

BIOGRAPHY OF
HERMANN G. RUSCH
RETIRED SINCE 1980

13 COLEMAN DRIVE
UNDERWOOD ESTATES

LEWISBURG, WEST VIRGINIA 24901
TELEPHONE (304) 645-6622

BORN: APPENZELL, SWITZERLAND, SEPTEMBER 26, 1907

EDUCATION: 7 YEARS PRIMARY SCHOOL 2 YEARS HIGH SCHOOL
3 YEARS NIGHT SCHOOL FOR CULINARY PROFESSION

MARRIED: VIOLET LOERTSCHER FROM MONTICELLO, WISCONSIN
MAY 24, 1941, ST. PATRICK'S CATHEDRAL, NEW YORK CITY

FAMILY OF SONS:	GREGORY	1944	RONALD	1945 (DECEASED)
	PRESTON	1946	CHRISTOPHER	1948

AMERICAN CITIZEN SINCE MARCH 1955, HACKENSACK, NEW JERSEY

LANGUAGES: ENGLISH - FRENCH - ITALIAN - GERMAN

PROFESSIONAL CAREER STARTED 1924:

HOTEL D'ESPAGNE ST. CROIX, VAUD
JUNGFRAU & VICTORIA, INTERLAKEN, SWITZERLAND
BAUER AU LAC, ZURICH, SWITZERLAND
KULM HOTEL, ST. MORITZ, SWITZERLAND
CASINO, BALE, SWITZERLAND
KULM HOTEL, AROSA, SWITZERLAND
SEMIRAMIS IN CAIRO, EGYPT
PALACE HOTEL, LAUSANNE, SWITZERLAND
MENA HOUSE, PYRAMID, EGYPT
EXHIBITION IN STOCKHOLM, SWEDEN - GRAND HOTEL & PALACE
MEURICE IN PARIS, FRANCE
4 SEASON HOTEL, HAMBURG, GERMANY

STARTED CHEF STEWARD IN EUROPE IN 1934

JUNGFRAUJOCH JUNGFRAU, BERN, SWITZERLAND
 PALACE HOTEL, CAUX, SWITZERLAND
 GRAND HOTEL, MONTREUX, SWITZERLAND
 VALSANA HOTEL, AROSA, SWITZERLAND
 CARLO LATOUR CATERING, ROME, ITALY
 PRIVATE CHEF, EGYPTIAN AMBASSADOR, ROME, ITALY
 KING'S RACE TRACK CHAMPANELLI, LAZIO, ITALY
 PALACE HOTEL, LAUSANNE, SWITZERLAND
 PRIVATE CHEF OF W. MEASEY, CHATEAU OBERHOFEN SUISSE
 AND ARDMORE, PENNSYLVANIA, U.S.A.

APPOINTED CHEF STEWARD FOR SWISS PAVILLON, WORLD'S FAIR, NEW YORK,
 1939-1940, BY SWISS GOVERNMENT.

CHEF STEWARD, U.S.A.

DELMONICO HOTEL, NEW YORK CITY, 1940
 VILLA MARGHERITA, CHARLESTON, SOUTH CAROLINA 1941
 WHITMAN HOTEL, MIAMI BEACH, FLORIDA, 1942
 (EMIL RONEY'S) BELMONT PLAZA HOTEL, NEW YORK, NEW YORK,
 1942-1947
 (CHARLES ROCHESTER'S) LEXINGTON HOTEL, NEW YORK, NEW YORK,
 1947-1955
 THE GREENBRIER, EXECUTIVE CHEF STEWARD, WHITE SULPHUR
 SPRINGS, WEST VIRGINIA, AUGUST 1955
 THE GREENBRIER, EXECUTIVE FOOD DIRECTOR, WHITE SULPHUR
 SPRINGS, WEST VIRGINIA, 1957 - JANUARY, 1978
 THE GREENBRIER, CHAIRMAN, GREENBRIER CULINARY PROGRAM,
 JANUARY 1978-1980

APPOINTMENTS WITH THE U.S.A. OLYMPIC COMMITTEE AS SUPERVISING CHEF:

1955 OLYMPIC GAMES, MELBOURNE, AUSTRALIA
 1959 PAN AMERICAN GAMES, CHICAGO, ILLINOIS
 1960 WINTER OLYMPIC GAMES, SQUAW VALLEY, CALIFORNIA
 1960 OLYMPIC GAMES, ROME, ITALY
 1963 PAN AMERICAN GAMES, SAO PAULO, BRAZIL

1964 WINTER OLYMPICS, INNSBRUCK, AUSTRIA
 1964 OLYMPIC GAMES, TOKYO, JAPAN

APPOINTED CHAIRMAN OF FOOD AND HOUSING FOR THE FOLLOWING GAMES:

DIRECTEUR GENERAL
 DES LOGEMENTS ET D'ALIMENTATION
 DE L'EQUIPE OLYMPIQUE
 DES ETATS - UNIS

1967 PAN AMERICAN GAMES, WINNIPEG, CANADA
 1968 WINTER GAMES, GRENOBLE, FRANCE
 1968 OLYMPIC GAMES, MEXICO CITY, MEXICO

APPOINTED CO-CHAIRMAN OF FOOD & HOUSING FOR THE FOLLOWING GAMES:

1971 VI PAN AMERICAN GAMES, CALI, COLUMBIA
 1972 OLYMPIC WINTER GAMES, SAPPORO, JAPAN
 1972 GAMES OF THE XX OLYMPIAD, MUNICH, GERMANY
 1975 VII PAN AMERICAN GAMES, MEXICO CITY, MEXICO
 1976 OLYMPIC WINTER GAMES, INNSBRUCK, AUSTRIA
 1976 GAMES OF THE XXI OLYMPIAD, MONTREAL, CANADA
 1979 VIII PAN AMERICAN GAMES, SAN JUAN, PUERTO RICO
 1980 XIII OLYMPIC WINTER GAMES, LAKE PLACID, U.S.A.
 1980 GAMES OF THE XXII OLYMPIAD, MOSCOW, U.S.S.R. (NOT HELD)
 1983 IX PAN AMERICAN GAMES, CARACAS, VENEZUELA
 1984 XIV OLYMPIC WINTER GAMES, SARAJEVO, YUGOSLAVIA
 1984 GAMES OF THE XXIII OLYMPIAD, LOS ANGELES, CALIFORNIA
 1987 X PAN AMERICAN GAMES, INDIANAPOLIS, INDIANA
 1988 XV OLYMPIC WINTER GAMES, CALGARY, CANADA
 1988 GAMES OF THE XXIV OLYMPIAD, SEOUL, KOREA
 1978 SPORTS FESTIVAL, COLORADO SPRINGS, COLORADO
 1979 SPORTS FESTIVAL, INDIANAPOLIS, INDIANA
 1981 UNIVERSITY GAMES, BUKAREST, ROMANIA
 1984 SPORTS FESTIVAL, BATON ROUGE, LOUISIANA

ACHIEVEMENTS:

- GOLD MEDAL Z.I.K.A., INTERNATIONAL EXHIBITION, ZURICH, 1930
GOLD MEDAL EXPOSITIONE DE ALBERGHIERI, ROME, ITALY, 1932
FIVE TIMES WINNER OF GRAND PRIX AT NATIONAL HOTEL EXPOSITION,
NEW YORK
TWO TIMES WINNER OF PRIZE OF HONOR, NATIONAL HOTEL EXPOSITION,
NEW YORK
WINNER OF THE GOLD MEDAL OF THE SOCIETE CULINAIRE
PHILANTHROPIQUE
WINNER OF THE GOLD MEDAL OF THE ACADEMY CULINAIRE DE PARIS,
FRANCE
WINNER OF THE SILVER MEDAL OF THE FRENCH REPUBLIC
(HIGHEST AWARD TO THE CULINARY PROFESSION)
WINNER OF THE GOLD MEDAL OF THE U. S. CULINARY FEDERATION
CITATION CULINARY INSTITUTE, NEW HAVEN, CONNECTICUT,
GRADUATION, 1954
WINNER OF THE DEBAND AWARD 1956 (FOR PROMOTION OF CULINARY ARTS)
WINNER OF THE PARTRIDGE OSCAR AWARD, 1957 (FOR PROMOTION OF
ELEGANT SERVICES)
NOMINATED CHEF OF THE GOLDEN DOZEN, 1958, "GOLDEN D"
RECIPIENT OF THE FIRST OTTO GENTSCH GOLD MEDAL, 1959
APPOINTED TO THE HONORABLE ORDER OF THE KENTUCKY COLONELS
BY GOVERNOR ALBERT B. CHANDLER OF KENTUCKY, 1958
RECEIVER OF THE FIRST CAESAR RITZ AWARD BY THE SOCIETY OF
BACCHUS, 1966, (FOR MAINTAINING THE STANDARDS SET BY
THE MAN FOR WHOM THIS AWARD HAS BEEN NAMED)
OFFICER OF THE CONFRERIE DE LA CHAINE DES ROTISSEURS, 1963
DES ETATS-UNIS
WINNER OF THE "GRAND PRIX" FOR THE GREENBRIER, AT THE CONCOURS
DE TABLES FLEURIES ET DRESSEES DU DIMANCHE, 20 MARS,
DANS LE GRAND HALL DU CASINO MUNICIPAL IN CANNES, FRANCE,
COMPETITION OF 14 NATIONS.
RECIPIENT OF THE AUGUSTE ESCOFFIER'S "GOLD PLAQUE" FOR
EDUCATING YOUNG AMERICANS IN THE CULINARY ARTS
RECIPIENT OF THE "EUGENE LACROIX" MEDAILLE OF FRANKFURT,
GERMANY, FOR INSPIRING THE CULINARY ARTS PROFESSION TO
YOUNG CULINARIANS.

WINNER OF THE SILVER PLATE AWARD FROM THE INTERNATIONAL FOODSERVICE ASSOCIATION AT THE NATIONAL RESTAURANT EXPOSITION IN CHICAGO, ILLINOIS FOR "THE BEST FOODSERVICE OPERATION IN 1971 IN THE HOTEL INDUSTRY".

NOMINATED HONORARY CITIZEN OF WEST VIRGINIA BY GOVERNOR ARCH A. MOORE, 1971

RECIPIENT OF LA MEDAILLE DU MERIT AGRICOLE FROM THE FRENCH GOVERNMENT

1973 - CITATION FROM THE UNITED STATES OLYMPIC COMMITTEE FOR DISTINGUISHED SERVICE RENDERED TO FIVE OLYMPIADS, WINTER OLYMPICS AND PAN AMERICAN COMPETITIONS:

OLYMPIADS - 1956, MELBORNE, AUSTRALIA - 1960, ROME ITALY - 1964, TOKYO, JAPAN - 1968, MEXICO CITY, MEXICO - 1972, MUNICH GERMANY

WINTER OLYMPICS - 1960, SQUAW VALLEY, CALIFORNIA - 1964, INNSBRUCK, AUSTRIA - 1968, GRENOBLE, FRANCE - 1972, SAPPORO, JAPAN

PAN AMERICAN GAMES - 1959, CHICAGO, ILLINOIS - 1963, SAO PAULO, BRAZIL - 1967, WINNEPEG, CANADA - 1971, CALI, COLOMBIA

RECIPIENT OF DIPLOME D'HONNEUR BY THE VATEL CLUB, NEW YORK CITY, NEW YORK, FOR EMINENT SERVICE RENDERED TO THE PROFESSION, 1973

RECIPIENT OF DIPLOMA D'HONNEUR AND MEDAILLE FROM THE SOCIETE DES CUISINIER DE PARIS FOR SERVICES RENDERED TO THE CULINARY PROFESSION

RECIPIENT OF THE KEY TO NEW ORLEANS FOR PARTICIPATING AS JUDGE FOR THE CULINARY EXHIBIT AT THE NEW ORLEANS FOOD FESTIVAL, JUNE, 1973

HONORED BY THE CULINARY BRIGADE OF THE GREENBRIER FOR HAVING INSTITUTED THE GREENBRIER CULINARY APPRENTICE PROGRAM AND GUIDING ALL ITS SCHOLARS TO A SUCCESSFUL START IN THEIR CAREERS, 1973

APPOINTED HONORARY PRESIDENT OF THE SOCIETE CULINAIRE PHILANTHROPIQUE IN APRIL, 1974

RECIPIENT OF THE WEST VIRGINIA UNIVERSITY DIRECTOR'S AWARD
FOR CONTRIBUTION TO NATIONAL AND INTERNATIONAL OLYMPICS,
1974

RECIPIENT OF THE "SILVER PLATE" WITH THE WEST VIRGINIA SEAL
ON BEHALF OF GOVERNOR ARCH MOORE AND THE WEST VIRGINIA
DEPARTMENT OF COMMERCE, 1974

RECIPIENT OF THE HONOR OF BEING HONORARY MEMBER OF THE ORDER
OF THE GOLDEN TOQUE, CULINARY INSTITUTE OF AMERICA,
HYDE PARK, NEW YORK, 1974

RECIPIENT OF THE IVY AWARD OF DISTINCTION FROM INSTITUTIONS
V.F.M. FOR MAINTAINING TRADITIONS OF EXCELLENCE IN
FOOD SERVICE, 1975

RECIPIENT OF THE CERTIFICATE OF HONOR FROM BRADLEY UNIVERSITY,
PEORIA, ILLINOIS, FOR OLYMPIC SPORTS ACTIVITIES, 1976

RECIPIENT OF THE GOLDEN SPOON AWARD FOR PUBLICATION OF
PROFESSIONAL ARTICLES IN CHEF'S MAGAZINE, 1976

RECIPIENT OF THE HONORARY DIPLOMA AND THE GOLD MEDAL FROM THE
"IGEHO" SALON CULINAIRE MONDIAL, THE SWISS NATIONAL TEAM
EXHIBITED A RECEPTION BUFFET TABLE IN HONOR OF MY
PRESENCE AS HONORARY PRESIDENT OF THE SOCIETE CULINAIRE
PHILANTHROPIQUE, 1977, IN BASEL, SWITZERLAND

PROFESSIONAL ASSOCIATION ASSIGNMENTS:

FIVE YEARS PRESIDENT OF THE SOCIETE CULINAIRE PHILANTHROPIQUE;
RESIGNED ON JULY 1, 1956, BECAUSE OF LEAVING NEW YORK,
1951-1956

PAST NATIONAL TREASURER, AMERICAN CULINARY FEDERATION
OFFICER OF THE LES AMIS D'ESCOFFIER

BOARD OF GOVERNORS OF THE AMERICAN CULINARY FEDERATION
CORRESPONDING MEMBER OF THE CULINARY ACADEMY OF FRANCE
CHAIRMAN OF THE CHEF DE CUISINE ASSOCIATION OF AMERICA,
FIVE YEARS

HONORARY MEMBER OF THE EPICURIAN CLUB, LONDON, ENGLAND
HONORARY MEMBER OF THE CIRCLE DE CHEF DE CUISINE, BERN,
SWITZERLAND

HONORARY MEMBER OF THE INTERNATIONAL CHEF'S ASSOCIATION,
FRANKFURT, GERMANY

MEMBER OF THE GUILD OF SOMMELIERS AND SOCIETY OF BACCHUS,
LONDON, ENGLAND AND UNITED STATES OF AMERICA
MEMBER DE LA CONFRERIE DE LA CHAINE DES ROTISSEURS IN FRANCE
AND UNITED STATES OF AMERICA
MEMBER DE LA CONFRERIE DE GASTRONOMIE NORMANDE
HONORARY MEMBER, VATEL CLUB, NEW YORK
HONORARY MEMBER BRITISH CULINARY ASSOCIATION
HONORARY MEMBER OESTERREICHISCHER KOCHVERBAND
MEMBER OF THE FRENCH CULINARY ACADEMY
MEMBER OF THE AMERICAN NATIONAL COUNCIL ON HOTEL AND
RESTAURANT EDUCATION
MEMBER OF "LA TRIPERIE D'OR OF FRANCE
DIRECTOR OF THE GREENBRIER CULINARY APPRENTICE PROGRAM
MEMBER OF THE HELVETIA ASSOCIATION, U.S.A. AND SWITZERLAND
MEMBER OF THE INTERNATIONAL CHEF'S ASSOCIATION
CHAIRMAN AND ORGANIZER OF THE AMERICAN TEAM TO THE CULINARY
OLYMPICS IN BERN, SWITZERLAND - 18 PARTICIPATING NATIONS.
HERE AMERICA WON THE GOLD MEDAL WITH FELICITATIONS OF
THE JURY WITH 114 POINTS, 1954
MEMBER OF THE BOARD - CULINARY INSTITUTE OF AMERICA, NEW HAVEN,
CONNECTICUT
HONORARY MEMBER OF THE CHEF'S ASSOCIATION OF PITTSBURGH
MEMBER OF THE INTERNATIONAL STEWARD'S AND CATERERS'
ASSOCIATION, INC.
HONORARY MEMBER OF THE CIRCLE DE CHEF DE CUISINE, ZURICH,
SWITZERLAND

OTHER PROFESSIONAL ASSIGNMENTS:

CHAIRMAN OF THE JURY, CULINARY EXHIBIT, NORFOLK, VIRGINIA, 1958
CHAIRMAN OF THE JURY, CULINARY EXHIBIT, WASHINGTON, D. C. IN
1962, 1964, 1966 AND 1968
HONORARY CHAIRMAN OF CULINARY EXHIBIT, NEW YORK CITY SINCE 1965
CHAIRMAN OF JUDGES, CULINARY ARTS EXPOSITION, SAN JUAN,
PUERTO RICO, 1967
ADDRESS TO CORNELL UNIVERSITY HOTEL SCHOOL IN 1967,
SUBJECT: "OLYMPIC CATERING"
CHAIRMAN OF JUDGES, CULINARY EXHIBIT, AGRICULTURAL EXHIBITION,
HAMILTON, BERMUDA, APRIL, 1969 AND 1971

COMMENCEMENT ADDRESS, GRADUATION EXERCISES, THE CULINARY INSTITUTE OF AMERICA, JUNE 3, 1969

ADDRESS FOR GALA DINNER OF THE ACADEMY OF CHEFS OF AMERICA IN SEATTLE, WASHINGTON, SEPTEMBER, 1969, SUBJECT: "CULINARY TRAINING AND PROFESSIONAL STATUS"

CHAIRMAN OF THE JUDGES, SEVENTH CULINARY ARTS EXPOSITION, SAN JUAN, PUERTO RICO, OCTOBER, 1969

ADDRESS FOR HOTEL, RESTAURANT AND INSTITUTIONAL MANAGEMENT, SEMINAR, HOSPITALITY WEEKEND 1970, MICHIGAN STATE UNIVERSITY, APRIL, 1970

CHAIRMAN OF THE JUDGES COMMITTEE, CULINARY SHOW, NATIONAL RESTAURANT CONVENTION, CHICAGO, ILLINOIS SINCE 1971

CHAIRMAN OF THE PANEL OF JUDGES FOR THE INTERNATIONAL FOOD FESTIVAL IN ATLANTA, GEORGIA, WHERE THE HERMANN G. RUSCH CULINARY ARTS AWARD IS PRESENTED AS THE GRAND PRIZE FOR BEST IN SHOW IN CULINARY ART COMPETITION, 1972 AND 1973

APPOINTED HONORARY VICE PRESIDENT OF THE AMERICAN PROFESSIONAL CHEFS AND EDUCATIONAL CULINARY INSTITUTE ASSOCIATION IN MIAMI, FLORIDA, 1977

HONORARY GUEST OF THE SWISS CHEFS ASSOCIATION FOR THE "IGEHO" SALON CULINAIRE MONDIAL IN BASEL, SWITZERLAND, IN NOVEMBER, 1977

APPOINTED HONORARY CHAIRMAN OF THE LOUIS BARTENBACH MEMORIAL SCHOLARSHIP FUND, 1978

APPOINTED CHAIRMAN OF THE NATIONAL CULINARY ART SALON AT THE COLISEUM IN NEW YORK CITY, SPONSORED BY THE SOCIETE CULINAIRE PHILANTHROPIQUE, 1978

ADDITIONAL CITATIONS AND ASSIGNMENTS

- 1980 RECIPIENT OF THE "ANTOINE CAREME MEDAL" FOR VALUABLE CONTRIBUTION TO THE ART OF GOOD LIVING.
- 1980 CONSULTING MEMBER OF THE UNITED STATES CULINARY TEAM (CULINARY OLYMPICS OF 1980) COMPETING IN FRANKFURT, GERMANY WITH 24 OTHER NATIONS. THE UNITED STATES WON FIRST PLACE IN HOT FOOD COMPETITION AND WAS RUNNER-UP IN THE COLD PRESENTATION.

- 1980 CHAIRMAN OF THE INTERNATIONAL CULINARY ART SALON IN CHICAGO WITH JUDGES FROM THE UNITED STATES, CANADA, GERMANY, ITALY AND SWITZERLAND.
- 1978, 1979
1980, 1981
1982, 1983
1985 JUDGED CULINARY EXHIBITS IN PHILADELPHIA, CHARLOTTE AND THE MILITARY QUARTERMASTER SCHOOL AT FORT LEE, VIRGINIA.
- 1979, 1980
1981, 1982
1983, 1984
1985 CHAIRMAN OF THE NATIONAL CULINARY ARTS SALON AT THE COLISEUM IN NEW YORK, SPONSORED BY THE SOCIETE CULINAIRE PHILANTHROPIQUE.
- 1981 JUDGING THE GRADUATION EXERCISES FOR THE FIRST GRADUATION AT THE ACADEMY OF CULINARY ARTS, ATLANTIC COMMUNITY COLLEGE AND EVALUATING THE APPRENTICE CURRICULUM FOR PROFESSIONAL STATUS.
- 1982 DELEGATE OF THE SOCIETE CULINAIRE PHILANTHROPIQUE TO THE WORLD'S COOK FEDERATION CONGRESS HELD IN VIENNA, AUSTRIA AND BUDAPEST, HUNGARY.
- 1983 CONSULTING MEMBER OF THE UNITED STATES CULINARY TEAM COMPETING IN THE GLOBAL COMPETITION IN OSAKA, JAPAN. UNITED STATES - SWITZERLAND - CANADA TIED FOR THIRD.
- 1983 CHEF OF THE YEAR, HONORED BY THE AMERICAN CULINARY FEDERATION AT THE CONVENTION IN RHODE ISLAND.
- 1983 APPOINTED AMBASSADOR-AT-LARGE BY THE AMERICAN CULINARY FEDERATION IN SALT LAKE CITY, UTAH.
- 1984 CULINARY TEAM "TRY-OUT" SESSIONS AT THE GREENBRIER, WHITE SULPHUR SPRINGS; OPRYLAND, NASHVILLE, TENNESSEE; WESTIN HOTEL, DALLAS, TEXAS; PURDUE UNIVERSITY, INDIANA; BELLEVUE STRATFORD, PHILADELPHIA, PENNSYLVANIA.
- 1984 TEAM ADVISOR - UNITED STATES CULINARY OLYMPIC TEAM COMPETING IN FRANKFURT, GERMANY WITH 28 NATIONS AND WINNING FIRST IN COLD COMPETITION AND FIRST IN HOT COMPETITION.

- 1984 CULINARY INSTITUTE, HYDE PARK, NEW YORK COMMENCEMENT
SPEAKER. RECIPIENT OF THE ACADEMY'S SPECIAL MEDAL.
- 1984 JUNE WORLD'S COOKS ASSOCIATION "CONGRESS" - ENTERTAINING
FOREIGN DIGNITARIES AT THE BREAKERS, PALM BEACH,
ST. AUGUSTINE, FORT LAUDERDALE, DISNEY WORLD,
ORLANDO, FLORIDA.
- 1984 DECORATED BY THE FRENCH GOVERNMENT "AVEC LE GRADE D'OFFICIER
DU MERITE AGRICOLE" PERMITTING ME TO WEAR "LA ROSETTE" -
A RARE CITATION AND INDEED THE MOST VALUABLE AMONG
MY ACCOLADES.
- 1984 NAMED COMMANDEUR OF LE BAILLAGE OF U.S.S DE LA CHAINE
DES ROTISSEURS.

BOOKS AND PAPERS AUTHORED:

CONTRIBUTED TO THE "GOLDEN BOOK" PUBLISHED BY WERNER WYMAN
FOR THE SWISS CULINARY ARTS SALON - "THE HOSPES"
IN BERN, SWITZERLAND, IN 1954 AND REDONE FOR "THE
IGEHO" IN BASEL, SWITZERLAND IN 1976.

PREPARED EXAMINATION AND EXERCISE BOOKLETS AND GRADUATION
PROGRAMS FOR THE SEVEN GRADUATIONS OF THE GREENBRIER
CULINARY APPRENTICE PROGRAM WHICH WERE DISTRIBUTED
TO OVER 1,000 STUDENTS, GUESTS AND INVITED DIGNITARIES,
1957-1976.

MEMBER OF THE COMMITTEE OF TEN CHEFS WHO COMPOSED THE
APPRENTICESHIP MANUAL FOR CULINARIANS, APPOINTED BY
THE AMERICAN CULINARY FEDERATION AND THE ADVISORY
COMMITTEE OF THE AMERICAN HOTEL ASSOCIATION, 1965.

COMPILED AND PRIVATELY PUBLISHED THE GREENBRIER CULINARY
MANUAL, INCLUDING AMERICAN, ORIENTAL AND CONTINENTAL
CUISINE, FOR USE BY THE STUDENTS OF THE GREENBRIER
CULINARY APPRENTICE AND TRAINING PROGRAM - OVER 1,000
PAGES - NOW IN ITS FOURTH PRINTING, 1969.

AUTHOR OF "THE GREENBRIER MENU BOOK" (PRIVATELY PRINTED)
WITH OVER 300 PAGES OF FANCY MENUS - "A COLLECTION
FOR YOUR INSPIRATION," 1969.

AUTHOR OF "THE HERMANN RUSCH GREENBRIER COOKBOOK"
282 PAGES, NOW IN ITS TENTH PRINTING, 1976.