

WordHampton

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512 Three Mile Harbor Road • East Hampton, NY 11937 • (631) 329-0050 • (631) 267-1077 fx
E-Mail: nicole@wordhampton.com • www.wordhampton.com

****SAVE THE DATE – FOR YOUR CALENDAR LISTING****

What: 2010 GREAT CHEFS DINNER
For: Benefit for the Hayground School's Jeff's Kitchen and The Jeff Salaway Scholarship Fund
Where: Hayground School
151 Mitchells Lane
Bridgehampton, NY 11932
When: Sunday, August 8th from 5-7 p.m. cocktails, 7-9 p.m. dinner
Tickets: \$150 for cocktail party; \$500 for cocktail party and dinner; \$35 for children
Info: (631) 327-0573 or www.greatchefs-dinner.com

**2010 GREAT CHEFS DINNER SHOWCASING NOTABLE
MANHATTAN CHEFS AND TOP LOCAL TALENT**
Festive Cocktail Party and VIP Dinner in Jeff's Kitchen

(Bridgehampton, NY . . . February 2010) **Eric Ripert, Tom Colicchio, Marc Meyer and Laurent Tourondel** are among the world famous chefs returning to the **2010 Great Chefs Dinner** this summer in the Hamptons. The much-anticipated event now in its sixth year in the ongoing series, will be held on Sunday, August 8th from 5 - 7 p.m. on **Hayground School's campus (151 Mitchells Lane, Bridgehampton, NY)** as a benefit for **Hayground School's Jeff's Kitchen** and the **Jeff Salaway Scholarship Fund**. The event will include a cocktail party from 5 – 7 p.m. featuring notable Manhattan chefs **Tom Colicchio (Craft Restaurants and Top Chef TV)** and **Josh Capon (Lure Fishbar)** as well as top local chefs preparing hors d'oeuvres using local bounty. Confirmed chefs providing hors d'oeuvres at the cocktail party include: **Gerry Hayden & Claudia Fleming** (North Fork Table & Inn), **Cheryl Stair** (Art of Eating), **Sam Talbot** (Mondrain, Surf Lodge, Top Chef), **Kevin Penner** (1770 House), **Bryan Futerman** (Foody's), **Jason Weiner** (Almond), **Tom Schaudel** (A Mano), **Christian Mir** (Stone Creek Inn), **Joseph Realmuto** (Nick & Toni's) and **Keith Luce** (Hawkins and Luce). **Joe Watson** (Vine Wine Bar) and other vendors will provide specialty drinks for the cocktail party.

VIP Wine Dinner in Jeff's Kitchen Featuring Top Manhattan Culinary Talent

The sit-down dinner to follow the cocktail party from 7 – 9 p.m. features a four-course meal with courses prepared by **Eric Ripert** (Le Bernardin), **Laurent Tourondel** (BLT), **Marc Meyer** (Cook Shop, Five Points, 100 Acres), **Miche Bacher** (Sacred Sweets) and **Michael and Tracey Cavaniola** (Cavaniola's Cheese Shop). The dinner will be paired with wines selected by Joe Watson of Vine Wine Bar, who will serve as the sommelier. As well, a portion of the produce used in sit down dinner will be sourced from Hayground School's Slow Foods Greenhouse. There will also be a live auction following the dinner featuring exclusive culinary and travel packages such as cooking sessions with celebrity chefs and five star travel packages.

Ticket Prices and VIP Wine Tables

The cocktail party will be held in a festive tent on the Hayground School beautiful grounds and will feature live music, a silent auction and several tasting tables. Tickets for the cocktail party only are \$150 per person. Tickets for the dinner and the cocktail party are \$500. VIP wine tables are also available, limited availability, featuring fine wine selections and premium seating in Jeff's Kitchen with prices starting at \$7500 for a table of six. Tickets for children will be available for \$35, which includes creative childcare by Hayground Camp counselors, plus a separate kids' dinner.

An Annual Tribute to the Late Jeff Salaway

The Great Chefs Dinner is the primary fundraiser for Bridgehampton's own Hayground School and an annual tribute to the late Jeff Salaway, a widely respected and beloved restaurateur and one of the school's co-founders. The 2009 event raised over \$200,000 for **Jeff's Kitchen** and the **Jeff Salaway Scholarship Fund**. Says Nick & Toni's Toni Ross, who was also the late Salaway's wife, "Jeff believed that the growing, preparation and sharing of food is a primal human experience and the foundation of family and community." Jeff's Kitchen is a full service professional kitchen and classroom fitted with top-of-the-line Viking appliances; classes in nutrition, food science and cooking are held there for both children and adults. Completing the facility, recently a professional Farmtek greenhouse was erected by Hayground students, staff and friends with funds provided by Slow Food.

To reserve pre-sale ticket contact Donna Imbarrato, Event Coordinator at 631-327-0573 or email at greatechefsddinner@gmail.com. For more information go to www.greatechefsddinner.com. For press inquiries contact Nicole Castillo at WordHampton Public Relations at (631) 329-0050.

About Hayground School

Hayground School is founded on the conviction that all children can and should live a life of the mind. All children can be serious and passionate readers; all children can engage in serious discourse; all children can work and study in a community where art is at the center, not the periphery, of life. All children can develop the habit of compassion. The mission at Hayground is to provide an open, community school where conventional teaching methods are replaced by new ways of teaching and learning. They are committed to a program of innovation in a community of diversity, both economical and cultural.