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Orlandeaux's Crosslake Café Chef Damien "Chapeaux" Chapman Named a 2024 Chef to Watch by Louisiana Cookin'

Shreveport-Bossier, LA – Chef Damien "Chapeaux" Chapman of Orlandeaux's Crosslake Café, one of Shreveport-Bossier's culinary gems, has been named a 2024 Chef to Watch by *Louisiana Cookin*'. Orlandeaux's holds the title of being the oldest continuously operating Black-owned family restaurant in the United States. Chapman will join five other outstanding chefs at the 2024 Chefs to Watch dinner event on Thursday, October 10, at The Greenwood in Covington, Louisiana.

Louisiana Cookin' introduced the Chefs to Watch program in 2022 to honor chefs who exemplify a deep passion for Louisiana's culinary traditions while also bringing fresh, innovative ideas to the table. These six culinary stars are recognized for their dedication to using locally sourced ingredients and honoring the state of Louisiana's storied culinary heritage.

"Everyone recognized tonight isn't just a chef; we're ambassadors, sharing our community's story and keeping our culture thriving through good food," said Chapman. "At Orlandeaux's, we honor traditional 100-year-old family recipes while also introducing new ideas to keep our menu fresh and exciting."

Chef Chapman, selected as a 2023 Louisianian of the Year by *Louisiana Life Magazine*, comes from a rich culinary legacy. Born in Shreveport-Bossier to the late Chef Orlando L. Chapman and Sharon L. Davis, he developed an early passion for culinary arts and restaurant operations. Orlandeaux's Café, the direct descendant of the historic Freeman & Harris Café (established in 1921), has been a cornerstone of African American food culture in the United States. Now under Chef Chapeaux's leadership, <u>Orlandeaux's Crosslake Café</u> continues to honor its deep roots while embracing modern culinary innovations. Chapman's approach to cooking reflects his dedication to both tradition and creativity.

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