

FOR IMMEDIATE RELEASE

March 8, 2013

No. 59/12-13

**MEDIA CONTACT:**

Mary M. Feder, Director of College Relations  
Suffolk County Community College  
(631) 451-4256  
federmm@sunysuffolk.edu

**FOUNDER OF TATE'S BAKE SHOP, TO GUEST LECTURE AT SUFFOLK COUNTY  
COMMUNITY COLLEGE'S CULINARY ARTS AND HOSPITALITY CENTER IN  
RIVERHEAD ON APRIL 9, 2013**

Riverhead, NY - Suffolk County Community College welcomes Kathleen King, founder and owner of Tate's Bake Shop, as she addresses the College's culinary students and the American Culinary Federation's Long Island Chapter members on Tuesday, April 9 at 7:00 p.m. During the evening, Ms. King will also be signing copies of her new book, *Baking for Friends*, which was released this past fall. The gathering will take place at the College's Culinary Arts and Hospitality Center, 20 East Main Street in Riverhead.

Kathleen King, began baking when she was just 11 years old, selling small batches of her crisp, buttery chocolate chip cookies off of a fold-out card table on North Sea Farm, her parents' Long Island farmstead.

In 1980, when she was only 21, Kathleen rented a space her mother spotted and opened her first bake shop. She developed a full line of traditional American baked goods, perfecting every recipe herself and baking each dessert from scratch. Named after her father, Tate's Bake Shop is the result of Kathleen's love of baking and keen eye for quality.

Voted the Best Bakery in the Hamptons for many years, Tate's Bake Shop is a destination for locals and tourists alike. Kathleen's personality is in every inch of the store, from the fresh flowers to the carved wooden tables. With a community of loyal customers and lines that stretch out the door, Tate's Bake Shop is, as the *New York Times* noted, "worth putting miles on the odometer."

Kathleen continues to raise the bar for herself and the baking community with her award-winning desserts. The recipient of the 2011 Gold sofi Award for Best Cookie, Kathleen's all-natural cookies are sold in gourmet retailers nationwide. As a follow-up to *The Tate's Bake Shop Cookbook* (St. Martins Press, foreword by Ina Garten), she released her latest baking book, *Baking for Friends*, in 2012. *Baking for Friends* offers over 120 scrumptious recipes, along with time-saving tips for the at home baker.



**Photo Caption:** Suffolk County Community College welcomes Kathleen King, founder and owner of Tate's Bake Shop, as she addresses culinary students and the American Culinary Federation's Long Island Chapter members on Tuesday, April 9 at 7:00 p.m. at the College's Culinary Arts and Hospitality Center, 20 East Main Street in Riverhead.

### **About Suffolk County Community College**

Suffolk County Community College (SCCC) is the largest community college in the State University of New York (SUNY) system, enrolling approximately 26,000 students at its three campuses in Selden, Brentwood and Riverhead. SCCC offers the Associate in Arts (A.A.), Associate in Science (A.S.), and Associate in Applied Science (A.A.S.) degrees, as well as a variety of certificate programs. Offering affordable college tuition, a highly respected Honors program, extensive extracurricular activities, championship athletic teams, and numerous transfer programs, SCCC is a first-choice college for Long Island students. Visit us online at [sunysuffolk.edu](http://sunysuffolk.edu).

###