



FOR IMMEDIATE RELEASE
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Media: David P. Labbe
Phone: 860 572 0851
Email: david@cmpsmarketing.com

The Copper Beech Inn Goes To The White House

**Executive Chef Tyler Anderson invited by
Mrs. Obama for *Chefs Move to Schools Program*.**

June 11, 2010 – Essex, CT – Executive Chef Tyler Anderson of The Copper Beech Inn recently accepted an invitation from First Lady Michele Obama to travel to Washington and take part in the *Chefs Move to Schools* initiative, an opportunity for chefs around the country to adopt local schools to help solve the childhood obesity epidemic. Chef Anderson was one of 400 chefs to be invited nationwide and one of just two chefs from Connecticut.

“Chefs Move to Schools will pair chefs with schools in their communities to bring fun to fruits and vegetables, and teach kids about food, nutrition, and cooking in an engaging way. And by working with school service employees, administrators and teachers, chefs can help deliver these messages from the cafeteria to the classroom. After hearing fifth graders cheer for broccoli, I know first hand that chefs can have a huge impact on kid’s health and well being.” – Mrs. Obama

The *Chefs Move to Schools* program has oversight from the Department of Agriculture. With more than 31 million children participating in the National School Lunch Program and more than 11 million participating in the National School Breakfast Program, good nutrition at school is more important than ever.

Next up for Chef Anderson is to adopt a local school and begin changing its cafeteria plan.

“Childhood obesity has reached a critical level throughout our society and our local children here in Connecticut feel the same pressures, demands, and nutritional food confusion that all kids face. We feel privileged and honored to be chosen by Mrs. Obama to participate in this program and can’t wait to get started.” – Chef Anderson

Chefs Move to Schools is part of a larger initiative started by Mrs. Obama called *“Let’s Move,”* a more ambitious program that gives parents the support they need by helping kids to be more physically active, and make healthy, affordable food available in every part of the country.

Look for more information on these initiatives at www.letsmove.gov and keep up with Chef Anderson’s program, the school adoption, and how he changes the lives of children within the community at www.copperbeechinn.com. For more information on The Copper Beech Inn, Restaurant, Brasserie Pip, Summer Packages, or hosting your next event at The Copper Beech Inn please visit the website or call 860 767 0330.