

GRUNION GAZETTE

DINING

Black Restaurant Week includes Tuesday meals for those who are homeless

By **Christina Merino**

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The second annual Long Beach Black Restaurant Week kicked off Jan. 17 with an event at Long Beach Rescue Mission to give those who are homeless an opportunity to try the food made by Black chefs and business owners.

The event served 200 unhoused men, women and children a three-course lunch, at Long Beach Rescue Mission, a nonprofit shelter for those who are homeless, according to organizers.

Female chefs will also prepare breakfast and dinner for 60 women and children residents of Lydia House, the mission's women's shelter.

"We realize that there are many among us who won't get the chance to dine out during Black Restaurant Week," Terri Henry, executive director of Long Beach Food & Beverage, said in a press release. "So serving a gourmet meal to our neighbors struggling with homelessness is our way of bringing Black Restaurant Week to them and including everyone in the event."

Long Beach Black Restaurant Week is an eight-day event that will take place from Sunday to Jan. 29. It is devoted to celebrating African, African American and Caribbean food in and around Long Beach. It also seeks to highlight Black-owned culinary businesses, as well as Black chefs and bartenders, according to event organizer Long Beach Food & Beverage, a nonprofit dedicated to providing a platform for the city's restaurant community.

The kick-off event started early Tuesday morning at the Lydia House with a gourmet breakfast for its res-

idents. The meals were prepared and served by chef Melissa Ramsay and the team at Fresh off the Yacht Catering.

"Despite its size, Long Beach is a tightly knit community where diversity and civic pride is our strength," Ramsay said in a statement. "My fellow chefs and I are excited to kick off Long Beach Black Restaurant Week by treating those most vulnerable in our city to some unforgettable meals."

Lunch was prepared and served by chef Ronnie Woods of Northtown Bistro Pop-up, chef Ahmad Butler of Miller-Butler, chef Quianna Bradley of A Pinch of Salt Catering, LaTanya Ward of Filthy Rich Banana Pudding and DeAndre Parks of Strong Beach Lemonade.

And dinner was served by chef Bradley of A Pinch of Salt Catering once again, as well as Kim Thomas of KAT's Gourmet Cookies.

"The participating chefs felt this was a great way to give back to the community doing what we do best," Brad-

ley said in a statement, "cooking with love."

The rest of the Long Beach community will have the opportunity to try and support these and almost 30 other Black-owned restaurants, food trucks, caterers, bakeries, pop-ups and retail food businesses during the rest of Black Restaurant Week.

Businesses will offer discounted specials and special menu items. People are invited to dine in, take out, or have featured items delivered from restaurants or order from the websites of various home cottage businesses or pop-ups for pick-up.

Pop-up events will take place at Trademark Brewing, 233 E. Anaheim St., from 4:30 to 10 p.m. Jan. 24, and at The Cove Hotel, 200 E. Willow St., from 5 to 9 p.m. Jan. 26.

There are no tickets or passes required to participate.

For more information on businesses participating in Long Beach Black Restaurant Week, visit blackrestaurant-weeklb.com.



COURTESY OF LONG BEACH FOOD & BEVERAGE