croissants.

The Provençal Appetizers make exciting toppings for breads, baguettes, crackers and crudités, and are available in three tangy flavors: ***Black Olive Spread, Green Olive Spread with Fennel*** and ***Pimento Spread***. The Sugar collection includes four selections of ***Brown Cane Sugar with Vanilla, Brown Cane Sugar with Cinnamon, Brown Cane Sugar with Coconut*** and ***Maple Sugar Chips***, each one is great for sweetening coffee, tea, or hot cocoa, and they're delicious sprinkled on toast and hot oatmeal.

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Wine enthusiasts will adore Le Cordon Bleu's Grape Leaf Collection of pewter accessories. This high-quality line features elegant wine caddies, bottle coasters, and a stately crystal and pewter decanter. All the pieces are beautifully decorated with grape leaf designs. Also available is a classic Bakers Rack with Bottle Storage (36" W x 16" D x 75" H), crafted in sturdy wrought iron with an antiqued finish and designed with scrolled ironwork found in Paris boulangeries.

Since its founding in 1895 in Paris, Le Cordon Bleu has come to be considered the authority in French culinary technique and has succeeded in passing on these traditions while keeping in step with the industry. Currently, Le Cordon Bleu maintains a presence in 15 countries with 26 schools attended by more than 18,000 students. Le Cordon Bleu schools are located in North America, France, Great Britain, Japan, Korea, Australia, the Middle East and South America.

Le Cordon Bleu products are available online at [www.cordonbleu.com](http://www.cordonbleu.com), and in the United States at Pierre Deux French Country stores or by calling 1-866-522-6811.

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