

One of the best things about the **Meijer LPGA Classic for *Simply Give*** is that it's not just a golf event – there is literally something for everyone. This includes an enhancement to the inaugural Grand Taste at the Meijer LPGA Classic event with the addition of three celebrity chef experiences. Celebrity Chefs **Dean Fearing, Carla Hall** and **Marcus Samuelsson** will host individual culinary experiences June 17-19 at Blythefield Country Club.

"We are thrilled to bring three culinary experts to the table and combine some of West Michigan's finest cuisine with an unforgettable experience for our guests." **Meijer Co-Chairman Doug Meijer** said.

Each iconic chef will host their own exclusive experience that will include live cooking demonstrations, food tastings and local restaurant partners.

A Night with Dean Fearing

Friday, June 17 – Blythefield Country Club
6:30-9:30 p.m.

Creator of Fearing's Restaurant and author of "The Texas Food Bible," Chef Dean Fearing is renowned for the "Elevated American Cuisine – Bold Flavors, No Borders" of his award-winning Fearing's Restaurant in Dallas. Long known as the "Father of Southwestern Cuisine," Fearing spent his life cooking for people who love good food.

An Evening with Carla Hall

Saturday, June 18 – Blythefield Country Club
6:30-9:30 p.m.

Carla Hall is a co-host of ABC's popular lifestyle series "*The Chew*," although she is best known as a competitor on *Bravo's "Top Chef*," where she won over audiences with her fun catch phrase, "Hootie Hoo," and her philosophy to always cook with love. Hall's Southern Kitchen — the chef's first restaurant — open in NYC in late 2015. A fast-casual love letter to Nashville, the restaurant features iconic Nashville Hot Chicken and southern sides, anchored by Hall's family recipes and perfected with her personal touches.

Father's Day Brunch with Marcus Samuelsson

Sunday, June 19 – Blythefield Country Club
10 a.m.-12 p.m.

Marcus Samuelsson is the acclaimed chef behind Red Rooster Harlem, Ginny's Supper Club, and Streetbird Rotisserie. A committed philanthropist, and the youngest person to ever receive a three-star review from The New York Times, Samuelsson has won multiple James Beard Foundation Awards, including Best Chef: New York City, and was tasked with planning and executing the Obama Administration's first State dinner. Samuelsson was also crowned champion of television shows "*Top Chef Masters*" and "*Chopped All Stars*," and served as a mentor on ABC's "*The Taste*."

Tickets to the events on June 17-18 cost \$50 per person, while tickets to the brunch on June 19 cost \$25 per person. Tickets are available to purchase online at meijerLPGAclassic.com. Tickets are limited.

Similar to last year, proceeds from the tournament – and each of the week's festivities – will benefit the Meijer *Simply Give* program that restocks the shelves of food pantries throughout the Midwest. The [Meijer LPGA Classic for *Simply Give*](http://meijerLPGAclassic.com) has raised more than \$1.3 million for the *Simply Give* program.

<https://meijercommunity.com/2016-04-29-Celebrity-Chef-Additions-Expand-to-the-List-of-Grand-Taste-at-the-Meijer-LPGA-Classic-Event-Offerings>