

❖ ❖ ❖ CHEF CORY MATTSON ❖ ❖ ❖

*The University Club is extremely proud to introduce its new Executive Chef, Cory Mattson. His overwhelming creativity, distinguished experience and esteemed professionalism have made him a perfect fit in the University Club family. The entire Club membership and staff is excited to experience his exceptional cuisine and unique flavors.*

*Since August of 1986, Executive Chef Cory Mattson has managed a full-service kitchen at the celebrated Ferrington House Restaurant and Country Inn in Chapel Hill, North Carolina. The Ferrington House is known for its classic Southern cuisine and elegant dining atmosphere in an old country farmhouse amid antiques, candlelight and original art.*

*During his tenure as Executive Chef, the Ferrington House was named a member of the prestigious Relais & Chateaux, an international association of distinctive inns and restaurants. The Ferrington House also received the Uncle Ben's 1989, 1992, and 1993 "Best Inn of the Year" award and the Country Inns Magazine's 1990 "Best Inn of the Year" award. With Chef Mattson's culinary technique and management success, the Ferrington House was named a AAA Five Diamond and Mobil Four Star restaurant and became a Distinguished Restaurant of North America award winner.*

*Articles featuring the culinary talents of Chef Mattson have appeared in Travel & Leisure, Food & Wine, Southern Living, Mid-Atlantic Country Journal, Country Inns Magazine, Family Circle, and The New York Times as well as local and regional newspapers. He was also featured on the September 1996 cover of Bon Appetit, and the Ferrington House was the subject of a one-hour episode of "Great Country Inns" on The Learning Channel/Discovery Network. He served as the Executive Chef for the production of 58 shows of the "Inn Country Chefs" series and was featured in four of these shows.*

*Chef Mattson was selected by Fetzer Vineyards to represent "The New Cuisine of the Old South" in a national wine and cuisine promotion in 1990, and he served as a visiting chef at the James Beard Foundation in New York in March of 1991, and again in February of 1994.*

*Chef Mattson received his Culinary Arts degree from The Culinary Institute of America in Hyde Park, New York in 1986. In 1998 Chef Mattson became Director of Food Services overseeing cooking classes, coffee roasting and developing the catering department he created. He spends most of his free time with his wife and two young daughters. Many of his personal adventures have been profiled in the Professional Bowhunters Magazine, Traditional Bowhunter Magazine, and Chef Mattson was recently included in a book titled The Best of Traditional Bowhunter, published in early 2005. His love of the outdoors, cooking, as well as bow building was featured in the "Carolina Outdoors section" of The News and Observer in March of 2004.*

*The University Club welcomes Executive Chef Cory Mattson to its team. We look forward to our members experiencing his incredible cuisine and continued excellence in culinary achievements!*