

11th annual "Celebrities Cook for the UCSD Cancer Center" cook-off to be held May 16 at Sheraton Harbor Island

March 30, 1992

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Chefs from 12 famous Spanish restaurants located throughout the U.S. will provide their specialties for the annual "Celebrities Cook for the UCSD Cancer Center" dinner dance to be held May 16 at the Sheraton Harbor Island.

Names of the chefs who will cook for the "Viva España" benefit were announced by Diana Lombrozo and Carrie O'Brien, co- chairs, during a March 30 preview party held at the Spanish-style home of Mr. and Mrs. W.J. Bohannon in Mission Hills.

The chefs include four who will come from New York City: Jose Ramon Andres of Eldorado Petit (rated raves in Gourmet magazine), Mariano Aznar of Paradis Barcelona, Antonio Buendia of the newly-opened El Salon Verde and Rufino Lopez of Solera. Others are Rufino Hurtado-Jacome of Los Porches, Great Neck, New York; Rafael Souto of La Marquesa, Scottsdale, Ariz.; Bryce Statham of the Two Sisters, Coral Gables, Fl.; Gabino Sotelino of Cafe Ba-Ba-Reeba, Chicago, Ill.; Josu Zubikarai of Taberna del Alabardero in Washington, D.C.; Ignacio Blanco of Meson Galicia, Norwalk, Ct., and--from San Diego--Antonio Aguas of Cafe Bravo and Deborah MacDonald Schneider of La Gran Tapa.

Backgrounds of the chefs are as varied as the specialties they will prepare. Most were born in Spain into families where someone--mother, father, grandmother--was a professional cook and cooking was an important part of growing up. One found his way into the kitchen of the Ritz in Madrid after serving as a bellhop, another also went from service as a bellboy into the kitchen at the four-star Hotel Globo in Portimao, Portugal. One came to cooking after six years as a banker. Some are from the Basque country of Spain, others from Galicia on the Atlantic coast to Catalonia (site of the 1992 Olympic games) on the Mediterranean.

The tapas (appetizers) they will offer the 500 expected guests will show the same diversity, ranging from seared lamb loin with persimmons to Catalan sausage with white kidney beans to tiny lima bean and scallop tarts. A dinner menu in keeping with the theme will be served following the social hour.

Officiating as master of ceremonies for this 11th annual cook-off will be Narsai M. David, food columnist for the San Francisco Chronicle who also has weekly food programs on KCBS radio, San Francisco, and KTVU television, Oakland.

Four different Spanish wines donated by "Classical Wines from Spain," headquartered in Seattle, Wash., will be served as well as premier methode champenoise wine from Spain donated by Codorniu Blanc de Blancs.

The visiting chefs will officiate in booths constructed of columns and Spanish arches and trimmed with honeysuckle and bougainvillea. Splashing fountains will center the two dance floors and mark the lobby entrance, and dozens of orange trees will circle the ballroom. Majestic candelabra, designed for the occasion in Mexico, will center the tables for 10.

Entertainment during the dinner hour will include a classical guitarist and flamenco dancers, while the Benny Hollman Band will play for dancing following dinner.

Individual tickets for the May 16 event are \$200, sponsor; \$350, patron and \$500, benefactor. Tables for 10 are \$2,000, sponsor; \$3,500, patron; \$5,000, benefactor, and \$10,000, grand benefactor. Patrons and benefactors will be invited to a 6 p.m. preview hour with the chefs.

Reservations may be made with Joan Kline, 459-8166. For information call the UCSD Cancer Center, 534-7604.

Funds from the annual benefit are used to initiate promising research projects. Because every dollar raised has the potential to attract up to an additional \$10 in federal grant funding, the annual "Celebrities Cook for the UCSD Cancer Center" already has contributed more than \$1 million to vital cancer research.

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