

NewsRelease

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MEADOW CREEK ELK FARMS HELPS WEST BEND CULINARY TEAM *High School students prepare elk medallions at the ProStart® Invitational*

WEST BEND, WI. – March 21, 2011 - In an effort to promote the ProStart® culinary program at West Bend High School, Meadow Creek Elk Farms has provided the elk meat for one local team to prepare at this year's Culinary Competition. The event will take place on Tuesday, March 22 at the Wisconsin Restaurant Association's Expo being held at the Frontier Airlines Center in Milwaukee.

Two culinary teams consisting of four students each, under the direction of Culinary/ServSafe instructor, Sally Heuer, will put their culinary knowledge and skills to test as they prepare two identical three course meals. Teams will be judged on a number of skills that include proper cooking procedures, safety, sanitation, proper food handling, teamwork, menu presentation and taste. Each team will have 60 minutes to prepare, cook and plate the meal, and present it to judges for tasting. Judges are from colleges/universities and the restaurant and foodservice industry.

The dynamic statewide competition is open to all high schools participating in the ProStart® educational program. ProStart is a subsidiary of the National Restaurant Association, and supported by the Wisconsin Restaurant Association Education Foundation.

With the continued interest in using 'local foods', Meadow Creek's owners Bob and Diana Susen decided to donate the elk meat after instructor Heuer ordered 20 lbs. of top round elk roasts for the team to use in preparing the elk medallions. "We applaud the fact that the team chose a local meat source, and we were delighted that they contacted us," says Diana Susen.

Meadow Creek Elk Farms has been providing farm-raised elk meat for 15 years, and takes pride in their natural methods of raising the elk. Elk meat is naturally tender and nutritious. Elk meat is very low in calories and is an excellent source of protein.

Instructor Heuer says "I have seen some real talented students during the past three years of teaching the ProStart® classes and I am proud that a number of them have either embarked on promising employment opportunities with the skills, or have gone on to further their education in culinary arts." ProStart® combines cutting-edge education with real-world experience to guide students toward success in college and beyond. The nationally developed, two-year educational program was designed to develop skills for careers in the hospitality industry. The Wisconsin Restaurant Association Foundation supports the program at West Bend High Schools.

Winners of this year's competition will advance to the ProStart® National Invitational in Kansas in April.