



A CELEBRATION OF LOCAL FOOD, WINE & BEER

September 30 - October 2

1350 Bennett Valley Road

Santa Rosa, CA 95404

P: (707) 545-4200 x202

F: (707) 573-9342

HarvestFair.org

Publicity@SonomaCountyFair.com

Contact:

Leasha LaBruzzi

publicity@sonomacountyfair.com

(707) 545-4200 ext. 202

FOR IMMEDIATE RELEASE

WORLD WRAPPED PHOTOS: <http://ow.ly/tJED304R5Az>

**Amy Meiers Wins World Wrapped Cooking Competition for the
Second Time at Sonoma County Harvest Fair**

Finalists compete in a tortilla throw-down in Shade Park

SANTA ROSA, CA – October 4, 2016 – The Fourth Annual World Wrapped Cooking Competition brought local, amateur culinary finalists to the Sonoma County Event Center at the Fairgrounds Sunday, October 2. Each competitor was presented with a mystery basket of ingredients and the assistance of a mentor chef as they faced both time and ingredients in the challenge to create the winning dish for the illustrious group of judges.

Amy Meiers emerged triumphant for the second time (first win was in 2014) in a sizzling competition against finalists Matt Sangervasi and Windsor High School Vineyard Academy students, Kayleigh Boucher and Joey Pignataro, winning \$1,000 and a basket of local gourmet products. Finalists were chosen from video entries submitted through the Harvest Fair website and were selected by public voting. KZST Radio's Brent Farris hosted the competition.

An enthusiastic crowd gathered to watch the cooks shop the Oliver's Market sponsored pantry of local ingredients, open their baskets, and get to work. This year's basket of required ingredients included La Tortilla Factory tortillas, in addition to the three mystery ingredients: Clover Sharp Cheddar, Choice Flank Steak OR Rocky Boneless Skinless Chicken Breast and red radishes. Competitors were required to use all three ingredients to qualify for judging.



A CELEBRATION OF LOCAL FOOD, WINE & BEER
September 30 - October 2

1350 Bennett Valley Road
Santa Rosa, CA 95404
P: (707) 545-4200 x202
F: (707) 573-9342
HarvestFair.org

Publicity@SonomaCountyFair.com

Amy Meiers, who was paired with mentor Chef Gus Lopez of Big Boys BBQ and Old Mexico Restaurant, created a delicata squash and Lagunitas Tuberfest Lager soup topped with Clover Sour Cream and green onion. This was paired with some very creative La Tortilla Factory Blue Corn Tortilla quesadillas, one flank steak and one chicken. The quesadillas both featured Clover Cheddar Cheese and were given a kick with some chipotle jam inside. Then to seal the deal, the quesadillas were given a little extra crunch with a sprinkling of the cheddar cheese on the outside of the tortillas. To complete the dish, Meiers pickled the red radishes for a tasty finish.

“It’s a healthy and fun competition,” said Amy Meiers. “It’s also a great way to be part of the community while getting a chance to show off your cooking skills.”

Other mentor Chefs lending support and expertise to competitors included Laurie Figone of Cooking with Laurie, and Steve Rose of Rose Ranch. The World Wrapped Cooking Competition was sponsored by La Tortilla Factory, Oliver’s Markets, KZST Radio, and Clover Stornetta.

Judges for the competition were Stephanie Shaeffer, winner of the 2015 World Wrapped Competition; Clarke Katz from La Tortilla Factory; and Roger Praplan from La Gare French Restaurant.

To see photos and read more about the competition, visit HarvestFair.org. The Sonoma County Harvest Fair took place September 30 – October 2 and included a Grand Tasting of award winning wines and culinary creations, Farm to Table Seminars, Harvest Workshops, Chef Demonstrations, a local Marketplace, and much more in addition to the World Championship Grape Stomp. See photos and highlights on YouTube, Instagram, Facebook and Twitter.

###