

FOR IMMEDIATE RELEASE

TOM DOUGLAS TEAMS WITH EASTSIDE BUILDER CAMWEST DEVELOPMENT TO CREATE CHEF-INSPIRED KITCHENS FOR NORTHWEST HOMES



SEATTLE – Premier Eastside developer CamWest is excited to announce its new partnership with renowned chef, restaurateur, and businessman Tom Douglas. Tom Douglas has created the Tom Douglas Signature Kitchens™ exclusive to CamWest homes. The latest homes to become available are in the Devon Lane neighborhood in West Bellevue, Wash. Home buyers in Devon Lane will benefit from innovative and functional kitchen and cabinetry layouts designed entirely by Tom Douglas.

“I approached the design of these kitchens with the goal of providing superior functionality,” explained Chef Tom Douglas. “Signature touches such as extra-deep 30-inch counters and the “I’m a Good Cook Center™” racking system are intended to bring confidence and ease to the at-home chef.”

The Tom Douglas Signature Kitchens feature professional, flexible design for easy working, prepping, and entertaining. Elegant touches such as granite slab countertops, maple cabinets with decorative oil-rubbed bronze knobs and pulls, and sleek double-basin undermount sinks with oil-rubbed bronze pull-out spray faucets provide a combination of form and function.

“Tom Douglas was a natural partner for us, as we approach home building with the same passion for providing superior products of the utmost quality,” said Eric Campbell, CamWest president. “We are ecstatic to provide kitchens to future buyers that resonate with our philosophy of offering truly unique and customized homes.”

Standard features of The Tom Douglas Signature Kitchen “3 Star Package” include:

- Tom Douglas Preferred commercial-style appliances by Viking and KitchenAid.
- Energy efficient double drawer dishwashers and a Tom Douglas Signature recycling center, for the eco-conscious.
- Kitchen speed cart ideal for prep and serving, and increasing overall countertop space.
- “I’m a Good Cook Center™,” a chef inspired stainless steel rack system flanking the commercial-style Faber hood fan.
- 30-inch counters – six inches deeper than traditional counter space.
- Wiring for a Tom Douglas Kitchen Media Center.

For further information about the Tom Douglas Signature Kitchens, Devon Lane or other CamWest communities, please visit <http://www.camwest.com/WB/tomdouglas.asp> or contact Carolyn Gladwell, Vice President for Marketing and Sales at CamWest at (425) 825-1955 x121.

About Tom Douglas

As a chef, cookbook author and restaurateur, Tom Douglas has been an integral member of the Seattle food community for more than 20 years. His first restaurant, Dahlia Lounge, opened in 1989, followed by Etta’s in 1995, Palace Kitchen in 1996, Lola in 2004, and Serious Pie in 2006. He is one of the Pacific Northwest’s most recognized food personalities and was named the “Best Northwest Chef” by the James Beard Foundation in 1994. Dahlia Lounge was nominated by the James Beard Foundation as one of the five best restaurants in the country in May 2006. *Tom Douglas’ Seattle Kitchen* was awarded “Best Americana” cookbook by the James Beard Foundation in 2001. Other books include *Tom’s Big Dinners* and *I Love Crab Cakes*. (Morrow/HarperCollins) Tom Douglas’ product line includes the *Rub with Love* spice rubs, barbecue, teriyaki and glaze/marinade sauces and *Rub with Love* snack mix.

About CamWest

Founded in 1989 by Eric Campbell, CamWest is a premier new home builder in the Northwest. Offering distinct neighborhoods, unique homes, customization and excellent service reflects the deep commitment of CamWest to create exceptional home-buying experiences for valued customers and agents. CamWest focuses on exceptional sites with views, greenbelts, and excellent access to business, schools, and retail centers. Currently, CamWest builds homes in Kirkland, Bellevue, Redmond, Bothell, Snoqualmie – all the best King and Snohomish County locations creating neighborhoods and homes with enduring value where people want to live.

Media Contacts:

Lori Meyers / Susie West
Richmond Public Relations
p: (206) 682-6979 / f: (206) 682-7062
lorim@richmondpr.com / susiew@richmondpr.com