

- Chef Aliye Aydin (A Good Carrot and Joy of Spices)
- Chef Stefanie Kelly (Chef Stef Candy and Browning High School Culinary Instructor)
- Chef Kevin Lemmon (Kevin's Kitchen)
- Chef Paul Buchanan (Primal Alchemy Catering)
- Chef Jill Sassoon (Scratch Baked Goods)

Additional chefs and classes are being added daily. Cocktail classes hosted by local bartenders will be added soon.

"We've been working on launching this non-profit since late last year, and it was initially designed to support Long Beach restaurants with no cost operational and marketing consulting," stated Long Beach Food & Beverage founder Terri Henry. "But when COVID-19 hit, like everyone else we pivoted and came up with live streaming cooking classes so our chefs could continue to do what they do best plus put some money in their pockets during these challenging times."

Upcoming cooking classes can be found [HERE](#). Chefs and bartenders interested in hosting a class can find more information and register [HERE](#). Media interested in attending a class, contact terri@lbfoodandbeverage.org.

About Long Beach Food & Beverage

Founded in 2019, and a registered 501(c)3 non-profit organization, Long Beach Food & Beverage's mission is to celebrate and empower the restaurant community through consultation, marketing, public relations, fundraisers and exciting culinary initiatives.

We exist to support our restaurants' unique interests and literally "put butts in seats". We celebrate and showcase our restaurants, pubs, breweries, bars and food companies through exciting events throughout the year. Our community includes restaurants of all sizes and profiles and we have a valuable network of resources to support them through all stages of growth.

Today, Long Beach is writing its food future. Long Beach Food & Beverage is proud to represent the restaurant and foodservice industry's voice, support its advancement, and elevate its profile in our community and beyond. For more information, visit www.lbfoodandbeverage.org or call (562) 572-4770. Registered Tax ID 84-2641039.

This article is a courtesy release.

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Dine LBC founder launches non-profit Long Beach Food and Beverage

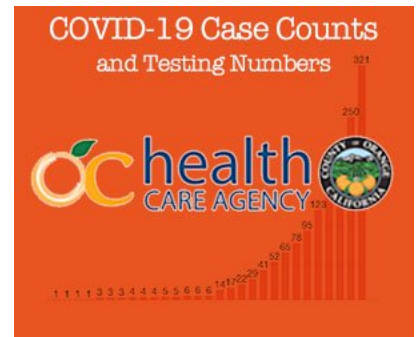
By: courtesy / On: August 6, 2020 / In: Long Beach, Non-profit / Tagged: dining, Long Beach CA, Long Beach Food and Beverage, Long Beach Restaurant Week, non-profit

With Dine LBC – Long Beach Restaurant Week on hiatus this summer due to COVID-19, founder and organizer Terri Henry has launched 501(c)3 registered non-profit Long Beach Food & Beverage with planned initiatives to support local restaurants and chefs.

The inaugural initiative is a series of virtual, live streaming interactive cooking classes hosted by Long Beach chefs that begin August 15. The classes will be launched on a private ZOOM platform with limited number of viewers at a cost of \$35-\$55 per class, the revenue shared between the chef host and Long Beach Food & Beverage to cover operational expenses.

Participating chefs include:

- Chef Kat McIver (Wide Eyes Open Palms)
- Chef Amanda Jackson (Netflix’s Cooked with Cannabis and Chef Amanda & Co.)
- Chef Vinod “VR” Venkataraman (Appu’s Café)
- Chef Nicolle Allen (Baked Vegan Sweets)
- Chef Christian Simionato (Sestieri)
- Chef Julie Schwarz (Owner, SoCal Farmers Market and Market Cultivator)
- Chef Angel Macias (Soul Food & Zen Cooking)



SPANISH FLU VS. COVID-19

The Spanish flu (H1N1) pandemic of 1918 holds many parallels to the current COVID-19 pandemic. One point of comparisons is number of deaths in the US:





~675,000
VS.
160,104
as of 20200807
WASH YOUR HANDS!

(Click above to view Johns Hopkins COVID-19 tracker.)



Chef Amanda Jackson shows how its done for Long Beach Food and Beverage. Courtesy photo.

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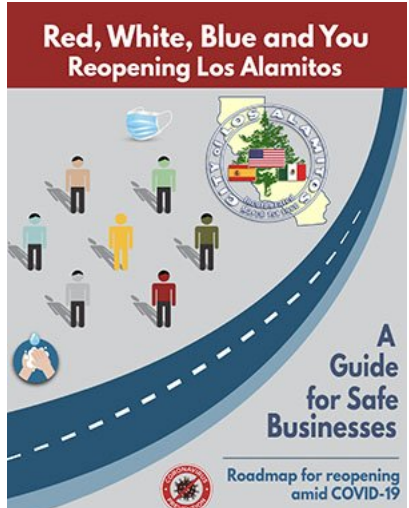
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Roadmap for reopening amid COVID-19

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