



For Immediate Release

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“Make it with Mushrooms Student Chef Challenge” Finalists Selected

After months of preparation for the “Make it with Mushrooms Student Chef Challenge,” seven community colleges entered their best mushroom recipes for a chance to win the title “Make it with Mushrooms Masters.” Three finalists were chosen for the final cook-off.

Guelph, November 17th, 2008 – “It was a tough decision to narrow it down to three,” says Shirley Ann Holmes, preliminary challenge judge. “All the entries were very creative and used fresh mushrooms to their full potential.” In the end, student chef teams from Cambrian College, Georgian College and Fanshawe College were selected to prepare and offer their recipes to an expert panel of judges at the Second Annual “Make It with Mushrooms Student Chef Challenge” Final Cook-off at the University of Guelph on Thursday November 27th, 2008.

The competition got underway at the beginning of the school year when seven community colleges accepted the challenge to create and submit recipes, featuring mushrooms, for a main meal dish. The competing colleges were Cambrian College in Sudbury, Conestoga College in Kitchener, Fanshawe College in London, Fleming College in Peterborough, Georgian College in Barrie, Niagara College in Welland, and St. Lawrence College in Kingston.

On November 27th, finalists will prepare their recipes for a panel of three food experts; Murray Good – Owner of Whitecrest Mushrooms, Clare Jones – Home Economist, Food Consultant, and Yvonne Tremblay – Home Economist, Food Consultant and Cookbook author. Recipes will be judged on the basis of presentation, simplicity, originality, taste, consistency, the recipe story, nutrition and kitchen knowledge. The winners will be named the “Make It With Mushrooms Masters.”

In addition to the “Make it with Mushrooms Masters” title, the winning team will receive a scholarship worth \$1,500 and its college will be awarded a \$1,500 grant from Mushrooms Canada. The runner-up team and their college will each receive a \$1,000 scholarship and a grant for \$1000. The third team and its college will receive a scholarship and grant for \$500.

“After attending last year’s competition, it will be interesting to see what this year’s finalists bring,” commented Murray Good, Owner of Whitecrest Mushrooms, and food expert judge. “Mushrooms can be prepared in so many ways, I expect there to be an array of presentations, tastes, and stories.”

Finalist team members, their course directors and recipes are:

Cambrian College:

Course Director: Kim Coates
Team: Jamie Boyle, Jeff Roberts, Samantha Ryan
Main Dish: Forest Mushroom Turnover

Georgian College:

Course Director: Philip Leach

Team: Nikki Hisey, Pam B., and Sara F.

Main Dish: Vegetarian Mushroom Burger, Mango, Papaya & Avocado Relish, Mushroom Aioli, Sweet Potato & Tarrow Fries

Fanshawe College:

Course Director: Patrick Hersey

Team: Stacey Ramsay, Danica Livingston, Nikki Stantsos

Main Dish: Mushrooms with papardelle noodles, tomato, herbs and garlic "En Brodo".

This will be the second year Mushrooms Canada hosts the Make It with Mushrooms Student Chef Challenge and it is no stranger to working with Community Colleges. Over the past two years, Mushrooms Canada has sponsored a logo/slogan competition and a Youth Promotion competition with Conestoga College's Advertising Program. Nurturing the skills of today's youth and tomorrow's influencers is very important to Mushroom Canada. Working with the student programs at Ontario's community colleges has proven to be a successful strategy to achieve this goal.

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Mushrooms Canada represents fresh mushroom growers across Canada. Over the past two years, it has launched a very successful fresh mushroom promotional campaign, incorporating billboards, radio, television and consumer events. Mushrooms Canada's website, www.mushrooms.ca, provides consumers with nutritional and health information, mushroom varieties and taste profiles, videos, and delicious mushroom recipes

Mushrooms Canada Invites you to Attend the Second Annual "Make it with Mushrooms Student Chef Challenge."

See the competition firsthand, meet the student chef teams, and enjoy a sample of their recipes. For more information and to reserve your spot, contact Brittany Stager, Marketing Manager, Mushrooms Canada no later than Tuesday November 25th, 2008.

Make It With Mushrooms Cook-off Details

Date: Thursday November 27th, 2008

Location: Atrium Restaurant, University of Guelph

Directions: <http://www atriumrestaurant.uoguelph.ca/how-to-find-us.shtml>

Timing: You are welcome to arrive anytime between 10:30am to 12:45pm

Schedule:

10:00 am - Teams arrive and begin preparing their recipes

10:30 am - Photo opportunity for media

11:00 am - Opening Ceremony/Remarks

11:30 am - 12:15 pm - Teams present dishes to Judges

12:15 am - 12:45 - Judges deliberate/Recipe sampling for guests and media

12:45 pm - Winners announced/Prizes awarded

12:45 pm - 1:30 pm - Media interviews, photographs.

1:30 pm - Event concludes