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**CULINARY VETERAN PAUL KELLUM NAMED NEW EXECUTIVE CHEF AT
THE UMSTEAD HOTEL & SPA'S HERONS RESTAURANT**

North Carolina's Coveted Herons Restaurant to Debut New Menus Under Chef Kellum's Direction

CARY, N.C., June 23, 2008 – The Umstead Hotel and Spa, North Carolina's only member of Leading Hotels of the World and Leading Spas of the World, has appointed Paul Kellum to the position of executive chef at the hotel's signature restaurant, Herons. In his new role, Kellum will be responsible for managing all culinary operations for Herons, including the implementation of new seasonal menus that highlight regional cuisine with global influences.

"We are thrilled to welcome Chef Paul to Herons and The Umstead Hotel & Spa," said Bob Schofield, managing director of the Umstead Hotel & Spa. "Chef Paul brings with him an impressive array of experience working in some of the most prestigious kitchens across the country and we are confident that his expertise will contribute to our continued culinary success and bring amazing depth to our food and beverage program."

Kellum brings a diverse culinary background to the kitchen at Herons, much of which has been spent at luxury hotel properties and some of the finest dining establishments across the nation. He most recently served as executive chef at Vail Resorts Blue Moon Restaurant and Eagles Nest in Vail, C.O. where he implemented a twelve course chef tasting menu that helped to earn him Vail Resorts' "Chef of The Year Award" earlier this year.

Prior to his time in Vail, Kellum resided in Williamsburg, V.A. where he spent two years as executive chef of Great Wolf Lodge. From 2003-2005, he was a chef at the Five-Star, Four-Diamond Fat Canary in Williamsburg where he was a member of the opening team. It was during his tenure in Virginia that Kellum was awarded a myriad of accolades for his progressive culinary technique, including the "Toast of the Taste, Grand Prize" from Taste of Williamsburg (2007), "Best in Show," from Taste of Virginia (2007) and the "Peoples Choice Award" from Taste of Williamsburg (2006).

Having honed his skills under world renowned chefs such as Frederic Anton at Pre Catelan in Paris and at nationally acclaimed restaurants including Morimoto's in Philadelphia and Restaurant Daniel in New York City, Kellum has cultivated a unique and sophisticated culinary philosophy and an artistic approach to food. He uses local and fresh seasonal ingredients to highlight their true potential through simplicity, allowing the flavor of the dish to maintain its elegance while adding an element of surprise and distinction.

Chef Kellum cultivated his passion as an epicure at Gloucester High School where he received part one and two of the *ProChef* Hospitality Business Management Certification in 1999. He then attended the world renowned Culinary Institute of America in Hyde Park, N.Y. where he earned his degree in 2002.

The Umstead Hotel and Spa (www.theumstead.com) is nestled against a beautiful three-acre lake, steps away from walking and jogging trails as well as The Umstead State Park. The 150 oversized guest rooms include luxurious furnishings and signature amenities. State-of-the-art technology enhances the customer experience on all levels. Adjacent to the hotel, the plush Umstead Spa features the finest treatment rooms, a “meditation” courtyard and more. The treatment menu includes a variety of massages, facials, body masks, body polishes and exfoliation treatments, hydro-therapy baths and showers, hand and foot treatments, manicures and pedicures. The Umstead Hotel and Spa is North Carolina’s first hotel to receive AAA’s coveted “Five Diamond Award” as well as being a member of Leading Hotels of the World and Leading Spas of the World. For reservations and information, call toll-free at 1-866-877-4141. Images available upon request.

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