

**\*\*PHOTO RELEASE\*\***

## **FALLS COME TO LIFE AT SALISH LODGE RAISES MORE THAN \$24,000 FOR FOOD LIFELINE**

*Celebrity chef dinner and auction generates funds to help end hunger in Western Washington*



*From left to right: Executive Chef of Salish Lodge & Spa Brad Komen, Co-Chef of Spur Gastropub and Tavern Law Brian McCracken, Executive Chef of ART Kerry Sear, Chef John Howie, Co-Chef of Spur Dana Tough, Chef de Cuisine of Salish Lodge Jack Strong, Executive Chef of Cascina Spinasse Jason Stratton and Sous Chef of Cascina Spinasse Carrie Mashaney.*



*From left to right: Q13 Fox News Anchor Mark Wright, Food Lifeline's Director of Development Camilla Bishop, Food Lifeline's President and CEO Linda Nageotte and Auctioneer Tim Leahy.*

**Snoqualmie, Wash.** (March 5, 2010) – Salish Lodge & Spa hosted the third annual “The Falls Come to Life” dinner and auction on February 19, 2010 to benefit Food Lifeline, Washington state’s largest hunger relief organization. The event raised more than \$24,000, enough to provide nearly 100,000 meals for hungry people in Western Washington based on Food Lifeline’s ability to feed a family of four for every \$1 donated.

“We are honored and humbled by the generous contributions made during this year’s Falls Come to Life event,” said Linda Nageotte, president and CEO of Food Lifeline. “People in our local communities are forced to make difficult choices to keep their families fed, every day. We are so grateful to have the support from the Seattle culinary community and Salish Lodge & Spa to help end hunger in Western Washington.”

Salish Lodge’s Chef de Cuisine of The Dining Room **Jack Strong** hosted a line-up of Seattle celebrity chefs including **John Howie**, chef and owner of Seastar Restaurant & Raw Bar, Sport Restaurant & Bar, Adriatic Grill and John Howie Steak; **Brian McCracken and Dana Tough**, co-chefs of Spur Gastropub and Tavern Law; **Kerry Sear**, executive chef of ART Restaurant & Lounge and **Jason Stratton**, executive chef of Cascina Spinasse. Each chef prepared a signature dish to create a distinctive five-course dining experience with wine pairings from some of Washington’s most renowned wineries.

“We are so fortunate to have such a talented culinary community here in the Seattle-area,” said John Murphy, general manager of Salish Lodge & Spa, “The Falls Come to Life is a wonderful way to celebrate these very talented chefs while supporting Food Lifeline’s incredible mission.”

The evening was co-hosted by Q13 Fox News Anchor, **Mark Wright** and Auctioneer **Tim Leahy**. Each participating chef also donated an exclusive culinary experience to the live auction including:

- A grand tasting at Cascina Spinasse with Chef Jason Stratton
- A custom-created dinner for eight to pair with wines from bidder's personal cellar by the chefs of Spur Gastropub, Brian McCracken and Dana Tough
- A Northwest inspired, two-night getaway at the Salish Lodge & Spa featuring a dining experience prepared by Chef de Cuisine Jack Strong, body treatments and massages for two and a round of golf for two at the TPC Snoqualmie Ridge
- Become a Chef for a Day with Chef Kerry Sear at Four Season's ART Restaurant followed by two 80-minute spa treatments, four-course dinner for six and overnight accommodations for two
- A gourmet dinner and wine pairings for six at Seastar Restaurant and Raw Bar, in downtown Seattle featuring menu planning with Chef DJ MacIntyre and meal preparation by Chef John Howie, accompanied by overnight accommodations for three couples at the Pan Pacific Hotel Seattle

### **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 has a world-renowned spa offering regionally inspired treatments, Chef Jack Strong's indigenous Northwest cuisine, an award-winning wine list and a variety of nearby 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 [www.salishlodge.com](http://www.salishlodge.com).

### **About Columbia Hospitality**

Columbia Hospitality, Inc. (Columbia), a Seattle-based hospitality management and consulting firm specializing in luxury hotel and resort management, was founded in 1995 by John Oppenheimer. Columbia's growing portfolio of premier properties, including boutique hotels, award-winning resorts, mixed-use hotel developments, event venues and conference centers, offer world-class service in exquisite settings. 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 development projects worldwide. For more information about Columbia and a full list of properties visit [www.columbiahospitality.com](http://www.columbiahospitality.com).

### **About Food Lifeline**

Food Lifeline is a local hunger relief organization, efficiently serving the Western Washington area by using 95% of revenue to directly feed hungry people. Last year the organization delivered more than 19 million meals to over 675,000 hungry people through its network of nearly 300 food banks, meal programs, shelters and other food providers. Food Lifeline is also a member of the national organization, Feeding America. For more information about Food Lifeline or to make a tax-deductible donation, log onto [www.foodlifeline.org](http://www.foodlifeline.org) or call 206-545-6600.

**\*\*HIGH RESOLUTION PHOTOGRAPHY IS AVAILABLE UPON REQUEST**

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