

**Media Contacts:**

Broussard Hill Communications  
Melissa Broussard, 503-638-1055  
[Melissa@broussardhill.com](mailto:Melissa@broussardhill.com)  
Lisa Hill, 503-327-8328; cell: 503-730-8055  
[lisa@broussardhill.com](mailto:lisa@broussardhill.com)

## **NICKY USA'S WILD ABOUT GAME COOK-OFF HEATS UP AS PACIFIC NW CHEFS DISH UP RABBIT, ELK, BUFFALO, VENISON, AND QUAIL**

*9<sup>th</sup> Annual Wild About Game Event – September 27<sup>th</sup> at The Resort at the Mountain with TV Chef  
Chris Cosentino and Seattle chef and cookbook author Tom Douglas*

Editor's Note: Photos available by request.

Portland, OR – (June 23, 2009) — All offal lovers unite at Nicky USA's 9<sup>th</sup> annual Wild About Game weekend at the Resort at the Mountain on September 27, 2009. This annual event pairs some of the Pacific Northwest's best game chefs with a variety of game birds and meats like Nicky Farms Rabbit and Venison, and Quail, Buffalo and Pheasant for a heated cooking competition and cooking demonstrations. The event will also include a culinary marketplace with food and wine tastings and cookbook signings. Paul Bosch, the executive chef at the Resort at the Mountain will prepare a game dinner buffet starting at 5 p.m. For more information, please call Nicky USA at 503-234-4263 or visit [www.nickyusa.com](http://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 the region," 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 how to cook with game birds and meats."

### **2009 SCHEDULE OF EVENTS:**

#### **WILD ABOUT GAME COOK-OFF COMPETITION**

Wild About Game brings together some of the region's best "game" chefs as they improvise on the spot to prepare dishes from the finest game and poultry. Each chef will receive a "secret" ingredient – anything from buffalo or elk to squab or quail – to prepare a unique dish for the panel of culinary judges including Chris Cosentino, Food Network's "Chef vs. City" and chef/owner Incanto, San Francisco; Janie Hibler, cookbook author; and Tom Douglas, chef and cookbook author, Seattle.

#### **Cook-Off Chefs:**

- Paul Bosch, the Resort at the Mountain, Welches, OR
- Matt Christianson, Urban Farmer, Portland
- Joseba Jiménez de Jiménez, Harvest Vine, Seattle (2005, 2006 and 2007 nominee, James Beard Best Chef Northwest)
- Erol Kanmaz, Timberline Lodge, OR
- David Kreifels, Laurelhurst Market, Portland
- Tony Meyers, Serrato, Portland
- Phil Oswald, Multnomah Athletic Club, Portland
- Gabriel Rucker, Le Pigeon, Portland

- Pascal Sauton, Carafe, Portland
- Karl Zenk, The Heathman Restaurant and Bar, Portland

### **WILD ABOUT GAME COOKING DEMOS AND MARKETPLACE**

Sunday, September 27th 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):**

- John Gorham, Toro Bravo, Portland
- Dustin Clark, Wildwood, Portland
- Pascal Chureau, Fenouil, Portland
- Cole Danehower, editor, *NW Palate Magazine*

### **WILD ABOUT GAME BUFFET DINNER**

Sunday, September 27

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](http://www.nickyusa.com)

###