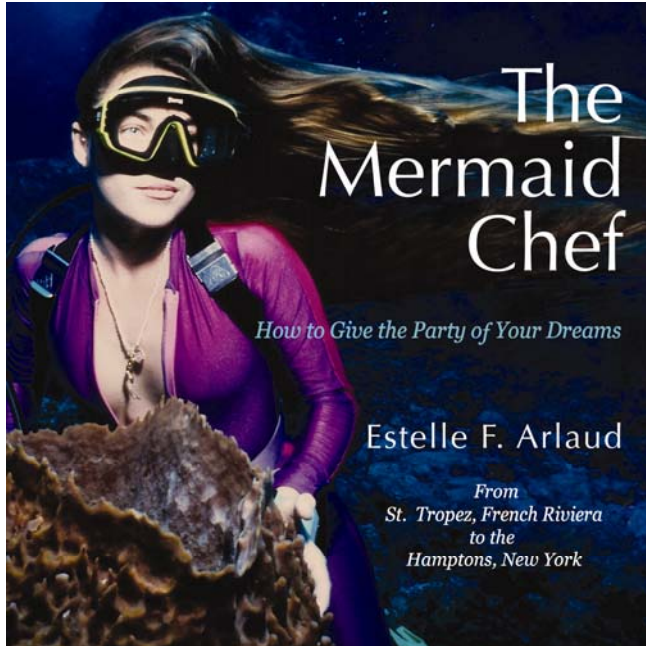


FEATURED AUTHOR

**Estelle F. Arlaud, author of
*The Mermaid Chef:
How to Give the Party of Your Dreams***



About the Book

With inspirational sayings, beautiful underwater photographs, and exquisite pictures of food elegantly served, this book will feed your soul. “The Mermaid Chef” takes you by the hand to help you create tantalizing recipes for the perfect party. Be the chef of your life!

About the Author

From a very young age, I had three deep attractions: cooking, the sea and spirituality—always with a strong connection to nature. I grew up in two beautiful places: St. Tropez, France and St. Martin, French Caribbean. Since I was fourteen years old, I cooked for my family on a daily basis. and joined the free diving team. At nineteen I had my first catering company and passed the scuba-diving instructor certification.

Four years ago, as I was working as a private Chef in St. Tropez, some clients from the Hamptons, NY talked about my cooking to the owner of the Bridge—an exclusive, high-end golf club. I have been the Executive Chef of the Bridge for four years, where many pictures were taken. As we are open only for summers, I have the time to meditate, scuba dive and travel.

And most of all to write you this book that I really hope you will love.

Testimonials

“. . . We have eaten in the best restaurants in St. Tropez, but the very best is Chez Estelle at Le Cadran Solaire!”

—Jimmy Melville, BBC, Hat Tricks Productions

“Darling Estelle, how can we thank you for your beautiful smile and energy . . . food was amazing, with love . . .”

—Nadine Walji, member of The Bridge

“In three days I have had nine of the best meals of my life . . . You are a food angel sent from the big kitchen in the sky!”

—Andrew Durham, writer for French Vogue Magazine

“Estelle, our soul, our spirit, our sun these months . . . Sprinkling your mermaid magic in everything you did . . .”

—Tim O’Brien, St. Tropez and St. Barth

“You are such important part of The Bridge experience . . .”

—Hazel and Marvin Shanken, *Wine Spectator & Food Arts Magazines*

“Wonderful evening, wonderful food!”—Nick Mason, Pink Floyd

“You came into our life—a bright light and most beautiful spirit. You lifted our hearts and souls everything you do.”

—T.R. Pescod, model and guest host of *The Barefoot Contessa*

“. . . You helped set the tone at The Bridge. We ate your food every day for months with pleasure. You should be proud; we are deeply appreciative.”

—Robert Rubin, owner, Bridge Golf Club, Bridgehampton, NY

“. . . Your french fries changed my life forever!”

—Kurk Basnight, co-owner and manager, Red Bar Restaurant, Southampton, NY