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## **TOP MAINLAND, HAWAI'I CHEFS FEATURED AT HULIHE'E PALACE FUNDRAISER**

KEAUHOU-KONA, BIG ISLAND OF HAWAI'I—Nine top chefs from the U.S. Mainland join a stable of Hawai'i's culinary wizards for a memorable evening of food and fun Saturday, Oct. 18 to benefit Hulihe'e Palace. Titled "Kahea 'O Hulihe'e, e hele mai e 'ai - A Call From Hulihe'e to Come and Share," the fundraiser is 5:30-9:30 p.m. on the lush grounds of the Sheraton Keauhou Bay Resort and Spa.

Kahea 'O Hulihe'e presents the largest number of Mainland chefs cooking on the Big Island to benefit a non-profit organization.

The stellar lineup of visiting chefs includes "Culinary Overlord" Josef Desimone and Chef Michael Dean Spinks of Silicon Valley's Facebook, Executive Chef Brian Mattingly and Chef Karen Sakata of Internet giant Google and Chef Jeffrey Mora of the Los Angeles Lakers.

Also dazzling diners will be Executive Chef James Waller and Sous Chef Saul Romero of the Monterey Plaza Hotel & Spa, Corporate Executive Chef Stanton Ho of California's Chocolates a la Carte and Pastry Chef Kristina Karlicki of Utah's Stein Eriksen Lodge.

"These award-winning chefs are bringing their expertise to Kona to help our venerable Hulihe'e Palace," says Chef Sam Choy of Kona, who is spearheading the event. "Come hungry!"

Hired in April 2008 as "culinary overlord" of Facebook in Palo Alto, Calif., Chef Josef Desimone last worked at Google where he served as executive chef and won an award for best corporate food service. He was schooled at Johnson & Wales Culinary School and had his "externship" at a Michelin two-star restaurant in Amsterdam, The Vermeer. At Facebook's Underground Café, he creates "a new menu from a different region of the world every day."

Executive Chef Brian Mattingly came to the U.S. in 1984 after working nine years in Europe's top-rated Michelin restaurants. He has owned his own gourmet deli in San Francisco, served as a fine dining consultant and also as Executive Chef at the California Culinary Academy. He landed his "dream job" this year as executive chef at Google.

Chef Jeffrey Mora began his career 20 years ago under the tutelage of Master Chef Raimund Hofmeister. Since then, he has prepared food in over 20 countries and twice served on the U.S. Culinary Olympic Team. In addition to his association with the L.A. Lakers, he is Corporate Chef of Metropolitan Culinary Services and is praised for his menus featuring sustainable meats, seafood and produce.

At the helm of the Monterey Plaza Hotel & Spa since 1997, Executive Chef James Waller focuses on fresh, local quality ingredients—including sustainable seafood—at the hotel's multiple, award-winning Duck Club Grill. Over his career, Chef Waller has prepared state banquets for numerous presidents and dignitaries while employed at four-and five-star restaurants and hotels.

Corporate Chef Stanton Ho of California's Chocolates a la Carte is a native of Honolulu, where he studied at the University of Hawai'i and Kapiolani Community College before attending the prestigious Ecole Le

Notre In France. Chef Ho boasts numerous awards for his pastries and has competed and served as chairman of the U.S. World Pastry Cup Team, capturing the gold medal in France. During his 36-year career, he has been titled “Pastry Chef of the Millenium” and “Pastry Chef of the Year.”

Assistant Pastry Chef Kristina Karlicki prepares sweets for the sweet at Deer Valley’s only five-star resort in Utah. She boasts stints at the award-winning Walt Disney World Swan & Dolphin Resort, Daniel Boulud Brasserie at the Wynn Resort and at Mandalay Bay in Vegas. As a child, the neighborhood bakery piqued her interest in pastries, where she fell in love with the “sweet smells and tasty delights.”

Ten Hawai’i restaurants and their chefs are also offering samples of their own tempting cuisine at the foodie festival. Joining Choy—of Sam Choy’s Breakfast, Lunch and the Crab—are Beverly Gannon of Maui’s Hali’imaile General Store, Chef DK Kodama and Chef Tom Alejandro of Sansei Seafood Restaurant & Sushi Bar, Chef Peter Abarcar of Hokulia, Executive Chef William Trask of the Keauhou Beach Resort, Executive Chef Jackie Lau and Chef Jason Verdun of Roy’s Waikoloa Bar & Grill, Executive Chef Kenny Omija of the Hilton Waikoloa Village, Executive Chef Arnold Arellano of the Sheraton Keauhou Bay Resort and Spa, Daniel Thiebaut of Daniel Thiebaut Restaurant & Catering and Chris Fagan of Huggo’s Restaurant and Paradise Gourmet Catering.

In addition to a spectacular array of culinary creations, attendees will enjoy vintages from Fine Wine Imports, beer from Kona Brewing Company and Kalakaua Champagne Punch. The refreshing punch was named after King David Kalakaua, and its believed the drink was served at the Merrie Monarch’s parties. Live entertainment and dancing will light up the Bay View Lawn and an exciting live auction will feature private chef’s dinners and intimate weddings on the grounds of the soon-to-be-restored Hulihe’e Palace.

Auction proceeds and ticket sales will help fund preservation efforts at the palace, which suffered \$1.5 million in damages during the October 2006 earthquake. The 1838 landmark has been closed since December of 2007 for repairs.

Reservations are \$125 pre-sale and \$150 at the door; reserved tables of 10 are also available. Phone 329-9555 or email [dughtersofhi001@hawaii.rr.com](mailto:dughtersofhi001@hawaii.rr.com). For more information on Hulihe’e Palace, visit [daughtersofhawaii.org](http://daughtersofhawaii.org).

Hulihe’e Palace is located at 75-5718 Ali’i Drive in the heart of Kailua-Kona. The non-profit Daughters of Hawai’i and its auxiliary group, the Calabash Cousins, maintain and operate the historic landmark and its seaside grounds. Founded in 1903, the Daughters of Hawai’i opens its membership to any woman who is directly descended from a person who lived in Hawai’i prior to 1880. Membership in the Calabash Cousins is available to all. For info, 329-9555 or visit [daughtersofhawaii.org](http://daughtersofhawaii.org).