



CELEBRITY CHEF JOANNE CHANG'S PASTRY DEMONSTRATION
Followed by Champagne Brunch

FOR IMMEDIATE RELEASE

Waikiki, HI – January 10, 2012. Halekulani, celebrated for its personalized service, masterful cuisine and innovation, invites guests to delight in an exclusive pastry demonstration by acclaimed Boston pastry chef Joanne Chang, whose chain of **Flour** bakeries has received critical acclaim in the culinary world.

During the demonstration of how to make Chef Chang's signature sticky buns, as well as a salmon, herb cream cheese and red onion quiche, guests can sip champagne and marvel at the skills that made Ms. Chang a star in the American pastry industry. Chef Chang will answer audience questions at the conclusion of her presentation.

Ms. Chang is fast becoming a household name in America; she has been the subject of rave reviews in *Gourmet*, *Food & Wine*, *Bon Appetit*, the *New York Times*, *Condé Nast Traveler*, *Lucky Magazine*, *Inc. Magazine*, and *Boston Magazine* and has received numerous Best of Boston awards. Her bakery, **Flour**, was also featured on *Throwdown with Bobby Flay* on the Food Network, in which Ms. Chang's signature sticky buns won.

An honors graduate of Harvard College with a degree in Applied Mathematics and Economics, Ms. Chang left a career as a management consultant to enter the world of professional cooking. In 2000, Ms. Chang opened **Flour**, a bakery and café, in Boston's South End. Flour features breakfast pastries, breads, cakes, cookies, and tarts as well as sandwiches, soups, and salads. **Flour** has expanded to three stores.

Chang was nominated for a James Beard Award in 2011. She also has a restaurant Myers+Chang with her husband Christopher Myers.

The demonstration will be followed by a multi-course brunch of sweet and savory dishes. Guests will receive a personally autographed cookbook to enjoy reading and experimenting Chef Chang's recipes at home after the event.

Saturday, January 21, 2012

10:30 – 11:30 Pastry Demonstration

11:30 – 12:30 Brunch

\$79 inclusive

Menu:

Champagne

Flour's Signature Breakfast Pastry Basket - Banana Bread, Sticky Buns, Buttermilk Biscuits with Parsley and Sage

Smoked Salmon, Herb Cream Cheese and Red Onion Quiche

Roasted Organic Chicken with Quinoa Tabbouleh and Watercress Salad

Chocolate Cream Pie

Coffee or Tea

Halekulani's pastry chef Mark Freischmidt will work in tandem with guest Chef Chang on this special event. Pastry Chef Freischmidt, a graduate of the prestigious Culinary Institute of America's Baking and Pastry Program, has baked his way around the Americas, from his native Wisconsin, down to a luxury resort in Costa Rica, with many stops in between. His passion for this art drives his desire to constantly evolve the creation of pastry and breads, and his specialties are featured at Halekulani.

Chef Chang's visit is made possible due to the following: Kapiolani Community College in cooperation with the Hawaii Culinary Education Foundation (HCEF), funded by the Lyle S. Guslander Distinguished Visitors Program.

For reservations, please contact Halekulani's Food and Beverage Office at (808) 931-5040.

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About Halekulani

Since its inception in 1984, Halekulani has received more than five hundred accolades, awards and honoraria, and is consistently ranked among the world's finest hotels. *SpaHalekulani*, amongst many others, earned the coveted Mobil Four-Star rating, the highest bestowed upon any spa by the Mobil Travel Guide, and was ranked the #2 Best Resort Spa in North America by *Conde Nast Traveler*. Halekulani's fine dining restaurant, La Mer, is Hawaii's longest ranked AAA-Five Diamond restaurant. Halekulani is managed by the Hotels and Resorts of Halekulani, a brand management division of the Honolulu-based Halekulani Corporation, which also manages Waikiki Parc Hotel. Halekulani is a member of The Leading Hotels of the World and is aligned with Tokyo's legendary Imperial Hotel. For reservations and information, please contact a travel planner, call Halekulani at (800) 367-2343 / (808) 923-2311 or visit the website (www.halekulani.com).

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