



*A pairing of Washington's finest food & wine.*

FOR IMMEDIATE RELEASE

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## **Gifts from the Earth**

*Program graduates among celebrity chefs at annual South Seattle Community College food and wine event.*

(Seattle, WA) – Fifteen of the region's top chefs will participate in South's 2011 ***Gifts from the Earth*** gala, the annual event that celebrates the hospitality industry and raises funds for college programs and student scholarships. The singular event provides food and wine aficionados, donors, and sponsors a unique opportunity to interact with celebrity chefs and South students while enjoying innovative cuisine and the finest Washington wines.

The festivities, sponsored by Food Services of America, take place Saturday, **January 29, 2011**, at South Seattle Community College beginning at 5 pm. The evening features hors d'oeuvres, wine tasting and a silent auction, followed by dinner and a live auction that includes unique wine and dining packages.

It's the can't-miss event of the year, as the region's celebrity chefs create their own menus and prepare a multi-course gourmet feast for two tables (10 guests per table) each. All the courses are paired with fine wine from one of 30 Washington wineries, poured by student sommeliers from South's own Northwest Wine Academy.

***Gifts from the Earth*** is more than a unique fundraising event; it also provides invaluable, hands-on learning and professional networking opportunities for South Seattle Community College students Hospitality Management bachelor's degree program students manage guest relations, Culinary Arts students prepare meals alongside celebrity chefs, and students in the Wine Technology program pour wine with winemakers.

### ***2011 Celebrity Chefs:***

Duff Allen - Chef Products Northwest; Peter Birk – Ray's Boathouse; Jeremy Bryant – New Century Catering & Seattle Mariners; Dalis Chea – Herban Feast Catering; David Engler – Seattle Golf Club; Eric Floyd – Washington Athletic Club; John Hart – Seattle Sheraton; Brock Johnson – Dahlia Lounge; Jeff Maxfield – Sky City; Jeremy McLachlan – Salty's on Alki; Will McNamara – South Seattle Community College; Cody Reaves – Flat Iron Grill

Additional chefs and participating wineries will be announced soon.

Title sponsor Food Services of America (FSA) is one of the nation's largest foodservice distributors, serving customers in 15 western and mid-western states. This is the fourth consecutive year that FSA, a long-time supporter of South's award-winning culinary and hospitality industry programs, has participated as the Gifts from the Earth title sponsor. Additional sponsors include Boeing, Charlie's Produce, Interbay Food Company, Tony's Coffee, and Union Bank.

Tickets for Gifts from the Earth may be purchased for \$175 per person. Corporate and table sponsorships ranging from \$1,750 to \$10,000 are also available. More information on ticket purchase and sponsorship opportunities may be obtained by contacting the South Seattle Community College Foundation at (206) 764-5809, email to [ssccfoundation@sccd.ctc.edu](mailto:ssccfoundation@sccd.ctc.edu), or on the web at [www.southseattle.edu/foundation/giftsfromtheearth/index.html](http://www.southseattle.edu/foundation/giftsfromtheearth/index.html).

### ***Celebrity Chef Profile – Chef Jeff Maxfield***

First-time celebrity participant Chef Jeff Maxfield, executive chef of the Space Needle's SkyCity Restaurant since 2008, is looking forward to working with his crew of South Culinary students. A 1996 program graduate himself, he recalls the important role networking and exposure to industry professionals played in his own culinary education.

"The opportunity to meet relevant chefs in the area was huge," he said. "Being able to work with those guys and to be a part of that was awesome. If I have the opportunity to give back, that's absolutely what I'll do."

Since graduating from South, Chef Maxfield has held posts at some of the finest restaurants in United States. At the age of 20, he was the youngest sous chef ever hired at Canlis. He has also served as chef de cuisine of the Five Palms Beach Grill in Maui, and chef de cuisine at Chez Shea.

He welcomes this chance to return to his South Seattle Community College culinary roots and be a part of *Gifts from the Earth*.

A special aspect of the evening is the chef's ability to concentrate on just two tables of diners, rather than an entire restaurant. Chef Maxfield is excited about showcasing the exquisite cuisine he has created for the Space Needle restaurant for just 20 lucky diners, noting that "being able to do something on a smaller scale and pay attention to every single plate will be fun."

### ***About South Seattle Community College***

South Seattle Community College is a leader in culinary arts education, with a highly regarded and award-winning Culinary Arts program accredited by the American Culinary Federation. The program offers degree and certificate programs in Restaurant & Food Service Production, Catering & Banquet Operations, and Pastry & Specialty Baking. The college is also site of the Northwest Wine Academy, a first-of-its-kind program in Western Washington that offers certificate programs in Wine Making, Wine Marketing & Sales, and Food & Wine Pairing. In addition, the college offers a four-year Bachelor of Applied Science (BAS) degree in Hospitality Management.



**Chef Jeff Maxfield**

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