

FOR IMMEDIATE PRESS RELEASE

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Founder

The Diversity Center of Seattle/Washington

www.diversitycentersea.org



Diversity Center of Seattle

Date of event is Wednesday December 12, 2018 from 6:00-9:00pm* Sanctuary at Admiral (2656 42nd Avenue SW (at Landers) in West Seattle

Tom Douglas is The Diversity Center of Seattle's Chef Sponsor and has asked to play the primary role as support to other Chefs. These amazing Chefs listed below have important stories to tell us about their vision and their APPROACH TO FOOD and we asked each WHY DIVERSITY IS IMPORTANT TO THEM. You can also get a glimpse of what will be served but not everything is listed as our Chef Sponsors will be filling in the gaps along with our Advisory Board Leadership.

Please meet our 10 Chefs & Causes below:

Buddha Ruska

Chef Panithit Chummee

Thai cuisine

Web: <http://www.buddharuksa.com/>

Social: @buddha ruska

Food Approach/Story	Why Diversity important	Dish
<p>After attending Le Cordon Bleu in Sydney, Chef Panithit Chummee worked in Thai restaurants in Australia, Thailand and Canada. He has been at local favorite, Buddha Ruska, for the past year. Chef Pahithit will be serving his signature Massamum Short-rib -- slow-cooked beef short-rib in aromatic Massamun curry sauce served with potatoes and yellow herb rice topped with infused-coconut foam. And, he will be helping to raise funds for his Cause, Care to Help Thailand.</p>	<p>Bringing people together family and friends around food is our way. My Uncles Nui and Michael have always supported me and the West Seattle community.</p>	<p>Massamun Short-Rib</p>

CAUSE: Care to Help: Thailand

Care to Help is dedicated to assisting the global community to live more productive and meaningful lives by addressing basic health and educational needs. Care to Help began its work in Vietnam in 2002. Its work in Thailand began in 2011.

Care to Help: Thailand
<https://www.cth-thailand.org>

Alcove Dining Room

Chef Emme Ribeiro Collins
 Brazilian
 Web: www.alcoveseattle.com
 FB: @alcoveseattle

Food Approach/Story	Why Diversity important	Dish
<p>Emme Ribeiro Collins was born in Salvador, Bahia - Brazil and moved to Seattle with her family in 1994, at the age six. In 1999, her parents opened Tempero do Brasil, Seattle's first Brazilian restaurant. Emme grew up</p>	<p>As a black, immigrant woman, diversity is something very important to me. We are all different and unique and I believe that recognizing, understanding and accepting these differences helps us all grow in a positive way and</p>	<p>Rockfish Moqueca</p>

<p>working at her family’s restaurant, as well as other restaurants in the Seattle area.</p> <p>In 2017, her parents decided to close the doors to their iconic restaurant, Tempero do Brasil. Without hesitation, Emme took over the lease of her family's restaurant space and launched Alcove Dining Room. Alcove is a blend of Emme’s Afro-Brazilian roots and Pacific Northwest upbringing.</p>	<p>that it can actually bring us all together.</p>	
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CAUSE:

Northwest Immigrant Rights Project promotes justice by defending and advancing the rights of immigrants through direct legal services, systemic advocacy, and community education.

"NWIRP is the largest source of comprehensive immigration legal services in Washington State for low-income immigrants and refugees. We provide legal assistance to more than 10,000 individuals and their families each year through direct legal services, brief services, intakes, referrals and community education. Each year, NWIRP serves clients from more than 160 different countries speaking more than 65 languages."

Northwest Immigrant Rights Project
 Phone: 206.587.4009
 Raul Alvarez, Communications Coordinator, raul@nwirp.org

Musang
 Chef Melissa Miranda
 Filipino Food
 Web: MusangSeattle.com
 FB & IG: @MusangSeattle

Food Approach/Story	Why Diversity important	Dish
<p>A world citizen. Family is Filipino, born in Seattle and spent 6 years in Italy. Passionate about ingredients and simplicity of dishes. Musang’s mission is to share food based from childhood memories – home cooked food for the soul. To bring Filipino food to the community and introduce the community to our culture.</p>	<p>I believe in diversity because there are a lot of stories to tell. If we talk about and help people experience our cultures and experiences, we can create safer/bigger spaces for ourselves. There are a lot of narratives to hear and understand. And, it is important to pass them on to the next generation.</p>	<p>Arroz Caldo (Filipino Rice Porridge)</p>

Love the Seattle food scene because it is about community not competition. To connect with other people in the industry and coming together around food.		
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CAUSE:
 FEEST (Food Empowerment Education & Sustainability Team) works at the nexus of nutrition education, health equity, food access, racial justice, and youth empowerment to increase health in low income communities of color and develop leadership for lasting change.

Kamonegi
 Mutsuko Soma
 Japanese
 Web: www.kamonegiseattle.com
 FB: @Kamonegi Seattle

Food Approach/Story	Why Diversity important	Dish
All cuisines require a balance of tradition and innovation. Even though I uphold the longstanding tradition of making soba by hand, I don't hesitate to play with the way these dishes are served or introduce new flavors into the fold. This level of play and innovation is my way of celebrating soba and Japanese cuisine, which often gets a reputation of being very rigid and strict. While I'm one of the few chefs to represent the craft of soba making in a restaurant setting, its important for me to not take myself and the food too seriously. I'm celebrating the abundance and duality of Japanese cuisine and I want my customers to celebrate with me.	Nothing is more inspiring as a chef than diversity. We rely on pairings and contrasts of flavors in our food to create a dining experience. I see diversity among people in the same way. Diversity is vital to shaping our experience in life, in creating businesses and building relationships that move us forward, challenges as well as nourishes us all at the same.	Foie Gras Tofu

CAUSE:
 The programs of the Bread Lab work to breed and develop publicly available varieties of grains and other crops that will benefit farmers, processors, and end-users while enhancing access to affordable and nutritious food for all members of our communities.

WSU Bread lab
 Kim Binczewski, kim.binczewski@wsu.edu

Medzo Gelato Bar

Fareed & Jennifer Al-Abboud

206-721-8440

Italian gelato and sorbet

Web: medzogelatobar.com

FB: @ Medzo Gelato Bar and Travel Café

Food Approach/Story	Why Diversity important	Dish
In the gelato world, we are known as “fanatics” because we reject the base mixes, corn syrup and artificial additives common in the frozen dessert industry. Today, even in Italy, gelato is a highly industrialized business. But Medzo offers this special treat in its purest form possible -- the way it was intended to be. As hands-on owner operators, we make our gelato from scratch. One pan at a time. Using local, organic dairy and the most natural ingredients available in the market.	Diversity enriches the human experience by promoting the exchange of ideas among people of various background and belief systems. In today’s divisive political and social climate, it is more important that ever to identify commonalities, establish connections and move in a more positive direction, together.	Several flavors NOTE: Recently won the Best of Burien dessert for 2019

CAUSE:

Refugee Women’s Alliance ReWA is a non-profit, multi-ethnic organization that promotes inclusion, independence, personal leadership, and strong communities by providing refugee and immigrant women and their families with culturally and linguistically appropriate services. ReWA advocates for social justice, public policy changes, and equal access to services while respecting cultural values and the right to self-determination.

Mahnaz Eshetu

Mahnaz@rewa.org

206-721-8440

Pot Pie Factory

Logan Niles

Middle Eastern

Web: PotPieFactory.co

FB: @Pot Pie Factory

Food Approach/Story	Why Diversity important	Dish
International fusion has been my focus for over 20 years. I believe our world is made better when we embrace the foods, music and spirit of other cultures with love and joy.	Diversity is the backbone of world peace and mutual prosperity.	Lamb Pot Pie (with vegetarian option)

SERVING: Deconstructed Lamb Pot Pie

- Harissa Lentil Puree
- Fire-roasted Vegetable Melange
- Seared Lamb Loin
- Pie Dough Flower
- Harissa and Lebne garnish

CAUSE:

The Post-Prison Education Program offers hope and creates opportunity for people returning to society by providing access to higher education. Imprisoned and formerly imprisoned people are offered the tools and human support they need to find gainful, meaningful employment, and break free from cycles of hopelessness, poverty, and imprisonment and become leaders for change.

Post Prison Education Program

Ari Kohn

206-503-2300

Comadre Panaderia

Mariela Camacho

Web: Comadrepnaderia.com

IG: pan-y-mijas

Food Approach/Story	Why Diversity important	Dish
With this panaderia, I'm trying to honor what I grew up eating and the reality of many people's need for affordable food while making healthier, more sustainable versions of pan that we love.	Without diversity we have a restricted view on other's needs. We become less empathetic and can lose touch to other views.	Conchas and possibly tres leches

CAUSE:

Green Plate Special's mission is to inspire and empower youth to experience food in new ways through gardening, cooking and eating together.

Green Plate Special
 206-602-6845
greenplatespecial.org

Saturnalia

Chef Killian Drake

Type: Allergy Sensitivities

Web: None

Social: twitter and LinkedIn

Food Approach/Story	Why Diversity important	Dish
I have a lot of allergies and know many people who also have such issue. It makes eating together difficult. I want people to be able to share a meal or celebrate together. Our company allows everyone to participate in an event as long as they let us know what allergies guests have. We have accommodations for every menu item from Kosher/Halal to celiac and everything in between.	Inclusion is important. When we exclude anyone for any reason -- be it race, creed, religion, point-of-view -- we are going against the principles of our country. We were founded and have flourished as a melting pot. A homogeneous society stagnates and becomes boring very quickly.	Vertical Pear Salad

CAUSE: REST (Rare & Endangered Species Trust)

The Rare & Endangered Species Trust allows tourism to brush with conservation & research in order to conserve, understand and educate. Founded in 2000, REST aims to bring attention to some of the most misunderstood and endangered animals in Namibia.

DUOS Catering

Chef Joshua Collins

Type: Appetizers

Web: www.duoscatering.com

DUOS CATERING of Seattle is a celebration of food and life. Pure ingredients, sustainably sources, inventively prepared, served with style and a genuine smile. Reading our menu is an adventure in itself; tasting our inspired gastro cuisine will knock a few items off the foodie part of your bucket list!

Venue location for this event: 2656 42nd Avenue SW (Sanctuary at Admiral by DUOS (42nd and Landers Avenue across from Hiawatha Community Center)

CAUSE: ONE MILLION TAMPONS

Our story:

- *Collecting Tampons, pads and menstrual cups for individuals in need
- *Working with established shelters and people who need housing/homeless in Seattle
- *Letting the homeless know that they are seen and heard
- *Fighting the tax on menstrual hygiene products
- *Practicing radical love and acceptance for everyone's life circumstance

Follow them on FACEBOOK * INSTAGRAM* @ONEMILLIONTAMPONS #ONEMILLIONTAMPONS

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