



CANADA CAN COOK! Competition: Whose cuisine will reign supreme?

GUELPH, ON – October 25, 2010 -- It's going to be sizzling hot when culinary students are paired with cookbook authors for a CANADA CAN COOK! Competition on the opening weekend of the Royal Agricultural Winter Fair. For those who relish a contest, it's all happening at the Entertaining at Home Stage, Hall A, Direct Energy Centre on November 5, 6 and 7.

“We're excited about how this competition is evolving,” says Fiona Lucas, Chair, Canadian Culinary Book Awards. “It's a way to elevate the stature of our award-winning cookbook authors while encouraging emerging chefs in the context of local Canadian foods.”

This competition evolves naturally from the Canadian Culinary Book Awards which will be presented November 5. Liaison College, Georgian College, Stratford Chefs School and George Brown Chef School are sending contestants to compete with secret recipes from the winning cookbooks.

Culinary chemistry will be at work when Naomi Duguid (*Mangoes and Curry Leaves*) coaches one of her teams. And don't discount the friendly rivalry when Jeff Crump (*Earth to Table*) puts on his toque. The nerves will be raw with just 20 minutes to prep the secret dish. Best New Chefs will be announced November 22 and awarded Kitchen-Aid stand mixers by Whirlpool Canada.

Fair-goers will also be treated to a Cuisine Canada exhibit with an array of beloved cookbooks from the University of Guelph Canadian Cookbook Collection.

For a detailed schedule of the CANADA CAN COOK! Competition, go to:

www.cuisinecanadascene.com.

The 2010 Canadian Culinary Book Awards are sponsored by: Agricultural Adaptation Council, CanolaInfo, Royal Agricultural Winter Fair, Chicken Farmers of Canada, Pork Marketing Canada, Beef Information Centre, Niagara College Teaching Winery, The Fairmont Royal York, George Brown Chef School, Georgian College, Liaison College, Rootham Gourmet Preserves, Harbinger Communications, Stratford Chefs School, Mildred's Temple Kitchen, de Luca's Wine Country Restaurant, The Cambridge Mill and Ontario Farm Fresh Marketing Association.

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