

## Canadian Culinary Championships: Home Ice Advantage in the Crowning of Canada's Next Top Chef?

*For Immediate Release*

**November 10, 2009, Vancouver:** Newly crowned Vancouver 2009 Gold Medal Plates victor, Rob Feenie, Cactus Club Restaurant's Food Concept Architect and Canada's only Iron Chef America winner, goes up against Canada's top gold medal winning chefs on home turf in Vancouver, November 27th and 28th in a contest involving three rigorous culinary competitions. Vancouver Gold Medal Plates Honourary Chair, hockey great, Trevor Linden, states, "Rob is a seriously determined, creative and focussed competitor. From a hockey perspective, he knows how to keep the fork on the plate!"

The Canadian Culinary Championships comprise three distinct competitions for the seven Canadian Gold Medal Plates winning chefs:

Friday, November 27th, 2009, Mystery Wine Pairing, Republic Nightclub

Saturday morning, November 28th, 2009, Black Box Competition, International Culinary School

Saturday evening, November 28th, 2009, Grand Finale, Sheraton Wall Centre

The Mystery Wine Pairing involves each chef being provided with the same wine to create a perfect culinary pairing on a very strict, local-ingredient budget, for some 300 guests and 9 national culinary judges. For the Black Box Competition, chefs and Assistants are given 60 minutes to plan and create two different dishes, using the 6 items provided, live in the kitchen in front of guests and the judges. The Grand Finale, chefs have no limitation in creating their finest dish, paired with a complimenting Canadian wine of their choice for the 500 assembled guests and judges.

Five of the seven competing Gold Medal Chefs to date are:

Vancouver: Rob Feenie, Cactus Club

Edmonton: Nathin Bye, Lazia Restaurant

Calgary: Jan Hrabec, Crazyweed Kitchen

Ottawa: Matthew Carmichael, Restaurant E18hteen

Montreal: Mathieu Cloutier & Jean-Pilippe Saint-Denis, Kitchen Galerie

St. John's: To be determined November 12th

Toronto: To be determined November 19th

"Anything can happen at this level of competition," says Stephen Leckie, co-founder and CEO of Gold Medal Plates. "We've seen underdogs create upsets and tensions flare as the competition increases in intensity with each event. It is a very prestigious honour and Canada's best chefs give their all to earn the title."

Gold Medal Plates is the ultimate celebration of Canadian Excellence in cuisine, wine and athletic achievement. Celebrating in seven cities across Canada in 2009, Gold Medal Plates will feature superb wines and the premier chefs in each city. To date Gold Medal plates has provided more than \$3 million dollars in funding to Canadian Olympic and Paralympic athletes through the Canadian Olympic Foundation.

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