

You are invited to a unique, invitation-only event to benefit the
FRED ROGERS CENTER FOR EARLY LEARNING AND
CHILDREN'S MEDIA AT SAINT VINCENT COLLEGE

The Second Annual

Erwe Are Special

On SATURDAY, SEPTEMBER 24, 2011, Jamison Farm and the Fred Rogers Center for Early Learning and Children's Media will join together again to present a wonderful dining experience. John and Sukey Jamison will open their home and farm for an evening of friendship and culinary delights featuring locally grown and raised natural food prepared by nationally acclaimed chefs.

You are cordially invited to join us.

Your Chefs for the Evening

GREG ANDREWS

The Supper Club, Greensburg, PA

Over the first 20 years of his career, Greg created outstanding culinary experiences at Westin and Starwood Hotels restaurants in San Francisco, Hawaii, Orlando, Memphis, and Philadelphia, becoming an Executive Chef before the age of 30. In 2001, he moved to Pittsburgh as Executive Chef at the Monterey Bay Fish Grotto and, following his marriage, moved to New York as Executive Chef at Stout. Greg is Executive Chef of The Supper Club in Greensburg and has become a culinary leader in the local and fresh food movement showcasing the outstanding agriculture available in this region.

KATHLEEN BLAKE

The Rusty Spoon, Orlando, FL

Kathleen started cooking at an early age in her grandmother's kitchen. Kathleen's current role as Chef/Owner of Pine 22 & The Rusty Spoon allows her to bring her passions mainstream. Kathleen was a participating chef for the 2008 James Beard Foundation Awards Gala, recognizing artisanal Florida, and a Golden Whisk Award nominee recognized by her peers for Excellence in the Kitchen for Women Chefs & Restaurateurs. She also received the prestigious nomination for 2007 Ace Award "Rising Star" and Entrepreneur Award from Marriott. Kathleen represents the true craft of American cuisine and excellence in the kitchen with a sustainable approach to local and seasonally grown products. She continues to expand her circle of influence throughout the culinary world and general public by her community involvement and donation of her time and talents to local charities.

RICK LASKIE

Parkhurst Dining Services, Saint Vincent College, Latrobe, Pennsylvania

As the executive chef at Saint Vincent College, Rick has had many unique experiences. He leads the food service team in feeding an average of 2,500 guests per day. Also on the daily agenda is catering on campus and in the progressive Fred M. Rogers Conference Center. Rick has participated in Steelers Training Camp for the past 11 years. In cooperation with the strength and conditioning coach and the team dietician, Rick develops the menus that feed the team each July when they roll in to camp. Through the hospitality of the Benedictine community at Saint Vincent, Rick has traveled to Collegio Sant' Anselmo in Rome where he trained on authentic sauces and pasta techniques, and experienced the Roman culture.

JAMIE LEEDS

Hank's Oyster Bar, Washington, DC

Jamie is one of Washington's most highly recognized chefs. In 2005, she opened her first restaurant as executive chef and owner, Hank's Oyster Bar, which serves "Urban Beach Food." Since its opening, Hank's Oyster Bar has been praised by *Gourmet*, *Bon Appetit*, *The Washington Post*, *Washingtonian*, *DC* magazine, *The Washington Times*, and *Fox Morning News*. Jamie is currently the president of Women Chefs and Restaurateurs. She also serves on the board of the American Institute of Wine and Food. Jamie and Hank's Oyster Bar were featured on Food Network's *The Hungry Detective*. She has conducted cooking demonstrations for *Fox Morning News* and Channel 9 in Washington, as well as being interviewed on Ed Hitzel's *Dining for One* and Bob Madigan's *WTOP Man About Town*.

JIMMY SNEED

Fresca on Addison, Richmond, VA

Jimmy first acquired a national reputation based on his unadulterated preparation and serving of stunning local product while working at Windows on Urbanna Creek in Urbanna, Virginia. He studied under Chef Jean-Louis Palladin of Jean-Louis at Watergate in Washington, D.C., who is considered by many to be the finest chef in America. Jimmy was chosen by Julia Childs as a featured chef in her series, *In Julia's Kitchen with Master Chefs*, which can be seen on PBS. He also can be seen on the Discovery Channel's *Great American Chefs* series. Jimmy was nominated for a 1995 James Beard award for "Best American Chef" in the Mid-Atlantic region. He is a frequent contributor to several major publications including *Fine Cooking* magazine and *Restaurant Hospitality*. Jimmy and his eldest daughter own and operate a vegetarian bistro in Richmond, Virginia called Fresca on Addison. According to Jimmy, "She's vegetarian, I am not!"

Schedule

5:00 – 6:00 PM

Arrival and parking at the Fred Rogers Center, welcoming reception and optional tour

5:30 – 6:30 PM

Vans leaving the Fred Rogers Center every fifteen minutes for Jamison Farm

5:45 PM

Reception, observe chefs at work, silent auction

7:00 PM

Dinner

8:30 – 10:00 PM

Vans return to the Fred Rogers Center

Dress

“Farm Chic.” The food is the star of the evening, so dress will be casual and informal. This is a working farm and the event will be outdoors and under a festive tent. Jeans and flats will be more appropriate and comfortable than business suits, dresses, or heels.

FRED ROGERS CENTER FOR EARLY LEARNING AND CHILDREN’S MEDIA AT SAINT VINCENT COLLEGE

www.fredrogerscenter.org

Established in 2003, the mission of the Fred Rogers Center is to advance the fields of early learning and children’s media by acting as a catalyst for communication, collaboration, and creative change. As a national and international resource for addressing emerging issues affecting children from birth to age 5, the Center’s work resonates with Fred’s own belief in the positive potential of technology and media to support the healthy social, emotional, intellectual, and physical development of young children.

JAMISON FARM

www.jamisonfarm.com

Since 1976, John and Sukey Jamison have been supplying the finest restaurants and chefs in the nation with free-range lamb raised on a 100% natural diet. The lean, firm, and delicate lamb raised on the picturesque 210-acre farm outside of Latrobe, is praised by award-winning chefs as “America’s Best” and ranked by renowned French chef Alain Ducasse in his book “Harvesting Excellence” as among the finest in the world.

