



Organizers and participants in the forthcoming food fest at Rockwell: I Can Serve's Beth Romuladez (seated extreme left) and Bettina Osmeña (seated, extreme right), with seated, front row: Maj Lazatin and Sunshine Puey. Second row: Pixie Sevilla Santos, Anne Castro, Jill Busuego, Wendy Ozamis, Suman Gogna, Tippi Tambunting, Katrina Padilla. Third row: Michele D'Orival, Reggie Aspiras, Offie Benavides, Mona Valdez, Chito Antonio, Minnie Jentes, Luisito Senn, Nap Arrieta, Rob Pengson, and Poch Jorolan

Feast for a cause

I Can Serve, a breast cancer support and advocacy group, together with ABS-CBN Publishing Group, Inc. and Creative Programs Inc. (both of which are subsidiaries of ABS-CBN Group), will present a two-day event to be called "A Food Fest for the Mind and Soul" on August 11-12 at the Rockwell Tent, Rockwell, Makati City.

The event will include the Pink Kitchen, which will feature food and drinks prepared by celebrated chefs such as:

Reggie Aspiras, chef de cuisine, food columnist and stylist, culinary instructor, and consultant for various establishments. She runs the Reggie Aspiras School of Culinary Arts in Shangri-la Mall and writes a weekly column called "Kitchen Rescue" for the *Philippine Daily Inquirer*.

Ofelia Benavides, owns O Kitchen Catering Co., which specializes in Philippine regional home style cuisine. O Kitchen opened five years ago with the inspiring recipes of mother Bella Quiazon, who hails from Nueva Ecija, and father Fred, who is from Pampanga.

Anna Marie Bernal Castro is involved with her family's processed gourmet milkfish business called Long Island Agro-Development. She took up a culinary comprehensive course at the Culinary Institute of America in 1997 and was an apprentice at the Le Cirque 2000 in New York with Chef Sottha Khun and pastry chef Jacques Torres, and The French Laundry in Napa Valley with pastry chef Stephen Durrfee.

Ma. Victoria Ignacio-Busuego, or Jill, is the president of Mesclun Specialties Inc. a.k.a. Delicioso, a company she founded in 1999 that offers catering, take-out and delivery, as well as personal chef services. Chef Jill is also a part time chef instructor at the De La Salle College of St. Benilde.

Michele D'Orival attended many ama-

teur programs of Le Cordon Bleu Culinary School, including intensive short programs on French regional and Mediterranean cuisines, and workshops on charcuterie. Her French-prepared dishes are popular at the Salcedo Community Market held on Saturday mornings. This year, she formed the La Cuisine Francaise, Inc. and put up a *traiteur* cum restaurant in Makati City. (*Traiteur* in French refers to the over-the-counter sale of prepared dishes).

Suman Gogna, originally from New Delhi, India, has been a resident of the Philippines for the past 27 years. Starting out as an

Top chefs gather for the ultimate food and wine bazaar

entrepreneur, Suman became popular for her exotic collection of Indian jewelry, clothing, fabrics, and home accessories. Now, Suman also offers a taste of India's rich culture by putting together countless authentic spices through her Indian food preparations.

Christina Santiago-Rivera, the pastry chef behind Sweet Bella Desserts. She studied at the California Culinary Academy in San Francisco, California from 1993 to 1995. Shortly after, she worked for her family's famous chain of steakhouses, Melo's Group of Restaurant, which was founded by her father Melo Santiago.

Carlos Pocholo Jorolan, a third-generation member of the family that started the famous Everybody's Café in Pampanga. He is a graduate of the Entrepreneurial Management at the University of Asia and Pacific. The café was established by his grandparents Benito and Carmen Santos in 1946 in the market area of San Fernando, Pampanga. Business expanded and, in 1965, the café was moved to its present

location along Mac Arthur Highway. The restaurant is popular for its authentic cuisine and exotic dishes like *arodobong camaru* and *adobong tugak* (native frog cooked in vinegar).

Ana Katrina Padilla, a student of International Hospitality Management major in Culinary Arts at Enderun Colleges, Inc. She is honing her culinary skills further through her various work experiences with her school.

Gwendolyn Ozamis, executive chef and director of O Cuisine Connoisseur, Inc. She has also worked as senior chef de partie for the Al Nabtoor Grand Resort and Spa Jumeira Beach and at the Westin Philippine Plaza.

These chefs and culinary personalities, also referred to as the Pink Kitchen chefs, will dedicate their skills and expertise during this worthwhile event.

Special areas of the bazaar will feature wine tasting booths, lifestyle booths, a table setting and themed dining exhibition, food styling and food photography lectures, and live entertainment by the country's top musical performers. The I Can Serve booth will offer information, on-site counseling, brochures and flyers, an exhibit area, and a message board.

Proceeds of the event will go to the breast cancer awareness projects of I Can Serve.

Participating ABS-CBN publishing magazines—FOOD, METRO, and METRO SOCIETY—are lending their efforts to the cause by featuring prevention tips and inspiring breast cancer survival stories in their respective issues this month. The Lifestyle Network, on the other hand, will air its coverage of the food event on the L-Scene.

Tickets to "A Food Fest for the Mind and Soul" are P200 each. For inquiries, text Juliet at 0906-3459998 or e-mail Kara Alikpala at karamalikpala@gmail.com or Bettina Osmeña at sosmena@pldtdsl.net.