

**April 5, 2004**

## **Two Gold Medals for Chef Christopher Ennew, C.C.C. in Culinary Salon Event**

GRAFTON – Executive Chef Christopher Ennew, C.C.C. of Haldimand Hills Spas won two gold medals on April 3, 2004 at the Culinary Salon event, the largest professional chefs competition in Ontario. He earned this distinctive award in the category for Individual Plated Entrée, for his creative menu including a Duet of Rabbit, Caribbean Pork Union, Halibut and Salmon encrusted with leeks, and a Seafood Pot featuring a lobster scallop roulade. Chef Christopher received his second gold medal when judges awarded him the Best in Category for the entire Salon, beating out 12 other chefs representing fine dining establishments from across the province.

Hosted by the Escoffier Society of Toronto, a leading association for professional chefs and apprentices, the two-day Culinary Salon showcased 125 of Ontario's most talented chefs, who competed in fifteen gastronomical categories. The event is an important practice run for the World Culinary Olympics, to be held in Erfurt, Germany, this October. Chef Christopher was invited recently to join Team Ontario to compete in this prestigious international event.

Known as the *Internationale Kochkunst Ausstellung*, the Culinary Olympics was founded in Germany in 1896 and is the oldest and most prestigious international culinary competition in the world. Attracting more than 3000 competitors from over 40 countries, the event provides many of the world's leading chefs a chance to share culinary techniques while promoting their homelands as gourmet destinations.

“Doing well at the Culinary Salon has shown me how to bring new ideas inspired by spa cuisine to the Culinary Olympics,” says Chef Christopher Ennew. During his tenure at Haldimand Hills, Ennew has designed his own methodology, modifying his classical techniques to create a lighter, healthier fare. Ennew feels his experience at the *Internationale Kochkunst Ausstellung*, will bring both he and the spa many long-term benefits as well. “This kind of event lifts you into an entirely new league, giving you a chance to keep current with the latest trends while developing new skills.”

A member of the Ontario team that competed in the Culinary World Cup in Luxembourg in 1998, Ennew won personal gold for his 10-plated program, an incredible individual honour. Known throughout the Kawartha region for his culinary skill and vision, Ennew is firmly committed to providing the best quality product for his patrons. Ennew is the Executive Chef for Haldimand Hills Spas, home of Ste. Anne's Spa in Grafton and the Hillcrest Spa in Port Hope, ON. For rates and reservations call 1-888-346-6772.

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