



Kids Cook to Care and Chef Peter Minaki serve up a greek Dinner at a Men's Shelter

April 16, 2015 (Toronto, ON) – Kids Cook to Care, the first charity to bring together kid volunteers and celebrity chefs to make and serve globally inspired meals, will treat patrons of a men's hostel to a Spring Greek inspired meal on the night of May 12th. Cookbook author, blogger and TV personality, Peter Minaki will lead the May dinner.

The menu explores the rich culinary traditions of Greece. Patrons will be served stuffed peppers and tomatoes with ground beef and rice, Greek salad and for dessert- Portlaliopita which is a rich and creamy traditional Greek orange pie.

"I am excited to share some of the traditions of Greek cooking with the Kids Cook to Care children volunteers as we prepare a meal for men who normally wouldn't be exposed to this kind of cuisine," stated Peter Minaki. "Together we will learn about the diversity of Greek food, how to "eat with our eyes" and travel to Greece as we cook."

Jill Lewis, Co-Founder of Kids Cook to Care explains, "Kids Cook to Care offers children to do just more than serve a meal- they make the meal and provide friendly conversation and reassurance that someone cares through food. This empowers kids that they too can make meaningful, rewarding contributions to communities in need."

The Community Meals program invites children ages 6-16 to come together over a four-hour period to prepare a menu of globally inspired dishes for people in need, all under the guidance of an experienced chef. With an emphasis on culinary freshness, basic ingredients, and simple preparation techniques, the program teaches young volunteers valuable cooking skills, exposure to different cultures, while fostering a sense of community service and compassion.

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. Learn more about KCTC at www.kidscooktocare.com.

About Peter Minaki:

Peter Minaki is a proud Greek Canadian and the creator of the popular "Kalofagas – Greek Food & Beyond" food blog. Kalofagas is the Greek word for "gourmet". Peter started the Kalofagas blog because he wanted to introduce the world to the delicious depths of Greek cuisine. Known for adding twists to his recipes, Peter balances his posts between traditional, modernized and his own unique recipes. Gathering inspiration from his yearly trips to Greece, Peter endlessly promotes the diversity of Greek cuisine. Living in Toronto and having a curious spirit, he refers to himself as "a tourist in his own town". He welcomes every opportunity to try new foods and different cuisines..

Now you can try out many of Peter's favourite dishes inspired by family recipes, trips to Greece and the Mediterranean in his two cookbooks, Everything Mediterranean (2nd edition) and The Big Book of Mediterranean Recipes.

Peter is a frequent contributor to Greece's Free Press Gastronomy website, InsideToronto.com and has appeared on TV cooking segments in Greece and in Canada. His recipes have been featured in Canadian Living Magazine (Canada), OPA magazine (Australia), National Herald (US), Stahl magazine (Hungary), and Ensemble Vacations magazine (Canada).

Peter currently hosts and cooks for the "Kalofagas Greek Supper Club" in Canada (and recently as guest Chef for a sold out dinner in Manhattan). These monthly supper clubs are casual and intimate gatherings that feature regional Greek food and wines. The supper club has proved to be popular with both Greeks and people who just want to be Greek for a night! Peter teaches Greek cooking classes, does private catering and pop-ups at venues around Toronto such as the Toronto Underground Market, Toronto Harbourfront and local restaurants. For more information, please visit <http://www.kalofagas.ca/>

For further information please contact Brill Communications
Desia Halpin-Brill / Desia@brillcommunications.ca / 416.533.6425