

FOR IMMEDIATE RELEASE

October 3, 2018

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A Holiday Tribute Fundraiser to Six Years of Top Chef Competitions 4-Time Winner Alex Martin to Prepare a 3-course Meal

For the past 6 years, The Wellness Kitchen (TWK) and Resource Center's big annual event has been a Top Chef Competition and Fundraiser. Local chefs from San Luis Obispo county go "head-to-head" in a timed competition similar to the popular Food Network TV show "Chopped." A distinguished panel of judges comprised of notable members of our community then taste the creations and determine a winning chef. A famous local media member covers the event as our emcee and it draws in a large crowd every year.

This year, TWK plans on changing it up to pay tribute to those volunteer chefs, judges, and emcees, and introduce our new Top Chef Series and Competition Events for 2019. In honor of the past six years of Top Chef events, TWK is presenting, **"A Top Chef Tribute & Holiday Fundraiser" on November 29th from 5pm to 8pm at Fig at Courtney's House, located at 311 6th Street in Templeton.** Tis' the season to join us for our annual holiday fundraiser and hear all about our exciting Top Chef Wine Pairing Competition for 2019.



This Holiday Tribute Fundraiser will be an opportunity for guests to experience a delectable **3-course meal prepared by Top Chef's 4-time winner, Chef Alex Martin with accompanying wine pairing by local wineries.** There will be live music, delicious food, wine pairings and bottles for purchase, tickets for special door prizes and more.

All proceeds benefit The Wellness Kitchen. Limited seating available. Contact The Wellness Kitchen for sponsorship opportunities at info@thewkrc.org or 805.434.1800. **Register today at <http://www.thewkrc.org/calendar.html>.**

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The Wellness Kitchen and Resource Center is a nonprofit organization in Templeton, CA whose mission is to provide our community with the most delicious and nutritious foods possible, but also give back through culinary instruction, nutrition education, and support groups. We host cooking classes with our in-house chefs, as well as a variety of healing lectures and demonstrations led by health professionals, guest chefs, nutrition educators, organic ranchers and farmers. <http://www.thewkrc.org/>