

# International Food, Wine & Travel Writers Association



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## Maine Lobster Chef of the Year Competition at Harvest on the Harbor!

Wednesday, October 20th, 2010 — posted by [Maralyn D. Hill](#)

### Media Advisory

**Who**—Greater Portland Convention & Visitors Bureau, Maine Office of Tourism, MaineLobster Promotional Council

**What**—Lobster Chef of the Year competition. The three finalists will do a cook-off and once the audience tastes all three culinary creations they will vote for the 2010 Lobster Chef of the Year

**Where**—Ocean Gateway, 14 Ocean Gateway Pier

**When**—Friday, October 22 at 11:30 a.m.

**Media covering the event must be at the venue and in place by 11:30 due to the production of a television show during the event!**

The Maine Lobster Promotional Council along with the Greater Portland Convention and Visitors Bureau will announce the winner of the competition following the 20 minute cooking demonstration by each finalist and the audience vote at the competition. The Greater Portland Convention and Visitors Bureau will also announce the recipients of four scholarships for students attending the

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culinary school at Southern Maine Community College.

The finalists for the Lobster Chef of the Year Competition, each of whom has extensive culinary experience across the nation, are:

### **William Clifford of The Portland Harbor Hotel.**

Clifford, a graduate of the Culinary Institute of America, has worked in Boston, Denver, and at Blue Door at the Delano Hotel in Miami's South Beach. He opened The Daily Catch, later renamed 93 Townsend, in Boothbay Harbor, before joining The Portland Harbor Hotel. He has received numerous awards and honors for his work, and is a past Lobster Chef of the Year winner.

Clifford will prepare Rustic Maine Lobster and Butternut Squash Ravioli with Toasted Walnuts, Sage and Maple Bacon.

### **Clifford Pickett of DiMillo's Floating Restaurant in Portland.**

Pickett, the banquet chef at DiMillo's Floating Restaurant, is a graduate of Scottsdale Culinary Institute Le Cordon Bleu. He specialized in fine continental dining in Tucson, Ariz., before moving to Maine in 2007.

Pickett will offer Steamed Maine Lobster & Sweet Corn Tamale with Creamy Chilies and Leeks.

### **Kelly Patrick Farrin of Azure Café in Freeport.**

Farrin, a graduate of the New England Culinary Institute, worked at Ocean Key Resort in Key West, Fla., before joining the Rocktide Inn in Boothbay Harbor. He joined Azure Café in 2010.

Farrin will serve Herb Grilled Maine Lobster Tail on Arugula with Chive Ricotta Gnocchi & Corn Milk.

The finalists were selected by a panel of esteemed judges after submitting their recipes to the Maine Lobster Promotion Council. The judges determined the finalists based, among other criterion, on their recipes' originality and creativity, appearance and plate presentation.

The Maine Lobster Council provides professional support, guidance, and leadership to members of the Maine lobster industry in the areas of marketing, advertising, public relations, and promotional efforts, to assist in developing long-term market value and economic stability for the industry. For more information about the Council, please visit [www.lobsterfrommaine.com](http://www.lobsterfrommaine.com).

NESN (New England Sports Network) will be producing a television show on the Lobster Chef of the Year competition at Harvest on the Harbor. The show is scheduled to air Friday, October 29th at 7:30 p.m.

Sweet Lovers at the Lobster Chef of the Year competition will enjoy the delectable treats of Wicked Whoopies' Amy Bouchard, known as the "Queen of Whoopies".

This competition is apart of the three day festival, Harvest on the Harbor, Maine's Premier food and wine experience which begins on Thursday October 21<sup>st</sup> with the Ultimate Seafood Splash at 11:30 at the Ocean Gateway.



[www.Groupon.com/Vancouver](http://www.Groupon.com/Vancouver) Ads by Google

For more information visit [www.harvestontheharbor.com](http://www.harvestontheharbor.com) or [www.lobsterfrommaine.com](http://www.lobsterfrommaine.com).

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