

Media Contact: Keren Brown
Keren Brown Media
425-614-8399
kerenlovestocook@gmail.com

Second “Foodportunity” to Showcase Local Culinary Success Stories

**A new networking event to connect
Seattle's vibrant food community**

For Immediate Release:

SEATTLE, WA- September 28, 2009: The second “Foodportunity,” a series of networking events for Seattle food professionals, will take place on November 2nd, 2009, from 6 to 9 PM at Tom Douglas's Palace Ballroom.

Attendees are expected to include local food writers, bloggers, restaurateurs, food producers, PR professionals and other companies from the food and hospitality industry.

Following the sold-out success of the first Foodportunity in July, Seattle event planner and food blogger Keren Brown has invited three particularly successful restaurant entrepreneurs to tell their stories and give tips for succeeding in Seattle's culinary world.

The evening will begin promptly at 6 PM with presentations by the panel:

- **Thierry Rautureau** (proprietor of Rover's and the soon-to-open Luc, author of "The Chef in the Hat" cookbook)
- **Ethan Stowell** (with four restaurants— How to Cook a Wolf , Anchovies & Olives, Tavolata and Union)
- **Kurt Dammeier** (Beecher's Cheese, Maximus Minimus, Pasta & Co, Bennett's Pure Food Bistro and a cookbook, "Pure Flavor".

An audience Q&A session will be moderated by **Mina Williams**, editor of the online restaurant industry magazine NorthwestStir.com.

Following the panel presentation, Foodportunity participants will enjoy appetizers from several of Seattle's most talked about restaurants, contact with food companies, and, for

the first 40 to send email to info@foodportunity.com , a “speed networking” session. "Speed networking is the best way to meet 20 people in 20 minutes," Brown says.

Tom Douglas, awarded National Restaurant of the Year by *Bon Appetit* magazine and a national James Beard nominee for Restaurateur of the Year, will provide his Palace Ballroom facilities to host the event and serve appetizers along with other local restaurant favorites. Seven additional participating restaurants are: Rover's, Ethan Stowell Restaurants, La Spiga, Lunchbox Laboratory, Joule, Campagne Restaurant and Beecher's Cheese. DiStefano winery will pour its wines, and a wide range of food products from local sponsors will be on display.

Foodportunity is open to food journalists, bloggers, public relations professionals, restaurateurs, farmers and all food-passionate people. Admission is \$25 (plus tax and booking fees; \$30 after October 7th) which includes bites and a glass of wine. Tickets available through Brown Paper Tickets
<http://www.brownpapertickets.com/event/84687>

Palace Ballroom is located at 2100 5th Avenue in downtown Seattle. More information is available online at Foodportunity.com.

*About Keren Brown, aka Frantic Foodie, is the founder of the highly popular networking event known as **Foodportunity**. She also organizes monthly events for Seattle food bloggers, creating lasting contacts and connections. Keren's food events information can be found at Frantic Foodie in the Seattle P-I , FranticFoodie.com and on the events page of MyNorthwest.com*

Schedule For Foodportunity

6:00 - 6:45: Panel Discussion and Q & A with Seattle's influential food entrepreneurs

Moderator: Mina Williams, editor of *Northwest Stir*, Industry news of the Northwest for culinary professionals

Panelists:

Thierry Rautureau (proprietor of Rover's and the soon-to-open Luc, author of "The Chef in the Hat" cookbook)

Ethan Stowell (with four restaurants – How to Cook a Wolf , Anchovies & Olives, Tavolata and Union)

Kurt Dammeier (Beecher's Cheese, Maximus Minimus, Pasta & Co, Bennett's Pure Food Bistro and a cookbook, "Pure Flavor")

6:45 - 9:00: Networking time and bites from restaurants and companies

8:30 - 9:00: (Optional) Speed Networking session