GROCERY GOSSIP

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Seafood and winning chefs

Celebrating partnership with Ocean Wise Seafood Program across Canada: The Ocean Wise Seafood Program, which began with a single Vancouver restaurant partner in 2005, now boasts more than 750 partners including retailers, restaurants and suppliers. Just recently, close to 200 more Sobeys retail outlets in Ontario and the Maritimes have become program participants, a adding to the hundreds of Sobeys stores that are already program participants. The Ocean Wise Seafood Program has, in less than 15 years, become a national program with partners from coast to coast-to-coast who share a common desire to assist in the effort to ensure that ocean life will be abundant for future generations. The Ocean Wise team customizes their support for each program partner, providing them with the most current scientific information so they can make ocean-friendly sustainable seafood purchasing decisions. In turn, partners identify the products they sell with the Ocean Wise symbol. While partners are not required to provide only Ocean Wise seafood choices, the program's ultimate goal is to observe year over year improvement in product sourcing, with some partners becoming 100% Ocean Wise.

"The world's oceans are facing serious challenges from overfishing, climate change, pollution and development. The Ocean Wise symbol on items in our stores empowers our customers to easily identify and choose products that help to ensure the health of our oceans," says Vittoria Varalli, vp of sustainability for Sobey's adding, "our customers have told us that the sustainable harvesting of seafood is important to them. That's why, we're proud to grow our partnership with the Ocean Wise Seafood Program and take meaningful steps toward a more sustainable future for Canadians and their families."

■ Check out Sobeys.com; Ocean.org; @OceanWiseLife, #OceanWiseLife.

The Ocean Wise Seafood Program boasts more than 750 partners, including retailers, restaurants, and seafood suppliers.

New Winners on the culinary landscape: The Hawksworth Young Chef Scholarship Foundation recently announced that, following an intense national finals event in Vancouver, Camilo Lapointe-Nascimento, 23, of Montreal's Le Mousso is this year's winner, landing the top prize. Lapointe-Nascimento's winning menu included seabream with pumpkin purée, pavé de pomme de terre, pickle daikon and for dessert, lemon, passionfruit and pear tarte with chocolate ganache as the winning combination. The first winner to come from the East Coast, Camilo earned the title 2019 Top Young Chef of Canada, $10,000 along with a host of prizes as well as an unparalleled opportunity to stage at a globally renowned restaurant.

Now in its seventh year, the Hawksworth Young Chef Scholarship National Finals included a three-day participant program for finalists: an educational farm tour, an evening wine tasting, an Italian master class led by Michelin-starred Chef Agostino Iacobucci courtesy of the Italian Trade Agency; and a chocolate workshop with fourth-generation pâtissier Thomas Haas presented by Cacao Barry. These unique learning experiences were offered as part of the scholarship's ongoing goal to build a community where resources, ideas, information and advancements in the culinary field can be shared.

Camilo Lapointe-Nascimento, right, has won the Hawksworth Young Chef Scholarship.

"We are incredibly excited to see the program continue to expand and remain committed to developing and inspiring young chefs across Canada," says scholarship founder, Chef David Hawksworth. "I'm so grateful to our panel of judges ... and to all of our valued sponsors who make this program possible and of course to our competitors; we were blown away by their talent and determination ... "

■ Applications for next year's competition open January 2020. To apply, and for information on becoming a sponsor, visit hawksworthscholarship.com. @hawkscholarship.

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