

**REGIONAL QUALIFIER FOR THE CANADIAN
CULINARY CHAMPIONSHIPS**

Providing young Canadians the opportunity to be extraordinary through sport, music and food.



***New Name – Same Great Competition!
Chef Takashi Ito Takes Home the Gold
at the rebranded Celebration of Canadian Excellence
“Canada’s Great Kitchen Party” - Victoria!***

Culinary Winners:

Gold: Chef Takashi Ito, AURA waterfront restaurant + patio (Victoria)

Silver: Chef Paul Moran, 1909 Kitchen (Tofino)

Bronze: Chef Gabe Fayerman-Hansen, Little Jumbo (Victoria)

Victoria, BC (October 25, 2018) – Chef Takashi Ito of AURA waterfront restaurant + patio proved his culinary prowess tonight taking home the gold medal at Canada’s Great Kitchen Party - Victoria. Chef Ito went head-to-head with 8 of British Columbia’s finest culinary masters at the prestigious culinary competition and will go on to compete at the Canadian Culinary Championships, the national finale, in Kelowna on February 1st and 2nd. 2019.

Chef Ito wowed the judges with an Sake poached spot prawn, seared scallop, Dungeness crab terrine, soft boil quail egg shrimp okonomiyaki, octopus sheet, prawn head karaage togarashi aioli. He paired it with Fraser Valley Junmai Nigori Sake – Ranaissance from Artisan Sake on Granville Island. And his words after the win: “We knew pairing with Sake was a bold move, but it paid off!”

Chef Paul Moran of 1909 Kitchen rose to the occasion as well, taking the silver medal. Chef Moran chose calves liver, smoked pork jowl + wild cornelian cherry pate, breakfast cereals, foraged pine mushrooms. He paired it with Culmina – 2017 Saignée, Oliver, BC.

Taking the bronze medal was Chef Gabe Fayerman-Hansen of Little Jumbo. His dish was a cured & roasted lamb short loin with wild plums, chanterelle mushrooms, terrine of kabocha squash, autumn black truffle jus. It was paired with the Emandare Vineyard – 2016 Pinot Noir, Duncan, BC.

The other chefs competing in Victoria were:

Chef Aleks Kornat
Chef Felix Zhou
Chef Paul Ceconi
Chef Rob Cassels

Government House – Office of the Lieutenant Governor
Heritage Asian Eatery
Brodo Kitchen
Saveur

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Chef Ryan Zuvich
Chef Tony Starratt

La Stella Trattoria
Two Rivers Specialty Meats

Judging the 2018 competition were: James Chatto, Sid Cross, Andrew Morrison, Peter Zambri, and Chef Alex Chen (2017 Regional Gold Medalist and Canadian Culinary Champion). Each dish was judged out of 100 points, based on visual presentation, texture technical achievement, taste, wine compatibility and wow factor

Over 22 elite Canadian athletes were in attendance, including:

Michelle Stilwell – Para Track and Field
Ghislaine Landry – Women’s Rugby
Bianca Farella – Women’s Rugby
Cam Baerg – Rowing
Russ Courtnall – Hockey
Ryan Cochrane – Swimming

Adam Kreek - Rowing
Dom Gauthier – Freestyle Skiing
Charity Williams – Women’s Rugby
Barney Williams - Rowing
Kirk McLean - Hockey
Simon Whitfield - Triathlon

“It is always such an honour for me to attend these events,” says Simon Whitfield. “As an athlete, getting to see musicians and chefs do what they do best is an amazing experience. I love the idea of excellence in all industries.”

Bruce Courtnall, co-chair of the event was thrilled with the evening, especially the show put on by the Canadian musicians who were in attendance. “We are very lucky in Canada to have amazing musical talent in our country and tonight to have Jim Cuddy, Barney Bentall, Anne Lindsay, Devin Cuddy, Neil Osbourne and Sam Polley well with that line up and with Adam Kreek as emcee - what an amazing show we all got to enjoy!”

Courtnall emphasized how pleased he was to see the national impact and the local impact. “It is great to be able to see that some of the support tonight helps our athletes on the international stage and through MusiCounts at Central Middle school and the Island Chefs Collaborative and the Growing Chefs program, located in Victoria. The youth in our region deserve to have music in their lives and have secure healthy food access”. www.iccbc.ca

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Canada's Great Kitchen Party: is a social enterprise that is dedicated to building community regionally and nationally to celebrate Canadian Excellence in food, sport and music. Annually, 10-12 events are staged each fall and Canadian talent in each of these pillars of Canadian culture are celebrated. For the food pillar: each event incorporates a prestigious culinary competition for 6-10 of the city's best chefs in what is the regional qualifier for the Canadian Culinary Championships (CCC). The Canadian Culinary Championships is a two-day annual intense competition held in February in Kelowna every year, with three demanding culinary elements: Mystery Wine, Black Box and the Finale. The celebration of Canadian wine, beer and spirits is also an integral part of the success of Canada's Great Kitchen Party. The wine, beer and spirits that are presented to the more than 5000 guests is very comprehensive. Canada's Great Kitchen Party is now the largest program in Canada to feature and highlight excellent Canadian wines. For the sport pillar, over 200 athletes are invited to the fall events. The athletes have represented Canada on the international stage either in amateur, para or pro sports. At the events, their athletic accomplishments are celebrated and their stories are heard. Guests have the opportunity to mix and mingle with the athletes and show their appreciation for what they do for Canadian pride! And for the final pillar: music, each event incorporates an incredible line up of Canadian musicians who share the stage with the athletes and the chefs and put on an incredible show. Musicians in 2018 include Jim Cuddy, Ed Robertson, Barney Bentall, Alan Doyle, Tom Cochrane, Anne Lindsay, Johnny Reid, Danny Michel, Bill Henderson, Neil Osborne, Devin Cuddy and Sam Polley. Canadian talent in food, music and sport – all under one umbrella – and why it is called Canada's Great Kitchen Party: all with a purpose of providing young Canadian the opportunity to be extraordinary through sport music and food. The chosen beneficiaries:

B2ten: B2ten exists to have significant impact on sport in Canada B2ten contributes to amateur sport and the greater good of society by providing optimal training and preparation services to elite amateur athletes; investing in the development of Canada's coaches and professional service providers; and developing a legacy of enhanced sport, play and well-being. www.b2ten.com

"I am thrilled that Canada's Great Kitchen Party and B2ten are joining forces. Their shared passion, relentless pursuit of excellence, and commitment to making a difference make it an inspiring collaboration! Scott and I have had tremendous experiences at the culinary competitions and on international trips. We look forward to being involved with Canada's Great Kitchen Party knowing that they are helping B2ten offer the same critical support we received to more athletes." Tessa Virtue

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MusiCounts: Canada's Great Kitchen Party will provide musical instruments for children in 20 schools every year www.musiccounts.ca

MusiCounts is keeping music alive in schools and communities across Canada by putting musical instruments into the hands of children that need them most. MusiCounts is Canada's music education charity, affiliated with the JUNO Awards and supported by many of Canada's top musicians. The instruments they supply last over 15 years and well over 800,000 children have known the joy of music as a result of their programs.

"It has been an absolute privilege to raise funds for Canada's athletes over the last 12 years. I am thrilled to continue to support athletes through the new initiative and also thrilled that our efforts will now result in financial support going to MusiCounts - an organization near and dear to my heart." Jim Cuddy

Community Food Centres Canada; Canada's Great Kitchen Party supports Canadian children to gain the skills and confidence they need to become the next generation of food leaders through unforgettable mentorship sessions with our talented chefs.

Community Food Centres Canada works with partners across the country to offer high-impact programs that bring people together to grow, cook, share, and advocate for good food for all. www.cfccanada.ca

"As a two-time Canadian Culinary Champion, I am impressed with the organization's transition to Canada's Great Kitchen Party. I am so pleased that there will be a contribution to the food pillar. Canadian youth will be transformed through the support provided by CFCC's food programs. As a Chef, this resonates very closely with me and I believe, with our entire Canadian Chefs' community. Well done!" Chef Marc Lepine, Atelier

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For further information contact:

Karen Blair

Co-Founder

Kitchen Party– National

647-267-6530

kblair@greatkitchenparty.com

Kristine Wilkinson

Marketing and Communications

17 Black Events

604-366-4040

Kristine@17blackevents.com