

THE SALT LAKE TRIBUNE

WHAT'S COOKING? 20 CULINARY WIZARDS SOLV...

Author(s): Donna Lou Morgan THE SALT LAKE TRIBUNE SLTribune **Date:** September 29, 1993 **Page:** C3
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The Utah State Fair featured 20 of the world's best chefs (Utah variety) competing in the Chef's Mystery Bag Competition. The 10 teams received a bag of identical groceries. A resource table was set up for herbs, spices, butter, cream, etc.

With time limitations, they got the go-ahead.

The chefs had two hours to complete presentation. Mystery-bag ingredients were unknown until starting time. It was mandatory to incorporate plantains in the meal and use pork tenderloin for the main course.

If they chose to use duck, there was a separate prize category (down quilts). Prizes included round-trip airline tickets from American Airlines, first place; cash prizes of \$250, second; mandolins (slicing and shredding instruments), third; and extruder-style pasta makers, with other prizes.

The winners:

- Mel Harward (The Country Club) and Todd Hall (Joseph Smith Memorial), first.
- Gary Pankow (Joseph Smith Memorial) and Martin Perham (Quality Pastries), second.
- Bub Horne (First Security Dining) and Jeff DeJong (Willow Creek Country Club), third.

Also competing:

Max Mercier and Rogier Cortello (Le Parisien Restaurant); Barry Knabe (First Security Dining) and Eleanor Kondo Ream (Chuck-A-Rama); Mark Fitches and Jill Welch (University of Utah Medical Center); Troy Wilson (Royce's Restaurant) and Wade Eager (Windows on the Square); Sid Robison (Uncle Sid's) and Matt Bennett (Ogden Park Hotel, Ogden); Marshall Fujita and Alf Zoani (Fort Douglas-Hidden Valley Country Club); and Steve Roberts and Michael Hendricks (Olympus Hotel).

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