



M E D I A   R E L E A S E



C H E F S   F O R   C A N A D A  
chefs for kids

For Immediate Release

Sept. 17, 2007

**“Chefs for Canada, Chefs for Kids” launches national effort in Calgary**

Calgary, AB - Bocuse d'Or Canada will be launching the first in a series of national fundraising dinners at the Fairmont Palliser Hotel in Calgary on September 25, 2007.

“This event is noteworthy from several perspectives” noted Bocuse d'Or Canada Chef de Mission, Vincent Parkinson. “First, it is the first of six national fundraising dinners to be held at Fairmont Hotels in Canada, featuring the cuisine of Canada’s most accomplished chefs. Second, it marks the beginning of a mutually beneficial partnership between our organization and Breakfast for Learning, Canada’s only non-profit organization dedicated to supporting child nutrition in school.”

Proceeds from this event will be used to finance the 2009 Bocuse d'Or Canada Team, with a portion of ticket sales directed to Breakfast For Learning for their use in local and regional area programs. Parkinson continued, “This first event features the crème de la crème of local chefs, all of whom are preparing an unforgettable array of culinary delights to benefit these two great causes.”

In addition to the culinary offering by some of Canada’s finest chefs, the evening will also include live entertainment as well as silent and live auctions featuring rare vintage wines and exclusive culinary products and experiences.

The event also welcomes David Wong, Executive Chef at the Fairmont Hotel MacDonald, Edmonton, the Canadian competitor for the 2009 Bocuse d'Or Competition in Lyon France, and well known chef Robert Allen Sulatycky of the Beverly Hills Hotel, who represented Canada in the 1999 Bocuse d'Or Canada competition and whose 4th place finish is North America’s best showing to date at this prestigious international competition.

Tickets to this event are limited and those wishing to attend are encouraged to purchase tickets early. Tickets and tables are available through the Bocuse d'Or Canada website at <http://www.bocusedorcanada.ca/events.htm>

For more information contact:

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## CHEFS FOR CANADA chefs for kids

### **About Bocuse d'Or**

In January 2009 the very best chefs from twenty-four countries will convene in Lyon France to participate in the most prestigious and demanding culinary competition in the world, the Bocuse d'Or. Legendary French Chef Paul Bocuse and Albert Romain, organizer of the trade exhibition, founded Bocuse d'Or in 1987. Their vision was to create a competition that would bring the worlds greatest chefs from behind closed doors and on to the world stage. They wanted to share the life and atmosphere of a great kitchen and to give an international audience the opportunity to witness great chefs at work.

[www.bocusedorcanada.ca](http://www.bocusedorcanada.ca)

### **About Breakfast for Learning**

Breakfast for Learning helps communities start and sustain successful school nourishment programs. As the nation's leading advocate for quality nutrition in schools, BFL champions a made-in-Canada model that brings together public, private and volunteer sectors to provide nutritious food in caring, family-centred programs. Breakfast For Learning also supports ongoing research that demonstrates how good nutrition benefits learning.

[www.breakfastforlearning.ca](http://www.breakfastforlearning.ca)

1.) When and where will these events be held?

The first event is scheduled for September 25 at The Fairmont Palliser Hotel in Calgary. The remaining events, which will also be hosted at Fairmont Hotels across Canada, will be held in Edmonton, Vancouver, Toronto, Ottawa and Montreal. Dates for these locations will be announced later this year.

2.) What chefs are participating at the September 25th event?

Preparing dishes the evening of September 25th are:

- ◆ Executive Chef of the Calgary Golf & Country Club, Vincent Parkinson
- ◆ Executive Chef of the Beverly Hills Hotel, Robert Allen Sulatycky
- ◆ Executive Chef of Catch Restaurant, Brad Horen
- ◆ Executive Chef of the Glencoe Club, Dean Kanuit
- ◆ Executive Chef of the Fairmont Palliser, Greg Van Poppel
- ◆ Executive Chef of Belgo, Shaun Desaulniers
- ◆ Executive Chef Heritage Park, Jan Hansen
- ◆ Executive Chef Sheraton Suites Calgary Eau Claire, Tom Hewertson
- ◆ Executive Chef Hotel Arts, Duncan Ly
- ◆ Executive Chef Pinebrook Golf & Country Club, Restituto Mendoza
- ◆ Executive Chef and Partner, Rouge, Paul Rogalski
- ◆ Josef Weiwer, Executive Chef Wildwood
- ◆ Lianna Roberecht, Executive Chef, Calgary Petroleum Club

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