

April 8, 2010

Media Release

Victoria, BC - The OCTA Collective Society is pleased to announce the winners of the third annual "Colour Your Palate" fundraising event for the artsREACH project, which took place last evening at the Hotel Grand Pacific. At the event, 11 chefs presented one canapé that incorporated the colour they drew at the March 15 launch event.

The Judges for this year's event included: Eric Akis (Times Colonist food columnist), Gary Hynes (publisher and editor of EAT Magazine) and Denise Marchessault (cooking instructor and proprietor of French Mint).

The judges sampled each of the entries and chose the first two awards:

Best Tasting: Inn at Laurel Point

Chef: Jesse Cole Colour: Blue

Description: Blueberry White Chocolate and Yogurt Mousse

Best Use of Colour: Feys + Hobbs Catered Arts Inc.

Chef: David Feys Colour: Orange

Description: Sweet Roast carrot cream with Moroccan lamb shank;
spiced carrot "Noodles" with Spring herbs

Colour Your Palate attendees voted for the People's Choice winner:

People's Choice: Pablos Dining Lounge

Chef: Rob Cassels Colour: Green

Description: Island nettle risotto, Dungeness crab & Truffle asparagus salad

To see a description of the entries of the other participating chefs, please refer to:
www.octacollective.com/ColourYourPalate/chefs.html

The artsREACH project is managed by The OCTA (Only Creative Thinking Allowed) Collective Society, a Victoria-based charitable organization, which aims to provide all children with the opportunity to develop life skills by exploring their potential through arts experiences.

artsREACH provides painting, printmaking and theatre workshops to elementary schools that have been identified as having a high percentage of children from lower-income families. Since 2005, more than 10,000 children have participated in one of over 500 workshops that have been delivered.

Media Contact:

Marilyn Sing

The OCTA Collective Society

C: 250-888-3073

marilyn@octacollective.com