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## For Immediate Release

### **Opus Restaurant's Jason Cox and Kids Cook to Care Create a Unique Version of the Classic Easter and Passover Dinner for the Christie Ossington Neighbourhood Centre**

**Toronto, ON, March 29, 2012**-- Kids Cook to Care (KCTC) and Jason Cox, Executive Chef of Opus Restaurant, will create and serve a blended Easter and Passover dinner at the Christie Ossington Neighbourhood Centre on April 2<sup>nd</sup>. KCTC is a charity that brings together children volunteers and acclaimed chefs to create ethno-centric meals for low-income communities. This imaginative combo menu features a fuss free dinner that will let people experience two different cultures through food.

For this one special night, patrons at the Christie Ossington Neighbourhood Centre will enjoy corn beef steaks, tabbouleh stuffed bell peppers, green asparagus, new potatoes with home made vegetable juice that transports you to both the Easter and Passover celebration tables. Dessert is chocolate covered macaroons and truffles. No matter how one cooks it, corned beef steaks aka the brisket makes a fantastic centerpiece to the Passover meal. Fresh asparagus and new potatoes are a sure sign of spring. And tabbouleh stuffed bell peppers are a perfect side to an Easter meal. Since many of the people who dine at the Christie Ossington Neighbourhood Centre are new immigrants, it is exciting to offer them cuisines that are both familiar and foreign yet are simple and affordable so they too can make these meals.

"There is such a demand for chefs from restaurants like Opus to help out in our community. Kids Cook to Care is the perfect program as it lets me teach children about food and cooking techniques while giving back to a community in need,"



stated Jason Cox, Executive Chef, Opus Restaurant. "This event is particularly meaningful as my daughters will be alongside me as we celebrate spring food traditions and feed people who may not normally get to celebrate through food."

"Kids Cook to Care gives children a hands-on learning experience as they prepare and serve a meal from start to finish while making a difference," stated Jill Lewis, co-founder, Kids Cook to Care. "Educating our volunteers about other cultures through food is a distinguishing element of KCTC. From filling Easter eggs with candies for the children to hiding a piece of matza our volunteers and guests will be exposed to two distinct ways of celebrating spring."

Following dinner, Chef Cox will offer useful advice on how to make this meal at home as the Christie Ossington Neighbourhood Centre promotes independence.

### **Kids Cook to Care**

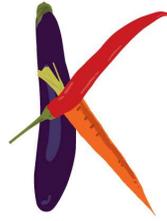
Kids Cook to Care is the brainchild of two mothers, Julie Levin, a caterer from Tokyo, and Jill Lewis, a publicist, who with her children prepared meals at a Homeless Shelter in New York City. While musing over the lack of hands-on volunteer opportunities for children during an apple-picking school field trip, Kids Cook to Care was created. This charitable organization creates innovative programs for children volunteers to show them through the creation and 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 help make a difference in high-need communities. For more information, please visit [www.kidscooktocare.com](http://www.kidscooktocare.com).

### **Jason Cox, Executive Chef, Opus Restaurant**

Canadian born, Chef Jason Cox has been at the culinary reigns of Wine Spectator Grand Award winning Opus Restaurant for eleven years. While there, he has been honing his craft to great accolades. At once brash and humble, Jason enjoys playing within the boundaries of classical cuisines, injecting subtle twists and refined nuance. Using the highest quality of choice ingredients he weaves his way through French, Mediterranean and Asian cuisines while placing a firm Canadian stamp on each dish. Creating a positive synergy between fine wine and good food is the goal for Jason and his team at Opus Restaurant. For more information, please visit [www.opusrestaurant.com](http://www.opusrestaurant.com).

### **Christie Ossington Neighbourhood Centre**

The Christie Ossington Neighbourhood Centre is dedicated to building upon the strengths and vision of community members to improve the quality of life in the Christie Ossington community.



**KiDS**  
**COOK TO**  
**CARE**

By working in collaboration with residents, community institutions, agencies, local businesses and stakeholders, we will create a safe and healthy community. For more information, please visit <http://www.conccommunity.org>.