



NEWS RELEASE

9th Annual Hospital Foundation Gala Embraces British Elegance and Local Produce

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NORTHUMBERLAND COUNTY – Elegance, fine dining, and great entertainment will be served up at the Northumberland Hills Hospital Foundation's 9th annual fundraising gala, entitled "**An Evening at the Savoy**". Set for Saturday, November 7th, the gala will raise funds to purchase new medical equipment for the Northumberland Hills Hospital.

This special evening to remember will take place at the Life Long Learning Centre in Cobourg, but when guests arrive they will be transported back in time to the late 40's to the landmark Savoy Hotel in London, England. Known as one of the world's premier hotels, the Savoy is home to outstanding food, entertainment and service. Gala guests have come to expect the best in food, live music, live and silent auctions and organizers of this year's event promise they won't disappoint.

But that's not all. Organizers are thrilled to announce the evening's meal will be created by celebrated Canadian Chef Jamie Kennedy, who will welcome guests with a distinctive seasonally inspired menu. Chef Kennedy is known for his legendary commitment to environmental issues and his support for organic agriculture, local producers and traditional methods.

The Gala is not just about great food, music and the fun of one evening. It is truly about a community coming together for the purpose of helping to purchase top priority medical equipment for its community hospital. In 2008, the Gala raised \$124,000 for the purchase of the high priority equipment for the Surgical Services Area of the Northumberland Hills Hospital.

Sponsorship is important to the Foundation's success in securing funds to support capital improvements at the hospital. Leading the way as Platinum Sponsors are: Northumberland Publishers and Cameco Corporation.

Organizers hope to attract other members of the corporate community through sponsorship. If you're interested in sponsorship opportunities please contact the Foundation office at 905-377-7767 or visit www.nhhgala.ca for more information.

For more information, please contact
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Special thanks to Evolution Hair Design, Northumberland Players and Paul Linton for their help with today's media launch.



Jamie Kennedy

One of Canada's most celebrated chefs, Jamie Kennedy is known for **his legendary commitment to environmental issues and his support for organic agriculture, local producers and traditional methods**. This translates into choices about the fish we buy, the meat and vegetables we serve and increasingly the wines we choose to offer. Jamie makes every effort to minimize the impact of our operations on the environment and we are continuously on the look out for like-minded suppliers and better methods of work.

His respect for traditional practices exerted its influence early on in Jamie Kennedy's culinary endeavors, precipitating his decision to pursue an apprenticeship. Over the course of three years, Jamie worked for one Chef, under whose tutelage he learned basic kitchen skills, including how to manage staff and strike a balance between life and the demands of being a Chef. Having graduated from the apprenticeship program at George Brown in 1977, Jamie finessed his training and experience as Journeyman Cook in Europe from 1977 to 1979. In this ever-evolving learning environment, Jamie experienced what he describes as "a gradual awakening to gastronomy".

The Restaurants of Jamie Kennedy

Returning to Toronto, Jamie opened what is now one of Toronto's most renowned and respected restaurants, Scaramouche. Modeled on the French three-star system, Scaramouche was heralded as a new phase in Canadian culinary history and solidified Jamie's reputation as a pioneer of contemporary Canadian cuisine. However, it was not until 1985 when he opened Palmerston Restaurant and established relationships with a number of local artisan producers that Jamie began to identify and develop what would become his own definitive style.

From 1994 to 2003, this style became the distinguishing feature of J.K. ROM at The Royal Ontario Museum. This restaurant quickly became one of the most popular lunch spots in Toronto, offering à la carte dining during the day complimented by private events held in the evening.

In 2003, JK Kitchens was successfully launched at 9 Church Street becoming home to both Jamie Kennedy Wine Bar and a private event space. Offering tasting-sized portions and an extensive wine-by-the-glass list, the Wine Bar was named one of "Toronto's Top 20 Restaurants" in the April 2006 issue of the respected Toronto Life Magazine.

To satisfy demand for a more elaborate à la carte menu and allow patrons to make reservations, Jamie Kennedy Restaurant was opened in August 2005. The seasonally driven menu offers Kennedy's unique Canadian interpretation of international classics and has been met with critical acclaim.

In June 2006, Jamie Kennedy at The Gardiner was unveiled in the newly renovated Gardiner Museum. Open daily for lunch as well as on Friday evenings for dinner, Jamie continues his long-standing tradition of serving seasonal fare to eager patrons. Jamie Kennedy at the Gardiner also houses a private event space, providing an elegant atmosphere for friends, colleagues and family to come together and enjoy Jamie's cuisine before a picturesque backdrop of the Toronto skyline.

Commitment to the Community and the Environment

Community is very important to Jamie and he has long been a generous supporter of local causes and an enthusiastic participant and organizer in charitable events including Empty Bowls and Feast of Fields. In 2000, Jamie was honored with the Gold Award as Chef of the Year by the Ontario Hospitality Institute. In the same year, he published a cookbook, *Jamie Kennedy "Seasons"*, presenting innovative recipes that celebrate the seasonal produce of Canada and the food it inspires.

A devout supporter of our ecological systems and with great concern for the welfare of our environment, Jamie has spoken for such causes as the Endangered Fish Alliance, World Wildlife Foundation, Living Ocean Society and Seafood Watch, to name a few: "I want to talk about the beauty of fish in general, from a historical or evolutionary perspective. I want to tie in the idea that we are exploiting nature's bounty for short-term economic gain and stress the importance re-establishing equilibrium. I want to give examples of how chefs might do this. I want to stress the importance on the role of the chef in influencing the public as to the types of fish they should be eating..."

With much success behind him and numerous developments in the near future, Jamie Kennedy continues to oversee a demanding and evolving business. And while his contributions to the culinary landscape of Canada are immense, it is his ability to balance spending time with his children, managing the growth of Jamie Kennedy Kitchens and promoting sustainable, democratic practices in gastronomy that is the true testament to the character of the person who is Chef Jamie Kennedy.