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**JOLIE SKWIERCZ NAMED PROPERTY PASTRY CHEF FOR
WE-KO-PA CASINO RESORT**

FORT McDOWELL, Ariz. – Feb. 22, 2024 – To elevate guests’ dessert experiences in the [We-Ko-Pa Casino Resort’s](#) five fine-dining and casual dining outlets, the award-winning property is pleased to welcome back Jolie Skwiercz in her new role as Property Pastry Chef.

After serving as Pastry Chef at Oakland Hills Country Club – and Executive Pastry Chef at the Sheraton Phoenix Downtown and Cancer Treatment Centers of America – Skwiercz first joined the We-Ko-Pa Casino Resort in November 2020 as Fine Dining Pastry Chef, helping set the culinary tone in the new state-of-the-art casino as it opened in the middle of the pandemic. For the next 15 months, she developed innovative, delicious desserts for Ember, the property’s award-winning steakhouse.

After leaving We-Ko-Pa for stints as Executive Pastry Chef at Café Monach and the Wrigley Mansion, Skwiercz returned to the AAA Four Diamond resort earlier this month. In her new, elevated position as Property Pastry Chef, she will be the creative force behind the pastry offerings throughout the 166,341-square-foot casino – supervising a staff of five pastry chefs as they take the dessert experience to a new level at all five dining outlets.

“Pastry is my passion, and I take great pride in creating exceptional culinary experiences that leave lasting impressions,” said Skwiercz, a hands-on pastry chef who counts a five-foot-tall gingerbread Eiffel Tower among her most challenging achievements. “Quality and presentation are at the forefront of everything that I do, and my goal is to develop a diverse and exciting selection of desserts that cater to different tastes and dietary preferences, featuring the finest ingredients and prepared with precision and care.”

Skwiercz draws her inspiration from nature, letting the seasons guide her in incorporating the ripest fruit and seasonal spices in her creations. When designing a plated dessert, she gravitates toward a whimsical design using different textures of seasonal fruit and chocolate. Skwiercz is particularly fond of Cordillera, a single-origin chocolate made from one variety of cacao harvested in one region that contains special notes of flowers, fruits, caramel and walnuts.

“We’re thrilled to have Chef Jolie back, and can’t wait to see what she has planned in the coming months as she launches a new dessert menu at Ember and mixes up the pastry offerings at our other dining outlets,” added Zac Gallo, executive director of food and beverage. “Her passion, expertise and attention to detail are evident in every pastry and dessert she creates, and our guests have some delicious concoctions in store for them.”

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