



For Immediate Release
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PRESS RELEASE

White Point's Chef Alan Crosby Wins Taste of Nova Scotia Cutting Edge Culinary Competition

Halifax, N.S. – Fast, fervent and fun, the second annual Taste of Nova Scotia Cutting Edge Culinary Competition took place from April 30 to May 2 at the annual Saltscapes Exposition. Ten Taste of Nova Scotia chefs faced-off on the culinary stage and executive chef Alan Crosby of White Point Beach Resort took home first prize.

"We are proud to be a Taste of Nova Scotia member and I personally enjoy showcasing the amazing variety and quality of the products available to us in Nova Scotia through our menu and special events," says Crosby. "This competition gives me another chance to promote our local products and answer interesting culinary questions from the audience at the same time."

Chef Crosby, like all the competing chefs, was given 45 minutes to create plates for three judges using his black box of Taste of Nova Scotia ingredients. Crosby's mystery items included Clearwater scallops, Smeltzer's honey, Tideview apple cider, Nova-Agri cabbage and Farmer John's summer savory.

"The Cutting Edge is a fun and educational culinary competition," says Janice Ruddock, executive director of Taste of Nova Scotia. "It is audience-driven...members of the audience participate as sous chefs on stage, everyone is invited to vote for their favorite chef and competing chefs respond to audience questions ranging from their biggest cooking disaster to the kitchen utensil they can't live without."

Chef Alan Crosby finished the competition in first place with a score of 90.1. In second place, Chef Les Stevens from Crown Bistro and Chef Terry Vassallo from Trattoria della Nonna tied with 87.7 points each.

Dueling chefs over the three days of Saltscapes included Chef Luis Clavel (Café 101), Chef Les Stevens (Crown Bistrot, Delta Halifax), Chef Terry Vassallo (Trattoria della Nonna), Chef Alan Crosby (White Point Beach Resort), Chef Renée Lavallée (Five Fishermen), Chef Graeme Ruppel (Brooklyn Warehouse), Chef Earlene Busch (Chanterelle Country Inn & Cottages), Chef Peter Welton (Port Pub & Bistro), Chef Jacqui Grobler (Keltic Lodge) and Chef Mark Gabrieau (Gabrieau's Bistro).

Final scores for the competition were compiled based on a combination of the judges' marks and votes from the audience. For more information about The Cutting Edge, Taste of Nova Scotia and its members visit www.tasteofnovascotia.com.

For more information please contact:

Christine White

Director of Communications & Events, Taste of Nova Scotia

Phone: (902) 492-9291, ext 115

Cell: (902) 880-2180

Email: Christine@tasteofnovascotia.com

Website: www.tasteofnovascotia.com

About Taste of Nova Scotia

Taste of Nova Scotia is a unique, province-wide marketing program, whose members are committed to offering the very best culinary experiences and products that Nova Scotia has to offer. The Taste of Nova Scotia membership base includes more than 100 quality food producers and processors, as well as a collection of the best restaurants in the province. www.tasteofnovascotia.com