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Dear Chef/Culinary Professional:

We are delighted to invite you to participate in our 5th annual fundraising event, *The Melting Pot - A Taste of Many Nations*. Local chefs and other culinary professionals will come together to celebrate ethnic cuisine through culinary creations.

This tasteful event will take place on **Thursday, September 24, 2009** at 5:30 pm at Fairlawn Country Club in Akron.

As a featured restaurant/chef, you will have the opportunity to expose hundreds of prospective customers to your restaurant and specialty dishes. There is no fee for invited restaurants, caterers, bakers or chefs.

Each restaurant/chef is asked to provide appetizer-size samples of one or more ethnic dishes--cold or hot--appetizer, entrée and/or dessert--to serve approximately 250 guests. We ask that most of your food be prepared in advance, since access to the venue kitchen is not available to our guest chefs. If you'd like, you may also conduct simple cooking demonstrations to add interest to your table.

You will be provided with an 8-foot table for displaying and serving food, and a second table behind you for preparation and set-up. Plates, eating utensils and all linens will be provided. If you choose to serve a hot item, you should bring your own chafing dish, electric or sterno warming tray. Please bring your own serving and prep utensils, display items and menus for your table.

Participation in this event is limited, so **please return the enclosed registration form no later than August 10, 2009** to secure your spot and be included in all media releases.

This is a great opportunity to showcase your culinary talents while helping a worthy cause. Thank you for your time and consideration and we hope you will join us!

If you have any questions, please call 330-253-4597 x 333.

Sincerely,

Richard Vernon, West Point Market
Honorary Event Chair

Mature Services, Inc. is an equal opportunity employer and service provider.
Mature Services, Inc. is a partner agency of the United Way of Summit County.