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## Chef Christopher Hill Wins Gold Medal Plates Saskatoon 2014

### Culinary Award Winners

**Gold:** Chef Christopher Hill (Delta Bessborough), paired with McWatters Collection 2012 Meritage

**Silver:** Chef Darren Craddock (Riverside Country Club), paired with Dirty Laundry Vineyard 2011 Merlot VQA

**Bronze:** Chef Simon Reynolds (Simon's Fine Foods), paired with Lailey Vineyard 2011 Cabernet Franc

**Saskatoon, SK (November 9, 2014)** – Chef Christopher Hill of the Delta Bessborough in Saskatoon proved his culinary prowess tonight taking home the gold award at the Saskatoon 2014 Gold Medal Plates competition held at Prairieland Park. Chef Hill went head-to-head with 9 of the Saskatoon region's finest culinary masters, and will go on to compete at the Canadian Culinary Championships, the Gold Medal Plates Finale, in Kelowna on February 6<sup>th</sup> and 7<sup>th</sup>, 2015.

Chef Hill wowed the judges with a dish of sous vide lamb sirloin, celeriac puree, pea textures and petite carrot, which was paired with McWatters Collection 2012 Meritage.

Chef Darren Craddock of Riverside Country Club, rose to the occasion as well, taking the silver medal. Chef Craddock created a dish of Saskatchewan bison striploin, tongue and cheek presse, blueberry pemmican, smoked corn emulsion, and puffed wild rice. The dish was paired with Dirty Laundry Vineyard 2011 Merlot.

Taking the bronze medal was Chef Simon Reynolds of Simon's Fine Foods. His dish was "Canadian lamb two ways", flavored with thyme and truffle, green olive tapenade, haricot bean and braised shoulder spring roll. Paired with the dish was a Lailey Vineyard 2011 Cabernet Franc.

"The winning meals this evening were lucid and clear in their flavor, and were very well-balanced," said National Culinary Advisor James Chatto. "Saskatoon's chefs have once again raised the bar. Each dish was a true competition plate – tremendously intelligent in its composition," concluded Chatto.



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Music for the evening was provided by Canadian musical icon Jim Cuddy, who was joined on stage by acclaimed fiddler Anne Lindsay and Juno-nominated singer and songwriter Danny Michel.

The other chefs competing in Saskatoon were: Michael Link (Western Concessions), Kelly Oliver (Louis), Rusty Penno (Dakota Dunes Casino), Kevin Dahlsjo (Sublime Pantry), Doug Hyndford (Saskatoon Inn), Matthew Sutherland (The Ivy) and Tom Brownbridge (Holiday Inn).

Gold Medal Plates is the ultimate celebration of Canadian excellence in food, wine, athletic achievement and entertainment. In addition to the finest food and excellent music, guests had the opportunity to mingle with 20 celebrated Olympians such as Krista Phillips (Basketball), Luka Makowsky (Speed Skating), and Kaitlyn Lawes (Curling) and Michelle Cameron Coulter (Synchronized Swimming), who emcee'd the event.

Athlete Lucas Makowsky, Olympic gold medallist, commented on the evening. "Gold Medal Plates is truly a special event. As athletes, it means so much to be able to connect with the people who give so generously to help us succeed on the global stage."

Brad Darbyshire, who chaired the event, commented on what was a tremendously successful event, "Our community is home to such an exciting variety of talented chefs and accomplished Olympians, and tonight's event was a true celebration of that spirit. Our thanks to the community of Saskatoon for coming together, as they so often do, to send our athletes off to international competition with as much support as possible."

Proceeds from Gold Medal Plates go to the Canadian Olympic Foundation, supporting programs that further Canadian high performance athletes' pursuit of excellence on the world stage – programs like Own The Podium and the COC's Athlete Excellence Fund. Since 2004, Gold Medal Plates has generated over \$8.2 million for Canada's Olympic athletes.

Last year's gold medalist, Chef Trevor Robertson of the Radisson Hotel will be returning as a judge for the competition. Robertson will be joined by a panel of local culinary experts, including Amy Jo Ehman, Dee Hobsbawn-Smith, Noelle Chorney, Janis Hutton, Renee Kohlman and Head National Culinary expert James Chatto. Each dish was judged out of 100 points, based on visual presentation (20%), texture (20%), taste



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(30%), wine compatibility (10%), originality (10%) and wow factor (10%).

Gold Medal Plates Saskatoon also featured a silent auction as well as a live auction, with spectacular getaways with Olympians and Canadian entertainers to destinations such as South America, Provence, Scotland, Tuscany, New Zealand and Kelowna for the Canadian Gold Medal Plates finals – the Canadian Culinary Championship.

For more information, visit the Gold Medal Plates website [www.goldmedalplates.com](http://www.goldmedalplates.com).

**Canadian Olympic Foundation – The Beneficiary of Gold Medal Plates:** The Canadian Olympic Foundation is a national charitable organization that generates support to meet the technical, scientific, medical and coaching needs of Canada's athletes across all Olympic sports. Proceeds from Gold Medal Plates are given to the Canadian Olympic Foundation to support high performance programs such as Own the Podium. To learn more about the Foundation and the programs it funds, please visit [www.olympicfoundation.ca](http://www.olympicfoundation.ca).

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