

## **MEDIA RELEASE**

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### **AGCcooks: THE SECRET IS OUT**

**April 6, 2009 CALGARY, ALBERTA** --- On Monday, April 6, 2009, at 3pm, The Art Gallery of Calgary unveiled this years secret ingredient to six of Calgary's top chefs taking part in the 7<sup>th</sup> annual AGCcooks: The Art of Cuisine competition and fundraiser taking place on Wednesday, April 8, 2009.

The secret ingredients, four fruit choices from More Than Mangos – Exotic Fruit Company and Cloudy Bay Sauvignon Blanc were chosen by Calgary food writer and CBC restaurant critic, John Gilchrist, and Dacey Cooper-Varga, Senior Director, Events and Marketing for The AGC.

More Than Mangos is a family-based venture in Calgary, Alberta that supplies western Canadian consumers with a variety of exotic fruits imported from South America. From their many produce options, the following fruit was chosen for AGCcooks: Orange Passion Fruit (Granadilla), Banana Passion Fruit (Curuba), Lulo, Tamarillo.

Cloudy Bay Sauvignon Blanc will be part of the 2<sup>nd</sup> Course – Razz My Berries (1950's slang for "impress me"). For this course the chefs must create a dish that contains the secret ingredients from More Than Mangos and compliment it with the Cloudy Bay Sauvignon Blanc. Cloudy Bay Vineyards was established in 1985 by Cape Mentelle Vineyards in Western Australia, and is today part of Estates & Wines. Innovation, meticulous attention to detail and regional expression, are the guiding principles of Cloudy Bay. The palate of the 2007 Cloudy Bay Sauvignon Blanc is rich and succulent, with a zesty citrus and apple-herbet acidity that leads to a long, lingering, and characteristically crisp finish.

The secret ingredients will be used by each participating chef in creating a four-course feast to be served to 96 guests and media food critics. Guests will dine on one of these exceptional meals, with each course accompanied by fine wine expertly chosen by the restaurant's sommelier to enhance the evening's menu. Guests will then be encouraged to rate all four courses based on taste, creativity, presentation and showmanship. The results will then be tabulated during dessert, and presented in the form of three esteemed awards: The AGCcooks People's Choice Award, The AGCcooks Media Food Critic Award, and The AGCcooks Sommelier Award.

All proceeds from the event will go toward supporting The Art Gallery of Calgary's renowned art education programs for school children from Kindergarten to Grade 12.

The Art Gallery of Calgary is a non-profit, non-collecting, public contemporary art gallery. The AGC is recognized and valued locally, nationally, and internationally for the quality of its contemporary art exhibitions and programs.

The Art Gallery of Calgary acknowledges the generous support of Stardust Event Group; blue hydrangea floral boutique; Murphy Image Photography; Industry Images; Citytv; the Calgary Herald; Energy 101.5; Table Talk; Cruising Café; Charton Hobbs; Moët & Chandon Champagne; Cloudy Bay; Belvedere Vodka; Nectar Desserts; Coast Wholesale Appliances; and participating restaurants The Belvedere, raw bar, Bistro Piq Niq, Bonterra Trattoria, rush, and ParkerHouse.

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