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CHEFS CHRIS TORGIS AND JOEL GRAY OF BRUCE WINE BAR TAKE HOME BOTH PRIZES AT VANCOUVER AQUARIUM'S OCEAN WISE® CHOWDER CHOWDOWN

Toronto, ON – Things got heated at the Fermenting Cellar in The Distillery District last night, as top chefs from 12 Ocean Wise partner restaurants put their best ladle forward at the annual Chowder Chowdown. This annual event, which takes place during Ocean Wise Month, brings together some of the region's culinary heavyweights as they vie to have their chowder recipe be crowned the winner.

This year, a judging panel of food-savvy media and esteemed chefs selected Chefs Chris Torgis and Joel Gray of Bruce Wine Bar of Thornbury, ON as the 2016 Ocean Wise Chowder Chowdown Champion. The judging panel was wowed by the chef team's New England Corn and Smoked Whitefish Chowder. Featuring fresh herbs, pickled potatoes, whitefish roe and a corn tortilla ash, the chowder had the crowd buzzing and mouths watering. Bruce Wine Bar also took home the People's Choice Award, selected by hundreds of chowder lovers who cast their vote.

Glasses stayed full thanks to a number of crisp, refreshing beer options from some of the province's top breweries. They could also take their pick from other delicious beverages including bright white wine from Whitehaven Winery and the perfect, sustainable, caesar from partner Walter Caesar.

"This event brings together the very best in Toronto's food scene, including consumers and chef partners, united by their love and support of sustainable seafood," said Ann-Marie Copping, Vancouver Aquarium's Ocean Wise program manager. "The food is delicious, the energy is amazing and the conversation is inspiring. Everyone that attends is there because they recognize our oceans need help, and events like this and partners like ours are truly helping to make a difference."

Vancouver Aquarium's Ocean Wise Chowder Chowdown in Toronto showcased 12 top Ocean Wise chefs in total, who all joined the sustainable seafood movement by bringing the heat to this friendly competition. Chowders featured an impressive array of seafood, from smoked oysters to geoduck. A list of participating chefs and beverage partners can be found [here](#).

This year's panel of distinguished judges was:

- Chef Martin Koupric, The Globe Restaurant
- Chef Brad Long, Café Belong
- Liora Ipsum, Food Editor, The Daily Hive
- David Ort, Post City Magazine

Ocean Wise began as a grassroots movement in Vancouver in 2005 and is now Canada's most recognizable sustainable seafood program. What began as an initiative involving 16 chefs has expanded to include more than 675 partners with locations from Victoria to St. John's. In addition to Chowder

Chowdown in Toronto, Ocean Wise Month is being celebrated with similar events in Vancouver, Calgary and Wolfville and partners across Canada are sharing their stories about sustainability using the hashtag #OceanWise Month.

This year's Ocean Wise Chowder Chowdown in Toronto was made possible with the support of Seacore Seafood Inc. and Distillery Events.

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Editor's Note: Photos from Chowder Chowdown are available on request.

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