

Whalefest Monterey 2021 Fundraiser

Chef Tene Shake's Virtual Seafood Cooking Demonstration August 13th



Chef Tene Shake - Provided Photo

The community is cordially invited to a special Whalefest Monterey Virtual Fundraiser featuring award-winning Chef Tene Shake's Virtual Seafood Cooking Demonstration on Thursday, August 13, 2020 at 5:00 p.m. at Old Fisherman's Wharf.

Watch Chef Tene Shake on Facebook Live on www.Facebook.com/Whalefest-Monterey. Learn the secrets and shortcuts of making fabulous Classic Fisherman's Wharf's Cioppino and More with sustainable seafood. If you miss it, view the Seafood Cooking Demo on the Whalefest Monterey page on [Wharf.com.](http://www.Monterey-</p>
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All donors will also receive the recipe for the Classic Fisherman's Wharf's Cioppino! Donate to Whalefest Monterey by going to the Whalefest Monterey page at www.montereywharf.com.

According to Mary Alice Cerrito Fettis, Chair of Whalefest Monterey, "Award-winning Chef Tene Shake has a wonderful mastery of preparing delectable dishes from the bounty of the sea. We always learn some useful cooking strategies to use at home when cooking fresh seafood from the Monterey Bay. Thank you for tuning in and for your generous support of Whalefest Monterey."

Tene Shake has been described as THE seafood chef of the Central Coast. Born and raised in the "Sardine Capital of the World," Tene grew up exploring commercial fishing boats, seafood processing plants and great restaurants on the Monterey Peninsula. Restauranters and fishermen from historic Fisherman's Wharf in Monterey, California taught him the secrets to creating unbelievable seafood dishes and the importance of supporting sustainable seafood practices.

The Shake family has been in Monterey for generations and has played an integral role in the rich history and success of Fisherman's Wharf. Their legacy lives on today, operating several restaurants, fish markets, and boats. Tene is the youngest of five brothers, thus earning him the nickname "Tene." He was fascinated by seafood from a young age and learned as much as he could from his brothers and the family restaurant, the iconic "Old Fisherman's Grotto" and his father, legendary chef/ restaurateur, Sabu Shake. At age eleven, Tene, continued his training, working as a cook at the Cove Restaurant for the Crivello Family. As a teenager, Tene managed the family fish market business and delivered seafood to the local restaurants. Co-owner of the Sardine Factory, Certified Executive Chef, Bert Cutino, inspired Tene on the importance of fine food and service at a young age and still continues to support and inspire and mentor him. Tene graduated from Bethany University with a Bachelor of Arts degree in 1988. Following college, he completed levels 1-3 at the California Culinary Acade-

my & attended classes Le Cordon Bleu and the International Culinary Center/ French Culinary Institute.

A passion for cooking, hard work, and exquisite culinary imagination led to early success for Tene. In 1994, he was awarded one of "America's Young Chefs" by the American Academy of Restaurants and Hospitality Sciences. Having the honor of being featured on the television series, "Celebrated Chefs", in 2005, he became host and chef of "Coastal Cuisine" a nationally aired cooking show which received a Telly Award in 2005. Tene is also currently the President of Les Toques Blanchés, a member of Chaîne des Rotisseurs (the oldest and largest food and wine society), Chairman of the board and immediate past president of the American Culinary Federation Monterey Bay. In 2014, Tene led the ACF Monterey to win their first national title "Chapter of the Year" he was also awarded two presidential medallions. 2014 Inducted as Disciples of Escoffier International USA, 2015 Inducted into the Antonin Careme Society, a current adviser to the Monterey County Health

Department, and current member, Advisory Committee for the Drummond Culinary Academy at Rancho Cielo. He was also a trustee at Bethany University from 1992-2002

About Whalefest Monterey 2021

The 11th Annual Whalefest Monterey is scheduled to be held at and around Old Fisherman's Wharf, Custom House Plaza – Monterey State Historic Park in Monterey, The Whale Watching Capital of the World, on Saturday, January 30 and Sunday, January 31, 2021 from 10:00 AM to 5:00 PM. This outstanding educational 2-day Whalefest Monterey and Symposium is hosted by Presenting Sponsor Monterey's Old Fisherman's Wharf Association.

Whalefest Monterey is a free, fun and educational interactive family event for all ages on Old Fisherman's Wharf that celebrates the biodiversity of the Monterey Bay National Marine Sanctuary and much more! The event, which features a 2-day Symposium with world-renowned marine experts and dozens of exhibit booths, benefits many local and national marine organizations that educate, inspire, and

empower the public to protect the Monterey Bay National Marine Sanctuary (MBNMS). There will also be a variety of live musical entertainment at the head of the Wharf

Whale watchers come from around the world to view hundreds of whales, orcas, dolphins and pelicans that continue to feast on a "krill and anchovy buffet" in the Monterey Bay National Marine Sanctuary. Throughout the year, this Whale Watching Capital of the World offers sightings of 15 species of whales, 10 species of dolphins, 2 species of porpoise, 6 species of pinnipeds and 1 species of Fissiped (sea otter).

Corporate Sponsors and Donations

Donations can be made and corporate sponsorships are available Whalefest Monterey. Please contact Mary Alice Cerrito Fettis at maryalicefettis@aol.com for more details. Marine Life Studies is the 501(c)3 non-profit fiscal sponsor of Whalefest Monterey.

For more information about Whalefest Monterey, go to the Whalefest page on www.montereywharf.com or call (831) 238-0777.