



THE FILIPINO COMMUNITY CENTER, INC.

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Our Mission is to develop, own and operate a community center that provides social, economic and education services, and to promote and perpetuate Filipino culture and customs in the State of Hawai'i.

FOR IMMEDIATE RELEASE

CELEBRITY CHEFS SAY *MABUHAY* AND CONCOCT FILIPINO FUSION FLAVORS TO HONOR VETERAN HAWAII JOURNALIST EMME TOMIMBANG

Tastes way beyond the beloved lumpia will highlight menu at benefit fundraiser and silent auction event on November 9th for the Filipino Community Center

HONOLULU, HAWAII - September 23, 2013 – Crispy *chicharonnnes* and sweet potato leaf or *talbos ng kamote* salad. Fresh crab *talangka*, vegetarian *lumpia* with banana sauce. Five of Hawai'i's celebrity chefs, who have been trained in the classic French cuisine, have been inspired by authentic Filipino dishes and will create a gala dinner menu for "Sharing Memorable Moments with Emme & Friends," a fundraiser event for the Filipino Community Center (FilCom) in Waipahu to be held on Saturday, November 9th at 5:30 p.m.

"I am deeply grateful to not only the numerous event sponsors, but also our great chefs and Mike Rabe of the award-winning Creations in Catering for donating their time and talent for this occasion because they are all helping our collective efforts to continue FilCom's educational, social and cultural service to the Filipino community as well as the entire Leeward Oahu community," said Emme Tomimbang, president and chief executive officer of multi-media production company, EMME, Inc. and executive producer and host of the award-winning television special, "Emme's Island Moments." "The evening promises to be *masarap* (delicious)."

After a welcome cocktail of Prosecco or sparkling apple cider, the menu begins with an appetizer featuring Alan Wong's Hawai'i regional cuisine twist on Filipino dishes. The multi-award winning chef (James Beard, *Bon Appetit*, *Gourmet Magazine*, Ilima and Hale Aina awards, among many others) is serving pork belly *chicharonne* spiced with Filipino *patis*, or fish sauce, *mongo* (mung) beans, and potato leaf salad for *pupu*, plus for dessert, his version of the *halo halo*, a cool concoction of mango, coconut, pineapple, *ube* ice cream, *agar agar* jelly bar, and more on ice. Philippe Padovani's (Chocolates by Padovani) *taba ng talangka*, or fresh crab, with lemongrass, and Paul Rivera's (Hula Grill Waikiki) shrimp *lumpia* with banana sauce (the award-winning dish of the First Annual Emme Tomimbang Lumpia Challenge in 2001) will also make its debut at appetizer stations set up in the Mediterranean-style outdoor villa at FilCom.

The chefs will serve Filipino-inspired creations made especially for Emme and friends. Dave "D.K." Kodama, whose original Maui-based Sansei Seafood Restaurant & Sushi Bar has now expanded to include nine restaurants on three islands, is tossing a salad of seared kampachi with toanjan vinaigrette; Roy Yamaguchi joined by Darryl Shinogi of Roy's Ko Olina will prepare sous vide shinsato pork belly guisantes, using ingredients that include *patis*. Master Sommelier Roberto Viernes, Hawai'i's own sommelier of Filipino descent, will offer wine recommendations for the menu.



Chef Paul Rivera's (Hula Grill Waikiki) healthy, vegan-style, rice paper wrapped lumpia with garlic, shoyu vinaigrette.

Celebrity Chefs Say *Mabuhay* And Concoct Filipino Fusion Inspired Flavors To Honor Veteran Hawai'i Journalist Emme Tomimbang

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"I've been immensely proud of the FilCom's growth over the past decade and its record of not only serving the Filipino community, but to many other groups. I once lived in Waipahu, a place where my father had many Filipino plantation gatherings. In many ways, FilCom Center is a testament to the Filipino leaders, workers and families who have made many substantial contributions to our Hawai'i," said Tomimbang, who serves on the Board of Governors for the Center.

Major sponsors for "Sharing Memorable Moments with Emme & Friends" include American Savings Bank, Bank of Hawaii, Carole Kai Charities, Consuelo Foundation, First Hawaiian Bank, Hawaiian Electric Company, Hawaiian Electric Industries, House of Finance, Inc. (Roland Casamina), Nursing Advocates & Mentors, Inc., The Freeman Sisters, The Queen's Medical Center, and more.

Table sponsorship begins at \$15,000, \$10,000, and \$5,000. There are also individual tickets at \$250 each for sale. Visit filcom.org or contact event coordinator Joanne Corpuz at (808) 680-0451.

About Filipino Community Center

The mission of the Filipino Community Center is to develop, own, and operate a community center that provides social, economic, and education services, and to promote and perpetuate Filipino culture and customs in the State of Hawai'i. Located on two acres by the old Oahu Sugar Mill on suburban Waipahu, the three-story FilCom Center covers 50,000 square feet. It serves thousands of people a year through social services, business and professional training, cultural programs, and health and fitness classes.

Follow the Filipino Community Center on Twitter @FilComCenter or like us on Facebook at facebook.com/filcomcenter.

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Editor's Note: Interviews or jpgs of Filcom Center, Emme Tomimbang, and chefs available upon request.

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