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For Immediate Release

Unilever Food Solutions and Kids Cook to Care Create the Tastes of Bavarian food for the Christie Ossington Neighbourhood Centre

Toronto, ON, August 27, 2012-- Kids Cook to Care (KCTC) and Heinz J Lehmann, Corporate Executive Chef, Unilever Food Solutions will travel across continents to make and serve a Bavarian-inspired dinner for those in need at the Christie Ossington Neighbourhood Center. KCTC is a charity that brings together children volunteers and acclaimed chefs to create healthy, ethno-centric meals for low-income communities. This meal engages our child volunteers to transform simple and rustic ingredients into a tasty, satisfying meal on September 28th.

The menu includes lentil soup with leeks, boneless smoked ham served with peach sauerkraut and Bavarian bread dumplings (knodel), followed by red fruit jelly with whipped cream or chocolate and raspberry mousse.

“Cooking and caring with Chef Lehmann will be the first time Kids Cook to Care creates a German meal for a population in need. Bavaria is synonymous with delicious home cooking. We share our ethnic recipes with the people we feed so that they can enjoy an ethnic, affordable cuisine that is healthy and hearty at their homes,” stated Jill Lewis, Co-founder, Kids Cook to Care.

“There is such a great tradition of caring through food. However, I have never been able to cook with children volunteers for those less fortunate until I partnered with Kids Cook to Care,” said Heinz J Lehmann, Corporate Executive



Chef, Unilever Food Solutions. "I enjoy this kind of volunteer work - it lets me give as a way to receive, which is a cornerstone of Kids Cook to Care."

After the dinner, Chef Lehmann will offer tips and demonstrate how to create this meal thereby imparting the skills of cooking so one can re-create this dish at home.

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.

Heinz J Lehmann, Corporate Executive Chef, Unilever Food Solutions.

Heinz Jurgен Lehmann joined Unilever Food Solutions in 1986. He brought 48 years of culinary experience that spans the globe. Chef Lehmann began his culinary apprenticeship in Germany in 1963. His chef posts included France, Sweden, U.S.A., Canada as well as many ships. Prior to joining Unilever, Chef Lehmann was the Executive Sous Chef at some of their U.S. and Canadian hotels. Representing the German National Team, Chef Lehmann has competed in the international Culinary Olympics. Currently Chef Lehmann is involved in many culinary organizations. In 2007 Chef Lehmann was inducted as an honorary member of the American Academy of Chefs.

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. 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>