



**MEDIA ADVISORY**  
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## **D.C. Afterschool Program Gets Cooking**

### ***Celebrity Chef Joey Altman to Conduct Cooking Demonstration at Local Afterschool Program***

Students at D.C.'s Brainfood afterschool program will have a unique opportunity to get up-close and personal with the world of celebrity cooking when renowned San Francisco chef and "Bay Café" star Joey Altman conducts a cooking demonstration with them:

**4:30 pm, Thursday, May 1  
Calvary Baptist Church  
733 Eighth Street, NW  
Washington, DC**

Altman will work with the teens to prepare three recipes (for soup, pasta and dessert) from his new cookbook, *Without Reservations*. The event is being organized by the Afterschool Alliance, a nonprofit public awareness and advocacy organization. Altman's wife, Jaemie Ballesteros Altman, serves on the Afterschool Alliance's Board of Directors.

Altman was the co-host of "Appetite for Adventure" on The Food Network and was featured in the PBS series, "Chefs of Napa Valley." His current show, on KRON-TV in San Francisco, debuted in 1998. It has won the James Beard Award for Best Local Cooking Series three times, in 2000, 2001 and 2006.

This event is open to the media.

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*The Afterschool Alliance is a nonprofit public awareness and advocacy organization working to ensure that all children and youth have access to quality afterschool programs. More information is available at [www.afterschoolalliance.org](http://www.afterschoolalliance.org).*

*Brainfood is a non-profit youth development organization in Washington, DC. Using food as a tool, Brainfood builds life skills and promotes healthy living in a fun and safe environment. Local high school students participate in Brainfood programs either twice a week after school or every day for six weeks during the summer. Activities include hands-on cooking classes, lectures, field trips and community service projects. Brainfood graduates are equipped with practical cooking skills, an introduction to the food industry, a framework for nutritious eating, and leadership experience that prepares them to make a difference in their community.*