

Media Contacts:

Broussard Hill Communications

Melissa Broussard, 503-638-1055

Melissa@broussardhill.com

Lisa Hill, 503-327-8328; cell: 503-730-8055

lisa@broussa rdhill.com

WILD GAME WEEKEND AT THE MOUNTAIN!

PORTLAND AND SEATTLE CHEFS COMPETE IN GAME BIRD AND MEAT COOK-OFF AT NICKY USA'S 8TH ANNUAL WILD ABOUT GAME EVENT – OCTOBER 19

Editor's Note: Logo and photos available by request.

Portland, OR – (June 2, 2008) — Do you have an interest in game birds and meat? Are you looking for innovative ways to cook with venison, duck, rabbit, hen and pheasant? Join us for the 8th annual Wild About Game Festival at the Resort at the Mountain in Welches, Oregon on Sunday, October 19th from 11 a.m. to 4 p.m. This annual event pairs some of the Pacific Northwest's best game chefs with a variety of game birds and meats like Cervena Venison, Nicky Farms Rabbit, Muscovy Hen and MacFarlane Pheasant for a lively cooking competition and cooking demonstrations. The event will also include a culinary marketplace with food and wine tastings, and cookbook signings including Vitaly Paley's new cookbook, *The Paley's Place Cookbook: Recipes and Stories from the Pacific Northwest* (Ten Speed Press). Paul Bosch, the executive chef at the Resort at the Mountain will prepare a game dinner buffet. For more information, please call Nicky USA at 503-234-4263 or visit www.nickyusa.com

"We are excited to host our event at the Resort at the Mountain and bring together some of the best "game" chefs from Portland and Seattle," says Geoff Latham, president of Nicky USA and founder of Wild About Game. "The event is perfect for professional chefs and food enthusiasts who want to learn more about the versatile and unique ways to prepare game birds and meats."

WILD ABOUT GAME COOKING DEMOS AND MARKETPLACE

Sunday, October 19 from 11 a.m. to 4 p.m.

Resort at the Mountain, Welches, Oregon. The daylong event will include chef cooking demonstrations, as well as a culinary marketplace showcasing Pacific Northwest food and wine.

Cooking Demo Chefs (confirmed to date):

- Ben Dyer, Simpatuca and Viande Meats and Sausage, Portland
- Pascal Sauton, Carafe Bistro, Portland
- Vitaly Paley, Paley's Place Bistro, Portland (James Beard Award, Best Chef Northwest, 2005)
- Paul Bosch, Resort at the Mountain, Welches, Oregon

WILD ABOUT GAME COOK-OFF COMPETITION

Iron Chef meets the Pacific Northwest when some of the region's best "game" chefs vie for top honors as they create improvisational dishes from the nation's finest game and poultry. Each chef will receive a "secret" main ingredient – anything from buffalo or elk to squab or quail – to prepare a unique dish for the panel of culinary judges.

Cook-Off Chefs (confirmed to date):

- Jason Barwikowski, Clyde Common, Portland
- Pascal Chureau, Lucier and Fenouil, Portland

- Dustin Clark, Wildwood, Portland
- John Gorham, Toro Bravo, Portland (Restaurant of the Year 2007, *Willamette Week*)
- Erol Kanmaz, Timberline Lodge, Oregon
- Joseba Jiménez de Jiménez, Harvest Vine, Seattle (2005, 2006 and 2007 nominee, James Beard Best Chef Northwest)
- Troy McLarty, Lovely Hula Hands, Portland
- Gabe Rucker, Le Pigeon, Portland (*Food and Wine Magazine's* 2007 Best New Chefs in America and 2008 Nominee, James Beard Foundation Rising Star Chef of the Year)
- Jeff Sprague, Genoa, Portland
- Ethan Stowell, Union, Tivolata and How to Cook a Wolf, Seattle (2008 nominee, James Beard Best Chef Northwest and *Food and Wine Magazine's* 2008 "Best New Chefs in America.")

WILD ABOUT GAME BUFFET DINNER

Sunday, October 19

The day culminates in a Wild Game Buffet prepared by Paul Bosch, executive chef at the Resort featuring Nicky USA's premier products -- from Nicky Farms buffalo and elk to venison rabbit sausage, quail, and pheasant.

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, Nicky Farms Buffalo, Snake River Farms Kobe Beef, Strawberry Mountain Beef, Salumi Artisan Cured Meats, as well as Oregon and Washington wines and artisan cheese.

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

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