



A CELEBRATION OF CANADIAN EXCELLENCE

Chef Eric Hanson Takes Home the Gold at Gold Medal Plates Edmonton!

Ten Edmonton Chefs Awarded Gold Medal Plates Emblem of Distinction

Culinary Award Winners

Gold: Chef Eric Hanson, with his dish of spot prawn, peach and plum preparations, paired with Summerhill 2014 Ehrenfelser from Okanagan Valley, BC

Silver: Chef Doreen Prei, with her dish of pan seared Icelandic salmon with chanterelle and celeriac purée, squash butter, and crushed cold smoked pumpkin seeds, paired with 50th Parallel 2014 Pinot Noir from Okanagan Valley, BC

Bronze: Chef Shane Chartrand, with his dish “Charcoal and Smoke” of charcoal sablefish, cold smoked albacore tuna, sweet stock reduction, creamed corn, fondant potatoes, sesame seaweed snack and salt roasted beets, paired with Culmina 2015 Unicus Gruner Veltliner VQA from Oliver, BC

Edmonton, AB (October 20, 2016) – Chef Eric Hanson from Prairie Noodle Shop proved his culinary prowess tonight taking home the gold award at Gold Medal Plates Edmonton. Chef Hanson went head-to-head with 10 of Edmonton’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 3rd and 4th, 2017.

Chef Hanson of Prairie Noodle Shop, who made his first appearance at Gold Medal Plates this year, caught the judges attention and won the gold medal with his minimalist dish that packed big flavours. The spot prawn was simply prepared, with magical touches that brought it to life including dots of sauces, sprinkles of herbs, and a final dust of seasoning to complete the dish. It was paired with the Summerhill 2014 Ehrenfelser from Okanagan Valley, British Columbia.

Gold Medal Plates head judge James Chatto said the dish appealed to both the chefs and the food critics at the table. “It was so minimalist with tiny effects and strong flavours of acid and salt – a lot was going on when this dish hit your palate,” he said. “It was only a few bites and it was a very brave and successful dish.”





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Chef Doreen Prei of Get Cooking Edmonton, had an excellent showing taking the silver medal. Chef Prei selected Icelandic salmon, pan seared it lightly, then laid it on top of a chanterelle and celeriac purée. She finished her delicate dish with squash butter and crushed cold smoked pumpkin seeds. It was paired with the 50th Parallel 2014 Pinot Noir from Okanagan Valley, British Columbia.

Taking the bronze medal was Chef Shane Chartrand of Sage. Boldly centered by a design in charcoal sablefish, he brought together cold smoked albacore tuna, a sweet stock reduction, creamed corn, fondant potatoes, sesame seaweed snack and salt roasted beets. Chef Chartrand's dish was paired with the Culmina 2015 Unicus Gruner Veltiner VQA from Oliver, British Columbia.

The other chefs competing in Edmonton were from:

Chartier (Chef Steve Brochu)	Have Mercy (Chef Lindsay Porter)
The Marc Restaurant (Chef Bryan Cruz)	Packrat Louie (Chef Emmanuel Theriault)
Privada Wine + Tapas (Chef Tony Krause)	Share at The Westin Edmonton (Chef Geoffrey Caswell-Murphy)
Workshop Eatery (Chef Paul Shufelt)	

Judging the 2016 competition in Edmonton were: Mary Bailey of the Tomato (Senior Judge), Brad Smoliak of Kitchen, Gail Hall of Seasoned Solutions, Chef Chris Wood, Chef Ryan O'Flynn, 2015 Canadian Culinary Champion, special guest judge Karl Johann Unnarsson, Executive Chef at Hotel Ranga in Iceland, one of the trip destinations and national head judge James Chatto. Also judging was Chef Jan Trittenbach from Solstice Seasonal Cuisine who won gold in Edmonton last year. 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.



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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 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.

32 Olympians were in attendance, including Erica Wiebe, Wrestling, Olympic Gold Medallist. “This is a great event. I am so grateful to the support from all of the people here tonight and for helping us become the best we can be as we represent Canada,” said Wiebe.

Dave Majeski, one of the co-chairs of the event was thrilled with the evening’s experience and the fundraising. “Canadians now cheer louder than ever and stand prouder than ever every Olympic Games and so it is great between the Games to be able to show our support for the athletes and the amazing determination and commitment they make to wear the maple leaf. This event is about

celebrating Canadian Excellence and we did it in fine style tonight!”

Your City’s Top Chefs



“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.

Official Selection
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

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 or follow Canadian Olympic Foundation on [Facebook](https://www.facebook.com/olympicfoundation).

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