

NEWS RELEASE

February 1, 2020

ROGER MA OF VANCOUVER WINS GOLD AT THE CANADIAN CULINARY CHAMPIONSHIPS

OTTAWA, ON – Twelve of Canada's top chefs competed in three demanding competitions on January 31st and Feb 1st, with one goal, to win gold and stand on the podium as the Canadian Culinary Champion for 2020. The 14th annual Canadian Culinary Championships took place in Ottawa, taking place on the opening weekend of the national capital's great winter festival, Winterlude.

The Canadian Culinary Champion for 2020 is Chef **Roger Ma** of the Boulevard Kitchen and Oyster Bar in Vancouver. His final dish was honey mussel "gratinee" foraged bull kelp, uni custard, yukon potato and scallion terrine and manila clam emulsion. "Words cannot describe this feeling" he said, "it is unbelievable. What a great group of chefs here this weekend, the best from across Canada. We had great camaraderie and felt like we brought the country together through food". In speaking of his dish, he said that "there was a lot of Vancouver in it, ingredients from the coast with an Asian inspired philosophy."

The second and third place winners also wowed the judges and guests alike with their creativity and originality. The silver medal was awarded to **Marc-André Jetté** of Hoogan et Beaufort in Montreal for his dish of blanc de gris mushroom, burn pickle onion, matsutaké gel, smoked bread and Louis d'or cheese. The bronze was awarded to Chef **Emily Butcher** of deer + almond in Winnipeg for her ode to the turnip – a sablefish & turnip cake with whitefish roe and turnip broth.

In addition to the medal-winning chefs, the following proudly represented their regions at the Canadian Culinary Championships:

Kelowna	Kai Koroll – BLOCK ONE Restaurant
Calgary	Jenny M.Kang – Shokunin
Edmonton	JP Dublado – River Cree Resort and Casino
Saskatoon	Darren Craddock – The Village Bistro

Toronto	Keith Pears – W Toronto
Ottawa/Gatineau	Ian Carswell – Black Tartan Kitchen
Moncton	Matt Pennell – Legends Restaurant
Halifax	Barry Mooney – Fresh Twenty One
Newfoundland	Kyle Puddester – Fork, Mobile NL

The two-day competition started with the Mystery Wine Competition on Friday where chefs were tasked with creating a dish that they felt perfectly paired with the unlabelled wine they received less than 24 hours before. Chefs were given \$500 to shop for ingredients to provide a small plate for the 400 guests in attendance. Attendees were able to taste the chefs' creations and cast their own ballot. The 2017 Pinot Noir from Closson Chase was unveiled as the mystery wine late Friday and the People's Choice for this event was Chef JP Dublado, of River Cree Resort and Casino in Edmonton.

The second competition was The Black Box Competition held at Algonquin College Saturday morning. This competition is the most intensive and the most exciting to watch, because the chefs had just one hour to prepare a dish using the seven mystery ingredients.

The Grand Finale event at the Shaw Centre was the hottest ticket in town and was sold out weeks ahead of the event. 650 guests were in attendance to sample the twelve chefs' dishes and try some signature cocktails and wines. The evening was hosted by Heather Moyse, double Olympic gold medalist in bobsleigh and there was some great music and dancing when Bill Henderson from *Chilliwack* and Barney Bentall rocked it out for the guests!

James Chatto, Canadian Culinary Championships National Culinary Advisor and Head Judge was impressed with the competition. "The Mystery Wine dishes were the best we've ever seen in this event. They were the most accomplished and really raised the bar for this competition. For the Black Box event, four chefs scored very highly - Emily Butcher, Marc-André Jetté, Jenny Kang and Roger Ma were all over 80%. For the Grand Finale, our winner's dish, Roger Ma, was so meticulous, so thoughtful, yet vivid and alive. The flavours were rich, interesting and clear - it was "Vancouver on a plate". March-André Jetté's was completely different, wonderful mushrooms, smoked and grilled with grated cheese. It was simple, comfort food - something you would eat every day of your life. Emily Butcher was brave to make turnip her key ingredient, truly a treatise on the turnip. It was dainty, correct and right."

The “Wine of the Year” was selected as the Charles Baker 2016 Picone Vineyard Riesling. As well as indulging in amazing food and wine, Saturday night guests were able to bid for unique experiences including trips to New-Orleans and London, England, as well as culinary and wine adventures in interesting locales.

“Ottawa pulled out all the stops to host their first Canadian Culinary Championships”, said Karen Blair, Co-Founder of Canada’s Great Kitchen Party. “We were so pleased to bring this event to the nation’s capital, and were thrilled the enthusiastic response from guests and our event partners. There is a true culinary buzz in this city and this is a perfect home for our Great Kitchen Party finale. Tonight, the chefs definitely were the stars as they inspired us with their creativity and determination. The Canadian wineries, the craft breweries, distillery, and the elite athletes in attendance – everyone came together to celebrate Canadian Excellence and gave Canadian youth the opportunity to be extraordinary in sport, music and food.”

Proceeds from this memorable event support three Canadian beneficiaries: B2ten, MusiCounts and Community Food Centres Canada.

The Canadian Culinary Championships wishes to thank our national partners Deloitte and The Globe and Mail, as well as our event partners Ottawa Tourism, Winterlude, Algonquin College, Le Cordon Bleu and the Ottawa Citizen.

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Event information:

Images: [Canadian Culinary Championships](#)

Official Website: <http://greatkitchenparty.com/ca/culinary-championships/>

Official Instagram: @greatkitchenparty Twitter: @gkitchenparty Facebook: @greatkitchenparty

Official Hashtag: #CCC2019

Canadian Culinary Championships - The Canadian Culinary Championships is the national finale of the Canada’s Great Kitchen Party regional events which are held annually in the fall. The regional events have been created to elevate and celebrate three pillars of Canadian culture – sport, music and food. The purpose: providing young Canadians the opportunity to be extraordinary in the same pillars. High performing athletes are provided the support they need to compete on the world stage. Musical instruments are purchased for schools, enabling students to discover the magic of music. And kids learn from leading Canadian chefs how to grow, cook and share healthy food



NATIONAL FINALE OF CANADA'S GREAT KITCHEN PARTY
LA GRANDE FINALE DU GRAND PARTY DE CUISINE CANADIEN



addressing food security for all youth. Canada's Great Kitchen Party and the Canadian Culinary Championships support B2ten, MusiCounts and Community Food Centres Canada.

In each of the eleven cities, 8 – 10 chefs compete with a dish of their choice paired with a Canadian wine, beer or spirit. To be invited to compete locally is a notch in the belt. To get on the podium is very difficult. To win gold is a major achievement! To be crowned the top chef in Canada at the Canadian Culinary Championships is a career changer!

www.greatkitchenparty.com/ca/culinary-championships/

The Sport Beneficiary: Canada's Great Kitchen Party will support Canadian athletes through the purpose and legacy of 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.

The Music Beneficiary: Canada's Great Kitchen Party will provide musical instruments for children in 20 schools every year. MusicCounts is keeping music alive in schools and communities across Canada by putting musical instruments into the hands of children that need them most.

MusicCounts 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.

The Food Beneficiary: Canada's Great Kitchen Party will support Canadian children to gain the skills and confidence they need to become the next generation of food leaders through unforgettable mentorship sessions with talented Canadian chefs. Community Food Centres Canada and their affiliate food organizations offer high-impact food programs that bring people together to grow, cook, share, and advocate for good food for all.

Karen Blair
Co-Founder and Media Director
Canada's Great Kitchen Party
kblair@greatkitchenparty.com
416-647-6530

Sylvie Bigras
Ottawa Media Lead
Canada's Great Kitchen Party/CCC
sylvie@magma.ca
613 298 1625