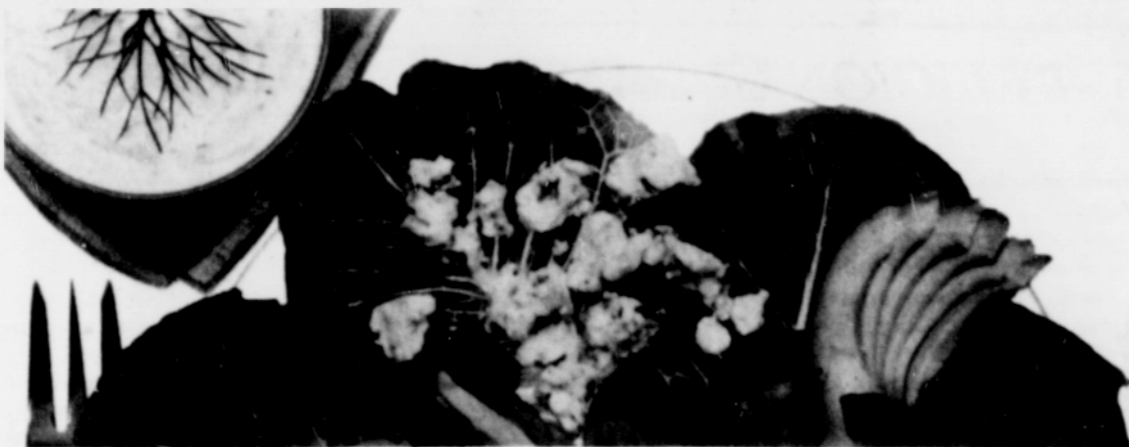


# Local Recipe Book Wins Prize

William H. P. King of the Savoir Faire Restaurant in Portland discovered that his recipe for Grilled Chicken Salad with Sour Cream Herb Dressing was indeed for REAL. His recipe book first prize in the Oregon Dairy Products Commission "It's For Real" Recipe Contest, created to award Oregon's best recipe using Real Dairy Sour Cream. Open only to foodservice professionals, the contest received entries from professionals in every segment of the foodservice industry: restaurants, hospitals, schools, employee feeding and catering.



King's prize was Commodore's 64 Computer, including a color monitor, disk drive and recipe software program: Micro Cookbook. King is owner/chef of Savoir Faire, a restaurant located in the Yamhill Market Place since October 1982. King says it's a fast food format serving serious food. His winning recipe is one of several he serves featuring a Real Dairy Sour Cream dressing.

Grilled Chicken Salad with Sour Cream Herb Dressing is a beautiful arrangement of grilled chicken breast slices, avocado, onion, cucumber and sweet red pepper on radicchio and romaine leaves, topped with crisp crumbled bacon and Oregon blue cheese. The dressing starts with Real Dairy Sour Cream flavored with Dijon mustard, dill, tarragon and garlic.

Before moving to Oregon ten years ago, he attended Cornell Hotel School and trained at the Sheraton. He was a chef at the Pearl Street Station in Eugene and at the Aurora Colony Inn before opening the Savoir Faire two years ago.

Second prize went to Sarah Auker, caterer for the Oregon Medical Association in Portland. Auker's recipe, Sour Cream Onion Bread, is a simple-to-prepare, rich and flavorful loaf seasoned with onion and basil and richened with Real Dairy Sour cream. Her prize is a getaway package for two at the beautiful Inn of the Seventh Mountain, Bend. Auker has served this unusual recipe to her catering clients for nine years. The bread is very popular with her customers and she finds, should any be left over, that it makes wonderful croutons and crumbs.

A weekend at Portland's elegant Westin Benson was the contest's third prize and went to Richard De George of The Cottage Restaurant in Cottage Grove. De George, who describes himself as "owner/cook/dishwasher and etc." of The Cottage says his recipe originated as "a creative accident embellished." The winning creative accident, Sour Cream Shrimp Stack, is layers of flour tortillas stacked with a spicy blend of Real Dairy Sour Cream and Salsa, Monterey Jack and Cheddar cheese and shrimp. Baked in a deep dish pie plate and cut in wedges to serve, Sour Cream Shrimp Stack has a bright garnish of avocado slices and cherry tomatoes.

A dozen Executive Suckers, richly decadent chocolate truffles on a stick from Portland's Truffles Unlimited, went to Arden Shaffer, part-time cook at the Red Rooster Restaurant in Eugene and student in Foodservice management at Lane Community College in Eugene. Shaffer's winning recipe, Berries and Cream Pie, could hardly be easier to prepare. She starts with Real Dairy Sour Cream, then adds eggs, sugar and a dash of brandy and nutmeg. The sour cream mixture goes over fresh or frozen blackberries in a pie shell and is baked.

Judging for the contest took place in Seattle, to avoid any conflict of interest. Judges included: Barbara Durbin, Food Writer for The Oregonian; Karl Beckley, Chef/owner of the Greenlake Grill, Seattle; Frits Gehner, Director of Food and Beverage, The Westin Hotel, Seattle; Margaret Corcoran, Pastry Instructor, South Seattle Community College and Kim Proctor, Foodservice Manager, University of Washington.

The top three winners will demonstrate their recipes at the 1985 Pacific Northwest Regional Restaurant Convention and Educational Exposition on April 23, between 10:30 a.m. and 12:00 noon in the Mount Hood Room at the Red Lion, Lloyd Center, Portland.

Copies of the winning recipes are available from Lorinda Moholt, Communications Director of the Oregon Dairy Products Commission, who coordinated the contest. The Commission is at 10505 S.W. Barbur Blvd., Portland, OR 97219.

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