

No. R-137. House concurrent resolution congratulating the winning teams at the 2025 Jr Iron Chef VT competition.

(H.C.R.113)

Offered by Representatives Sibilio of Dover, Austin of Colchester, Berbeco of Winooski, Carris-Duncan of Whitingham, Cina of Burlington, Coffin of Cavendish, Cole of Hartford, Cooper of Pownal, Dodge of Essex, Dolan of Essex Junction, Duke of Burlington, Galfetti of Barre Town, Garofano of Essex, Goslant of Northfield, Graning of Jericho, Greer of Bennington, Hango of Berkshire, Headrick of Burlington, Holcombe of Norwich, Howard of Rutland City, Kleppner of Burlington, Lalley of Shelburne, Lipsky of Stowe, Masland of Thetford, McCann of Montpelier, McGill of Bridport, Mrowicki of Putney, O'Brien of Tunbridge, Page of Newport City, Priestley of Bradford, Stevens of Waterbury, Tomlinson of Winooski, Toof of St. Albans Town, Waszazak of Barre City, and Wood of Waterbury

Whereas, Vermont Afterschool, the proud sponsor of the Jr Iron Chef VT cooking competition, describes the event as being one in which “youth from across the state are brought together to stand side-by-side in an orchestrated frenzy—dicing, grating, and sautéing their way to culinary fame,” and

Whereas, on March 29, 2025, the 17th rendition of this unusual cooking extravaganza, which encourages student chefs “to create locally sourced meals that promote Vermont’s Farm to School” program, was convened at the Champlain Valley Exposition in Essex Junction, and

Whereas, the popularity of this career exploration initiative is reflected in the more than 5,000 Vermont middle and high school students, who since 2008 have enthusiastically maximized their cooking skills and ingenuity as members of 1,000 participating teams, and

Whereas, the teams compete for three awards: Lively Local, honoring the team that best highlights Vermont foods; Mise en Place, honoring the team that shows exemplary teamwork, order, and professionalism; and Crowd Pleaser, honoring the team that best incorporates color, texture, and taste, and

Whereas, the competition categories, the winning middle and high schools, their team names, and their culinary creations were as follows:

Lively Local: Camel’s Hump Middle School, Space Girls, soy glazed tofu and veggie taco with sunbutter sauce; Twin Valley Middle School, Cauliflower Crusaders, bodacious buffalo cauliflower tacos; and Champlain Valley Union High School, Chefhawks, brown butter shitake mushroom rice bowl;

Mise en Place: Winooski Middle School, Winooski Wild Onions, Korean fried “chicken” of the wood; Hunt Middle School, Eggsperts, green goddess deviled eggs; and Lake Champlain Waldorf School, Steam Dream Team, mushroom cabbage dumplings; and

Crowd Pleaser: Boys & Girls Club of Burlington, Los Amigos, three pepper quesadilla with charred corn and black bean salsa; Vergennes Union Middle School,

Jalapeno Hotties, blackened tofu with mushrooms, shallots, peppers, and grits; and Champlain Valley Union High School, Spice Girls, tikka masala with spiced naan, *now therefore be it*

Resolved by the Senate and House of Representatives:

That the General Assembly congratulates the winning teams at the 2025 Jr Iron Chef VT 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 Vermont Afterschool.