

## Chefs rank first at international competitions

A Canadian team of chefs won top honours at the 12-nation international culinary competitions held in Klagenfurt, Austria, March 19-24.

For their efforts the Canadian team won the grand prize, the Gold Hat Trophy, and recorded a perfect score earning them ten gold medals. The team, which was competing in Austria for the first time, was sponsored by Agriculture Canada, Kraft of Canada and Charcuterie Parisienne of Montreal.

Team co-ordinator for the Austria Competition was George Chauvet, president of the Canadian Federation of Chefs de Cuisine. Manager was Hans Bueschkens, vice-president, international operations, L.J. Minor Corporation, Windsor, Ontario. Team captain was Marcel Kretz, chef de cuisine, Hotel la Sapinière, Val-David, Quebec. Co-captain was Takashi Murakimi, St. Charles Country Club, Winnipeg, Manitoba.

Team members were: Klaus Odermatt, Holiday Inn Down Town, Ottawa; Anton

Koch, Restaurant Suisse "William Tell", Montreal; and Juerg Johner, pastry chef, CP Château Flight Kitchen, Mirabel, Quebec.

The province of Alberta also sent a team of chefs from Edmonton to the competition.

Each team in the competition had to create a minimum of 12 presentation platters plus one hot menu for 100 guests. The Canadian team's menu was buffalo marrow consommé under a crust; veal cutlet and lobster with green peppercorn sauce, small vegetables and green asparagus (European asparagus is white); maple syrup mousse "Tepee Iroquois" with strawberry coulis.

### Award-winning chefs

During the past 20 years the Canadian Federation of chefs de Cuisine have won more than 100 gold medals in international culinary competitions.

In the past three years, Agriculture Canada has provided funding to the

federation to help finance their participation in international competitions.

"Sending our chefs abroad to compete in international competitions is a trade mission and diplomatic mission rolled into one," said Agriculture Canada marketing officer Wilf Parry.

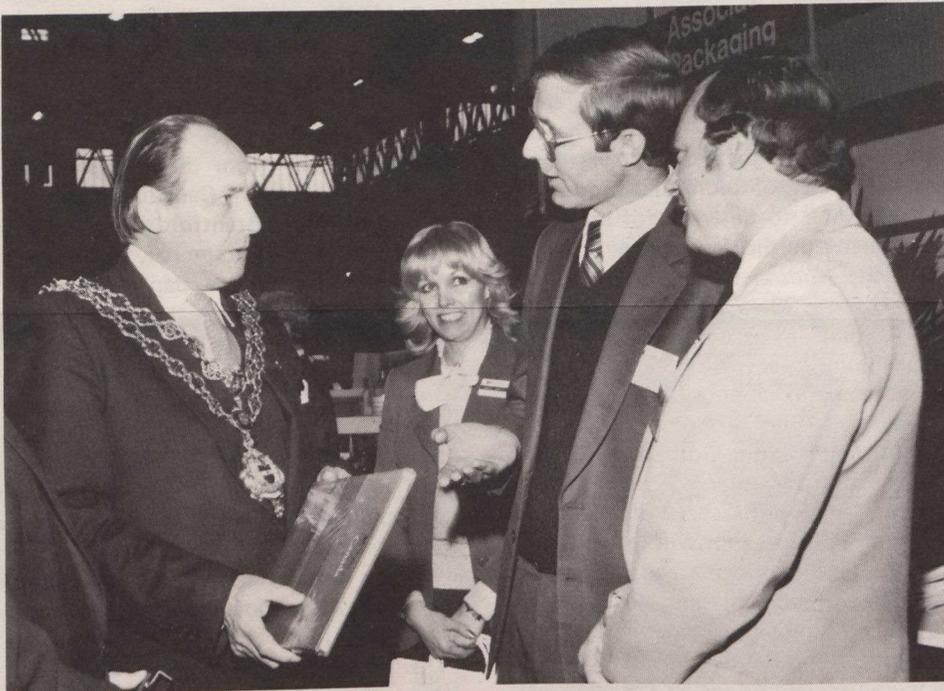
"Not only do the chefs keep winning top honours, which gives Canada international recognition, but they do it with Canadian food. Canada has the best food in the world, and our chefs go out there and prove it," he added.

In 1982, Canadian chefs were victorious in Prague, Luxembourg and the Netherlands. The previous year, a team of Canadian chefs won the world cup and eight gold medals at the international competition in Karlsruhe, West Germany. Canadian teams won top honours in Jerusalem in 1978 and in Basel in 1977. The Canadian team also placed second in the 1976 World Culinary Olympics in Frankfurt, West Germany.

The Federation of Chefs de Cuisine is made up of 725 professional chefs from across Canada. They work for hotels, restaurants, their own establishments, or teach.

The Canadian team will compete next at an international competition to be held in Japan from November 3-6.

## London mayor visits Canadian stand at Pakex '83



Dressed in his official regalia, the Lord Mayor of Birmingham, Peter Hollingsworth (left) accepts a gift from Canada during a visit to the Canadian exhibit at Pakex '83, held in Birmingham, England, April 25-29, 1983. Eleven companies from Canada's packaging and labelling machinery sector participated in the fair and generated close to \$700 000 in on-site sales and \$6.2 million over the next 12 months. Presenting the gift to the mayor were members of the Department of External Affairs: project manager Bill Roberts (centre), and trade liaison officer Bob McDougall (right), while hostess Tracey Merrit looks on.

## Fashion trend-setter lauded

Alfred Sung has been named the 1983 winner of Clairol Canada's Seal of Achievement Award as the most trend-setting Canadian fashion designer.

Sung is the second recipient of the award. Montreal designer Leo Chevalier won last year. The winner is determined by members of the Canadian fashion press who cast ballots in favour of the "master designer in Canada whose designs have been the most trend-setting in the past year". Clairol established the awards last year to recognize Canadian fashion designers.

Sung, 34, whose clothes are sold in department and ladies' stores across North America, was born in Shanghai and began drawing while growing up in Hong Kong.

In 1966 he went to Paris to train at l'école de la chambre syndicale de la couture Parisienne. In 1972 Sung moved to Toronto where he freelanced for a few years before opening his own retail shop.

In 1979 he joined what has since become the Monaco Group, where he designs co-ordinated sportswear.