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HIGH PROFILE



BRAD NETTLE/STAFF

Cypress executive chef Craig Deihl is surrounded by his charcuterie: hams, bacon and salami at the downtown restaurant.

CRAIG DEIHL

Chef a culinary craftsman

BY TERESA TAYLOR
The Post and Courier

Maybe there's some truth in the old saw about red hair. When asked to describe Cypress chef Craig Deihl, "passionate" is the immediate response.

"Everything Craig does he is extremely focused on, he's very passionate about what he does," says longtime friend A.J. Forlano, who worked alongside Deihl in two different kitchens for more than five years.

And when Mike Lata, the reigning "Best Chef Southeast" names him as his favorite

chef, it's a compliment of the highest order.

"He's a passionate guy, young and talented, inspired by what he's doing," says FIG chef Lata, who won the coveted James Beard title in May. "He seems like he's pushing himself further every day. And I've had some wonderful meals in there, particularly his pork and charcuterie work."

Deihl, 32, has been executive chef of Cypress Lowcountry Grille for eight years, handed the reins six months after its opening. He had just turned 24.

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