



## *Inside Ag* *May 7, 2008*

### **Colorado Chefs Say “Thanks” to Alamosa Volunteers**



When Alamosa’s water supply was tainted with salmonella in March and sickened over 400 people, volunteers from across the state responded to help. As life returned to normal for residents, the Colorado Chefs Association, a chapter of the American Culinary Federation, wanted to prepare lunch for volunteers to say “thank you.”

Chef Jason Morse of Valley Country Club in Aurora, Colo., led the charge and packed up his utensils and headed to Alamosa with eight chefs, apprentices and students. They worked with the Colorado Potato Administrative Committee in Monte Vista to organize the lunch. The chefs donated their time and skill and

prepared a gourmet lunch on April 21 for more than 100 people featuring grilled steak and chicken, pork, fresh fruit and Colorado potatoes.

Chef Morse was joined by Mike DeGiovanni, Janet Etchart, Don Simms, Kendra Roundy, Luke Oberhansley, Nelson Schwab and Raechal Maat. Special thanks to Shamrock Foods, Johnson and Wales University, Sysco Foods, Red Bird Farms, Grill Brokerage and the Colorado Potato Administrative Committee for donating the food for the event.

The Colorado Chefs Association works closely with the state’s agriculture industry and wanted to show their support for this agricultural community.

