



**PRESS RELEASE
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**WALTER LEFFLER AS DIRECTOR OF CULINARY OPERATIONS
THE OLDE MILL INN, BASKING RIDGE**

BASKING RIDGE, NJ Executive Chef Walter Leffler, A graduate of Johnson & Wales University with extended studies at the University of Houston for management as well as the Culinary Institute of America in Hyde Park for Asian food and culture has shown up in the hottest food media in the nation: *Restaurant News, The New York Times, Hotel Business, Food Arts* or *Art Culinaire Magazine*, are just a few. Chef Leffler orchestrates, consults and directs teams committed to the development of profitable and quality oriented ventures dedicated to excellence and known for preparing outstanding cuisine that has delighted royalty as well as every United States President since Richard M. Nixon.

Chef Leffler, who was born and raised just outside of New York City, knew he wanted to be a chef and educator at a very early age. After an intriguing stint as a performer and cook for circus juggling troupes, followed by an assistant in a small French café and as the private cook for Mr. Malcolm Forbes for a summer, Leffler opted for formal training and his career escalated. Walter is a true veteran from the worlds of both *Mobil-Star* and *AAA-Diamond* programs, has honed his 30-years of experience in hotels and restaurants on the cutting edge of the food industry. His style has garnered many awards in the many culinary salons and exhibitions in which he has competed. In early 1997 Leffler was inducted as a member of the prestigious *Chaine des Rotisseurs* and since has been elevated to a level of Vice Conseiller Culinaire, and is an active board member of the international *Escoffier Society*.

Within the hospitality industry, Chef Leffler has been a trailblazer in bringing exciting, flavorful vegetarian cuisine into the mainstream in restaurants, special events and meeting menus with an acute focus on healthful and restorative cuisines. Now at the Grain House Restaurant he has re-designed the Sunday Brunch Buffet and created Fresh New Menus supporting Organic, Local and Sustainable Agriculture whenever possible; and has partnered up with a 100-acre *eco-natural* grower within 10 miles of the property itself. The new Pub menu has been gastronomically tantalizing the taste buds of many with mouth watering appetizers such as: Crisp and Angry Oysters with fire charred pepper sauce, Basil Grilled Pizza and an Almost Famous Chili Sundae; Lean Filet, Organic Grains and Tomato Tortillas.

The Olde Mill Inn and Grain Restaurant are conveniently located off I-287, exit 30B in Basking Ridge and offer several distinctively charming settings to choose from; each with access to patio or deck, beautifully landscaped gardens with gazebo for outdoor ceremonies, outings and retreats; 102 guest rooms and suites for the business traveler, family and friends. More information may be obtained at the website www.oldemillinn.com.

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