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Chef Matt Costello to Host Final FareStart Guest Chef Night of the Year

Event to Be Last Guest Chef Dinner at FareStart's Current Location

SEATTLE – Dec. 5, 2006 – Matt Costello, chef at The Inn at Langley's Chef's Kitchen Restaurant, has been selected to prepare the final FareStart Guest Chef Night dinner on Thursday, Dec. 14, at FareStart's current location at 1902 Second Ave., in downtown Seattle.

“As FareStart looks forward to a new future in a bigger and better facility, we also look back at how far we have come in the last 14 years,” says FareStart Community Relations Manager Jennifer Osborn. “On our last Guest Chef Night in this building, we salute the incredible dedication that chefs like Matt Costello have shown in helping people change their lives for the better.”

After 14 years at its current location, FareStart is seeking to make an even bigger impact for the area's homeless with a much needed new, larger building at Seventh and Virginia, complete with expanded training and kitchen dining facilities. The move to the new building will begin in January 2007, and FareStart will re-open for business in its new home in February. The new space will allow the organization to double the number of students it serves annually.

In recognition of Costello's long support of FareStart, the organization selected him to cook the final dinner at its current location. Throughout the years, Costello has participated in a variety of FareStart events, including several Guest Chef Nights as well as the annual Night On the Town Auction and the Guest Chef Under the Stars event. He has also donated several dinners as auction items.

“The FareStart program is very close to my heart,” says Costello, whose Dec. 14 menu will include, clove-scented duck breast with yams, and slow-roasted salmon with clams and leek vinaigrette. “It gives me a chance to give back to the community the best way I know how. I enjoy teaching, and it is rewarding to know that this training will give students a second chance.”

The last Guest Chef Night in the Second Avenue FareStart Restaurant will commemorate the more than \$1.25 million that has been raised through Guest Chef Night events in the restaurant and the more than 60,000 hours that community volunteers have dedicated to the weekly event over 10 years.

In addition to his work with FareStart, Costello is active in other charitable and community partnerships. He participated in a Chefs of Seattle Culinary Gala for the Pacific Northwest Chapter of the American Liver Foundation, an event that raised more

than \$100,000 for liver disease awareness, treatment and research. Costello also participated in the 2006 Ronald McDonald House Auction, an annual black-tie gala featuring gourmet food, a charitable auction and live entertainment.

In addition, Costello is dedicated to strengthening the economy of Whidbey Island, home to The Inn at Langley. He promotes island farmers by using local produce, meats, cheeses and fish in the meals he serves every Friday, Saturday and Sunday evening. By promoting local agriculture, Costello is working to preserve Whidbey Island farms.

The Dec. 14 FareStart Guest Chef Night is sold out.

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About The Inn at Langley and The Chef's Kitchen Restaurant

The Inn at Langley is a 26-room contemporary inn on a Whidbey Island bluff overlooking Saratoga Passage in Washington state's Puget Sound. Matt Costello is The Inn's general manager and chef at The Inn's Chef's Kitchen Restaurant, the heart of The Inn. The restaurant overlooks a formal herb garden and features a double-sided, river-rock fireplace and an open display kitchen.

Dinner at The Chef's Kitchen Restaurant is served every Friday, Saturday and Sunday throughout the year, and on Thursday evenings from mid-June through August. The price per person is \$80, not including wine, tax or gratuity. Dinner is open to Inn at Langley guests and the general public. Reservations are required and can be made by telephoning (360) 221-3033.

Seattle-based Columbia Hospitality manages and operates The Inn at Langley, which is owned by Paul and Pam Schell.

About FareStart

FareStart is a 14-year old socio-entrepreneurial non-profit organization that relies on 40 percent self-generated funding from, in addition to Guest Chef Night, a lunch program, catering, cafes and contracts with area shelters and day care centers. The organization offers a training program for all of its students that provides them with a culinary skill set to start a new career. To date, FareStart has helped transform more than 1,600 lives through the comprehensive culinary job training and placement program. Eighty percent of FareStart graduates are employed within 90 days of graduating from the 16-week program.