

**REGIONAL QUALIFIER FOR THE CANADIAN
CULINARY CHAMPIONSHIPS**

Providing young Canadians the opportunity to be extraordinary through sport, music and food.



**CHEF JENNY M. KANG OF SHOKUNIN WINS 2019 CALGARY
GREAT KITCHEN PARTY!**

Fundraiser Held for B2ten, MusiCounts & Community Food Centres of Canada

Culinary Winners:

Gold: Chef Jenny M. Kang from Shokunin paired with Evolve Élan Effervescence, Summerland, BC

Silver: Chef Kenny Kaechele of WORKSHOP kitchen+culture paired with Fitz Brut, Okanagan Valley, BC

Bronze: Chef Darnell Japp paired with Lake Breeze 2017 Pinot Noir, Naramata, BC

Calgary, AB (November 7, 2019) – Chef Jenny M. Kang from Shokunin wowed the crowd and the judges, taking home the gold award at the 13th edition of Great Kitchen Party Calgary. Chef Kang went head-to-head with 10 of Calgary's finest culinary masters at the prestigious culinary competition and will now go on to compete at the Canadian Culinary Championships, Canada's Great Kitchen Party Finale, in Ottawa in February 2020.

James Chatto, National Culinary Advisor and Head Judge for Canada's Great Kitchen Party said: "It was a really interesting and wonderful evening. This time, we didn't have an obvious frontrunner, we had a lot of chefs cooking a lot of intriguing food. I noticed a lot of Asian influences with beautiful plating. We felt that the chefs who did the best tonight were the chefs who were cooking their own food; this was the food they understood and was completely original to them."

Chef Jenny M. Kang was shocked and elated with her win in Calgary, saying "I can't believe it. My team helped me so much to make this seafood dish have so much texture and flavour. I like to call it a 'seafood garden,' where all the different seafood flavours really make up the dish as a whole. This is my second time here actually; I was here two years ago, and I definitely did not expect to win tonight. I'm just so happy and proud of my team. I feel like I'm dreaming!"

Chef Kenny Kaechele from WORKSHOP kitchen+culture rose to the occasion as well, taking the silver medal. Chef Kaechele chose Pork Collar Verde, Spicy Curtido, Toasted Queso Fresco, Hand Roti, and Shmaltz Aioli. He paired it with Fitz Brut from Okanagan Valley, BC.

Taking the bronze medal was Chef Darnell Japp from Rouge. His dish was a Braised Waygu Beef Shank & Foie Gras Ravioli with brown butter parsnip purée & black truffle jus. It was paired with a Lake Breeze 2017 Pinot Noir, Naramata, BC.

The other chefs competing in Calgary were:

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Chef Adam Ryan	The Coup
Chef Evan Robertson	MARKET
Chef Michel Nop	Buffo
Chef Ross Bowles	River Cafe
Chef Roy Oh	Anju
Chef Ryan Blackwell	Elbow Room
Chef Quinn Staple	Yellow Door Bistro

Judging the 2019 competition were: James Chatto (national Culinary Advisor), John Gilchrist (Senior Judge), Michael Allemeier, Jamie Herbison and Chef Dave Bohati (2018 Gold Medalist and bronze medalist at the 2019 Canadian Culinary Championships). 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%).

Chris Lee, co-chair of the event was thrilled with the evening, especially the overwhelming attendance of this year's event. "Given the economic challenges in this city and what we're going through, this year's attendance demonstrates to me the spirit of giving that we have in this city. I'm so proud to live here and I'm so proud to be a part of this committee. It's been an honour for me to be a co-chair. This is what this night is about: getting behind inspiring musicians, athletes, and chefs."

Karen Blair, co-founder of Canada's Great Kitchen Party, also emphasized how pleased she was with the event, "Calgary is always a highlight event for us because of the quality of the business people who attend. There was a great buzz in the room and so much generosity for the youth in this city and beyond!"

Several Canadian athletes took part once again, including Four-Time Olympian, Olympic Silver and Bronze Medalist in Luge, Alex Gough; Gold, Double Silver and Triple Bronze Paralympic Medalist in Para Nordic Skiing, Mark Arendz; Four-Time Olympian, Double Gold and Bronze Medalist in Speed Skating, Catriona Le May Doan; Olympic Gold Medalist in Wrestling, Erica Wiebe who is training to qualify for the 2020 Tokyo Olympic Summer Games; Invictus Games athlete in Indoor Rowing, Lorne Ford and more! The athletes finished the show on stage with singing their hearts out to thunderous applause from all attendees.

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ABOUT CANADA'S GREAT KITCHEN PARTY

Canada's Great Kitchen Party is a social enterprise dedicated to "Building a Better Canada" through the elevation and celebration of Canadian excellence through food, sport and music. Staged in twelve cities across the country, each event is a regional culinary competition of which the winning chefs move on to compete against each other at the Canadian Culinary Championships in Ottawa on January 31 and February 1, 2020. Chefs, athletes, musicians and business leaders all come together for a spectacular experience and to provide young Canadians the opportunity to be extraordinary through sport, music and food. We proudly contribute to the following three beneficiaries: B2ten, MusiCounts, and Community Food Centres of Canada. For more information, visit greatkitchenparty.com