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### **Gingerbread house submitted by executive chef of Crossings at the Riverhouse receives Martha Stewart accolades**

**Bend, OR – December 7, 2010** – A handmade gingerbread house created by Steve Zombik, Executive Chef at Crossings at The Riverhouse, received top ranking in a Martha Stewart gingerbread house creation contest.

Over 400 people submitted photos of their gingerbread creations to marthastewart.com for the 2010 “Your Best Gingerbread Houses” contest. The editors of the site loved Zombik’s gingerbread house submission so much that they put it in a gallery of their favorites.

“It was a nice surprise when I heard that my house was chosen as one of the favorites,” stated Zombik. “I like the challenge of making intricate holiday gingerbread houses and creating something edible on a grand scale while still paying close attention to the details and small touches needed in order for it to look real.”

Zombik’s 35-by-48-inch gingerbread house took 48 hours to create and is completely edible. The full collection of the favorites can be found at [www.marthastewart.com](http://www.marthastewart.com).

For additional information, please contact The Riverhouse Hotel & Convention Center: Erin Woods at 541-617-7174.

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*Overlooking the beautiful Deschutes River, Crossings offers an exceptional dining experience specializing in thick, juicy steaks including USDA Prime. The restaurant features an extensive wine list and has received the Wine Spectator “Award of Excellence” year after year. Crossings offers the best views in Central Oregon accompanied by award winning cuisine. Join us for live music and dancing in the Crossings Lounge every weekend. For more information, visit us online at [www.crossingsrestaurant.com](http://www.crossingsrestaurant.com).*