



Sunday, October 14, 2012

## Cook-off winners announced

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**GREENVILLE** - The seventh annual cook-off hosted by The <u>Daily Advocate</u> and sponsored by Hansbarger Home Solutions took place Sunday with 21 entries in seven categories. These recipes, along with other recipes submitted to contest will be printed in Recipes for All Seasons and inserted into The Daily Advocate on Nov. 13. The judges for the event were Ted Abney of the Bistro Off Broadway, Gloria Harpest of Greenville National Bank and Jay's Country Store, Brenda McDonald of Brenda's Beanery, and Rosemary Stegall of Family Health Services.

The overall winner for the competition was Matthew Turner, 21, of Gettysburg with a cumin-rubbed pork tenderloin with apple and raisin chutney and braised greens. Turner also took home first place in the main dish category, earning him a set of sheets and a cookware set for his overall grand prize. Turner graduated from the Miami Valley Career Technical Center culinary arts program in 2010 and has worked at Michael Anthony's at the Inn at Versailles for nearly Harpest, judge, Rosemary Stegall, judge, Holly two years. Turner stated he got his inspiration from his Forbes, baked goods winner, Brenda Nickol, mom, Paula Harshbarger, who was in attendance to support her son on Sunday. He also said he was inspired by his culinary arts teachers at MVCTC.

"The presentation was top notch, and it definitely made you want to try the dish. The flavor, texture and Pierron, appetizer winner, Brenda McDonald, color were all great," stated Marlise Mcallister of Hansbarger Home Solutions, where the cook-off took place.



CHRISTINA CHALMERS/Advocate Photo

Pictured are the first place winners for each category, as well as the four judges for the cooking competition. Pictured (left to right) are Gloria dessert winner, Suzette Kruckeberg, veggie and sides winner, Matthew Turner, main dish and overall winner, Karen Delk, soup winner, Kay Mangen, holiday traditions winner, Brooke judge, and Ted Abney, judge.

Turner stated that the dish was an affordable option for families, the total bill coming in around \$30, or about \$7.50 per family member for a family of four. Look for his recipe in this year's Recipes for All

## Seasons.

Each category had a first place winner, with winners choosing from a selection of prizes sponsored by Hansbarger Home Solutions. The winner in the appetizers and party pleasers category was Brooke Pierron with her crab appetizers. Winning first in the baked goods category was Holly Forbes with her baked french toast casserole. In soups, stews, and chili's, Karen Delk won first place with her Kansas City Steak Soup. Suzette Kruckeberg was the winner in the veggies and sides category with her BBQ chicken salad. In the desserts category, Brenda Nickol won with apple dumplings in caramel sauce. In the holiday traditions category, Kay Mangen took home first place with her pumpkin pie squares.

Those who didn't win first place did still receive a consolation prize filled with cooking goodies such as measuring spoons, a spatula and an oven mitt.

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