



FOR IMMEDIATE RELEASE
March 6, 2006
VANCOUVER, B.C.

18th Annual Quady Dessert Competition Top 10 Finalists

Quady Winery of Madera, California and the Vancouver Playhouse International Wine Festival are pleased to announce the top ten finalists in the 18th Annual Quady Dessert Competition. First place entry will win a trip for two to the high Sierra Mountains in California where they will head out of the kitchen to a camp by horseback with a guide, a cook and a fishing rod for four relaxing days. Winery owners and co-winemaker Andrew and Laurel Quady will accompany the winner. This year Silver, Bronze and Honourable Mention awards were also presented.

The competition, held annually as a part of the Wine Festival, brings together fine pastry chefs and cooks from the region's kitchens to compete. Wine pairing with **Quady Essensia 2004**, taste, technique and presentation were the essential factors in scoring each dessert with the majority of marks going for taste and wine pairing.

Judged by a panel of culinary professionals and food and wine media, this year's competitors exceeded the expectations of the panel. 30 competitors (the most entries ever) highlighted by culinary diversity – neighbourhood restaurants to fine dining, culinary schools and hotels – all competed with exceptional desserts. **Quady Winery** looks forward to continuing their sponsorship of this prestigious event and supporting the development and encouragement of our pastry chefs and cooks.

The winners are:

1st Place

Scarlett Smith - North West Culinary Academy of Vancouver – 'Poached pear tart'

Silver

Penny Kwan - Fairmont Hotel Vancouver - 'Dancing Pear'

Tom Lee - Thomas Haas Fine Chocolates - 'White chocolate almond tart'

Sammi Leung - Pan Pacific Hotel - 'Rosemary parfait'

Junichi Nakatani - Fairmont Chateau Whistler - 'Chocolate citrus delight'

Bronze

Laurent Bernard - Fairmont Chateau Whistler - 'Harmony'

Shinje Cho - North West Culinary Academy of Vancouver - 'Salted pecan financier with orange mousse'

Rui Hou - Pan Pacific Hotel - 'Baked chocolate cake, dark chocolate cylinder filled with orange gelée'

Masako Karaki - Fairmont Chateau Whistler - 'Sign of Spring'

Victor Pulleyblank - Blue Water Cafe & Raw Bar - 'Spring Melodie'

Honourable Mention

Leanne Bentley/Stacy Cherewyk - Sutton Place Hotel - 'Hazelnut Pear Terrine'

Shiela DeVilla - Westin Bayshore Resort & Marina - 'Pistachio crusted frangipane torte'

Simon McNeil - AI - Dubrulle Culinary Arts - Goat cheese, rosehip/elderflower compote'

Finalists served samples of their desserts for the Vancouver Playhouse International Wine Festival Trade Day Luncheon, Thursday, March 2nd.

For information on this and the 2007 Quady Dessert Competition, please contact:

Wendy Taylor Email planity@telus.net T. 604 926.9071

Images are available by request or may be captured from www.planityvancouver.com by clicking on the Quady Essensia label on the main page.