

HELPING OTHERS | Gloria Glyer

Chef Challenge helps InAlliance meet its goals

What: The ninth annual Celebrity Chef Challenge, a fundraiser for InAlliance

When: 5:30 to 9:30 p.m. April 29

Where: California Automobile Museum

Cost: \$50 in advance, \$60 at the door

Information: www.chefevent.com, (916) 381-1300, ext. 170.

Theme: "Can You Stand the Heat?" will feature celebrity chefs challenged to turn five secret ingredients into three dishes in 45 minutes. Competitors will be Evan Elsberry, Evan's Kitchen; Jim Turknnett, Vizcaya Pavilion; Keith Erickson, Colusa Casino Resort; Mark Liberman, Black Sheep Butchery; Ramiro Alarcón, Tequila Museo Mayahuel; and Richard Pannell, Table 260.

Judges: Guy Farris and Melissa Crowley, Sacramento & Co.; Bryan May, News 10; and state Assemblyman Roger Dickinson. The top vendor will receive the people's choice award determined by votes cast by tasters.

Party time: Museum tours, the cake war pastry challenge, food, wine, beer, and a number of prize challenges (including the balloon and golden key raffles)

The purpose: The Chef Challenge raises funds for InAlliance, a part of the community since 1952. It provides supported employment and living programs to people with developmental disabilities while working to preserve their rights.

Featured volunteer: Steve Van Den Broeke has been on the InAlliance board for three years and serves as secretary. There's a personal reason for his involvement.

"It's because of my son, Scott," said Van



InAlliance

InAlliance is a focus for Steve Van Den Broeke, center, his son, Scott, left, and Ben Praker, program manager.

Den Broeke. "Since serving on the board, I have been getting into more community-based activities. It is really important for me to keep Scott out of an institutionalized situation."

Through the years, Van Den Broeke's support and activity have grown beginning when his son was diagnosed with autism.

Van Den Broeke recalled the battle he had to get school officials to allow his son to go through regular schools, but Scott eventually graduated from junior high.

"He met all state standards," said Van Den Broeke, "but only because we fought. Then on to regional services. I have to learn more every day."

Van Den Broeke calls his world totally different: "What may be normal day-to-day activities do not relate to my world. The Chef Challenge is important for raising money, but I like that it educates the public. That is as important - and maybe more so - as raising money."