
















# Delores Custer



food stylist, culinary educator, author, consultant

## *Interview Topics*

Learn:

- ▶ how she worked with sports figures Reggie Jackson, Steve Garvey, and Too Tall Jones and some of the Dallas Cowboys 
- ▶ how she spread margarine for a commercial in a chateau in Prague, a tropical rain forest in Mexico (with out a refrigerator) and on the Brooklyn Bridge at midnight  
- ▶ who ate the \$200,000.00 chocolate chip cookies at about \$10,000 a bite
- ▶ her most unusual requests "please remove all the hairs on the raspberry" and "can we make the walnut explode on cue?"  
- ▶ how she worked with Paul Newman" in hell 
- ▶ how to make 20 plates of food all with bow ties made of food for a James Beard Awards poster 
- ▶ how wonderful it was to work with Julia Child on the Rosie O Donnell Show  
- ▶ how food stylists make foods mouthwatering with real food 
- ▶ how to make room temperature beverages look chilled and with perfect lemon twist garnishes -- and did you know that most of the pits in a lemon are not in the stem end of the lemon? 
- ▶ how to make ice cream that doesn't melt and where to find beautiful ice cubes and milk splashes for your breakfast cereal 
- ▶ how to make a sandwich that is two feet tall or 8 feet long 
- ▶ how important props are for the food stylist and home cook and how to choose your plates and glasses for home use  
- ▶ how to make the perfect hamburger  

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 = pictures available    = video available    = demonstration