



**Governor** Ted Strickland  
**Lieutenant Governor** Lee Fisher  
**Director** Robert J. Boggs

**Communications Office**  
8995 East Main Street • Reynoldsburg, Ohio 43068  
Phone: 614-752-9817 • Fax 614-466-7754  
ODA home page: [www.ohioagriculture.gov](http://www.ohioagriculture.gov) • e-mail: [agri@agri.ohio.gov](mailto:agri@agri.ohio.gov)

FOR IMMEDIATE RELEASE

## **Heartland Cuisine Cooking Demonstrations at State Fair** **Showcase Ohio Food Products**

REYNOLDSBURG, Ohio – (Aug. 1, 2008) Professional and amateur chefs from across the state will demonstrate delicious recipes featuring Ohio’s diverse agricultural and food products during the 21<sup>st</sup> annual *Heartland Cuisine* cooking demonstrations in the Taste of Ohio Cafe at the Ohio State Fair.

The Ohio Department of Agriculture - in cooperation with Ohio’s commodity organizations, Ohio agribusinesses, the state’s top chefs, and numerous Ohio-based supporters - sponsor the *Heartland Cuisine* demonstrations and cookbook. The cookbook, available exclusively at the Ohio State Fair, allows fairgoers to prepare the recipes for their own families. *Heartland Cuisine* recipes are divided into nine categories: apple, beef, dairy, fish, lamb, pork, poultry, soybean and specialties.

The cookbook also features recipes from partners of Ohio Proud, a marketing program designed to increase the awareness and consumption of Ohio grown, raised and processed food and agricultural products. Participating grocery stores carry an average of 400 to 600 Ohio Proud products. When consumers purchase these products, they are supporting local farmers and the state’s \$98 billion dollar food and agriculture industry.

For more information on the Ohio Proud program, call 1-800-IM-PROUD (1-800-467-7683) or visit [www.ohioproud.org](http://www.ohioproud.org).

-30-

*Editors Note: Please see attached list of participating chefs’ demonstration times and recipes.*

*Media contact: Cindy Brown, ODA Communications Director, 614-752-4505.*

***Demonstration Times and Recipes***

<b><u>Day</u></b>	<b><u>Time</u></b>	<b><u>Guest Chef</u></b>	<b><u>Featured Recipe</u></b>
August 1	1 p.m.	Terri Ralston	Asian BBQ Beef Burger with Summer Vegetable Relish
	3 p.m.	Bonnie Ayars	Creamy Toffee Dessert
	5 p.m.	Larry Clark	Pork Loin Stuffed with Dried Plums and Apricots
August 2	1 p.m.	Patrick Murphy	Chilled Strawberry-Mint Soup, Cold Cucumber Soup, and Mascarpone and Fresh Berry Parfait
	3 p.m.	Seryrell Davis	Seryrell's Taco Joes
	5 p.m.	June McCarthy	Grilled Salmon Ribbons with Hot Pepper Peach Compound Butter
August 3	1 p.m.	Todd McDunn	TBD
	3 p.m.	Matt Langstaff	Cinnamon Black Pepper Dusted Pork with Peach
	5 p.m.	Randa Sweet	Panda Puff Pie, Sweet and Soothing Apple Cinnamon Cheese Ball, Charming Cherry Kiss Baked Brie
August 4	1 p.m.	Matthew Anderson	Grilled Ohio Lamb with Summer Bean Ragu
	3 p.m.	Matthew Anderson	Caramelized Apples with Ginger Anglaise and Oatmeal
	5 p.m.	Connie Cahill	Corn and Edamame Soybean Pasta Salad Soynut Butter Chocolate Chip Jumbos
August 5	11 a.m.	Eric Bauerle	TBD
	1 p.m.	Stephanie Stute	Portobello Pork Chops
	3 p.m.	Edward Stanziano	Classic Alfredo and Potato Cheese Soup
	5 p.m.	Marilou Suszko	Grilled Rosemary and Mint Lamb Chops Heirloom Tomato Soup
August 6	1 p.m.	Lauran Schwab	Grilled Pork Loin Quick Wraps
	3 p.m.	Gretchen Smith	Rainbow Trout with Sweet Corn Saute
	5 p.m.	Andy Vance	Marinated Beef Steaks with Mediterranean Salsa

<b><u>Day</u></b>	<b><u>Time</u></b>	<b><u>Guest Chef</u></b>	<b><u>Featured Recipe</u></b>
August 7	1 p.m.	Tom Jackson	Fancy Turkey and Cheese Sandwich
	3 p.m.	Liana Lee	Chicken Quesadillas with Salsa Verde and Corn
	5 p.m.	Connie Cahill	Eggs and Ricotta Rustica with Tomato Salsa and Fried Egg Burgers
August 8	11 a.m.	Amy Barlow	Soy Stuffed Chicken Roll-Ups and Warm Chocolate Mousse Cake
	1 p.m.	Connie Cahill	Apple Soy Cake and Chicken Raspberry Salad
	3 p.m.	Brian Wilson	Italian Sausage Pasta
	5 p.m.	Gary Saunders	Sausage Stuffed Bell Peppers Ohio Proud Tres Leches “three milk cake”
August 9	11 a.m.	Senator Voinovich	Apricot Mango Glazed Leg of Lamb
	1 p.m.	Jim Chakeres	Ohio Chicken Carbonara
	3 p.m.	Jenn Thomas	Pork Stuffed Baked Apples
	5 p.m.	Jackie Murray	Ranch House Barbequed Brisket