

No. R-453. House concurrent resolution congratulating the 2010 winning teams of the Jr. Iron Chef Vermont competition.

(H.C.R.339)

Offered by: Representatives Haas of Rochester, Stevens of Shoreham, Greshin of Warren, Aswad of Burlington, Dickinson of St. Albans Town, Howrigan of Fairfield, Keenan of St. Albans City, Manwaring of Wilmington, Minter of Waterbury, Stevens of Waterbury, Wright of Burlington and Young of St. Albans City

Whereas, on Saturday, March 27, at the Champlain Valley Fairgrounds in Essex, VTFEED (Food Education Every Day), a partnership of the Northeast Organic Farming Association of Vermont, Food Works at Two Rivers Center, and Shelburne Farms, sponsored the third annual Jr. Iron Chef Vermont competition that is intended to encourage student participation as chefs in the Vermont Farm to School program which promotes Vermont farmers growing food products for use in local school menus, and

Whereas, the 57 participating student teams consisted of three to five members and were divided into middle and high school divisions, and

Whereas, each team was required to use a minimum of five Vermont ingredients listed within any of the following four categories: vegetables and fruits (apples, beets, carrots, celeriac, onions, parsnips, potatoes, rutabaga, squash [mashed], and turnips); grains (black beans [cooked], yellow-eye beans [cooked], cornmeal, and whole wheat flour); dairy (buttermilk, cheddar cheese, cottage cheese, milk, and plain yogurt); and the plus category (eggs, pure maple syrup [grade B], pure Vermont honey, and tofu), and

Whereas, the cooked creations were judged based on their taste (kid friendly and flavorful); appearance (presentation on the plate); creativity (ingenuity in how the ingredients were used, how the dish was prepared, how it was presented); best and most use of local ingredients (highlighting local and seasonal foods), and school food service-appropriate (time-cost, affordability, and nutrition level), and

Whereas, in the middle school division, the winners were Best in Show: The J-Lee Crew!, Twin Valley Middle School, Wilmington—Baylee Crawford, Hailey Gamache, Justin Hicks, Jordan Niles, and Kaylea Niles, and coaches Kelli Rosso and Alonzo Paige (Veggie Roux Stew); Most Creative Dish: Green Mountain Girls, Rochester School— Jessica Chase, Ambrosia Houle, and Michaela Parrish and coaches Betty Chase and Chef Daniel Wallace (Green Mountain Girls Veggie Burger); and Greatest Number and Best Use of Local Ingredients: Roots for Hannaford, Lyman C. Hunt Middle School, Burlington—Ashley Grant-Hill, Charlotte Looby, Christina Huynh and Lila Flanagan and coach Robin Cruz (Chili Polenta Lasagna), and

Whereas, the high school division teams honored for their culinary skill were Best in Show: Rochester, Rochester School—Hannah Domas, Kierstan Merrill, Hannah-Mollie West, and coach Chef Sue Domas (Vegetable Chili with Corn Fritter Garnish); Most Creative Dish: A Cut Above the Rest!, Bellows Free Academy-St. Albans—Logan Beam, Nick Bergstrom, Brooke Harvey, and Joe Rock, and coaches Doug Bergston and Marcus Hamblett

(Root Veg Nachos); and Greatest Number and Best Use of Local Ingredients:
Harwood Union, Harwood Union High School, Duxbury—Kaitlyn Dash, Jozef
Ellers, Stephen Guion, and Becca Hammel and coach Mary Holden and Chef
Paul Morris (Sweet Potato Enchiladas with Enchilada Sauce), now therefore
be it

Resolved by the Senate and House of Representatives:

That the General Assembly congratulates the 2010 winning teams of the Jr.
Iron Chef Vermont competition, and be it further

Resolved: That the Secretary of State be directed to send a copy of this
resolution to each of the winning teams and to the member organizations of
VTFEED and the Burlington School Food Project, the activities of both of
which are supported in part with revenues from the Jr. Iron Chef Vermont
competition.