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## **The Lost Art Of The “Supper Club” HOW TO REVIVE THE EASY AND ECONOMICAL WAY OF SOCIALIZING WITH FRIENDS**

Paul J. Kenny worked for Kraft Foods for 35 years collaborating with an amazing group of chefs and food scientists, and honing his appreciation of the “art and science” of a great meal. As VP of Marketing for the Ingredients business at Kraft, he worked hand in hand with food industry greats,, including the scientist who invented Kraft Macaroni and Cheese and the chef who led innovation at Nestle for over 20 years.

Working with these experts gave him enormous insight into what makes food taste good and what makes it popular. Paul also ran Kraft Food Ingredient's international businesses, a post that allowed him to travel the world, enjoy all kinds of cuisines, and learn a great deal about food, . Most importantly, he got to know many interesting people over a good meal, which is the foundation of any great dinner party or “supper club.”

“Socializing over a meal with friends isn’t that hard and it is a lot of fun,” Paul says. “Supper clubs are a particularly good fit for millennials who are very social, but struggle to find time to fit socializing in with family and career challenges.”

Paul shares all of his tips and years of experience in entertaining and food in his book *Impromptu Friday Nights, A Guide to Supper Clubs* [Morgan James Publishing, January 30, 2018].

In a fun, creative interview, filled with advice and humor, Paul can discuss:

- How to organize a supper club – It’s much easier than you think and doesn’t have to be include only your closest friends. In fact, an eclectic group can be even more fun)
- Why supper clubs can be any size and informal
- Picking themes to set an easy stage for the night
- Five things to *avoid* when hosting which may not be what you think!
- Five things you *must have* and *do* as the host that will take the worry out of planning
- Menu planning and tested recipes you can easily follow and prepare ahead
- How to host a supper club if you don’t like to cook
- What to do when the meal is a disaster
- How health and wellness can fit in a supper club – or not!

- How to deal with religious and dietary constraints
- And so much more!

**Paul J. Kenny worked at Kraft Foods for 35 years and was VP of Marketing for Kraft Food Ingredients where he was lucky to work with an amazing group of chefs and food scientists. His experience honed an appreciation of the “art and science” of a great meal. Paul comes from a long line of foodies who love to entertain and throw dinner parties. He was brought up in an environment where food and entertaining dinner guests was a way of life. *Impromptu Friday Nights* is his first book.**

**Learn more about Paul Kenny at <http://impromptufridaynights.com> and connect on [Facebook](#), [Pinterest](#), [Twitter](#) and [Instagram](#).**

***Impromptu Friday Nights* is available for wherever books are sold. . For direct links to major outlets go to: <http://impromptufridaynights.com/store/>**

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