



For Immediate Release
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MANTEO CHEFS "COOK" THE COMPETITION

Over the past few weeks, two young chefs working in the kitchen at Wild Apple Restaurant, Manteo Resort in Kelowna have been awarded top prizes in their respective competitions.

The Okanagan Chefs Association recently held a black box cooking challenge for local junior chefs to award the inaugural "Farm to Fork Global Sponsorship" with the winner travelling to live, work & study their craft in Italy for 10 weeks.

The black box competition, the final element in the judging for the lucky chef was held at picturesque Stoney Paradise Farm in Kelowna. Amongst the grapevines and tomato plants, three chefs, each working in restaurants in the valley, faced off with their secret ingredients. Cooking over small propane stoves, they created a three course meal for the judges. When the cooking was complete, the judges stomachs filled and the scores tabulated, it was a very tight competition with Manteo's Robyn Sigurdson being awarded a small Italian flag and the prize of 10 weeks in Tuscany on an agriturismo.

Located in the Chianti region of Tuscany, La Petraia is an agriturismo that offers a 10-12 week work/study program for professional chefs and culinary students, 18-35 years of age and is a once in a lifetime opportunity for a young chef.

Robyn is currently working under Chef Bernard Casavant as a pastry chef at Manteo Resort. Chef Bernard states "Robyn has embraced this challenge with great enthusiasm. For her to win and be awarded this trip to Italy and the opportunity to work on this farm is very fitting to her career. I believe Robyn will return with a very different perspective on where our industry is going in the Okanagan Valley, and clearly understand the support our local producers require to be successful. I am very proud of her for committing to this competition, practising after her shift, and remaining so supportive of our Apprentice Team while they work through their programs."

Brent Pillion, Apprentice Chef at Manteo Resort was also recently recognized by his peers at the Alexis de Portneuf Fine Cheesemakers "Young Chefs" competition held the Culinary Arts Centre at Okanagan College as part of the 30th Fall Okanagan Wine Festival. This inaugural event attracted nine skilled competitors with a sold out crowd.

Brent's challenge was to create an appetizer, main or dessert course using award-winning fine cheeses from Alexis de Portneuf and each dish was paired with a local wine. His delicious pan seared Chicken Ballotine, Le Saint Raymond Almond Gnocchi, and Bleubry Mousse served with Tantalus Pinot Noir truly demonstrated his attention to detail with Brent even visiting the winery to discuss and adjust his dish components to the dominant characteristics of the wine, all to make his dish not only judge worthy but also an experience for the event attendees. The Okanagan Chefs Association rewarded his outstanding efforts with the high honour of Alexis de Portneuf Top Young Chef.

Chef Bernard is notably proud of Brent recognizing "his unbridled passion that he displays every day is contagious, which reflects well on the rest of the Apprenticeship team. I'm very proud of Brent and Jenna, his apprentice assistant, for working in a very clean, precise fashion, and cooking from their hearts!"

Wild Apple Restaurant & Lounge is open seven days a week for breakfast, lunch and dinner and is located in Manteo Resort at 3762 Lakeshore Road, Kelowna, BC.

Manteo Resort Waterfront Hotel & Villas is located on the shores of Okanagan Lake, in Kelowna, BC. Minutes from championship golf and award-winning wineries and just an hour from powder skiing at Big White and Silver Star, Manteo Resort Waterfront Hotel and Villas is the premier Okanagan Lake resort destination.

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For more information contact: Heather Schroeter, General Manager, Manteo Resort Waterfront Hotel & Villas, 250-860-1031/1-800-445-5255 ext. 7103