



FOR IMMEDIATE RELEASE

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Mālama Learning Center Cooks Up Annual Calabash & Cooks Fundraiser, March 12

This year's event will feature dishes by student chefs from six public high schools

KAPOLEI, HAWAII – Mālama Learning Center is putting keiki in the kitchen for this year's Calabash & Cooks fundraiser presented by Hawaiian Electric Company on March 12, 2016. In addition to featuring professional chefs from award-winning Roy's Ko Olina and Firehouse, this year's event at Kapolei High School is also making students the chef de cuisine. Approximately 36 student chefs from six public high schools – Campbell, Kapolei, Moanalua, Radford, Wai'anae, and Waipahu – will all prepare at least one dish for guests to enjoy.

The third annual event aims to give guests a taste of the organization's work to educate the public about sustainable, healthy living in our island home. Prices start at \$40 for general tickets and \$75 for VIP. Student tickets are available for \$25 and \$20 for keiki ages 10 and under. Tickets at the door will cost \$50. For additional information or to purchase tickets online visit www.malamalearningcenter.org.

"This year Calabash & Cooks is really going back to its roots and focusing on the main ingredient of our organization – our children," said Pauline Sato, Executive & Program Director. "By putting the students front and center we are empowering them to create something special that brings together all the knowledge they've learned throughout the year in dishes that celebrate local, sustainable products."

Some of this year's featured dishes include Campbell High School's signature appetizer: kalua pork won tons with island style salsa and Kapolei High's award-winning pineapple-banana-lilikoi cobbler with ice cream. Every dish will have at least four to six locally grown or sourced ingredients. Additionally, guests will be treated to live entertainment and can take part in a silent auction and country store featuring homemade jams, ceramic bowls, native plants and produce.

Mālama Learning Center works to unify area schools, residents, and businesses around a shared ethic of caring and conservation. This inspiration comes from the belief that we need to care for Hawai'i so that it is worthy for future generations to live in and enjoy with its natural beauty and diversity.

The proceeds from Calabash & Cooks will benefit the Mālama Learning Center and its mission to teach and inspire communities to create healthy living environments. For more information on Mālama Learning Center visit their website at www.malamalearningcenter.org and follow them on Facebook at www.facebook.com/malamalearningcenter/, Instagram at @malamalearning and Twitter at @malamalearning.

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About Mālama Learning Center

Since its inception in 2004, Mālama Learning Center has worked to unify schools, residents, and businesses in West O'ahu through education that incorporates art, science, conservation, and culture. Mālama Learning Center uses a hands-on approach to learning, preparing its participants for diverse real-world experiences and 21st century careers.