

**It's Springtime at Scarf. What a fine time to dine!****Monday Night Dinners**

at **Easy Tiger**, 96 Smith St, Collingwood (Mondays from September 26<sup>th</sup> – October 24<sup>th</sup>)  
and **Three Bags Full**, 60 Nicholson St, Abbotsford (Mondays from October 31<sup>st</sup> – November 28<sup>th</sup>)

Spring Scarf runs each Monday night for ten weeks and provides a dining experience with a difference. For \$35, you'll eat a two-course set menu which will be served to you by Scarf trainees, who are marginalised young people being guided by hospitality professionals in a mentoring role.

Scarf is a not-for-profit social enterprise that provides relevant front-of-house hospitality training and mentoring to marginalised youth who face barriers to fair training and work opportunities. Trainees are referred by Brosnan Youth Services (Jesuit Social Services), The Brotherhood of St Laurence Centre for Work and Learning, Melbourne City Mission and the Asylum Seeker Resource Centre. Scarf mentors currently work at well-regarded Melbourne restaurants such as Cumulus Inc, Ezard and Easy Tiger.

Founded by a group of young hospitality professionals in Melbourne, Scarf is a unique grassroots organisation. Scarf borrows restaurants that are usually closed on Monday nights to deliver its 10-week programs. Spring Scarf begins on September 26<sup>th</sup> and will run Monday Night Dinners at *Easy Tiger* in Collingwood for five weeks. Scarf will then move to *Three Bags Full* in Abbotsford for the final five weeks of the program, finishing on November 28<sup>th</sup>. Spring Scarf is the third seasonal program that has run in 2011.

Scarf's Winter season, which ran from *Rumi* and *Mixed Business*, attracted food writer and MasterChef co-host and mentor Matt Preston as a diner. He had this to say:

"Training is the life blood of any city's hospitality industry so by going to a Scarf dinner you not only support this excellent program training and building the service confidence of young people, but you also ensure that our restaurants, cafes and caterers continue to have access to some of the best service professionals in the world. Go with a group; it's loads of fun - especially at Easy Tiger and one of my favourite cafes, Three Bags Full!"

Scarf training sessions include a four week wine course with Jenny Polack ("The Wine Witch"), cocktail training at Cookie with Andy Griffiths, beer and cider tasting at Little Creatures Dining Hall, coffee training at Di Bella Coffee Roasting Warehouse, cheese education with the Calendar Cheese Company, as well as relevant hospitality resume writing tutorials and practice interviews with industry managers.

"Scarf gives marginalised young people access to relevant training and real, hands-on experience that helps them to find meaningful employment. We have secured a number of fantastic mentors who volunteer their time to support our trainees and provide connections to the hospitality industry. And importantly, we deliver a high quality dining experience to our customers," says Scarf's Hannah Colman.

Scarf receives sponsorship from red + white and Mezzanine wine distribution, Little Creatures Brewing, Natural Tucker Bakery, Calendar Cheese Company, Di Bella Coffee Roasting Warehouse, Larsen and Thompson Tea, Mount Zero Olives and The West Winds Gin.

More information can be found at <http://www.scarfcommunity.org>  
Bookings for dinners are essential – Email [bookings@scarfcommunity.org](mailto:bookings@scarfcommunity.org)  
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