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FOR IMMEDIATE RELEASE

**Team USA Brings Home the 2017 Gold at the Bocuse d’Or; Wholly Vegetable Dish Featured**

*The Chef’s Garden: a Proud Sponsor of Team USA*

Team USA brought home their first ever gold medal at the 2017 Bocuse d’Or competition in Lyon, France, and a consecutive podium placement. Twenty-four culinary teams gathered from around the globe represented their countries in this prestigious competition, held on January 25, 2017.

The USA team for the 30th anniversary year of the cooking competition was led by Head Chef Mathew Peters and Commis Chef Harrison Turone, both from Thomas Keller’s Per Se restaurant in New York City. Their winning dishes included their interpretation of chicken and crayfish, plus – for the first time – a vegetal dish containing vegetables and fruits, legumes and grains. The Chef’s Garden, a small family farm in Huron, Ohio, provided products for the team during their practice sessions, and the competition in France. Team USA visited the farm during a fundraiser in July and hand selected products that were custom-grown for their plate designs.

“I’m not sure I can begin to express my pride,” says Lee Jones of The Chef’s Garden, “of the extraordinarily talented and hardworking Team USA. They are an inspiration to all of us at The Chef’s Garden and the Culinary Vegetable Institute, as well as to aspiring chefs and farmers everywhere, and we are honored to have played a supporting role in their journey. I also want to thank Chefs Thomas Keller, Daniel Boulud and Jerome Bocuse for their strong leadership and I hope everyone can fully appreciate the importance of this win, of the United States being recognized as the best in the world.”

Every other year, 60 countries choose their best chefs to represent their teams. Twenty-four countries make the finals, where they cook for five hours and 35 minutes. Team USA, trained and funded by the ment’or Foundation, has participated in Bocuse d’Or since 1987. Prior to 2015, when they placed second, they had never placed higher than sixth.

“We are celebrating the victory of Team USA,” Jones adds, “and applauding all of the teams who competed in this year’s stellar competition. We are looking forward to the 2019 competition and to encouraging everyone we can in the culinary world to creatively express their craft.”

**About Culinary Vegetable Institute**

The [Culinary Vegetable Institute](http://www.culinaryvegetableinstitute.com) provides the world's most innovative chefs with a place to share knowledge, experiment and discover techniques for growing and preparing the most flavorful varieties of vegetables in the world. The collaboration between the garden farmer and the chef and between the old and the new is the foundation of the Culinary Vegetable Institute (CVI). The CVI Kitchen Garden™ team searches for the best techniques to produce the most flavorful vegetable varieties in an organic fashion. The CVI is a learning center for the most progressive chefs to pass their vegetable knowledge and techniques to the rising stars of tomorrow.

**About The Chef’s Garden**

In order to grow foods that look good, taste good and are good for you, the team at [The Chef's Garden](http://www.thechefsgarden.com) is committed to sustainable agriculture and practices that replenish nutrients depleted from the soil. Embracing the traditional philosophies of farming and recognizing the importance of growing crops through natural means, The Chef's Garden is deeply dedicated to "growing vegetables slowly and gently, in full accord with nature."® We believe that by rebuilding the soil naturally it will return to us a more nutritious, flavorful product.

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