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Why these chefs are using kitchen scraps to create new dishes for a cause

The 4th annual “Chefs to the Rescue” fundraiser takes place from 6-9 p.m. Oct. 1 at the Golden Sails Hotel, 6285 E. Pacific Coast Highway in Long Beach. (photo courtesy Food Finders)

By RICHARD GUZMAN | riguzman@scng.com | Press Telegram
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The 4th annual “Chefs to the Rescue” fundraiser takes place from 6-9 p.m. Oct. 1 at the Golden Sails Hotel, 6285 E. Pacific Coast Highway in Long Beach.

That’s where chefs will take items they would normally discard, like potato peels, vegetable pulp, fish necks or tough cuts of meat, and use them to whip up a creative tasting menu to benefit Food Finders, a 30-year-old nonprofit that delivers food to shelters and other charities.

Tickets for the tasting dinner are $60 and can be purchased online at foodfinders.org or at the door the day of the event.

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Richard Guzman

Richard Guzman writes about music, art, theater and pop culture. He's married and has two kids and a dog named Frida. Fun Fact: He's the world's greatest thumb wrestler. Simply can't be beat.

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