

FOR IMMEDIATE RELEASE

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Dig In Chefs' Team Includes Up-and-Coming Chefs

Young student chefs will get hands on training from some of the best in their field while they volunteer their time at one of Kansas City's signature benefits this month.

Culinary students from the Shawnee Mission School District's Broadmoor Bistro and trainee chefs from the Culinary Cornerstones program will be a part of the 2017 chef's team for Cultivate Kansas City's Dig In KC event. Dig In KC is an annual "farm-to-table" dinner fund raiser that supports the initiatives of Cultivate Kansas City. It will take place Sunday, September 17 from 6:30 to 9 p.m. at the historic City Market.

While the students will be gaining on-the-job training in food preparation, they also will be learning. Broadmoor Bistro students will prepare tableside extras such as jams and salsa to serve at the event. Culinary Cornerstones students will be onsite to prepare appetizers and learn from the best. All will be using only local ingredients to create their food.

This year's chefs' team includes:

- Craig Howard, Howard's Café, Grocery and Catering Service
- Craig McAlister, KC Convention Center
- Joe West, Stock Hill Steakhouse
- David Friesen, Betty Rae's Ice Cream
- Broadmoor Bistro
- Culinary Cornerstones Trainee Chefs

Chef Bob Brassard with the Broadmoor Bistro said it's important for all chefs to have a social consciousness when it comes to food.

"For the industry we serve, the focus is on sustainable foods and for our kids to be successful, they need to have a model which will make them successful," Brassard said. "Cultivate Kansas City has been instrumental in the farm-to-table example."

Traditionally, it's the meal prepared by these highly experienced chefs that keeps people coming back to Dig In KC. This year's menu includes specialty dishes such as Craig McAlister's Oak Smoked Chicken with Lemon Sorrel Chimichurri, Joe West's Risotto of Many Things That's Not Rice and Craig Howard's Patty Pan Squash with Cherry Tomatoes, Goat Cheese, Microgreens and Sauce Verte. And for dessert, David Friesen will be preparing Sweet Corn Ice Cream with a Balsamic Swirl.

It will be a one-of-a-kind dinner and a one-of-a-kind experience for these students!