



## A CELEBRATION OF CANADIAN EXCELLENCE

### **Chef Scott Torgerson Takes Home the Gold at Gold Medal Plates Saskatoon!** *Eight Saskatoon Chefs Awarded Gold Medal Plates Emblem of Distinction*

#### **Culinary Award Winners**

**Gold:** Scott Torgerson from Radisson Hotel Saskatoon and Aroma Resto Bar paired with 2014 Inniskillin Discovery Series Zinfandel from Inniskillin, Okanagan, BC

**Silver:** Christopher Hill from Delta Bessborough paired with 2013 Riesling Redfoot Cuvee from Pearl Morissette Estate Winery, Jordan, ON

**Bronze:** Anthony McCarthy from The Saskatoon Club paired with 2015 Trius Barrel Fermented Chardonnay from Trius Winery, Niagara, ON

**Saskatoon, SK (October 29, 2016)** – Chef Scott Torgerson from Radisson Hotel Saskatoon and Aroma Resto Bar proved his culinary prowess tonight taking home the gold award at Gold Medal Plates Saskatoon. Chef Scott Torgerson went head-to-head with seven of Saskatoon's finest culinary masters at the prestigious culinary competition and will go on to compete at the Canadian Culinary Championships, the Gold Medal Plates Finale, in Kelowna on February 3<sup>rd</sup> and 4<sup>th</sup>, 2017.

Chef Torgerson, who had been awarded silver at last year's event, returned with a vengeance to win the gold at the 2016 Gold Medal Plates Culinary Competition. After arriving in Saskatoon just one day prior to the event, Chef and his team from Radisson Hotel Saskatoon and Aroma Resto Bar rose to the challenge that the remaining seven chefs would pose. The judges were wowed by his Black Trumpet Crusted Roast Elk and Cactus Lake Beef Tenderloin with Porcini and Sunchoke foam, plated with Broccoli Puree, Parsnip, Beef Tendon Puff, Pearl onion, and Micro Cress. The dish was as many words as it was delicious! Chef Torgerson commends the great group of chefs competing this year, and attributes his win to his team's hard work and dedication. Chef Torgerson's dish was paired with the 2014 Inniskillin Discovery Series Zinfandel from Inniskillin, Okanagan, BC, a wine that received the bronze in Best of Show. "An overall fantastic event!"





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### **The other chefs competing in Saskatoon were from:**

Delta Bessborough (Chef Christopher Hill)

The Saskatoon Club (Chef Anthony McCarthy)

Chef Jenni Cuisine (Chef Jenni Schrenk)

Louis' (Chef Kelly Oliver)

The Rook & Raven Pub (Chef Greg Doucette)

Good Company Catering (Chef James Kyle)

Culinary Services, University of Saskatchewan (Chef James McFarland)

Judging the 2016 competition in Saskatoon were: Noelle Chorney (Senior Judge), Michael Beaulé, dee Hobsbawn-Smith, Janis Hutton, Dan Walker, Chef Darren Craddock, 2015 Gold Medal Plates Saskatoon Champion, Executive Chef at Hotel Ranga in Iceland, one of the trip destinations and national head judge James Chatto. Each dish was judged out of 100 points, based on visual presentation (20%), texture (10%), technical achievement (10%), taste (40%), wine compatibility (10%), and wow factor (10%).

All competing Chefs were awarded the Gold Medal Plates Emblem of Distinction, the gold standard in Canadian fine dining and a guarantee of excellence to all who enter their dining establishments. This Distinction is offered only to Chefs selected to compete at Gold Medal Plates dinners.

Funds raised from this event are granted to the Canadian Olympic Foundation to support high-performance athletes through programs facilitated by national sport organizations and the Canadian Olympic and Paralympic Sport Institute Network (COPSIN). Daily training, year-round coaching, proper nutrition, breakthroughs in technology in sport science, national and international competitions, and state-of-the-art equipment are all essential in propelling athletes to the top of the podium. Since 2004, Gold Medal Plates has generated over \$11 million for the Canadian Olympic





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Foundation to help Team Canada and next generation athletes access these performance resources.

“Canada had a record performance at the 2016 Rio Olympics this past summer. Not only did they come home with 22 medals, but they also achieved 45 top-five and over 70 top-eight finishes. It is your support here tonight that helps convert those results into podium performances at future games. Thank you,” said four-time Olympian and three-time Olympic medallist Curt Harnett. Harnett also served as Team Canada Chef de Mission at the Rio 2016 Olympic Games and Toronto 2015 Pan Am Games.

### **16 Olympians were in attendance, including:**

Randy Smith (ice hockey), Albertville 1992 Olympic silver medallist

Margaret Tosh (athletics), Melbourne 1956 Olympian

Brian Gyetko (tennis), Barcelona 1992 Olympian

Herb Pinder (ice hockey), Grenoble 1968 Olympic bronze medallist

Jacki Nichol (softball), Sydney 2000 Olympian

Jamie Cruickshank (bobsleigh), Turin 2006 Olympian

Krista Phillips (basketball), London 2012 Olympian

Cameron Baerg (rowing), Athens 2004 Olympic silver medallist

Marnie McBean (rowing), two-time Olympian, four-time Olympic medallist

Erica Wiebe (wrestling), Rio 2016 Olympic gold medallist

Isabelle Charest (short track speed skating), three-time Olympic medallist

Mark Tewksbury (swimming), London 2012 Team Canada Chef de Mission, two-time Olympian, three-time Olympic medallist

Paige Lawrence (figure skating), Sochi 2014 Olympian





## A CELEBRATION OF CANADIAN EXCELLENCE

Catriona Le May Doan (long track speed skating), four-time Olympian, three-time Olympic medallist

Lucas Makowsky (long track speed skating), two-time Olympian, Vancouver 2010 Olympic gold medallist

Curt Harnett (track cycling), Rio 2016 and Toronto 2015 Team Canada Chef de Mission, four-time Olympian, three-time Olympic medallist

Trent Norman, one of the co-chairs, was completely amazed by the evening's entertainment. "To have a room full of such an incredible group of people was truly outstanding. The calibre of entertainment was phenomenal," commented Trent. "From having an emcee like Catriona Le May Doan, four-time Olympian, three-time Olympic medallist, to seeing all the Olympians on stage dancing with dancing with Jim Cuddy (Blue Rodeo) Ed Robertson (Bare Naked Ladies) and Barney Bentall... the night was truly one to remember."

"The Gold Medal Plates Emblem of Distinction - *the* Gold Standard in Canadian Fine Dining. Awarded only to those chefs selected to compete at Gold Medal Plates 2016.





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**Gold Medal Plates** - Gold Medal Plates is the ultimate celebration of Canadian excellence in food, wine, athletic achievement and entertainment and has raised over 11 million for elite Canadian athletes. For more information, visit the Gold Medal Plates website [www.goldmedalplates.com](http://www.goldmedalplates.com)

**Canadian Olympic Foundation:** About the Canadian Olympic Foundation:

Established in 2007, the Canadian Olympic Foundation gives to priority partners that drive high performance athletic achievement for Canada's Olympic podium potentials and for our next generation of Olympic athletes. Learn more at [www.olympicfoundation.ca](http://www.olympicfoundation.ca) or follow Canadian Olympic Foundation on [Facebook](#).

-30-

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