

FOR IMMEDIATE RELEASE

Ste. Anne's Spa Chef Wins First Place for Homegrown Ontario™ Dish
Bounty of the land meets fruit of the sea in this unique offering from Ste. Anne's Spa

Guelph, Ontario - September 19, 2007 - When Homegrown Ontario asked consumers to nominate a favourite restaurant meal prepared with Ontario pork, veal or lamb the entries came in from as far west as Brantford and as far east as Alexandria. The Homegrown Ontario Recipe Contest showcased what the talented chefs of this province are doing with Ontario produced pork, veal and lamb and the results were delectable. The entries were narrowed down and the top six were prepared and judged on originality, visual appeal and taste.

Rosemary crusted pork tenderloin with shrimp created by Chef Christopher Ennew C.C.C. of Ste. Anne's Country Inn and Spa was submitted by Sadie Nairn of Grafton, Ontario and stood out as the clear winner. The succulent shrimp is accented with lime and the tender Ontario pork tenderloin flavoured with rosemary and drizzled with a rich red wine sauce. This innovative combination makes this entrée a winner. For nominating the winning recipe Sadie Nairn will receive a \$500 gift certificate to use at any of the 39 inns represented by Ontario's Finest Inns.

These top three recipes can be found at www.hgontario.ca.

About Homegrown Ontario

Homegrown Ontario is a new brand that will help Ontario consumers identify Ontario pork, veal and lamb. This new program is a collaborative initiative between Ontario Pork, the Ontario Veal Association and the Ontario Sheep Marketing Agency. Ontario Pork represents 3,100 hog farmers in the province. The Ontario Veal Association is a producer organization that represents 450+ grain fed and milk fed veal farmers. The Ontario Sheep Marketing Agency is a producer-run organization representing 4,200 sheep producers in the province of Ontario.

Funded in part by pork, veal and lamb farmers, the provincial government and in part by Agriculture and Agri-Food Canada through the Agricultural Adaptation Council's CanAdvance Program, the Homegrown Ontario program aims to build and promote a branded identity for Ontario meats. For more information please visit www.hgontario.ca.

"I am proud of what Homegrown Ontario stands for - cooking with Ontario meat at Ste. Anne's backs up the promise I make to my customers to serve only the very best."
Chef Christopher Ennew – Ste. Anne's Country Inn and Spa

For more information, please contact:

David Navia

Director of Marketing and Public Relations

Ste. Anne's Spa

1-905-349-3704, ext. 277

david.navia@steannes.com

<http://www.steannes.com>

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