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LYON, FRANCE—Canadian chef Ryan Stone earned a 12th-place finish at the prestigious Bocuse d'Or, often described as the Olympics of the culinary world.

It was a Scandinavian sweep at the international competition which concluded Wednesday in Lyon in east-central France.

Rasmus Kofoed of Denmark was awarded gold and a cash prize of 20,000 euros (around \$27,000 Cdn). Tommy Myllymaki of Sweden took home the silver and 15,000 euros (around \$20,000 Cdn). Gunnar Hvarnes of Norway nabbed the bronze Bocuse and 10,000 euros (around \$13,000 Cdn).

The British Columbia-based Stone was among the chefs from 24 countries who squared off in the biennial contest. He placed ahead of the United Kingdom, Belgium and Italy. The U.S. finished in 10th place.

Each chef had 5 ½ hours to prepare one meat dish and one fish dish, with competitors scored on taste and presentation.

Contestants received word last February they would be cooking with saddle of lamb, which includes both sides of the loin with the backbone still attached, along with monkfish, Scottish brown crab and langoustine, which is similar to baby lobster.

Stone is executive chef at the West Coast Fishing Club on Langara Island in the Haida Gwaii on B.C.'s north coast. He was selected in 2008 to represent Canada at this year's Bocuse d'Or from among five chefs at a competition in Montreal.

The 28-year-old has been working his way toward entering the contest since 1999 when he watched a video of the event in a high-school cooking class in Maple Ridge, B.C.

The Bocuse d'Or was founded in 1987 by renowned French chef Paul Bocuse and Albert Romain, organizer of the International Food Trade Exhibition, who sought to create a contest to bring the greatest chefs out from behind closed doors and onto the world stage.

Robert Sulatycky earned the best-ever finish for Canada, placing fourth in 1999.



B.C. chef Ryan Stone prepares food during the "Bocuse d'Or" trophy, at the 13th World Cuisine contest, in Lyon, France, Jan. 26, 2011. The contest was started in 1987 by Lyon chef Paul Bocuse to reward young international culinary talents.

LAURENT CIPRIANI/AP