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The following details were mistakenly omitted from our March 2, 2010 advertisement.  
\* As our clients vary, so do their results.  
† See in store for details, certain conditions apply.  
‡ Limited time offer. Limit one per person.  
Cookbook received during free consultation.  
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*The Independent & Free Press regrets any inconvenience this may have caused.*

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# Lesson learned: when guests are hungry, feed now!

*Lori Gysel is one of five head chefs selected to work in the Molson Canada Hockey House—*

**Lori Gysel & Gerry Kentner**



*hockey headquarters at the Vancouver Winter Olympics. While in Vancouver, Lori will write about her experiences, and The Independent & Free Press will publish them along with Lori and Gerry's regular What's Cookin' feature (below).*

We are in the home stretch. A couple more days and the Olympics will be all over! Yesterday the women won gold in hockey— yeah team!

At the Molson Canadian Hockey House, we are now serving lunch and dinner to everyone. Up until now, we were serving dinner and evening snacks to everyone, but only lunch on the VIP side of the tent. But all this week, with hockey games scheduled for afternoon and evening, we've been dishing up more and more food. We guess that we are serving about 5,000 meals/day now. And, tomorrow, just for some added fun, we have a breakfast for about 500+ people.

The kitchen has settled into a smooth routine. Well, as smooth as you're going to get in the situation we are in. There's always something every day that shakes things up a bit. Today for example, we had a special VIP reception scheduled for 3:30 p.m. I had the food organized and was starting to cook, but at 1:30 p.m., the executive chef said he wanted the food now.

"NOW?" I asked. "How about in 30 minutes (which is the fastest that I could get everything ready)."

"No, now," he says. The special guests showed up early and they are hungry and they want it now. So, when this happens, there is no option to say no, you have to produce.

So, I assessed what food I had available at the moment and asked the exec chef if a slight change in menu would be alright— he looked over my suggestions and agreed— so the meal went out right away. Fortunately, it was only 17 people and a fairly simple menu.

It has been a wonderful experience working here, but I'm ready to come home now. Counting the sleeps now until the plane leaves.

From the kitchen of the Molson Canadian Hockey House at the Vancouver 2010 Olympics, have fun and keep cooking!

*Email questions and comments to Lori & Gerry at [whatscookin@independentfreepress.com](mailto:whatscookin@independentfreepress.com)*

## What's Cookin': Shrimp Remoulade

### Ingredients

- 1/3 cup mayonnaise
- 2 tbsp each chopped fresh parsley, green onions and dill
- 2 tbsp chopped dill pickle
- 1 tbsp capers, drained and coarsely chopped
- 1 tsp horseradish
- 1 tsp grainy mustard
- 2 lb. cooked shrimp, coarsely chopped (you can substitute crab or lobster or chicken)
- salt and pepper



### Method

1. In a mixing bowl, combine mayonnaise with parsley, green onion, dill, pickle, capers, horseradish and mustard. Combine well.

2. Stir in chopped shrimp, season with salt and pepper. Refrigerate until serving time. Serve with thin bread slices, baked mini pastry shells or biscuits.