

No. R-157. House concurrent resolution congratulating the winners in the second annual Jr. Iron Chef competition.

(H.C.R.113)

Offered by: Representatives Stevens of Shoreham, Ainsworth of Royalton, Aswad of Burlington, Atkins of Winooski, Bissonnette of Winooski, Bray of New Haven, Conquest of Newbury, Donovan of Burlington, Larson of Burlington, Lawrence of Lyndon, Lenes of Shelburne, Lippert of Hinesburg, Lorber of Burlington, Malcolm of Pawlet, Manwaring of Wilmington, McAllister of Highgate, McNeil of Rutland Town, Orr of Charlotte, Partridge of Windham, Ram of Burlington, Taylor of Barre City, Toll of Danville, Webb of Shelburne, Weston of Burlington, Wizowaty of Burlington, Wright of Burlington, Zenie of Colchester and Zuckerman of Burlington

Whereas, the Burlington Food Council organizes the Jr. Iron Chef competition as a fundraising and public awareness program for the Burlington School Food Project and VT FEED (Vermont Food Education Every Day Farm to School Program, a collaborative of the nonprofit organizations Food Works at Two Rivers Center, the Northeast Organic Farming Association of Vermont, and Shelburne Farms), and

Whereas, the Jr. Iron Chef competition gives middle and high school students the opportunity to gain hands-on experience preparing and cooking nutritious food, and

Whereas, the competition celebrates local food for healthy communities by articulating the importance of school food and the availability in the winter of tasty food that can be served in schools, and

Whereas, the second annual Jr. Iron Chef competition was held at the Champlain Valley Exposition in Essex on March 29 and included 34 middle school and 15 high school teams, and

Whereas, each team was required to incorporate into a cooked meal a minimum of five of the following local ingredients including: 100% maple syrup (grade B), potatoes, honey, carrots, dairy (milk, cheese, yogurt), sprouts, eggs, apples, local grains (cornmeal and other flour), onions, winter squash (mashed), and other root crops (rutabaga, parsnips, turnips, celeriac, and beets), and

Whereas, middle school team winners included: Most Creative - Chefs of the Hearth (Patullo Homeschool, Burlington, Veggie Bergers), Rashid Daoudi, Megan Nelson, Noah Patullo, Duncan Sheffer, and coach Chip Patullo; Best and Most Use of Local Ingredients - Onion City Aiolers (Winooski Department of Recreation, Johnny Cake Pakoras with Maple Apple Chutney), Tucker DiMasi, Travis Fannin, Dustin Wildes, and coaches Nina Ridhibinyo and Bob DiMasi; and Best of Show - Hannaford's Top Chefs (Hunt Middle School, Burlington New England Harvest One Pot Meal), Monica Ingalls, Moriah Lasker, Jessie Mills, Rachel Ryea, Destiny Torres and coaches Peggy Rivers and Lynn Plant, and

Whereas, the high school team winners were: Most Creative - Champlain Valley Union High School Chefhawks (Green Pizza and Apples), Clarice Cutler, Oliver Demick, Azulena Royer, Mike Toof and coach Eleanor Marsh; Best and Most Use of Local Ingredients - (Healthy City Team, Burlington High School, Polenta Pizza), Cassandra Davis, Nicole McAdam, Wesley Mead, Joshua Sheffer, Isaac Trainque and coaches Brianna Farver and

Melendy Comey; and Best of Show - Hakuna Matata Team (Twin Valley High School, Wilmington, Veggie Huevos Mullenos), Stevie Cunningham-Darrah, Shannon Lozito, Chelsea Schneider and coaches Todd Darrah and Alonzo Paige, now therefore be it

Resolved by the Senate and House of Representatives:

That the General Assembly congratulates the winners in the second annual Jr. Iron Chef competition, and be it further

Resolved: That the Secretary of State be directed to send a copy of this resolution to Abbie Nelson at the Burlington School Food Project, VT FEED in Richmond, and each of the winning teams.