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Putting the Fun Into Fundraising: Naples Originals' 2019 Foodie Camp Celebrates Five Years Oct. 21-30

14 Cook-Around-Town, Palate-Pleasing Classes for Elevating Your Culinary Skills

NAPLES - (Sept. 16, 2019) -- Foodie Camp, Naples Originals' annual series of cooking classes at the city's top chef-led restaurants, kicks off its fifth year October 21 - 30. Expanding on the sold-out success of last year's showcase, more classes were added this year, and feature a roster of several new participants including 21 Spices by Chef Asif, FUSE Global Cuisine, and 7th Avenue Social.

"We have many repeat campers who've shared that the real treat for them every year is getting up-close and personal with the celebrity chefs and restaurateurs driving Naples' hot culinary scene. Gleaning secrets to their signature dishes — all while benefiting local charities — is the icing on the cake," said Beth Preddy, spokesperson for Naples Originals.

As the signature fundraiser for Naples Originals, Foodie Camp has raised more than \$30,000 since 2015 for beneficiaries Florida Gulf Coast University and St. Matthew's House.

2019's Calendar

Foodie Camp provides home cooks with restaurant-caliber recipe ideas and insight into techniques for expanding their own culinary repertoires. Classes range from nuanced takes on classics like risotto, crab cakes, and paella, to ingredient purchasing and preparation tips for at-home gatherings designed to dazzle guests. No two classes are alike, ensuring broad experiences throughout the two weeks.

The schedule, chefs and venues:

- Monday, 10/21
Alexander Bernard/Alexander's, 11:30 am; Jesse Housman/Bistro 821, 1:30 pm
- Tuesday, 10/22
Brian Roland/Crave Culinaire, 11:30 am; Everett Fromm/7th Avenue Social, 1:30 pm
- Wednesday, 10/23
Tony Ridgway/Ridgway Bar & Grill, 11:30 am; JC Perez/Lamoraga, 1:30 pm
- Thursday, 10/24
Lisa Boet/Chez Boet, 11:30 am
- Saturday, 10/26
Monika Czechowska/FUSE Global Cuisine, 3:30 pm
- Monday, 10/28
Adam Nardis/M Waterfront Grille, 11:30 am; Keith Casey/KC American Bistro, 1:30 pm

- Tuesday, 10/29
Asif Syed/21 Spices, 11:30 am; Abel Gonzalez/Bayside Seafood Grill & Bar, 1:30 pm
- Wednesday, 10/30
Jason Goddard/Barbatella, 11:30 am; Jeanne Harvey/The Real Macaw, 1:30 pm

Each session runs approximately 90 minutes, comprising the chef demonstration, a tasting of two to three courses of the prepared recipes, a glass of wine, takeaway folder, plus a chance to win a raffle prize of a Foodie Camp apron autographed by the chef and a \$50 dining certificate applied towards a Naples Originals restaurant.

Visit FoodieCampNaples.com for details on demo dishes, chef bios and to purchase tickets (\$60 per class). For more information and interviews, please call [239-404-5014](tel:239-404-5014).

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ABOUT

Naples Originals (naplesoriginals.com), celebrates its 12th year in 2019, boasting a group of nearly 40 local, independent restaurants. The group's mission: enhancing Collier County's culinary and cultural strength while supporting the community's economy and authentic ambiance. Research shows that locally-owned and operated businesses contribute significantly more to a local economy than chain establishments. Naples Originals has quarterly gift certificate sales offering 30 percent discounts honored at member restaurants. Proceeds support Naples Originals' mission and local nonprofits throughout the year. To qualify for membership inclusion in Naples Originals, a restaurant must open a minimum of three years.