



FOR IMMEDIATE RELEASE

Monday, April 20, 2015

WinSport executive sous chef to heat up kitchen at New York's historic Beard House

CALGARY, Alta. – WinSport executive sous chef Wanda Ly will realize a dream this week, when she has the opportunity to take part in a chef collaborative dinner at the famed Beard House in New York.

Ly is joined by five of Calgary's finest chefs at the historic house in Greenwich Village on Wednesday to participate in the Women of the Wild West dinner, promoting Calgary's own culinary expertise and Alberta cuisine to media and other guests.

"It's like the Oscars for cooking; you can't believe that you are there," said Ly, a graduate of the SAIT culinary arts program. "To be asked to cook at something like this is an honour. I would even be honoured if I got to eat there. Looking at all the chefs that I have had cooking crushes on over the years and the amazing chefs that have cooked there, to be cooking in the same room and the same kitchen as them is unbelievable. You pinch yourself every day."

Beard was a renowned cookbook author and teacher and was considered to be "the father of American-style gourmet cooking." Some of the top chefs have been invited to the Beard House over the years to show off their talents.

Ly is joined by Liana Robberecht (Calgary Petroleum Club), Karine Moulin (Hotel Arts), Connie DeSousa (Charcut Roast House), Nicole Gomes (Nicole Gourmet) and Alison Bieber (Black Pig Bistro) at the event, which was coordinated through the James Beard Foundation, Tourism Calgary, Women Chefs and Restaurateurs, Wines of British Columbia and IDMG Culinary Marketing.

Each of the chefs are asked to prepare a dish native to Alberta for about 45 members of the media in the afternoon, then an additional 80 guests in the evening. Ly's canapé dish is native American bison tartar on traditional bannock.

While WinSport has raised the bar for sport, so has WinSport's team of chefs, with the state-of-the-art industrial kitchen at the Markin MacPhail Centre, producing some of the best food in the city. In addition to providing food on a daily basis to athletes and guests on the WinSport campus, WinSport's food and beverage department hosts hundreds of events throughout the year.

"I think it's great that I get to work to work at WinSport, and cook for athletes, whether it's Canada's bobsleigh team or the women's Olympic hockey team, or if it is a private function," said Ly. "Having the opportunity to cook at the Beard House just proves that WinSport is not only a world-class facility for sport, but also for food."

About WinSport

The Winter Sport Institute provides world-class sport facilities where Canadian athletes can discover, develop and excel. WinSport owns and operates Canada Olympic Park in Calgary, Alta., the Bill Warren Training Centre located at the Canmore Nordic Centre and the Beckie Scott High Performance Training Centre on Haig Glacier, Alta. A not-for-profit organization, WinSport supports national sport organizations, encourages educational opportunities and subsidizes the operation of unique training and recreational facilities used by the nation's top athletes and the general public. For more information on WinSport please visit www.winsport.ca.

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