

**No. R-453. House concurrent resolution congratulating the winning teams at the fifth annual Jr. Iron Chef VT cooking competition.**

(H.C.R.348)

Offered by: Representatives Stevens of Shoreham, Aswad of Burlington, Batchelor of Derby, Branagan of Georgia, Buxton of Tunbridge, Donovan of Burlington, Emmons of Springfield, Gilbert of Fairfax, Head of South Burlington, Hubert of Milton, Kilmartin of Newport City, Krowinski of Burlington, Kupersmith of South Burlington, Lenex of Shelburne, Lewis of Derby, Lorber of Burlington, Macaig of Williston, Manwaring of Wilmington, Marcotte of Coventry, Martin of Springfield, McCullough of Williston, Moran of Wardsboro, Munger of South Burlington, O'Sullivan of Burlington, Pearson of Burlington, Peltz of Woodbury, Poirier of Barre City, Pugh of South Burlington, Ram of Burlington, Taylor of Barre City, Turner of Milton, Wizowaty of Burlington, Wright of Burlington and Yantachka of Charlotte

Offered by: Senators Illuzzi, Kittell and Snelling

Whereas, the Burlington School Food Project, Vermont FEED (Vermont Food Education Everyday—a project of Food Works at Two Rivers Center), the Northeast Organic Farming Association of Vermont, and Shelburne Farms host the Jr. Iron Chef VT competition with financial support from many corporate sponsors and the agency of agriculture, food and markets, and

Whereas, the fifth annual Jr. Iron Chef VT competition was an exciting opportunity for middle and high school students to adjourn to the kitchen and with limited time allotted, prepare unusual dishes using affordable and local farm fresh ingredients, and

Whereas, on Saturday, March 24, 2012, 1,200 spectators gathered at the Champlain Valley Exposition in Essex to cheer on the 300 middle and high school chefs as they competed to create culinary delights, and

Whereas, there were three prizes awarded in separate morning and afternoon heats to middle and high school teams, and

Whereas, the Lively Local Award (the recipe best highlighting Vermont foods) was presented to the middle school winners, the Barre City Bulldogs #1 for kale pesto and root vegetable pizza and the Charlotte Chefs for sweet potato curry with vegetable pancake dippers; and to the high school winners, the Rebel Chefs of South Burlington for BBQ faux Joe sliders with red cabbage–celeriac slaw and crispy kale chips and BFA-Fairfax for pretty in pink pancakes, and

Whereas, the Simple Spoon Award (recipes that use easy and convenient preparations with a delicious result) was awarded to middle school entrants Milton Middle School for Vermont falafel sliders with apple slaw and Riverside Vermonsters of Springfield snack wrap with apple–beet salad; and to the high school honorees in this category, Royal Chefs of South Royalton for confetti corn bread with maple sour cream and Rock Point School FDA of Burlington for Vermont veggie focaccia sandwich, and

Whereas, the Crowd Pleasing Award (recipes that incorporate great colors, textures, and taste for a true crowd pleaser) was bestowed on middle school chefs from the Twin Valley Dipsters of Whitingham for double dip dumplings and the North Country Union Sizzling Falcons of Derby for vegetable bakeover dish; and to the high school victors, Jean Garvin School of Williston

for gnocchi chez Garvin and Twin Valley Zeman's Zing Zang of Wilmington for Asian vegetable crepes, and

Whereas, today, April 13, 2012, the winning teams are gathered at the state house and are preparing samples of their edible creations, now therefore be it

Resolved by the Senate and House of Representatives:

That the General Assembly congratulates the winning teams of the fifth annual Jr. Iron Chef VT cooking competition, and be it further

Resolved: That the Secretary of State be directed to send a copy of this resolution to each of the winning teams and to Libby McDonald.