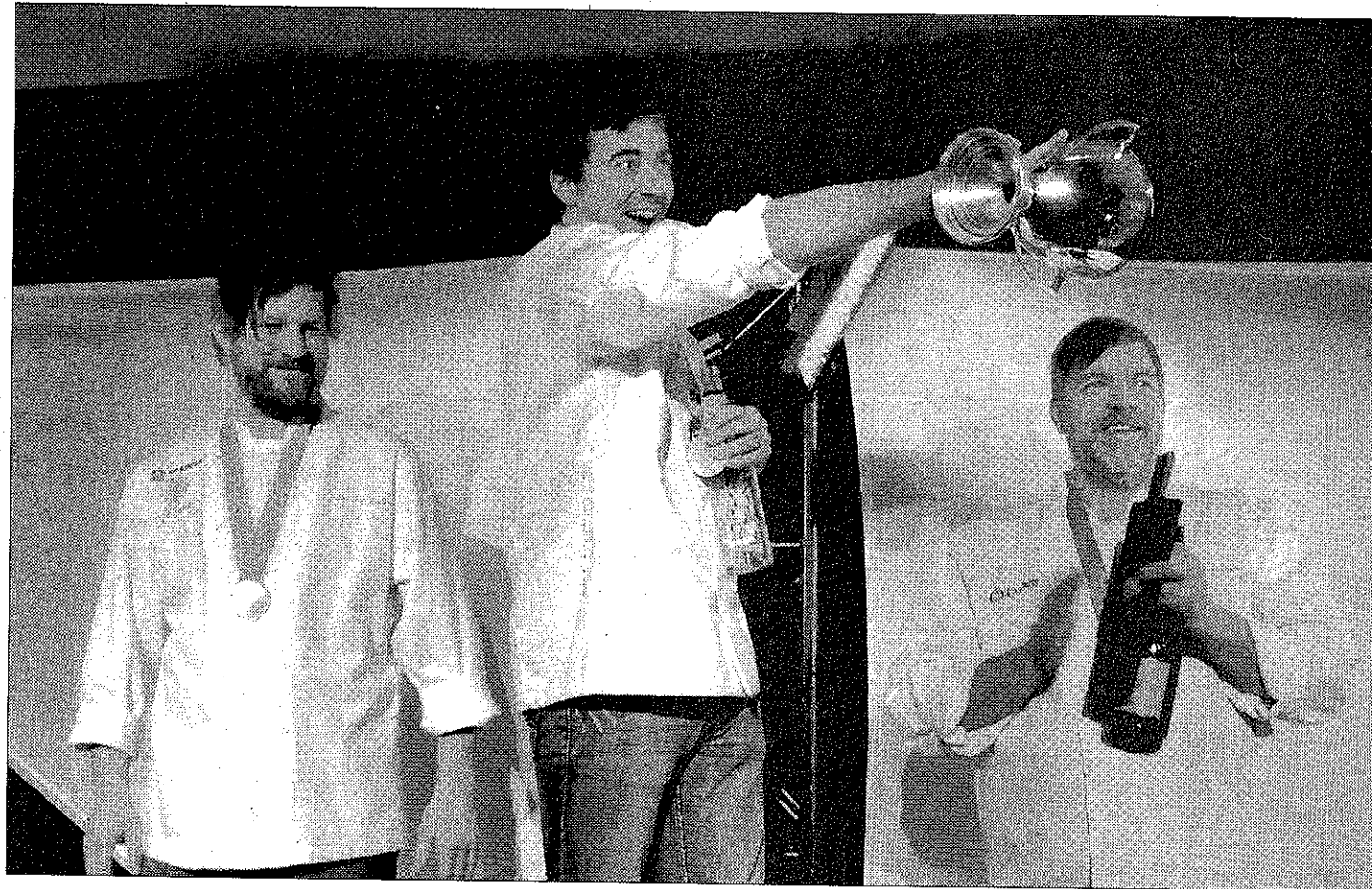


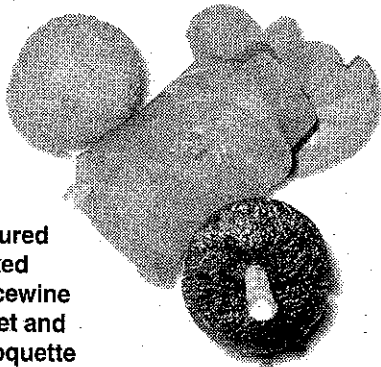
# Canada's best chefs

Photos from the weekend's Canadian Culinary Championships Gold Medal Plates event at the Delta Grand hotel



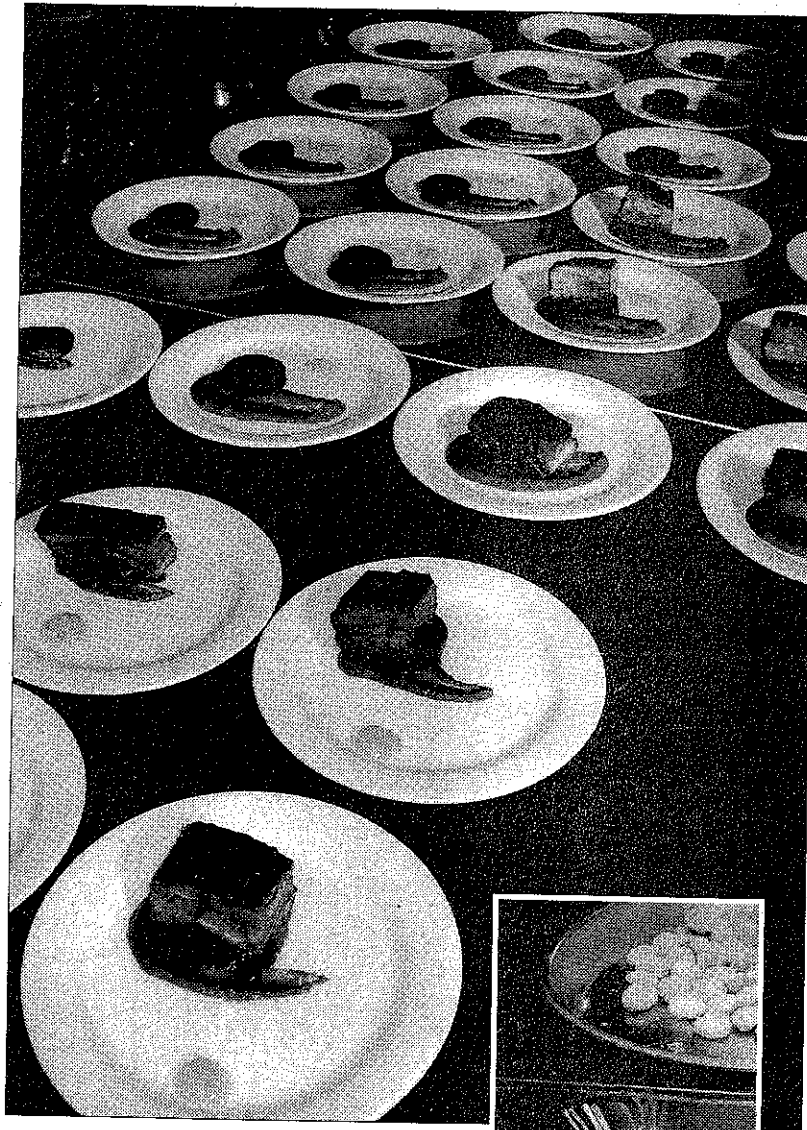
Chef Martin Juneau of Newtown Restaurant Montreal celebrates his victory. At left, Jeremy Charles of Raymonds in St. John's earned silver and, right, Robert Clark of C Restaurant in Vancouver collected the bronze.

Icewine-cured  
and smoked  
salmon, icewine  
beet sorbet and  
potato croquette

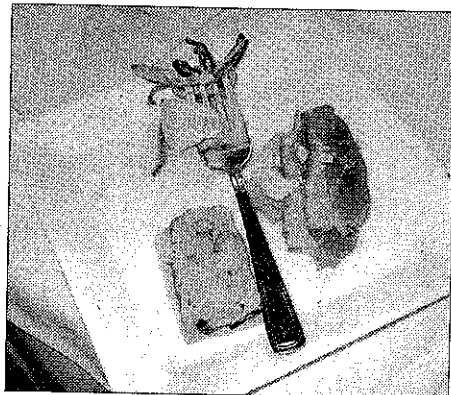
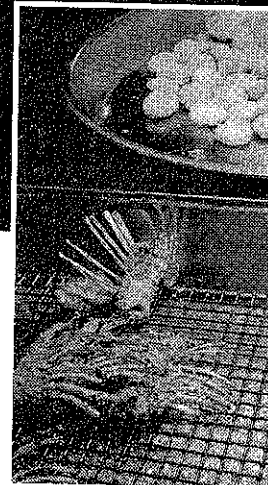




Entertainer Barney Bentall, right, sings with Canadian Olympic gold medallist Adam Kreek. Aside from great food and wine, the evening was also a Canadian Olympic team fundraiser.

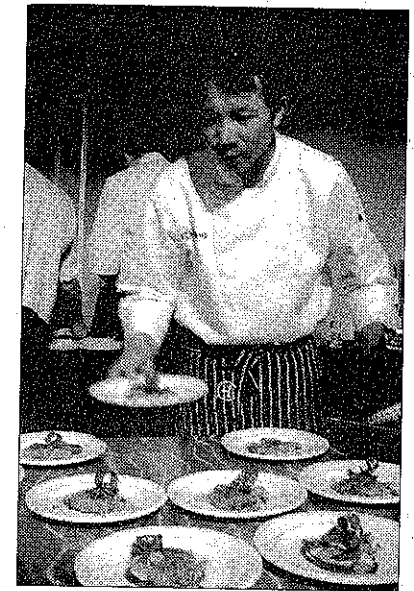


Above: the gold-medal winning crispy St-Canut Farms piglet belly glazed with beet juice with dill and apple salad. Inset: rabbit ribs await plating during the Canadian Culinary Championships.



Chef Moffat's Rabbit terrine, pickled pineapple-grilled squid, taro tortellini and marrow-butter duck reuben

Daily Courier photos  
By JON MANCHESTER

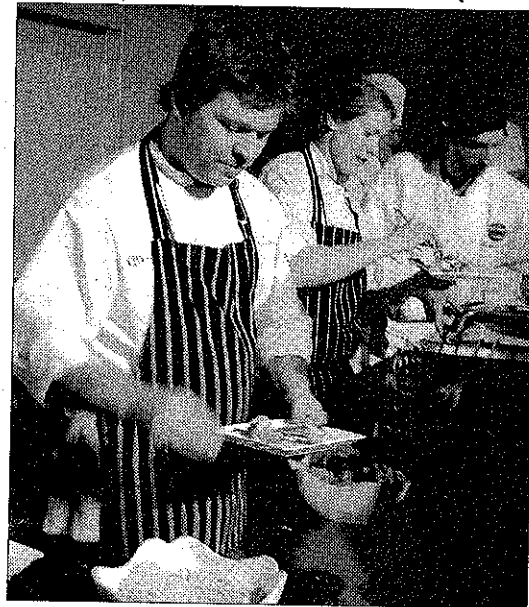
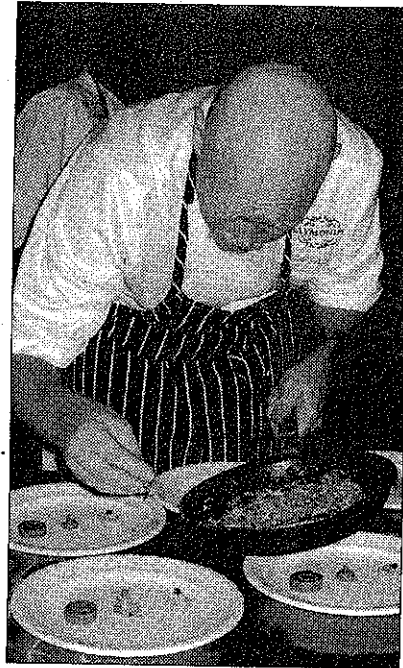


Chef Duncan Ly of Raw Bar, Hotel Arts in Calgary, plates up some scrumptious salmon.



Jacquie McFarland of Vernon enjoys some delicious pickered from Saskatoon chef Dan Walker.

**Food is plated at the Newfoundland station during Saturday night's event.**



**Chef Michael Moffat of Beckta restaurant in Ottawa is helped by Okanagan College culinary students.**