

SALISH LODGE & SPA APPOINTS NEW EXECUTIVE CHEF

Chef Tyler Hefford-Anderson to continue the Salish Lodge & Spa's commitment to indigenous Northwest cuisine

Snoqualmie, Wash. (July 29, 2010) – Salish Lodge & Spa announces the appointment of Tyler Hefford-Anderson as executive chef of Salish Lodge & Spa. With nearly 20 years of culinary experience, Chef Tyler will leverage the farm-fresh, native ingredients of the region to develop Salish's signature indigenous Northwest cuisine.

Prior to joining the Salish Lodge & Spa, Chef Tyler spent nearly a decade at Seattle's exclusive Rainier Club practicing a variety of culinary techniques from classical cooking to molecular gastronomy, during which time he rose through the ranks to become the Club's executive sous chef. While there, Tyler earned numerous awards and accolades. In 2003, Chef Tyler was recognized as one of two best young chefs in the United States by the international gastronomic society, Chaîne des Rôtisseurs.

"Chef Tyler brings a contagious passion and enthusiasm to the kitchen that has become apparent throughout the culinary team," said John Murphy, general manager of Salish Lodge & Spa. "We are very fortunate to have him and look forward to watching Chef Tyler continue his prestigious career here at The Lodge."

Following his experience at the Rainier Club, he opened the much-lauded Opal Bistro on the top of Seattle's Queen Anne neighborhood. After making his way through the Northwest culinary landscape at boutique caterers, intimate cooking schools, and ultra luxe private clubs, Chef Tyler sought out The Salish Lodge & Spa, where he brings his passion for local tradition and flavor to guests from Seattle and beyond.

"I used to visit Snoqualmie Falls with my culinary high school program as a young student and I vividly recall feeling that the Lodge was the epitome of the northwest experience," said Chef Tyler. "The opportunity to helm the culinary program here makes me proud to be living in such a diverse and fascinating part of the world. I can't imagine a better place to cook and explore my style and creativity than here at the Salish Lodge."

Chef Tyler is also an avid gardener who oversees the Lodge's on-site herb garden. He also enjoys spending time with his wife and children by hiking, shopping and cooking.

About Salish Lodge & Spa

Consistently ranked among the best small resorts in the world, the AAA Four Diamond Salish Lodge & Spa overlooks the 268-foot Snoqualmie Falls. This iconic Pacific Northwest lodge offers regionally-inspired treatments at the world-renowned spa, Chef Tyler Hefford-Anderson's indigenous northwest cuisine, an award-winning wine list and a variety of recreational activities. Nestled in Washington's picturesque Cascade Mountains, each of its 89 guest rooms has a wood-burning fireplace, two-person

whirlpool tub, goose-down comforter, feather bed and balcony or window seat. The resort is located 30 minutes east of downtown Seattle and within 40 minutes from Seattle-Tacoma International Airport. Salish Lodge & Spa is managed and operated by Seattle-based Columbia Hospitality, Inc. For more information or reservations, please call 800-2-SALISH or visit salishlodge.com.

Columbia Hospitality, Inc.

Columbia Hospitality, Inc. (Columbia), a Seattle-based hospitality management and consulting firm with a growing portfolio of award-winning hotels, spas, conference centers and unique hospitality venues, was founded in 1995 by John Oppenheimer. Columbia creates memorable experiences for guests and team members while achieving phenomenal results for owners. The company's continued success has led to an international expansion of the consulting division and more than 80 hospitality projects in the western United States, Canada, Portugal and the United Kingdom. For more information about Columbia and a full list of properties visit www.columbiahospitality.com.

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