



Ovens to Betsy!
Personal Chef Service

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FOR IMMEDIATE RELEASE

**The Perfect Gift for the Men Who Cook from the
Women Who Love Them: Their Own Personal Chef**

*Whether preparing a gourmet dinner for two or two weeks worth of entrées,
a personal chef is sure to please*

SEATTLE (January 24, 2003) — They say the quickest way to a man’s heart is through his stomach, but what if he’s the one who rules the kitchen and you hate to cook? For three Seattle-area businesswomen, hiring a personal chef for their epicurean husbands was just the ticket to wedded bliss.

Lorraine Howell, owner of Media Skills Training, turned to personal chef Betsy Rogers of Ovens to Betsy to prepare a week’s worth of dinners as a unique birthday gift for her husband David, who does most of the cooking. As an extra special treat, Rogers prepared and served a gourmet dinner to the Howells, including David’s favorite dessert – strawberry shortcake – the night of his birthday.

“My culinary skills stop at 5-minute oatmeal, so preparing a birthday dinner for David myself was out of the question,” Lorraine jokes. “Chef Betsy helped make it such a succulent and elegant event; he was so surprised and pleased. The best part was being able to enjoy the other wonderful meals she prepared for us. All we had to do was open the refrigerator, put the food on our plates and Viola! dinner.”

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Delectable dishes prepared to your wishes

Yvonne Hall, a Certified Financial Planner (CFP™) with Prudential Financial, likes to cook on occasion, however, her hectic schedule makes it difficult to do so. Therefore, she and her husband Daniel use Rogers' service on a monthly basis. On Daniel's birthday this past December, Yvonne wanted to surprise him with something special. Rogers prepared his favorite dinner of chicken Kiev, along with a decadent chocolate torte with caramel sauce. Rather than serve the meal, Rogers left detailed heating instructions for Yvonne so she and Daniel could enjoy the evening in private.

"All I had to do was pop the Kiev in the oven, warm up the caramel sauce in the microwave and drizzle it over the cake," Yvonne said. "Daniel was thrilled!"

Because Rogers prepares the meals in her clients' kitchens, she can offer a much more customized menu. She starts service by conducting an extensive food questionnaire to determine her clients' food preferences and dietary needs, then crafts a menu especially for them. This flexibility sold Trudy Rosemarin, owner of Trudy's Flowers in downtown Seattle, on the idea of giving Rogers' service as a Father's Day gift to her husband Chaim, the cook in the family.

"Chef Betsy was the best gift I could have given him!" Trudy said. "I don't cook, but I really wanted to give him a break for Father's Day. He was so excited when he opened the Ovens to Betsy gift certificate."

Rogers prepared two weeks' worth of dinner entrées and side dishes, including a roast beef brisket in the style in which Chaim's Jewish mother made it. "Talk about pressure!" Rogers exclaimed.

Rogers can not only handle the menu planning, grocery shopping and cooking for her clients' weeknight dinners, she also can prepare an intimate dinner for two – perfect for Valentine's Day. A 10-day personal chef service for two starts

at \$325, and that includes the cost of groceries. Menus and rates for dinner parties are flexible; contact Chef Rogers at (206) 788-0280 to receive a quote.

About Ovens to Betsy

Disillusioned with her 12-year career in high tech public relations, Chef Betsy Rogers formed Ovens to Betsy! Personal Chef Service in December 2001 as an easy way for busy people to enjoy a healthy home-cooked meal. Chef Rogers is a Certified Personal Chef with the U.S. Personal Chef Association (USPCA), president of the USPCA's Puget Sound chapter and a graduate of the U.S. Personal Chef Institute and Bon Vivant School of Cooking in Seattle. For more information, contact Chef Betsy Rogers at (206) 788-0280 or visit her website at www.ovenstobetsy.com.

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