



Nadine Crichton from Georgian College was the winning student in the Ontario Greenhouse Vegetable Growers' Off the Vine culinary recipe contest. Crichton was part of the organization's pilot project, which saw food-service marketing specialist Nancy Hewitt and chef Wendy Barrett conduct three-hour workshops at four Ontario culinary colleges, culminating in the recipe contest. The winner was announced at the Ontario pavilion at Restau-



1. Ontario Greenhouse contest winner Nadine Crichton (right) receives her award from Nancy J. Hewitt. 2. Aaron Barberian (left) with Tony Elenis of ORHMA. 3. Jonathan Waxman: Photo by Fabrizio Ferri. 4. Liam Dolan.

rants Canada's annual tradeshow and given the opportunity to participate in a live demonstration at the show with chef **Michael Clive**. The pilot project has received further government funding and will be rolled out into 20 culinary programs in Ontario.

Aaron Barberian is the new chair of ORH-MA Toronto Region, taking over the reins from **Debra DeMonte**, owner of the Longest Yard restaurants. Barberian is the second-generation owner of Barberian's Steak House in downtown Toronto, which celebrates its 55th anniversary this year.

Jonathan Waxman of New York's Barbuto is teaming up with Canadian filmmaker **Ivan Reitman** and local restaurant group Innov8 Hospitality to open Montecito, a

12,000-square-foot restaurant in Toronto, according to *Toronto Life*. Although no date has been set, the restaurant will open inside the Cinema Tower condos, next to the TIFF Bell Lightbox on King Street West. Waxman has been the chef-owner of Barbuto in New York City's West Village for the past decade.

Liam Dolan, chef and owner of three restaurants in Charlottetown, is the new chair of Restaurants Canada, formerly known as the Canadian Restaurant and Foodservices Association. Dolan, who has served on the board for nearly 13 years, was elected chair at the association's annual meeting on March 4.

He started studying as a chef at the age of 16 in his native Ireland, and later moved to Prince Edward Island where he worked as a chef in hotels.

Three foodservice industry leaders from Ontario and Quebec were elected to the Restaurants Canada board of directors: **George Jeffrey**, chief operating officer at Quiznos Canada; **Michel Lanctôt**, vice-president at SportsScene Group; and **Cindy Simpson**, executive vice-president at Imago Restaurants.

The Toronto branch of the Canadian Culinary Federation (CCFCC) hosted a World Association of Chefs Societies (WACS) endorsed competition at the CRFA Show March 2 to 4.

The cold salon competition pitted chefs against one another to produce hot food served cold or in sculptures. The competition was the first WACS-endorsed event on Canadian soil in more than 20 years.

In the culinary arts categories, **Raffaele Ventrone**, of Cirillo's Culinary Academy, came out on top of the professional level entrants and **Jonathan Brum** from Humber College took home the novice Best in Show award. In pastry arts, **Kevin Francisco**, from Old Firehall Confectionery, picked up Best in Show and **Rachelle Goulet** won the novice award.

Fred Butson is now sales manager at A.J. Lanzarotta Wholesale Fruit & Vegetables Ltd., in charge of an Ontario sales team that includes **Jim Reid** (GTA), **Jim Shorley** (East), **Michael Hansen** (Golden Horseshoe), **Ed O'Halloran** (Chain Accounts), **Carmen Smith** (North) and **Dave Holmes** (Barrie). Butson comes to A.J. Lanzarotta from Nutri-Health Corp. He is currently vice-president senior management advisory council for the Canadian Association of Foodservice Professionals.