

Member News: May 2016

PlayMakers presents Dan Hoyle's "The Real Americans" (Apr. 27-May 1)	1
InsideOut Body Therapies Ribbon Cutting (May 6)	1
Coastal Federal Credit Union Ribbon Cutting (May 17)	1
Executive Chef at The Carolina Club wins Avocado Madness National Championship	2
YMCA's "Fam Jam"	3

PlayMakers presents "The Real Americans" (April 27-May 1)

PlayMakers Repertory Company presents "The Real Americans" written and performed by Dan Hoyle, April 27-May 1. Armed with only a van and a tape recorder, Hoyle traveled across the United States in search of what's at the heart of the heartland. In addition to downhome hospitality, he witnessed angry populism among the citizens who have been called "the real Americans." With brilliant documentary storytelling that's been compared to the work of Studs Terkel and Charles Kuralt, his reflections provide a unique look at the divide between big city and small town America. Shows will be at 7:30 p.m. nightly and 2 p.m. on May 1 in the Elizabeth Price Kenan Theatre. Tickets can be purchased at www.playmakersrep.org or calling (919) 962-7529.

InsideOut Body Therapies Ribbon Cutting (May 6)

Join us Chamber staff and Ambassadors in celebrating the new studio health and fitness studio, 4 p.m., Friday May 6 at 5720 Fayetteville Rd, Suite 101 in Durham. Immediately following the ribbon cutting, meet the instructors, experience the Pilates equipment and learn about their services. There will also be classes at 3 p.m. and 5 p.m. Participate in a class or just come and observe! InsideOut Body Therapies is a licensed studio and offers training and mentorship programs for Pilates instructors and Pilates based physical therapists. Other services include private appointments and classes, yoga, acupuncture and more! <http://bit.ly/245l6wW>

Coastal Federal Credit Union Ribbon Cutting (May 17)

Coastal Federal Credit Union is opening a new branch in Carrboro! Join Chamber staff, Ambassadors and local elected officials at the new storefront location at 300 E Main Street for a ribbon cutting ceremony. Food and refreshments will be provided. Coastal Federal Credit Union is a not-for-profit, member-owned, financial cooperative, offering a full range of financial products and services. <http://bit.ly/1U7H6EF>

For more information: Brittany Barber
(919) 962-1101
brittany.barber@clubcorp.com

FOR IMMEDIATE RELEASE

Executive Chef at The Carolina Club wins Avocado Madness National Championship

CHAPEL HILL, N.C. – April 11, 2016 – Throughout the month of March and beginning of April, Chef's Roll, a global culinary community of professional chefs, food authors, broadcasters, photographers, and other industry professionals, ran a March Madness-inspired cooking competition titled "Avocado Madness." The competition, sponsored by Avocados From Mexico, officially started on March 1st with a line-up of 64 specially selected chefs from across the United States. Each chef submitted avocado-inspired recipes—from tacos, to sandwiches, to appetizers—until only two chefs were left vying for the championship.

After 5 weeks and 6 rounds, The Carolina Club's Executive Chef, Chef Ashleigh and opponent, Executive Chef, Joshua Ingraham of the Cleveland Indians were selected to travel to San Diego for a live, head-to-head championship. The championship consisted of creating a three course avocado-inspired menu in front of the city's best chefs and culinary press. Chef Ashleigh's menu included: Citrus Cured Opah with avocado coconut horchata, pineapple, cilantro avocado slaw and avocado tortilla chips; Coriander and Cumin Crusted Aussie Lamb Loin with black garlic charred avocado puree, avocado confit and avocado salsa verde; and Buttermilk Avocado Chess Pie with pistachio and avocado brittle finished with picked spring strawberries and white chocolate avocado sauce.

With her victory, Chef Ashleigh now automatically qualifies for November's World Food Championship in Orange Beach, Alabama, where she will compete against the world's best chefs in various competitions and categories.

Chef Ashleigh will enter the World Food Championship with a wealth of experience. In her current role as Executive Chef at The Carolina Club—the connecting point between The University of North Carolina, UNC General Alumni Association, and the Chapel Hill-Carrboro community—Chef provides excellent service and unparalleled cuisine. Additionally, past positions at Congressional Country Club in Bethesda, MD, The Briar Club and River Oaks Country Club in Houston, TX, and Isleworth Country Club in Windermere, FL have all prepared her to compete with the best.

On her decision to participate in Avocado Madness, Chef Ashleigh credits watching colleagues, friends, and other certified master chefs participate in culinary competitions over the years, and to see their success, inspired her to enter a culinary competition herself.

When asked about the moment she was declared the champion, "it's still setting in, I have to do this all again in November, but the coolest thing was having my Dad and brother there to watch and experience it all with me."

For Chef Ashleigh, that was the icing on the cake.

About The Carolina Club

The Carolina Club is committed to providing excellent cuisine, unparalleled service and unique opportunities for business and social networking, all in a traditional Southern setting. Established in March 1993 to meet the UNC General Alumni Association's (GAA) desire for a pleasurable setting for the dining, entertainment and fellowship needs of the community, The Carolina Club is located in the George Watts Hill Alumni Center and has become a family home, welcoming alumni and non-alumni alike. For more information, visit <http://www.carolina-club.com>.

#



FAM JAM

MAY 15, 2016

JOIN US!

Bring the whole family to this free, community event that features bands, food trucks and **YMCA** fun.

NOON – 5PM
UNIVERSITY PLACE
201 S. Estes Dr. Chapel Hill, NC 27514

FOOD TRUCKS & BANDS

FOOD TRUCKS:
Al's Burgers
Parlez-Vous Crepe

Sup Dogs
Maple View Farms
Kona Ice
and more!

BANDS:
Liquid Pleasure
Big Fat Gap Band