



*"It's like an open mic jam session for chefs"*

## **July 9, 2012 Dinner Will Proceed the The AIDS Taskforce of Greater Cleveland**

Cleveland, OH June 13, 2012 - Dinner in the Dark is proud to announce the selected charity for the month of July. The dinner will be held at Crop Bistro & Bar in Ohio City. (2537 Lorain Ave, Cleveland, Ohio.). [www.cropbistro.com](http://www.cropbistro.com)

### **About The AIDS Taskforce of Greater Cleveland :**

The AIDS Task force of Greater Cleveland (ATGC) provides a compassionate and collaborative response to the needs of people infected, affected and at risk of HIV/AIDS, through leadership in prevention, education, supportive services and advocacy. ATGC has been providing services to the Greater Cleveland Metropolitan Area for 28 years. Largely targeting and tailored for those infected, affected, or most likely to be at risk for acquiring HIV/AIDS, ATGC delivers programs in: primary case management, housing case management, food pantry and nutrition programming, transportation assistance, primary and secondary prevention education and counseling programs, HIV testing and referrals, medical and social service navigation support, HIV care and substance abuse policy advocacy, capacity building training and continuing education for social service agency staff. We have also managed several houses and housing programs for those with HIV/AIDS, including our recent at-risk youth housing pilot program. Among the 2,000 AIDS Taskforce clients living with HIV:

Over 75% live below federal poverty levels; only 4% earn +\$20,000.

Few have cars, jobs, or supportive family systems.

67% lack permanent, stable housing; and 13% are homeless or chronically homeless.

Over 50% have mental health problems ranging from severe mental illness to situational depression, and over 50% have a history of substance abuse/addiction.

60% have co-occurring disorders (both mental health and addiction problems).

Nearly 1/3 have other health challenges (diabetes, heart disease, asthma, obesity), and 16% have co-morbid infection with hepatitis B or C.

80% depend on government medical insurance or lack medical coverage.

57% are African American, 28% are Caucasian, 15% are Hispanic/Latino

### **About Dinner in the Dark:**

Dinner in the Dark, Cleveland's latest foodie fascination, brings together six different chefs each month, cooking together, often for the first time, at a different restaurant. Dinner in the Dark, behind co-creators Brian Okin, Jeff Jarrett, and Ellis Cooley, brings together Cleveland's chefs and food lovers to share their passion and compassion. Once a month we host a six course dinner created by six local chefs. The participating chefs and the menu for the evening is not revealed until the guests arrive, keeping them 'in the dark'. An impromptu dinner designed to stimulate your palate and surprise your taste buds by offering you no idea of what you will eat or drink or who will be cooking for you. Imagine allowing yourself to let go of your inhibitions and enjoy great food and wine from some of Cleveland's best chefs, by allowing them to indulge in their most inner creativeness and challenge your senses.

### **About Crop Bistro :**

Since its June 2007 launch in the heart of Cleveland's Warehouse District, Crop Bistro & Bar has grown into the city's most innovative restaurant, featuring a distinctive menu of inventive American cuisine, built upon foundations of freshness, flavor, and whimsy. A project of well-seasoned Chef and food professional Steve Schimoler, Crop was originally imagined as a laboratory for Chef Steve's cutting-edge culinary research – a Customized Restaurant Operations Platform, if you will. Today, that concept has evolved into a casually elegant showplace for Steve's signature fare. Discerning diners will find Crop's menu enticing yet approachable, relying heavily on products culled from the region's small farms. A celebration of culinary craftsmanship, definitive dishes like Cherry Bombs and Hot Balsamic Popcorn focus on intense flavors, top-quality ingredients, and a heaping helping of culinary whimsy. Like the harvest, the dishes change frequently, to best utilize all that is freshest and most fiercely delicious.

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### **Jam with us :**

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