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FOR IMMEDIATE RELEASE

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**NEW EXECUTIVE CHEF NAMED
AT PREMIER RESORT**

Santa Fe, NM – The new Executive Chef at Las Fuentes Restaurant & Bar at The Bishop's Lodge Ranch Resort & Spa is not new to Southwest style cuisine. In fact, Patrick Hartnett was in the company of the famous "Gang of Five" chefs who are credited with the culinary revolution that brought the southwest into haute cuisine.

Most recently Hartnett worked as Sous Chef to renowned Chef Martin Rios at the Eldorado Hotel in Santa Fe, and was Executive Chef at Doc Martin's in Taos.

Hartnett was born in Pittsburgh, PA and at the age of 14 competed and placed in a national cooking competition for high school students. He was a chef in a restaurant at 18 and then attended a culinary school in Dallas and was mentored by Ann Greer McCann, one of the original "Gang of Five" chefs, and Richard Chamberlain, another Dallas chef who contributed significantly to Southwest cuisine.

"It was then that I learned the importance of balancing the excitement of flavor with creativity to give harmony to my dishes," says Hartnett.

Hartnett then traveled to Italy and met a chef and worked in a Florence osteria while on vacation. "It was a great experience," Hartnett says. "There were nine different languages being spoken in the kitchen but I learned so much about the simplicity of Italian cooking."

After returning to the states, Hartnett held both Corporate and Executive Chef positions in Pittsburgh and Copper Mountain Resort, Colorado before coming to New Mexico.

“My cooking style ranges from New World to European, with influences from the Southwest, Mexico and the Caribbean,” Hartnett says. “I like to pair the freshest ingredients to compliment each other and intrigue the taste buds.

“I feel I’ve found my niche here,” he says. “I am very Southwest-oriented in my cuisine, and the Lodge itself is such a part of Southwest history. All together it’s something I feel close to.”

Q&A: An Interview with Chef Patrick

Why did you want to be a chef?

I cam from a large Irish family and my grandmother did the cooking and wouldn't let anyone else in but me. It was a privilege and I enjoyed it. I've always looked up to chefs.

What is your cooking philosophy?

Clean and simple. I like to marry all the cuisines I've been influenced by.

What is your favorite ingredient?

Corn. It's versatile, sweet, and savory.

Name five items in your home refrigerator.

Capers, hot sauce, eggs, Stilton cheese, and orange juice.

What is your best food/cooking moment or memory?

When I met my girlfriend 12 years ago. We were both sous chefs at the same restaurant.

What do you do on your days off?

Go to Taos, relax with our dogs – an Akitta terrier mix and a Saint Bernard.

What do you like about Santa Fe?

Everything. The culture, the weather, the architecture, the food.

What is your most coveted piece of kitchen equipment?

My tool box. It has everything.

What advice would you give future chefs?

Be organized.

Who or what do you watch for trends or ideas?

'Art Culinaire' magazine.

Prism Hotels is one of the nation's fastest growing full service hotel management companies, with a team of professionals offering experience unmatched in the industry. Across the U.S. plus the Caribbean we provide third party management for large full service hotels, boutique hotels and resorts. Clients include Marriott, Hilton, Radisson, Embassy Suites and Holiday Inn.

The Bishop's Lodge Ranch Resort & Spa is a classic, historic destination ranch resort at the base of the Sangre de Cristo Mountains, minutes from the downtown Santa Fe Plaza where colorful reminders of nearly four centuries of Spanish, Native American, and Southwestern cultures endure. The Bishop's Lodge offers luxurious lodging and endless four-season recreation.

Ranked by Travel & Leisure magazine as one of America's premier retreats, the Bishop's Lodge offers the perfect setting for resort-style family vacation, a fairy-tale wedding or a corporate conference. The historic and intimate, Las Fuentes Restaurant & Bar, a Santa Fe favorite, offers breakfast, lunch, dinner, a full bar and sunset dining.

The Bishop's Lodge Ranch Resort was featured in the publication "100 Best Family Resorts in North America" by Janet Tice and Jane Wilford.

The ShaNah Spa and Wellness Center, opened in 2002, and honored with Conde Nast Johansens' "Most Outstanding Spa Award in North America and Caribbean" features a full menu of spa treatments, services and tranquil Southwestern ambience. The Spa includes a yoga studio, whirlpool, tennis courts and Santa Fe's largest outdoor swimming pool.

To make resort or spa reservations call 800-732-2240 or visit www.bishopslodge.com.

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