

Hills Foods Fundraiser for Culinary Team Canada



Ricci-Leigh Smith, Team Canada support serves Jumbo seared Scallops on truffle risotto.



Chef Scott Jaeger of Pear Tree fame and Core Member of Culinary Team.



Pastry Chef Mickey Zhao of St Germaine Bakery and Team Canada Pastry Chef.



Tina Hills, Murray the Muskox (middle) and the Wildman himself, Mark Hills of Hills Foods Ltd.



Stephanie and Donald Brower, official photographers and Chaine des Rotisseurs members.



Wild Kangaroo Carpaccio



Braised Blue Goose Organic Shortrib on Foie Gras Mashed Potatoes and vegetable terrine



Seared Tenderloin of BC Bison with Tomato Relish and parsley red potatoes



chefs' news

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A Day of Pleasantry at the Pheasantry



Hills Foods and Campbell's Pheasantry hosted for Culinary Team Canada



A Day on the Pheasant Farm and Culinary Team Canada Fundraiser was Wildly Successful!

September 16th at the Campbell's Pheasantry

Mark Hills –
Contributing Writer

It was a glorious day, perhaps the last day of real summer weather for the West Coast.

The sun was beaming down on the 150 plus participants and guests that came out to the Hills Foods sponsored Culinary Team Canada Fundraiser on September 16th at the renowned Campbell's Pheasantry in Aldergrove. Farm owners Cory and Carol Wunderlich were the hosts for the day and what a day it was.

Surrounded by 15,000 plus free ranging pheasants in their outside pens the chefs, restaurateurs and Foodie guests enjoyed some pretty amazing and wild specialty foods prepared by Culinary Team Canada with help from many of the students from Vancouver Community College.

You can well imagine that with Hills Foods as the primary sponsor not only Campbell's Pheasant was being served. A variety of cooking stations were set up on and around the beautifully manicured lawn behind the farmhouse. Under the big circus style tent, the Danube String Quartet played classical and contemporary favourites while the lucky attendees sampled a wild and delicious repast.

Culinary Team Canada Team Captain Tobias MacDonald, Chef at La Belle Auberge Restaurant in Ladner plated a sumptuous pheasant dish and right along side was a very sweet and delicate Wild Kangaroo Carpaccio. Not to be missed were Tobias's Ostrich and Bacon Sliders, they were a huge hit with burger lovers!

A truly 'Canadian' Eggs Benedict using Wild Arctic Muskox Mipkuzola topped with a poached Fraser Valley quail egg finished with a decadent fresh hollandaise prepared by Chef Scott Jaeger of The Pear Tree Restaurant and Culinary Team Canada Core Member.

There was barbequed BC Venison Loin, Seared Peace River Buffalo Tenderloin and Team Manager John Carlo Felicella served up Jumbo seared Scallops with a killer risotto. Pastry Chef Mickey Zhao's wonderful dessert plates caused quite the lineup to form too.

Unfortunately, Team Canada core members Cameron Huley from the St. Charles Country Club in Winnipeg and Hamid Salimian from the Westin Bear Mountain could not make it that day but the VCCC students were tremendously helpful with their support in their absence.

Several wineries jumped at the chance to help support the Team. They were wines of Chile from Coletta & Associates, Pacific Breeze Winery, The Fort Wine Company, Lotusland Vineyards, Authentic Wines, International Cellars and Rocky Mountain Wine donated to the cause. All enjoyed a great variety of local and imported wines.

Of course Pheasant Producers Carol and Cory were on hand to answer the many questions about the farm and how the birds are raised and readied for market. Half of the annual production of birds raised is for sale to restaurants and retail stores. They are distributed exclusively through Hills Foods. The balance of the birds is sold to a variety of hunting clubs for sport activity. The pheasants were on their best behavior and Carol and Cory provided great insight to the source of this fine bird to the many restaurateurs, chefs and cooks in attendance.

Thanks to the professional organization by Bonnie Chapin of Chapin Communications we experienced an all round fun day. She donated dozens of hours of her time for the Team to assure a successful event.

Educational culinary experience, magnificent weather, good music, fine wines and of course some of the best food in the world prepared by some of the best chefs in the world! Most importantly, with matching funds from Hills Foods and the attending guests, \$10,000.00 dollars was raised to help support Culinary Team Canada.

Look out Erfurt, the Canadians are coming! 🇨🇦

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The backyard of Campbell's with Culinary Team Canada serving and the Danube Quartet under the tent.



The free range outside pens of the ring neck pheasants.



Wines donated for the Culinary Team Canada Fund Raiser

Coletta & Associates Mgmt Ltd., North Vancouver, donated assorted wines from Chile

Authentic Wines, Vancouver, donated Yellowtail Shiraz
International Cellars, Vancouver, donated Peter Lehman, The Seven Surveys

Lotusland Vineyards, Abbotsford, poured their assorted wines
The Fort Wine Co Inc., Langley, poured their assorted fruit wines

Pacific Breeze Winery, New Westminster, exceptional varietals sampled (pictured above)

Rocky Mountain Wine, Vancouver, Owner Joseph Smith and Alexandra Carrie poured Argentine Malbec