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## **CHEF MORGAN WILSON OF TRIOS BISTRO CROWNED 2011 ONTARIO'S OCEAN WISE™ CHOWDER CHOWDOWN CHAMPION**

**TORONTO, ON** – After a fierce battle at last night's 2011 Vancouver Aquarium Ocean Wise Chowder Chowdown in Ontario, Executive Chef Morgan Wilson of Trios Bistro was awarded the *Judges' Choice* and crowned the 2011 Ocean Wise Chowder Chowdown Champion. Chef Shaun Edmonstone of Bruce Wine Bar received the distinguished recognition of *People's Choice*.

"It was a tough decision for the judges but they unanimously agreed that Executive Chef Morgan Wilson of Trios Bistro was the clear winner of this year's 2011 Vancouver Aquarium Ocean Wise Chowder Chowdown in Ontario for his innovative take on an ocean-friendly chowder featuring Manila clams and Cortez Island honey mussels," said Mike McDermid, Ocean Wise partner relationship manager. "The People's Choice went to Chef Shaun Edmonstone of Bruce Wine Bar for his exemplary execution of an Ocean Wise chowder that featured a Juniper smoked white fish. Congratulations to both winners!"

At this year's second annual Ocean Wise competition, nine of Ontario's best chefs fought head-to-head with creative, ocean-friendly seafood chowders using diverse ingredients such as plantains, okra and sunchokes as part of their finalist entries. Each original Ocean Wise chowder entry was paired with a unique Mill Street Brewery craft beer to highlight its flavour profile.

Executive Chef Morgan Wilson's winning chowder incorporated Cortez Island honey mussels and butter clams in stewed heirloom tomatoes while People's Choice winner Chef Shaun Edmonstone wooed the crowd with a sustainable chowder featuring lake whitefish, charred corn kernels and jalapeno pepper.

"All nine of our Ocean Wise chef finalists were honoured at last night's event. They each contributed to an amazing array of incredibly delicious chowder creations and demonstrated that sustainable cooking and eating can be great tasting and good for the health of our oceans too," adds McDermid.

This year's panel of distinguished judges included Chef Marc St. Jacques of Auberge du Pommier, celebrated food writer Ivy Knight, web columnist Mio Adilman, and Micah Donovan of the Food Network's Food Jammers.

Vancouver Aquarium's Ocean Wise™ program—a nationwide sustainable seafood initiative—works closely with restaurants, markets and suppliers to help them sell seafood that has been harvested in a sustainable manner. During Ocean Wise month in November, consumers are invited to celebrate their commitment to keeping our oceans healthy by pledging to eat ocean-friendly seafood at [www.facebook.com/ocean.wise](http://www.facebook.com/ocean.wise).

### **About Ocean Wise™**

The Ocean Wise symbol next to a menu or seafood item is the Vancouver Aquarium's assurance of an ocean-friendly seafood choice. With over 3,100 Ocean Wise partner locations across Canada, Ocean Wise makes it easy for consumers to make sustainable seafood choices that ensure the health of our oceans for generations to come. Learn more at [www.oceanwise.ca](http://www.oceanwise.ca).

**About Vancouver Aquarium**

The Vancouver Aquarium is a global leader in connecting people to our natural world, and a self-supporting, non-profit association dedicated to effecting the conservation of aquatic life through display and interpretation, education, research, and direct action. Learn more at [www.vanaqua.org](http://www.vanaqua.org).

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