



Born into a family of master bakers, Bartolo "Buddy" Valastro proved that he had a natural talent at an early age. In place of attending culinary school, countless hours were spent at Carlo's City Hall Bake Shop where Buddy's father taught him the old world secrets of baking. Together the Valastros imagined that they would make Carlo's a household name someday.



Media

Today Buddy is an accomplished master baker, cake decorator and star of three hit series on Discovery's TLC: *Cake Boss*, *Kitchen Boss*, and *The Next Great Baker*. Buddy has been featured in a variety of publications and TV shows including *The New York Times, The Washington Post, The New York Post, USA Today, The Los Angeles Times, O The Oprah Magazine, Brides Magazine, Modern Bride, The Oprah Winfrey Show, The Today Show, Rachael Ray, Good Morning America, Food Network Challenge*, and more.

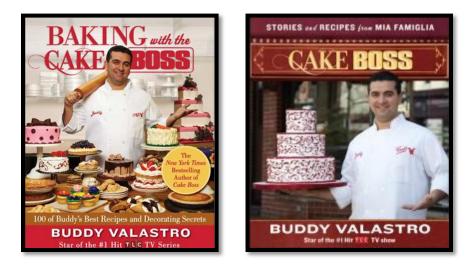






In 2010, Free Press, an imprint of Simon & Schuster, Inc. published his first book, *CAKE BOSS: The Stories and Recipes from Mia Famiglia.* In the book, Buddy shares his and his family's inspiring, fascinating, and poignant life story along with recipes for the bakery's most popular treats.

Buddy's second book, *Baking with the Cake Boss: 100 of Buddy's Best Recipes and Decorating Secrets*, published November 2<sup>nd</sup>, 2011. *Baking with the Cake Boss* is an education in the art of baking and decorating with 650 step-by-step instructional photos.





UNIQUE REACH: In the 1<sup>st</sup> quarter of 2011, Buddy's shows (CAKE BOSS, CAKE BOSS: NEXT GREAT BAKER and KITCHEN BOSS reached 54.3 million total viewers – that's 18.5% of the US TV audience.

	Viewers	% of US
Total Viewers	54,300,000	18.5%
W18-34	9,400,000	27.5%
W18-49	17,500,000	26.5%
W25-54	15,800,000	25.1%







**CAKE BOSS SEASONAL TRENDS:** CAKE BOSS has become a significant work horse for TLC's primetime schedule, with the number of telecasts increasing each season. The number of total viewers has increased 57% from the first season to the fourth.

Season	# of Telecasts	Total Viewers*
1	13	27,599,000
2	19	34,314,000
3	25	41,675,000
4	30	43,350,000

\*For original broadcasts, only



TLC 2011-12 PRIMETIME RANKER – MEDIAN AGE OF ORIGINAL PROGRAMS (ALL TELECASTS): CAKE BOSS draws a very appealing young audience to TLC. In fact, CAKE BOSS, with a median age of 33 years old, boasts the second youngest median age of the TLC original programs this season. Additionally, the median age for CAKE BOSS is nearly 8 years younger than the TLC primetime average (41.1 years old).

Program	# of TCs	Median Age
Extreme Couponing	26	32.6
Cake Boss	12	33.3
I Didnt Know I Was Pregnant	4	40.2
19 Kids And Counting	10	40.9
Long Island Medium	16	42.4
Say Yes To The Dress: Atlanta	8	43.9
Sister Wives	18	44
Say Yes To The Dress	10	44.8
Hoarding: Buried Alive	4	47.7
Little Couple	8	48.1



**TOP 200 TELECASTS – 2009 TO 2011**: During its fourseason run, CAKE BOSS has drawn some of TLC's largest audiences. In fact, CAKE BOSS and CAKE BOSS: NEXT GREAT BAKER represent 19% of the network's top 200 most watched telecasts since January 2009; that's more than almost all other programs (except JON & KATE PLUS 8).

Program	# of TCs	% of Top 200
Jon & Kate Plus 8	50	25%
Cake Boss / Cake Boss: Next Great Baker	37	19%
Little People, Big World	24	12%
Sister Wives	19	10%
Sarah Palin's Alaska	10	5%
Extreme Couponing	7	4%

**TOP 100 TELECASTS – 2011:** Episodes of CAKE BOSS and CAKE BOSS:NEXT GREAT BAKER hold the second-largest market share of TLC's Top 100 telecasts.

Program	# of TC's	% of Top 200
Say Yes To The Dress	18	18%
Cake Boss / Cake Boss: Next Great Baker	16	16%
Sister Wives	15	15%
Extreme Couponing	11	11%
Hoarding: Buried Alive	8	8%
Toddlers & Tiaras	8	8%



**NEXT GREAT BAKER SEASONAL TREND – RATINGS (ORIGINAL TELECASTS ONLY)**: In its first season, NEXT GREAT BAKER took over the Monday 9pm time slot. NEXT GREAT BAKER was up notably from the prior 4week average of the time slot programming.

NEXT

TLC

Next Great Baker

Demos	NGB Rtg. / 000	Prior 4-Wk Avg. Rtg. / 000	% Diff.
Total Viewers	0.6 / 1,816	0.5 / 1,350	+35%
A18-34	0.6 / 426	0.5 / 340	+25%
A18-49	0.7 / 895	0.5 / 669	+34%
A25-54	0.7 / 846	0.5 / 640	+32%
W18-34	0.9 / 294	0.7 / 244	+20%
W18-49	1.0 / 628	0.7 / 467	+34%
W25-54	0.9 / 589	0.7 / 444	+33%
M18-34	0.4 / 132	0.3 / 96	+38%
M18-49	0.4 / 257	0.3 / 202	+32%
M25-54	0.9 / 589	03 / 196	+31%
A50+	0.5 / 509	0.4 / 366	+39%



# Andience Breakdown

**INCOME ASSESSMENT:** During the 2010-11 season, both CAKE BOSS and CAKE BOSS: NEXT GREAT BAKER delivered a slightly larger percentage of viewers from upper income households (i.e. those in homes with an annual income of \$100K or more) than did the TLC Primetime average. For example, 27% of CAKE BOSS viewers and 29% of NEXT GREAT BAKER viewers resided in \$100K+/year households, versus 25% of TLC Primetime viewers. KITCHEN BOSS aired outside of Primetime (in the 12:30pm and 5:30pm half hours), where TV viewing levels are much lower, so it's not surprising that it draws a lower percentage of upper income viewers.

VIEWERS \$100K+ Program	W18-34	W18-49	W25-54	W50+	Total Viewers
CAKE BOSS	28%	30%	28%	17%	27%
NEXT GREAT BAKER	26%	31%	30%	18%	29%
KITCHEN BOSS	25%	24%	23%	17%	23%
TLC 2010-11 Primetime Avg.	25%	28%	27%	19%	25%
BV vs. TLC	+5.33%	+1.19%	0.00%	-8.77%	+5.33%



Social Media

SOCIAL MEDIA PRESENCE - BUDDY VS. OTHER NOTABLE CHEFS/BAKERS: Buddy's social media presence puts him in the middle of the pack among marquee chefs and bakers. He reaches 372K people via Facebook and Twitter combined.

TALENT	FACEBOOK FANS	TWITTER FOLLOWERS	TOTAL SOCIAL MEDIA PRESENCE
Jamie Oliver	769,067	1,589,842	2,358,909
Paula Deen	1,555,247	555,041	2,110,288
Rachael Ray	709,801	371,157	1,080,958
Giada De Laurentiis	207,091	425,180	632,271
Bobby Flay	119,138	378,485	497,623
Guy Fieri	59,599	435,203	494,802
Buddy Valastro	211,244	161,610	372,854
Tyler Florence	4,489	328,282	332,771
Alton Brown	206,897	103,938	310,835
Emeril Lagasse	32,530	258,432	290,962
Mario Batali	41,450	176,813	218,263
Michael Symon	47,198	66,048	113,246
Sanrda Lee	38,090	10,056	48,146
Duff Goldman	26,944	19,446	46,390
Robert Irvine	14,821	19,266	34,087
Anne Burrell	6,696	26,500	33,196
Ina Garten	6,739	8,458	15,197

SOCIAL MEDIA PRESENCE – CAKE BOSS VS. OTHER TLC SERIES: CAKE BOSS far outpaces other marquee TLC series. In fact, it has received an impressive 3.1 million "Likes" via Facebook – more than any other TLC show page.

TLC PROGRAM	FACEBOOK "LIKES"
Cake Boss	3,183,911
La Ink	2,626,071
Kate Plus 8	984,873
What Not To Wear	811,390
Say Yes To The Dress	750,561
19 Kids And Counting	341,520
Extreme Couponing	311,902
Ny Ink	237,036
Toddler & Tiaras	213,767
The Little Couple	168,321
Dc Cupcakes	153,742
Sister Wives	105,572
My Strange Addiction	75,167
Police Women	58,731
Bbq Pitmasters	45,750
Hoarding: Burried Alive	38,067

Source: Facebook.com & Twitter.com



# E-Score Assessment

Buddy Valastro ranks 20<sup>th</sup> out of the 100 top "Lifestyle Hosts." He ranks **9<sup>th</sup>** in appeal, outranking Emeril Lagasse, Paula Deen, Gordon Ramsay, Mario Batali, Anthony Bourdain, and Wolfgang Puck...among others.

Host	E-Score	Awareness	Appeal
Emeril Lagasse	93	44	59
Paula Deen	93	50	57
Rachael Ray	93	56	53
Guy Fieri	91	41	56
Giada De Laurentiis	88	25	64
Alton Brown	87	28	64
Jeff Corwin	87	24	57
Bobby Flay	87	37	54
Wolfgang Puck	83	32	40
Mario Batali	78	23	48
Mike Holmes	77	16	64
Gordon Ramsay	77	40	42
Duff Goldman	75	16	64
Andrew Zimmern	75	17	63
Tyler Florence	73	14	58
Jamie Oliver	72	15	60
Robert Irvine	72	13	53
Cat Cora	72	12	53
Brian Boitano	72	21	41
Anthony Bourdain	71	26	46
Marc Summers	71	16	40
Buddy Valastro	71	14	66
BV Rank	20th	21st	9th
Masaharu Morimoto	70	10	72
Tom Colicchio	70	10	70
Michael Symon	69	10	61

Buddy's awareness and appeal have built in the last two years thanks to his exposure on CAKE BOSS, NEXT GREAT BAKER and KITCHEN BOSS.

Buddy Valastro E-Score	Before CAKE BOSS (12/19/09)	Current (9/22/11)	Change
Total Awareness	7%	14%	+7 pts
Name Awareness	1%	7%	+6 pts
Face Awareness	13%	22%	+9 pts
Appeal	52%	66%	+14 pts



W18-49

CAKE BOSS Viewers Love to Bakebut not from scratch	Index
Baking as an activity	
CAKE BOSS viewers are more likely than the average person to have baked for fun in the last year	+98
They are more likely to use dry cake mixes	+23
They are more likely to have used 4-6 dry cake mix packages in the last 30 days	+138
They are more likely to have used 2 baking mix packages in the last 30 days	+66
They are more likely to use baking mixes for cookies	+89
They are more likely to use baking mixes for muffins	+51
Of the 3 Marquee Dry Cake Mixes	
CAKE BOSS viewers are more likely than the average person to use Pillsbury	+57
They are more likely to use Duncan Hines	+35
They are more likely to use Betty Crocker	+27
Types of Dry Cake Mix Used Most	
CAKE BOSS viewers are more likely than the average person to use Pillsbury Funfetti Cake	+126
They are more likely to use Pillsbury Moist Supreme Cakes	+48
They are more likely to use Duncan Hines Moist Deluxe	+39
They are more likely to use Betty Crocker Super Moist Cake	+29
Types of Frosting Used Most	
CAKE BOSS viewers are more likely than the average person to use Betty Crocker Whipped frosting	+126
They are more likely to use Duncan Hines Creamy Homestyle	+73
They are more likely to use Betty Crocker Rich & Creamy	+45
Types of Baking Mix Used Most	
CAKE BOSS viewers are more likely than the average person to use Betty Crocker Baking mix	+84
They are more likely to use Pillsbury Baking mix	+82
They are more likely to use Duncan Hines Baking mix	+76
They are more likely to use Jiffy Baking mix	+36

Read As: "CAKE BOSS's W18-49 viewers are 98% more likely than the average person to have baked for fun in the last year."

### SIMMONS CONSUMER CHARACTERISTICS

ASSESSMENT: CAKE BOSS' Women 18-49 viewers clearly enjoy baking but appreciate the convenience and time savings offered by dry cake mixes and baking mixes for muffins and cookies. These viewers are more likely than the average person to use these types of products and also heavily over-index on all three marguee brands – PILLSBURY, DUNCAN HINES and BETTY CROCKER. Their affinity for PILLSBURY's Funfetti cake mix suggest that they like to have a little fun with their baking and might be more inclined to purchase kits that include easy follow decorating elements. to Additionally, they are also more likely than the average person to gravitate toward mixes that promise to deliver moist cakes.



# Consumer Behavior

CAKE BOSS Viewers are Avid Shoppers	W18-49 Index
Shopping as an activity	
CAKE BOSS viewers are more likely than the average person to enjoy shopping even when they don't make a purchase	+85
They are more likely to go shopping frequently	+81
They are more likely to spend long periods of time browsing	+95
They are more likely to prefer to shop with their friends	110
They are more likely to buy things on the spur of the moment	+129
They are more likely to really enjoy any kind of shopping	+133
They are more likely to shop with their family	+21
They are more likely to enjoy shopping with their children	+26
They are more likely to admit that their kids have a significant impact on the brands purchased	+20
Marquee Discount/Department Stores	
CAKE BOSS viewers are more likely (than the average person) to have shopped at Kohl's in the last 3 months	+70
They are more likely to have shopped at Target in the last 3 months	+46
They are more likely to have shopped at Kmart in the last 3 months	+27
They are more likely to have shopped at Wal-mart in the last 3 months	+11
Supermarkets/Food Stores	
CAKE BOSS viewers are more likely (than the average person) to have shopped at SuperTarget in the last 4 weeks	+72
They are more likely to have shopped at H.E.B. Pantry in the last 4 weeks	+69
They are more likely to have shopped at Shoprite in the last 4 weeks	+50

SIMMONS CONSUMER CHARACTERISTICS

ASSESSMENT: CAKE BOSS' Women 18-49 viewers are avid shoppers and are more content (than the average person) to do so even if they don't make a purchase. Additionally, they prefer to shop with others, whether it is with friends, family, their kids, etc. It's also worth noting that these CAKE BOSS viewers are more apt than the average person to buy things on the spur of the moment. They also report that their children have a significant impact on the brands they purchase, more so than the average person, and they over-index at the marquee big box retailers (Target, Wal-Mart, K-Mart and Kohl's).

Read As: "CAKE BOSS's W18-49 viewers are 85% more likely than the average person to enjoy shopping even when they don't make a purchase."



# The Washington Post

Sunday, March 14, 2010 Travel Section





ALE The W is the only



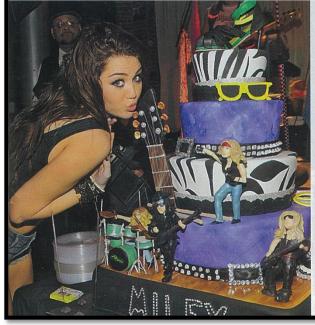


s off some of th inddy Val e at his bakery, which

ous folks and Frank Sinatra and photogra

ken," sold the 33-





## **Miley's** sweet 17

Following her Nov. 18 concert at New York's Nassau Coliseum, **MILEY CYRUS** celebrated her 17th birthday with a fourlayered confection designed by TLC's Cake Boss, Buddy Valastro, "It was vanilla cake with vanilla icing, which is her favorite," Buddy tells Life & Style. "It had an '80s theme, so the fondant looked like acid wash. Miley loved it."













### Buddy Valastro of TLC is the Boss on his cooking tour

By Kathleen Pierce GLOBECOMBRITONBRIT OWELL -- To the kind Ower the start of the start Valastro strides down the center aisle at the Lowell Memorial Auditorium. "Pour Some Sugar on Me" is blaring, and a 9-year-04 girl tromps over my fes to hand-siap the Common Strike Start Start Promet Memorial Auditorium start Start

From the mania rippling through the sold-out, 2,800-seat venue last Priday, you'd think the real Boss from New Jersey was in town. But this isn't "Darkness on the Edge of Town," its "Bakin With the Boss," a traveling show featuring reality TV's latest culinary sensation.

Valastro, 33, makes outrageous cakes at Carlo's City Hall Bake Shop in Hoboken, N.J., on TLC's runaway hit "Cake Boss." The show is filled with delivery mishaps and the frosting-covered foibles of his Italian family. Judging from the hundreds of prepubescent girls and adolescent boys in the crowd, the frosting-bag-wielding Valastro is the Mister Roger or Captain Kangaroo of this ceneration. Yes, he can make sophisticated cakes, but his trademark is making edible notorcycles, guitars, Chinese takeout boxes, Hawaiian shirts dreams you can eat. Valastro is about to host a econd TV show called "The Next Great Baker," premiering Dec. 6 on TLC, and has expand ed his empire. He tells the crowd that he's leasing a 30,000-square-foot facility so he can ship cakes all over the world, and he's opening Sofia's Brick Oven Pizza, named for his daughter, in New Jersey. His pokbook, "Cake Boss: Stories and Recipes From Mia Fami-glia," came out last week. For two hours Valastro is a humble host, seeming sincere when he says, "It's rare that I'm speechless, but it's so touching to see so many families here tonight." Unlike other food TV tars who are snarky or over the-top live. Valastro isn't slick tick He serves the



Buddy Valastro, known as the Cake Boss, chooses volunteers to try at decorating cupcakes during his live show recently at Lowell Memorial Auditorium. Below: Valastro picks a winner.



tigenerational crowd what they crawe: a wholesome night of family values dusted in sugar. (The show, and Cario's Bakery, are both family affairs – a bless ing and a drawback for the TV star. Remiglo "Remy" Gonzalez, Valastro's brother-in-law and one of his employees, is facing charges of sexually assaulting a

14-year-old.) Audience participation easis up most of the show, and it would be entertaining to watch people slopping re-create his frosted flower equacket if Valastro had a better camerantary, focus shots are hard to stay with. But cooking stars are just beginning to perform on stage, and some do it better than others. There's no one des from the "Cake Boss" show with Valastroy at times he could uses

sidekick. Like British TV chef Jamie Oirver, who has made it his mission to teach children where vegetables come from, Valastro might do the same for homemade pastries. "Does your mother bake cales from scratch or out of a box," he asks the kidds

competing for best frosting design on stage. Most admit to the latter. "Oh, she cheats," he saw

Valastro dips into a serious monologue, spending an inordinate annount of time telling the crowd about his roots. He gree wu phe youngest in a family of four sitesr. His father purchased the bakery in 1963 and Valastro took it over when Bartool His sources. To discover the series of the series of the article of the series of the article of the series of the market of the series of the se

#### The baking superstar is living the American dream in hi-def and by describing his rise from neighborhood baker to megastar in step-by-step detail, he's given bakers-in-training something to shoot for. When the microphones open, wouldbe pastry chefs ask him specifics: "What kind of icing bags do

tes: "What kind of icing bags do you use?" Most keep it simple: "Can I get a hug?" Streams of tweens in sneakers bound up to the stage to get an embrace from the Boss. It's

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NOVEMBER 10: 2010 + THE BOSTON GLOBE + G

very sweet.



THE NEW YORK TIMES, SUNDAY, JANUARY 2, 2011

SUNDAY ROUTINE | BUDDY VALASTRO

## A Time for Gravy and Football

Bartolo Valastro universally called Buddy, is a fourth-generation Italian baker whose Hoboken storefront, Carlo's, uses 1,000 pounds of sugar each week to produce 500 birthday cakes, 50 or 60 wedding cakes and the occasional/life-size racecar framed in fondant. He stars as the "Cake Boss" on TLC and in a new spinoff, "Next Great Baker." Mr. Valastro, 33, also published a memoir studded with recipes, in November. He lives in East Hanover, N.J., with his wife, Lisa, and their children, 7-year-old Sophia; 6-year-old Buddy; and Marco, who is 3 (a fourth is due in February).



mother always used canned tomatoes. My wife jars her own.

WHICH IS BETTER? I ain't gonna lie. If you're used to something, sometimes that's the way it's supposed to be. If you use the fresh, sometimes it's harder to season.

DESSERT FROM THE SHOP I'll either bring something home Saturday night or sometimes I take a ride to the bakery and pick stuff up. I eat everything in the bakery. Pastrywise, I would say lobster tails, but there's nothing like a good piece of crumb cake. Sometimes you're in the mood for a







ery and the star of TLC's "Cake Boss," "Kitchen Boss" and "Cake Boss: Next

Great Baker," stood in his office on the sec-ond floor surveying the hundred or so peo-

ple waiting to get in. He opened the window and waved.

"Look! It's Buddy! Oh my God!" Cam-eras flashed, people applauded. "Buddy, how's your baby?" "He's good," Mr. Valastro called.

"Thanks for coming," The window closed. Not for long, though; never for long, "Cake Boss," which debuted in 2009 (it is now seen in 160 countries), is a reality show

that follows most days in the life of Mr

Valastro, a preternaturally talented baker. as he decorates 50 wedding cakes in a week

(black stencils on white fondant, try that at

home) or takes on challenges like replicat-ing the Tuscan villa where Rachael Ray

spent her honeymoon - in cake. He con-structed a confectionary Sesame Street for

its 40th anniversary, with all the characters sculptured out of modeling chocolate, and

reproduced the Leaning Tower of Pisa as a 412-foot-tall wedding cake.

Along with Mr. Valastro, a show biz natu-ral with a personality that's winning with-

out being cloying (at least most of the time), the consistent draw is his crew. This,

as he says at the top of each show, consists of "mia famiglia." Think the Loud family,

only louder: His four older sisters, who run

Continued on Page 3

the bakery counter when they're not screaming at him or at one another (two of their husbands are among the bakers); his moth-er, who likes to scold her 34-yearold son for his penchant for prac-tical jokes ("You may be the cake boss, but I'm the real boss!"); his three adorable children under the age of 7; and his remarkably good-natured wife, Lisa, who gave birth to their fourth child on Valentine's Day. Actual footage of Carlo Salvatore's birth was included in a new episode, along with tears, congratulations, back

slapping and 3-year-old Marco trilling, "Is it out?" "It's a show about family, how could I not have included it?" Mr. Valastro said. I had come to Carlo's so he could show me how to make pizza

rustica, a traditional Italian-American dish for Easter, or as his family calls it, cold-cut pie. It is a deep-dish cousin to quiche. packed with deli meats and cheeses, and it is the only savory item the bakery makes. It is available there for just three weeks, from March 30 through Easter (April 24 this year).

His television persona is all hugs is a dangerous person to disap-His television shows aside, Mr.

Valastro is in the midst of a major expansion, outfitting a factory in Jersey City so he can move the baking out of this building to make room for more customers; he can also increase his volume and sell his products nationally. He plans to move Fior d'Italia, the pizzeria owned by Lisa's fa-ther in Union, N.J., to a spot around the corner from Carlo's, augmenting the menu with family recipes of the sort he prepares on "Kitchen Boss." And on April 12, a Cake Boss cafe will open at Discovery Times Square, an exhibition space on West 44th

First, we sat in his office, drink-ing coffee. Mr. Valastro is alternately low-key and laser-focused. and cupcakes, punctuated by strategically placed fits of temper. But in person, he is deliberate and systematic, thinking three steps ahead; if his eyebrow even lifts, there are plenty of staff members available to interpret his needs. An exacting bakery boss who is also a star who is also an entrepreneurial businessman

From First Dining Page

point.





## chefs' favorites

Favorite food-and-wine

travel destination: Napa

experiences ever!

seeing them react.

Grilling is a great thing,

especially in the summertime.

Nothing like sitting outside

with friends and family and

barbecuing (see recipe).

Valley was one of the greatest

Chefs reveal a few of their favorite things, from ingredients and purveyors to dishes and cookbooks

### Gotta Love Grilling

### BUDDY VALASTRO Chef/Owner, Carlo's Bake Shop, Hoboken, NJ

Buddy Valastro, the star of Cake Boss and Next Great Baker, has gone savory: He's starring in a new, third show on TLC called Kitchen Boss. Buddy's a fourth-generation baker; he began working alongside his father in the family business, Carlo's Bakery, at the tender age of 11, and Buddy took over the daily operations when his father passed away just six years later. To make his bakery stand out, Buddy began creating designer cakes. Then he made several appearances on Food Network Challenge, and pretty soon he had his own TV show on TLC. Favorite ingredients: Garlic and olive oil make a great combo!

Chefs tend to have very strong opinions. Strong likes. Strong dislikes. Here, we asked chefs from around the country-and beyond-to share a few of their favorites. Things like favorite ingredients and ingredient combinations, favorite cooking tools and techniques, favorite cookbooks, and favorite cooking tips. We find their answers-and their recipes-inspiring, and we hope you do, too.

#### **BABY LAMB CHOPS WITH** LEMON, GARLIC, AND ROSEMARY

- 12 baby lamb rib chops, approx 2 pounds
- Strips of zest and juice from
- 2 pinches red pepper flakes
- pepper
- 2 tablespoons chopped

the equator

Favorite chef, inspiration, teacher, or mentor: My dad is by far my biggest inspiration. Favorite kitchen tool: The garlic press is a great tool! Favorite thing about being a chef: Feeding people and oil. Add the chops and turn, Favorite things about being on cooking TV shows: Meeting fans and showing people how simple cooking can be. arill. Favorite cooking technique:

them with the chops





- 4 cloves garlic, pressed
- teaspoon cracked black
- rosemary
- 4 tablespoons olive oil 2 lemons, cut in half across
- 1 Season the chops on both sides with kosher salt 2 In a large bowl, whisk together the lemon zest, juice, garlic, red and black pepper, and rosemary. Whisk in the olive
- coating them well with the marinade. Only allow the chops to sit in this acidic marinade for as long as it takes to preheat a
  - 3 Heat your grill to mediumhigh. Grill the chops approximately 3 to 4 minutes each side. 4 Meanwhile, grill the lemon halves, cut side down, and serve





## 

### HE TAKES THE CAKE! Want knockout wedding tiers? Buddy Valastro's

your guy. He's got a hit TLC show and a new memoir, Cake Boss: Stories and Recipes From Mia Famiglia. No surprise that he gladly accepted our challenge: Design a cake inspired by a couple's passions. –Barrie Gillies

SHE LOVES	HE LOVE	
Peach cobbler	Indian ar	
Victorian houses	San Francis	
Ranunculus	Sailing	

Q || Why do you turn httere six electic interests into are otherise cake; 1 Mixing Vicina michiketure with Indian art. Initialiy But ance I started thinking about it and stetehod out my ideas, it came together.

Q Walk us through the process. A I A Victorian look can be pretty but also heavy, so

pretty but also heavy, so imade delicate accents with fondari, then applied them poly to the botter the using buttercream. To symbolize graphic lines that immic the Golden case Bridge. Hound graphic lines that immic the Golden case Bridge. Hound flowers on welding cakes, so I was thrifted that the bride house a similar for annuculus. They grow naturally in that budtung compact onch welden and they really added a work factor. And since the bride lowse paech cobbler, lused lowse acch cobbler, lused that flavor for the filing.

### G How did you come up with the topper?

A I That's where you can get a little whimsical. The groot hores sailing, and the sailboat topper adds a touch of ing chocolate, which means you can actually set it!





PHOTOGRAPHS BY YUNHEE K

BRIDES DECEMBER 2010 | BRIDESMAG.COM







## **Cake Boss Buddy Valastro**

The secret ingredient in his happy life: family. The rest is just icing on the cake. BY RACHAEL RAY | PHOTOGRAPH BY JESSICA ANTOLA



### this made us laugh My Cake Disaster

Once we dropped five giant, decorated wedding cakes. They were totally destroyed. It took days and days to make them, and we had to rebuild them in five hours!

136 EVERY DAY WITH RACHAEL RAY

RACHAEL RAY: It looks like you've got a superhero assistant in the kitchen with you today! BUDDY VALASTRO: Yeah, that's my 4-year-old son, Marco. He

and my oldest son, Buddy, basically live in their Superman pi's. RR: What are some of Superman's favorite foods? Is it the pigs

 But Hara are solve or superman's revolve roods' is it the pigs in blankets, wellkes or pancakes in your freezer?
BV: Marco eats just about everything. He's also a big pasta guy, and loves anything from our bakery, like chocolate chip cookies and cupcakes. My daughetr, Sofia, is a good eater, but Buddy doesn't like veggies or anything. He's all about junk food.

Rt: Do you have any advice for parents of picky eaters? BV: I try to make eating fur for the kids. With Buddy I'll say, "This spinach is what makes Popeye strong," and then ask him to flex his muscles after he takes a bite. I also have the kids help me cook. If they make dimer, they libe more motivated to eat it.

RR: Does your wife, Lisa, like to cook?

BV: Oh, my write is a wonderful cock. She comes from a foodlowing Italian family—her father owned a pizzerial One of the signature dishes is her awescme val osso buco. Ny favorite is her Sunday gmwy, a really flavorful, meaty sauce. We often have whole-family dimens and herli make a huge spread with pasta, meetballs, bressole (Italian dried beef), that kind of stuff. She's a pro in the kichen.

RR: Say the word, Buddy, and i'll be at your door next Sunday. Tell me, are you more cornfy baking in your *Cake Boss* bakery or cooking on the set of *Kitchen Boss*?

BV: Filming Kitchen Boss is pretty fun, and I'm starting to get more comfortable doing it. But I have to say, Rachael, you're one of my icidas a coolong-show host, because we're the same type of cook. We dich't go to culinary school—we just grew up around great family and food\_and learned from watching and doing. I want recipes to be relatable and accessible. I want somebody in lows to be able to go buy all the ingredients. Cook with your heart and good ingredients, and you'll be ascesses.

RR: Thanks, Buddy! We both had the best on-the-job training. So, I heard you're opening a pizzeria in Hoboken, New Jersey, this summer. Do you have a secret to your dough?

BV: We'll be using a special flour imported from Italy, but our secret is adding a bit of potato to the dough. We're calling the place Sofia's Brick Oven Przz. I promised my daughter I'd name my first restaurant after her, but now the other kids are like, "Dad, what about us?" I'm going have to open four restaurants]

RR: Better get cracking! Okay, last question: If you could invite anyone to a family dinner, who would you invite and why? BV: It would definitely be my father. He passed away when I was 17, and he was my best friend. Spending a little more time with him would be avesome. We'd probably laugh and eat for hours. That would be agod night.

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# V/ME