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## **LEADING NORTHWEST CHEFS COOK WITH GAME BIRDS AND MEATS AT NICKY USA'S 7<sup>TH</sup> ANNUAL WILD ABOUT GAME EVENT AT THE RESORT AT THE MOUNTAIN**

*Chefs from Lark, Harvest Vine, Park Kitchen and Le Pigeon Share Techniques for Cooking with Wild Game; Daylong event includes Cooking Demos, Wild Game Buffet and Culinary Marketplace*

Portland, OR – July 26, 2007 — Fall harvest season in Oregon boasts plenty of fresh ingredients for both professional and home cooks – from fruits and nuts to seafood and wild game. Nicky USA, the region's leading distributor and processor of game birds and meats, will once again celebrate the region's local bounty at the **7<sup>th</sup> annual Wild About Game** event on Sunday, October 14, 2007 from 11 a.m. to 4 p.m. at the Resort at the Mountain in Welches, Oregon. The daylong event will include four chef cooking demonstrations featuring rabbit, venison, squab and other game, as well as a culinary marketplace showcasing Pacific Northwest food and wine. The day culminates in a Wild Game Buffet prepared by Dale Rasmussen, executive chef at the Resort. Tickets to the day event are \$20 per person and include entrance to the chef seminars and culinary marketplace. The Wild Game Buffet is \$50 per person, not including beverages. For tickets to both Wild About Game and the Wild Game Buffet, please call the Resort at the Mountain at 1-800-669-7666. For more information visit [www.nickyusa.com](http://www.nickyusa.com) and [www.theresort.com](http://www.theresort.com).

"We are returning to our roots this year and partnering once again with the Resort at the Mountain," says Latham, of the 7th annual event. "I love bringing together professional chefs and food lovers who understand the versatile and unique uses for game birds and meats."

### **Award-Winning Chefs Share Cooking Tips**

Wild about Game is open to the public, as well as restaurant professionals who want to learn new methods of cooking and serving game from some of the leading chefs in the Pacific Northwest, including the 2007 James Beard award-winning chef, Jonathan Sundstrom from Lark. The chefs will present cooking demonstrations and tastings featuring Nicky USA products. Participating chefs include: Gabriel Rucker from Le Pigeon chosen one of the 2007 Rising Star chefs for *Food and Wine Magazine*; Scott Dolich from Park Kitchen, a 2006 Rising Star chef for *Food and Wine Magazine* and a 2007 James Beard nominee; Jonathan Sundstrom, from Lark in Seattle and winner of the 2007 James Beard Award for Best Chef: Pacific NW; and Joseba Jiménez de Jiménez from Harvest Vine in Seattle and a James Beard nominee for three years.

### **Culinary Marketplace – from Elk and Duck to Hard Cider and Pinot Noir**

The event will also feature a culinary marketplace with tastings from Nicky USA purveyors including Palmetto Squab, MacFarlane Pheasant, Grimaud Farms Guinea Hen and Muscovy Duck, Duncan Cervena Wapiti Elk, Nicky Oregon Fallow Venison, Stangel Buffalo, Snake River Farms Kobe Beef, Strawberry Mountain Beef, Salumi Artisan Cured Meats, as well as Oregon and Washington wines and artisan cheese.

**Wild About Game Week – October 14-21, 2007**

As part of the ongoing celebration of sustainable game, a selection of restaurants from Oregon to Washington will feature dishes using wild game birds and meat the week of October 14-21, 2007. Diners can visit participating restaurants and wineries and sample a variety of ethnic preparations of game – from Italian and Mexican to Peruvian and French. Visit [www.nickyusa.com](http://www.nickyusa.com) for a complete listing of “Wild About Game Week” restaurants and events.

**About Nicky USA:**

Founded in 1990, Nicky USA is the Northwest’s leading distributor and processor of game birds and meats. The Portland-based company has forged relationships with local and international ranchers, as well as James Beard Award-winning chefs in an effort to make wild and farm-raised game a mainstay of specialty markets and fine restaurants. For more information about the “*Wild About Game Celebration*,” call Nicky USA at 503-234-4263 or visit [www.nickyusa.com](http://www.nickyusa.com)

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