



The Gilded Fork™ Adds to its Talented Kitchen Team with a Salute to Long Island

Chef Lia Soscia, Personal Chef and owner of Home Cooking Consultant Personal Chef Service, joins leading culinary site's test kitchen.

Bellmore, NY (PRWEB) March 1, 2006 -- Personal Chef Lia Soscia, owner of Long Island's Home Cooking Consultant Personal Chef Service, was recently invited to join the test kitchen team of The Gilded Fork, a leading food web site celebrating the sensual pleasures of food. Chef Lia will lend her creative talents to the site's team of chefs and recipe testers, developing innovative flavor combinations and researching the ingredients featured in each week's culinary ruminations.

"We are delighted to have Lia working with us in the Gilded Fork test kitchen," says founder and editor-in-chief Jennifer Iannolo. "She has already proven to be an incredible resource for food facts and history, and her enthusiasm for experimenting with us to build new flavor profiles has made her a wonderful addition to our team."

Nominated for a 2005 World Food Media Award, the Gilded Fork (formerly Gastronomic Meditations) celebrates the sensual pleasures of food and wine, eschewing trendiness to focus on cuisine at its roots. With more than 25,000 readers per month, the site is quickly developing a presence as a new voice in the world of food writing, cooking, and fine dining at home. As Gastronomic Meditations, the site was featured in a national television campaign for GoDaddy.com in 2005.

Chef Lia sees her affiliation with the Gilded Fork as a logical extension of her core business. "I am honored to be a part of such a talented group of food professionals. It has long been a dream of mine to be part of a test kitchen where I can contribute to recipe development, and my creative work with the Gilded Fork is helping me to expand my knowledge of unique ingredients and global tastes. With a traditional home cooking background, being able to work alongside chefs with very unique backgrounds is helping me to stretch my culinary skills and services to a new level!" Chef Lia serves the Long Island Nassau/Suffolk area for family meals, private cooking lessons and other culinary services.

About Chef Lia

Chef Lia Soscia has been cooking for over 30 years and provides well-seasoned cooking advice and services to Long Islanders. Services include customized meal preparation and private cooking lessons. She is food safety certified by the National Restaurant Association and has completed Professional Culinary training at Wilson Tech in Dix Hills, NY. Chef Lia is a member of the United States Personal Chef Association (USPCA), Women Chefs & Restaurateurs, and the Bellmore Chamber of Commerce. For more information visit <http://ChefLia.com> or call 516-826-3169.

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