



FOR IMMEDIATE RELEASE

Media Contacts:

The Moxie Agency

info@themoxieagency.com / (617) 977-2283

Jennifer McMahon

jmcmahon@charleshotel.com / (617) 661-5046

CAMBRIDGE CHEF PETER DAVIS WINS NEW ENGLAND BOOK FESTIVAL AWARD

Cookbook FRESH & HONEST Honors New England Purveyors

CAMBRIDGE, Mass. (January 14, 2010): This January, the New England Book Festival named **FRESH & HONEST: FOOD FROM THE FARMS OF NEW ENGLAND AND THE KITCHEN OF HENRIETTA'S TABLE** (Three Bean Press, LLC, © November 2008) winner in the cookbook category.

FRESH & HONEST is the first cookbook of **Chef Peter Davis, Executive Chef of Henrietta's Table at The Charles Hotel** in Cambridge's Harvard Square. A true work of passion, the beautiful cookbook is a testament to Davis' love of delicious, fresh foods and the New England farmers and producers who supply them. Davis, whose motto is "fresh and honest"—as in "fresh from the farm and honest to goodness New England cooking"—is an avid conservationist with close ties to the region's fishing and farming communities. One of the first chef proponents of the use of organic products, he will still not use any genetically engineered foods or products at Henrietta's Table today.

"I'm thrilled to share this honor with my friends and colleagues who work day-in and day-out to run the best farms and fisheries they possibly can," says Davis. "The purveyors here in New England are some of the best in the country, and I love that we've been able to showcase them in this book."

Davis worked with three Boston-based partners to help bring his vision to life: writer **Alexandra Hall** (editor-in-chief of several lifestyle publications produced by *The Boston Globe* and former *Boston* magazine food editor), accomplished food and lifestyle photographer **Heath Robbins**, and **Three Bean Press, LLC**, a boutique publishing company specializing in children's and local interest books.

Davis has been honored by The James Beard Foundation as one of "**The Best Hotel Chefs in America**," while Henrietta's Table was named one of America's "**Best Farm-to-Table**" restaurants by *Gourmet* in October 2007 and was honored for its "**Excellence in Sustainable Cuisine**" by *Santé* in 2008.

The New England Book Festival celebrates books in several categories including: non-fiction, fiction, biography/autobiography, children's books, teenage, how-to, cookbooks, science fiction, audio/spoken word, photography, art, poetry and spiritual works. The competition submissions will be honored at an awards ceremony to be held at the Omni Parker House in Boston on January 16, 2010.

To **purchase** FRESH & HONEST, visit <http://charleshotel.com/boston-hotels/gift-cards.cfm> or call (617) 864-1200. For **media inquiries, recipes/images from the book** or **book signing opportunities**, contact The Moxie Agency at info@themoxieagency.com or (617) 977-2283.

About Henrietta's Table and The Charles Hotel

Home to weekly outdoor farmers' markets and host to several outdoor food festivals, The Charles Hotel brings fresh and honest food indoors at its award-winning restaurant, Henrietta's Table. The restaurant is a perfect complement to the hotel's hybrid culture of contemporary energy and awareness, blended with traditional New England style and integrity. Executive Chef Peter Davis uses organic and native ingredients from local producers in and beyond Massachusetts to create an original and simple approach to classic regional cuisine. Davis' keen awareness of the integrity of food in its natural state, eye for color and instinct for balance of tastes has earned him both local and national critical acclaim. The 138-seat restaurant serves breakfast, lunch and supper seven days a week, 365 days a year. Henrietta's Table is located in Harvard Square, inside The Charles Hotel, One Bennett Street, Cambridge, MA 02138. Reservations can be made by calling (617) 661-5005. For more information, visit www.henriettastable.com.

About Alexandra Hall

Alexandra Hall has been a Boston-based food writer for more than 15 years, serving as a writer, editor, and critic for various food, travel, and lifestyle publications along the way. A graduate of Le Cordon Bleu culinary school in Paris, France, she has covered the dining scene in New England and beyond for publications including *Travel & Leisure*, *Food & Wine*, *The Boston Globe*, and *The New York Times*. She was a senior lifestyle editor and oversaw the food and dining section at *Boston* magazine for four years, and is currently editor-in-chief of several lifestyle magazines produced by *The Boston Globe*. She writes regularly for *Bon Appétit* and *Town & Country Travel* magazines, and with her husband Michael Blanding, she recently co-wrote two guidebooks, *Moon New England* and *Moon Vermont*.

About Heath Robbins Photography

An avid cook himself, Heath's passion for food is evident in his mouth-watering imagery. His pictures have graced the pages of national magazines such as *Bon Appétit*, *Food & Wine* and *Gourmet* and can be seen in advertisements for Welch's Grape Jelly, Uncle Ben's and Sam's Club. Heath recently photographed *The Korean Table*, a cookbook featuring easy-to-prepare Korean and Japanese recipes, as well as *Ciao Italia Big Five* for famed television host Mary Ann Esposito. Visit www.heathrobbins.com for more information.

About Three Bean Press, LLC

Three Bean Press, LLC is a boutique publishing company specializing in children's and local interest books. Owned by Seneca Clark, Julie Decedue, and Sandy Giardi, the Boston-based company creates, edits, designs, publishes, markets, and sells books. Three Bean Press is young and eager, with an eye for visually dramatic book design and clean, pleasing writing. *Fresh & Honest* will be the fourth title for the company, which currently has three children's books on the market: *Lily + the Imaginary Zoo*, *The Yellowest Yellow Lab*, and *Frankie Goes to Fenway: The Tale of the Faithful, Red Sox-Loving Mouse*. More information on Three Bean Press and its products and services can be found at www.threebeanpress.com.

###