



Wind Creek Captures Coveted Sub-Zero/Wolf Cooking Studio “Classroom” Features Gold Medal Chef

Alabama’s new deluxe Wind Creek Casino & Hotel and one of the world’s top manufacturer of kitchen equipment -- Sub-Zero/Wolf -- today announced a venture that will bring the highest in professional culinary instruction to avid amateur cooks in the Gulf Coast region.

The Cooking Studio at Wind Creek featuring Sub-Zero/Wolf was unveiled at the grand opening ceremony of Wind Creek’s new 17-story deluxe hotel. Chef Stafford DeCambra, Wind Creek’s corporate executive chef and a gold medal winner at the prestigious Culinary Olympics, will head the school. “Some of the best cooks in the world come from this part of the country,” noted Chef DeCambra. “I am thrilled to offer professional instruction to ardent amateurs who love food, are passionate about cooking, and are hungry to learn new things.”

“We are very selective about where we chose to locate our cooking schools,” noted Robert Maxam, Vice President of Sales for Westye Group Southeast, the exclusive distributor of Sub-Zero built-in refrigeration and Wolf cooking appliances in the southeast. “Wind Creek had all the right ingredients. Chef Stafford is a premier chef and a wonderful instructor. And Wind Creek is a top-notch resort that reflects the quality we insist upon in all of our products.”

Jay Dorris, PCI Gaming’s President noted, “We are thrilled to welcome Sub-Zero/Wolf to Wind Creek. This part of the country really appreciates great food, and we think giving serious cooks the opportunity to learn in a master’s kitchen is an experience that will last a lifetime and certainly, will produce delicious results for years to come.”

The cooking school will offer rotating class offerings beginning in July 2009.

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