



Jun 28, 2019 6:00pm - 10:00pm

Savor Pride 2019

After a wildly successful first year, NYC Pride & God's Love We Deliver are bringing back this one-of-a-kind immersive culinary fundraiser. Bringing together LGBTQIA+ and ally chefs to craft a special menu with epicurean delights. Set outdoors on the terraces of God's Love We Deliver's headquarters, our chefs will cook up varied menu items while providing in-depth cooking demonstrations, discussions, and delightful tastings. Come mix, mingle and nosh with friends and kick off the weekend in style. Proceeds will benefit NYC Pride and God's Love We Deliver.

[Chef Renee Blackman Catering and Private Dining](#) as the first chef to join us for Savor Pride on June 28th!

Born and raised in Barbados, Renee Blackman has always had a passion for food and culture. Driven by passion and success, she joined the ranks of many working in the energetic and fast-paced world of restaurants such as Tommy Bahama and the Union Square Hospitality Group.

A seasoned talent with experience in the culinary industry, Chef Renee has shared her talent on Food Network's CHOPPED and has been featured in the Huffington Post.

[Julia Turshen](#) is the bestselling author of *Now & Again*, *Feed the Resistance* (named the Best Cookbook of 2017 by Eater), and *Small Victories* (named one of the Best Cookbooks of 2016 by the New York Times and NPR). She has coauthored numerous cookbooks and hosted the first two seasons of *Radio Cherry Bombe*.

She has written for the New York Times, the Washington Post, the Wall Street Journal, Vogue, Bon Appétit, Food & Wine, and Saveur. Epicurious has called her one of the '100 Greatest Home Cooks of All Time' and she sits on the Advisory Board of the Smithsonian's National Museum of American History's Kitchen Cabinet. She is the founder of Equity At The Table (EATT), an inclusive digital directory of women and non-binary individuals in food. Julia lives in the Hudson Valley with her wife and pets.

Don't miss Society Cafe's Executive [Chef Manuel González Charles](#) at this immersive culinary experience with live cooking demonstrations, delightful tastings, and discussions.

Exposed to a whirlwind of flavors from a young age growing up in Puerto Rico, Chef Manuel González Charles inherited his passion for cooking from his family. He continued to hone his skills at an array of top dining establishments, working his way up the culinary ladder. In November of 2018, Chef Manuel González Charles was named Executive Chef of Society Cafe.

Our wonderful friend [Lazarus Lynch](#) will be the host of Savor Pride!

Lazarus is an entrepreneur, chef, musician, author and multi-media host. He is a two-time Chopped champion, host of Food Network

Digital's Comfort Nation, and author of the cookbook, *Son of a Southern Chef: Cook with Soul*.

David Burtka is a chef, caterer and award-winning actor who will soon release his first cookbook, *Life is a Party*, in the spring of 2019. The cookbook will showcase his expertise in preparing delicious recipes and celebrating a variety of occasions with guests. Burtka earned a BFA from the University of Michigan and studied at the William Esper Studios in New York. This talented Le Cordon Bleu chef is a firm believer in sustainable food fresh from the farmer's market, butcher, or garden to the table. David Burtka gained valuable experience training under Mario Batali at the award-winning Babbo ristorante in NY, award-winning pastry chef and author Gina De Palma as well as Iron Chef Cat Cora and the French Laundry's Thomas Keller.

Alex Koonen is a New York based Chef and life long queer rights activist. Born in New York, Alex has cooked in New York restaurants such as The Breslin, The Nomad and Jean Georges while throwing queer food pop ups as early as 2012 with a bi-monthly queer brunch called Brunch Me Baby. She also hosted a pies and liquor pop up called "Crust" while working in New Orleans. Most recently, Alex throws Babetown, a monthly pop up supper club for queer women, trans and non binary people that serves food, wine and beer at a private party thrown in people's homes. Babetown has been featured in Forbes, Nylon, the New York Times and The Cut, to name a few.

Beginning as a seasonal food truck in 2009, Big Gay Ice Cream has seen a whirlwind of popularity and accolades—including named best food truck, as well as best ice cream parlor, in the country. Now ten years old, the company has multiple locations in New York City and Philadelphia; published a cookbook; and launched a line of ice cream pints available in stores & markets from coast to coast. Through it all, Big Gay Ice Cream has never veered from its mission to keep the fun in ice cream. By mixing high quality ingredients with guilty pleasures, traditional flavors with the unexpected, and a youngster's imagination with an adult's knowing wink and satirical tongue, it spins a new take on the old school ice cream parlor experience. It's both for kids and for those of us who are kids at heart.

Stay tuned for additional chef talent announcements!

[Purchase Tickets](#)