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GO WILD ABOUT COOKING WITH VENISON, QUAIL, RABBIT AND ELK AT NICKY USA'S 8TH WILD ABOUT GAME & WINE CELEBRATION

*Nicky USA hosts Wild Game Weekend at the Resort at The Mountain with chefs
from Le Pigeon, Union, Harvest Vine, Paley's Place...and more*

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

Portland, OR – (August 18, 2008) — Pick up tips from some of the region's best game bird and meat chefs at Nicky USA's 8th annual Wild About Game & Wine Celebration on Sunday, October 19, 2008 at the Resort at The Mountain in Welches, Oregon. What began as an informal culinary gathering for some of Geoff Latham's early customers and vendors at Nicky USA, has turned into a daylong food and wine celebration. The annual event pairs some of the best game chefs with a variety of game birds and meats like Cervena Venison, Nicky Farms Rabbit, Muscovy Duck from Grimaud Farms and MacFarlane Pheasant for an Iron-chef inspired cooking competition and educational cooking demonstrations. The event will also include a culinary marketplace with food and wine tastings and cookbook signings including an appearance by Vitaly Paley, author of the 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 and tickets, please call the Resort at 800-669-7666.

"This event is perfect for home cooks, industry professionals and food enthusiasts who want to learn more about the versatile and unique ways to prepare game birds and meats," said Geoff Latham, president of Nicky USA.

EVENT INFORMATION:

WILD ABOUT GAME & WINE CELEBRATION

Sunday, October 19 from 11 a.m. to 4 p.m.; \$25 per person. Purchase tickets at the Resort at the Mountain at 800-669-7666.

The daylong event includes a Chef Cook-off competition, cooking demonstrations, cookbook signings, culinary marketplace showcasing food and wine from the Pacific NW, including wine tastings with Chehalem Winery in the Willamette Valley and Amavi Cellars, Walla Walla.

Cooking Demonstration Chefs: (held throughout the day)

- Ben Dyer, Simpatica 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

Cook-off Competition Chefs:

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 including Cole Danehower, Editor of *NW Palate Magazine* and Janie Hibler, cookbook author and contributing writer to *Gourmet Magazine*.

Cook-Off Chefs:

- 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, Tavolata 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.")

Cookbook Signings:

2 p.m. to 4 p.m.

The Portland-based cooking school and retail store, In Good Taste will sponsor a cookbook area with special appearances by local cookbook authors including Vitaly and Kimberly Paley, authors of *The Paley's Place Cookbook: Recipes and Stories from the Pacific NW* and Diane Morgan, author of new releases, *Grill Every Day* and *The Christmas Table: Recipes and Crafts to Create Your Own Holiday Tradition*. A variety of cookbooks from Pacific Northwest authors will be available for purchase throughout the event.

WILD GAME DINNER

Sunday, October 19, 5 p.m. to 8 p.m.; \$50 per person, not including beverages.

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 and rabbit sausage, quail, and pheasant. For reservations, please call the Resort at 800-669-7666.

WILD ABOUT GAME HOTEL PACKAGE

The Resort at The Mountain hotel package begins at \$269 for two people and includes:

- One night's accommodation on either Saturday, October 18th or Sunday, October 19th
- 2 tickets to Wild About Game day event including cook-off competition, cooking demonstrations, book signings and food and wine tastings on Sunday, October 19th from 11 a.m. to 4 p.m.
- 2 tickets to the Wild Game Buffet Dinner, Sunday, October 19th from 5 p.m. to 8 p.m.

To make a reservation, please contact the Resort at 800-669-7666 or visit www.theresort.com.

About the Resort at The Mountain:

The Resort at The Mountain is located at 68010 E. Fairway Avenue in Welches, Ore., at the base of the west slope of Mt. Hood. The Resort offers something for everyone with activities including golf, skiing, fly fishing, croquet and tennis along with 18,000 square feet of flexible meeting and banquet space. The Resort's luxury accommodations and renovated public areas – ideal for both corporate meetings and leisure

travelers – is undergoing an extensive \$17 million renovation which will conclude by the end of 2008. For reservations, call toll-free (800-669-7666) or visit www.TheResort.com.

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 and Wine Celebration*," call Nicky USA at 503-234-4263 or visit www.nickyusa.com

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