

edible AUSTIN[®]

No. 18 Summer 2011

Celebrating Central Texas food culture, season by season



Franklin Barbecue

What's everyone standing in line for?

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BULL'S EYE ON HUNGER

BY JOHN TURNER

As the executive chef of Congress and Second Bar + Kitchen restaurants, a *Food & Wine* magazine Best New Chef award winner, a James Beard Foundation award nominee and a 2006 *Iron Chef America* contender, Chef David Bull is a busy man. In addition to opening two of the hottest new restaurants in downtown Austin recently, he's also a committed father of five children with his wife, Fawn, and they both know the stresses and strains of juggling career and full family life.

Chef Bull also understands the role food plays in the dynamics of a healthy family and in nourishing the development of children. On June 24th, he will demonstrate the power of food and that philosophy by preparing lunch for 80 children as part of Capital Area Food Bank's Summer Food Service Program. Because one in four Texas children are now at risk for hunger, the food bank's program fills the lunch gap created during the summer for thousands of kids who would normally receive reduced or free lunches throughout the school year.

"As a father and chef, [I believe] it is unacceptable that children go hungry in our country today," says Bull. "It's hard for kids who go hungry to concentrate, develop and learn. This program steps in to feed children all summer long, and I'm excited the food bank offered me the opportunity to cook a tasty and nutritious lunch for them."

Bull will be preparing and cooking lunch at one of the Food Bank's summer food sites in South Austin, the campus of El Buen Samaritano, a nonprofit organization. The program, which formally launches June 6th, will operate on 30 sites around town and is expected to serve 40,000 lunches over the course of the summer.

There's also a little twist to the lunch—one that Bull will summon his *Iron Chef America* experience to solve. He can spend only three dollars per child for ingredients—about the same amount the food bank is reimbursed by the Texas Department of Agriculture for each meal—and the lunches must still meet the nutritional guidelines for the program.

"Finding the perfect balance of taste and texture is a discipline I strive for at home and in the restaurants," says Bull. "I'm looking forward to the challenge of cooking a delicious and wholesome lunch for these children that meets the additional requirements. I may have to get my kids to be taste testers, though, before we serve the critics."

Chef Bull will be cooking lunch between 11 a.m. and 1 p.m. Any child under the age of 18 is welcome to participate. No registration is required.

El Buen Samaritano is located at 7000 Woodhue Drive in Austin. For more information on the Summer Food Service Program, please visit austinfoodbank.org, or call 211 to locate the site nearest you.

