



FOR IMMEDIATE RELEASE:

June 23, 2006

MEDIA CONTACT:

Natasha Daniels
Communications Manager
678-553-6010
Natasha.daniels@acfb.org

SUMMER SIZZLES WITH CHARITY COOKING CLASSES

--Local Chefs Volunteer Culinary Expertise to benefit the Food Bank--

The below schedule highlights upcoming cooking classes that begin in July and continue through September 2006. The Atlanta Community Food Bank's Simple Abundance Cooking Class series provides the community with the unique opportunity to interact with Atlanta's top chefs, learn the secrets to exquisite dishes, have fun, and help feed Atlanta's hungry. One hundred percent of class tuition benefits Atlanta's Table, a project of the Food Bank that provides approximately 40,000 pounds of food to Atlanta's hungry each month. For details or to register, visit www.ACFB.org or call 404-892-FEED ext. 1444.

Picnic in July

Chef Paul Albrecht of Paul's Restaurant

July 11, 7-9 p.m.

Location: The Cook's Warehouse – Brookhaven
4062 Peachtree Road, Atlanta, GA 30319

\$60

For details or to register, visit www.ACFB.org or call 404-892-FEED ext. 1444.

Summer's here – time to grab friends and family, blanket, sunscreen and the picnic basket and head for fun in the sun. As for the food, Chef Paul's got that covered: chilled heirloom tomato bisque with goat cheese mousseline and basil oil; garlic passion fruit roasted Cornish hen with watercress and three color potato salad; and watermelon frappe limoncello and minted Georgia Peach salad. Evening includes wine tastings sponsored by Sherlock's Wine Merchant and door prizes.

-more-

FOOD BANK COOKING CLASSES—PAGE TWO

Mangia!

Chef Jamie Adams of Veni Vidi Vici

July 24, 7-9 p.m.

Location: The Cook's Warehouse – Midtown
549-1 Amsterdam Avenue, NE, Atlanta, GA 30306

\$60

For details or to register, visit www.ACFB.org or call 404-892-FEED ext. 1444.

Italy's known for good food. And Chef Adams is known for providing good, authentic Italian food to Atlanta as evidenced by the class menu of fresh homemade fettucine with summer tomatoes, garlic and basil; roasted rack of lamb with summer vegetable ragu; and semi-freddo of Torrone (Italian nougat) with pure Venetian melted chocolate. Molto bene! Evening includes wine tastings sponsored by National Distributors and door prizes.

Summer Repast

Chef Joe Truex & Chef Mihoko Obunai of Repast

August 14, 7-9 p.m.

Location: The Cook's Warehouse – Decatur
108 West Ponce de Leon Avenue, Decatur, GA 30030

\$55

For details or to register, visit www.ACFB.org or call 404-892-FEED ext. 1444.

Wondering how to add some metropolitan and global influences to your summer meals? Let husband and wife team Chef Truex and Chef Obunai guide you as they demonstrate their summer market basket menu that includes two hors d'oeuvres, bacon wrapped medjool dates with marcona almonds and shrimp curry in buttered toast cups; followed by shaved fennel salad with orange, feta and dried cured olives; jamon Serrano wrapped merluza with summer corn succotash and lemon thyme butter; and Japanese style citrus cheesecake with tropical fruit purees. Evening includes wine tastings sponsored by Sherlock's Wine Merchant and door prizes.

Living the Hi Life

Chef Victor N. Amato of Hi Life Kitchen & Cocktails

August 29, 7-9 p.m.

Location: The Kroger School of Cooking
12460 Crabapple Road, Alpharetta, GA 30004

\$40

For details or to register, visit www.ACFB.org or call 404-892-FEED ext. 1444.

Don't let the approaching end of summer get you down. There's still time for plenty of hot culinary fun. Live the 'hi life' with Chef Amato as he demonstrates how to keep the fire burning in your kitchen. Tonight's menu includes shrimp & two tomato bruschetta with mint and capers, tuna tataki over avocado and hearts of palm salad with ginger soy glaze, Oysters "Vic-a-feller" stuffed with spinach, tomato, Applewood smoked bacon, scallions and provolone cheese, and Georgia Mountain Trout picatta with sweet corn grits, garlic spinach, vine tomato and caper chardonnay sauce. Evening includes wine tastings and door prizes.

-more-

Late Summer in Sicily

Chef Elisa Gambino of Via Elisa Fresh Pasta & Chef Gerry Klaskala of Aria

September 12, 7-9 p.m.

Location: The Cook's Warehouse – Brookhaven

4062 Peachtree Road, Atlanta, GA 30319

\$65

For details or to register, visit www.ACFB.org or call 404-892-FEED ext. 1444.

Back by popular demand, authentic fresh pasta expert Elisa Gambino and renowned restaurateur Gerry Klaskala provide a taste of Sicily in the summer with their menu of freshly made pappardelle with eggplant; spinach and ricotta half moons with meatballs and fresh tomato sauce; risotto al pescatore; and pesce spada agrodolce (swordfish). Evening includes wine tastings sponsored by Sherlock's Wine Merchant and door prizes.

Putting on the Ritz

Executive Chef Yves Samake of The Ritz-Carlton, Atlanta (Downtown) & Executive Chef Eric Chopin of The Ritz-Carlton, Buckhead

September 25, 7-9 p.m.

Location: The Cook's Warehouse – Midtown

549-1 Amsterdam Avenue, NE, Atlanta, GA 30306

\$75

For details or to register, visit www.ACFB.org or call 404-892-FEED ext. 1444.

Bring panache and culinary glitz to your own kitchen. Two fabulous chefs of the renowned Ritz-Carlton hotels, share the stage and some of their secrets to epicurean excellence with tonight's menu of an appetizer of seared scallop with creamy yellow grits, corn emulsion and truffle oil; "Freshness of the summer" trio of mini appetizers: granite of plum tomato, cucumber with mint pepper yogurt, and vichyssoise soup; entrée of braised marinated beef short ribs, chayote au gratin and summer vegetables; and for dessert, timbale of fruit "Buccaneer." Evening includes wine tastings sponsored by National Distributors and door prizes.

-end-