

:: Chef Armand Vanderstigchel ::

Born in Chicago and raised in both New York and the Netherlands, Chef Armand has demonstrated his passion in the food industry by combining old-world family techniques along with his training in the classic school apprenticeship in Europe. He has worked various chef positions with conglomerates such as Hilton, Radisson International, Marriot and Novotel.

On a more intimate scale he wore the toque in various country clubs and landmark restaurants. After being Corporate Chef for the Lessings Corporation on Long Island, Armand focused his efforts offering culinary consultations to restaurants on Long Island.

Besides being active in the publishing field as author of "Chicken Wings Across America", "The Adirondack Cuisine Cookbook", co-author of "The Adirondack Cookbook" and culinary editor of "Dish Du Jour Magazine", Armand teaches various cooking classes in schools on Long Island, New York. As media-host of "The Radio Gourmet" on WGBB 1240am and "Long Island Gourmet TV Show, emphasis is focused on educating his audience on importance of utilizing fresh foods in cooking, be it taste or health related. He is a great promoter and fan of regional cuisine here in America, and can be often witnessed at bookstores, festivals, libraries and national TV shows such as "The Today Show on NBC", "FOX National News", "FOX5", "Good Morning Texas" & "ABC's Morning Show" performing live cooking demonstrations with his uniquely recognized food styling and preparation.

A PBS television series based on Chef Armand's cookbook "Adirondack Cuisine" with Award Winning producer Derek Muiden has exceeded fundraising pledge drive records and continues on the road of national exposure. Teaming up with Franks Redhot Sauce & French's Food Products, Chef Armand frequently appears as spokesperson on national stations to demonstrate recipes and cooking tips containing their products.

The RMI Group, organizers of the National Buffalo Wing Festival have designated Chef Armand's "Wings Across America Cookbook" as the official cookbook of the festival, made available with a special edition cover and promoted hand in hand with the event.

He is active in the community as a career day chef at schools, fundraiser activist and promoter for organizations such as The American Heart Association, American Kidney Foundation and James Beard House. Using his European background in the enhancement of New Regional American cuisine, he creates his signature dishes by merging together both cultures.

As a full-time resident of Long Island and part-time of the Adirondacks, he has received recognition on Long Island as "Chef of The Year" by Suffolk Community College's Chef Hall of Fame committee and a returning favorite on various TV networks in the Albany and Long Island region. His hobbies include advanced photography, fishing, hiking and of course.....cooking.