



Rory White and Kids Cook to Care are Thankful to Come Together to Cook and Share a Bountiful Meal with Those in Need

September 12, 2014 (Toronto, ON) –In its quest to bring children volunteers into low-income community centers to make and serve a culturally inspired meal to those-in-need, Kids Cook to Care will partner with Chef Rory White, the youngest contestant from season three of Top Chef Canada, who currently wows the patrons of the Royal Canadian Yacht Club. Under Chef White's tutelage, the child volunteers will create and serve over 100 dinners to Patrons of a Toronto Community Centre on the night of October 8th. Patrons will feast on a traditional Canadian Thanksgiving meal starting with a seasonal Butternut Squash Soup. The centerpiece will be a Canadian Roast Turkey, surrounded by Classic Cranberry Sauce, Sage and Brown Butter Stuffing, Mashed Potatoes, and Roasted Brussel Sprouts. Dessert is a rustic Fruit Cobbler, a fabulous ending to a harvest feast.

"Kids Cook to Care believes that connecting child volunteers with communities in need, through a nutritious meal and creative learning experience, is a recipe for success," stated Jill Lewis, Co-Founder. "The program is a unique way to help others and facilitate volunteer learning opportunities for young children. At a Community Meal, children of all backgrounds come together to share, cook, and help others – it's a beautiful thing to witness and is very inspiring for all involved."

"Starting out in the Culinary world at a young age myself I am thrilled to be a part of this KCTC program that encourages young people to experience the virtues of cooking skills." stated Chef White. "My partnership with KCTC will allow me to share my love of cooking Canadian Cuisine with young people and give back to my local community."

Kids Cook to care was born through a passion to inspire children to learn about new cultures, basic cooking skills, and the power of empathy, while feeding those in need. The Community Meals program invites children ages 6-16 to come together with the aid of a highly regarded chef, to prepare a menu of fun ethnic dishes for those in need. With an emphasis on culinary freshness, basic ingredients, and simple preparation techniques, the program teaches young volunteers valuable cooking skills, while fostering a sense of

community service. Each Community Meal is focused on foods with a unique ethnic origin, also providing participants the opportunity to learn about different international cultures and backgrounds.

About Kids Cook To Care

Kids Cook To Care is the brainchild of two mothers, Julie Levin, a caterer from Tokyo, and Jill Lewis, a publicist, who with her children prepared meals at a Homeless Shelter in New York City. While musing over the lack of hands-on volunteer opportunities for children during an apple-picking school field trip, Kids Cook To Care was created. This charitable organization creates innovative programs for children volunteers to show them through the creation of serving of ethnic foods to those in need they can make a difference. By bringing together the best chefs, resources and children, Kids Cook To Care provides no-fuss opportunities for child volunteers to make a difference in high-need communities. For more information, to go www.kidscooktocare.com.

About Chef Rory White

Born and raised in southern Ontario, Rory White is the dining room chef at the Royal Canadian Yacht Club. Rory started in the culinary industry at the age of 14 working in a butcher shop part-time. His experience there and his love of cooking pushed him into a high school apprenticeship program as a cook and later led him to complete Niagara College's culinary program. Since graduating, Rory has worked at Windermere House and George Restaurant as a sous chef. In 2013 Rory was the youngest contestant on season 3 of Top Chef Canada. In his free time Rory likes to hunt, forage and fish for truly Canadian cuisine.

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