



A pairing of Washington's finest food & wine.

FOR IMMEDIATE RELEASE

January 10, 2011

Contact: Heather Foss
(206) 768-6616
hfoss@sccd.ctc.edu

Gifts from the Earth Update

Celebrity chef roster finalized for annual South Seattle Community College food and wine event. Tickets still available.

(Seattle, WA) – South Seattle Community College Culinary Arts program graduates are among the fifteen top chefs who have confirmed their participation the college'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.

2011 Celebrity Chefs:

Duff Allen – Northwest Chef Products; Ron Anderson – Etta's; Peter Birk – Ray's Boathouse; Dalis Chea – Herban Feast Catering; David Engler – Seattle Golf Club; Eric Floyd – Washington Athletic Club; Mark Guth & Carly Stegan – Emerald Cove Catering; John Hart – Seattle Sheraton; Jeff Maxfield – Sky City; Jeremy McLachlan – Salty's on Alki; Will McNamara – South Seattle Community College; Renatto Medranda – Westin/Bellevue; Lisbet Mielke – Ravishing Radish; Cameon Orel – Sip; Cody Reaves – Flat Iron Grill

MORE

GIFTS FROM THE EARTH

January 10, 2011

ADD ONE

2011 Participating Wineries

Adams Bench, Barnard Griffin, Bob Betz Winery, Brian Carter Winery, Chandler Reach Vineyards, Chateau Ste. Michelle, Columbia Winery, Covington , Covey Run, Davenport Cellars, DeLille, DiStefano, Dusted Valley, Elevation Northwest, Flying Dreams Winery, Gamache Vintners, Gorman, Haystack, Hollywood Hills , J. Bookwalter, Isenhauer Cellars, Kestrel, Lobo Hills, Maryhill, Northwest Totem Cellars, Northwest Wine Academy, Nota Bene, Page Cellars, Patterson Cellars, Pleasant Hill, Red Sky, Stevens Winery, William Church, Willis Hall, Zerba Cellars

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.

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, Ferguson Construction, Odom Distribution, 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, or on the web at www.southseattle.edu/foundation/giftsfromtheearth/index.html.

Celebrity Chef Profile – Chef David Engler

Chef David Engler is no stranger to ***Gifts from the Earth***. The 26-year old Seattle Golf Club sous chef has participated in the event as both a Culinary Arts student and guest chef. His firsthand experience gives him a unique perspective on how the opportunity to work alongside a top chef impacts students.

“It’s about more than just food,” he explained. “This is really a service to students who will take our professional forward in a positive manner. It’s all about having fun and getting students involved, letting them be a part of the whole process.”

Since graduating from South in 2006, Chef Engler has served as sous chef at Rainier Golf and Country Club, and Fairwood Golf and Country Club. As a Culinary student, he worked at restaurants including Flying Fish, Columbia Tower, and Restaurant Zoe. He graduated from South in 2006, with degrees in Banquet & Catering Operations, and Food Service & Production. At the age of 24, he became one of the youngest chefs to earn the Certified Chef de Cuisine designation from the American Culinary Federation.

MORE

GIFTS FROM THE EARTH

January 10, 2011

ADD TWO

A special aspect of the evening is the chef's ability to concentrate on just two tables of diners. In his second year cooking exclusively for 20 *Gifts from the Earth* diners, Chef Engler remains excited about guiding the next generation of chefs as they help him showcase his cuisine.

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 David Engler

###

Media Inquiries

(206) 768-6875 / coehler@sccd.ctc.edu