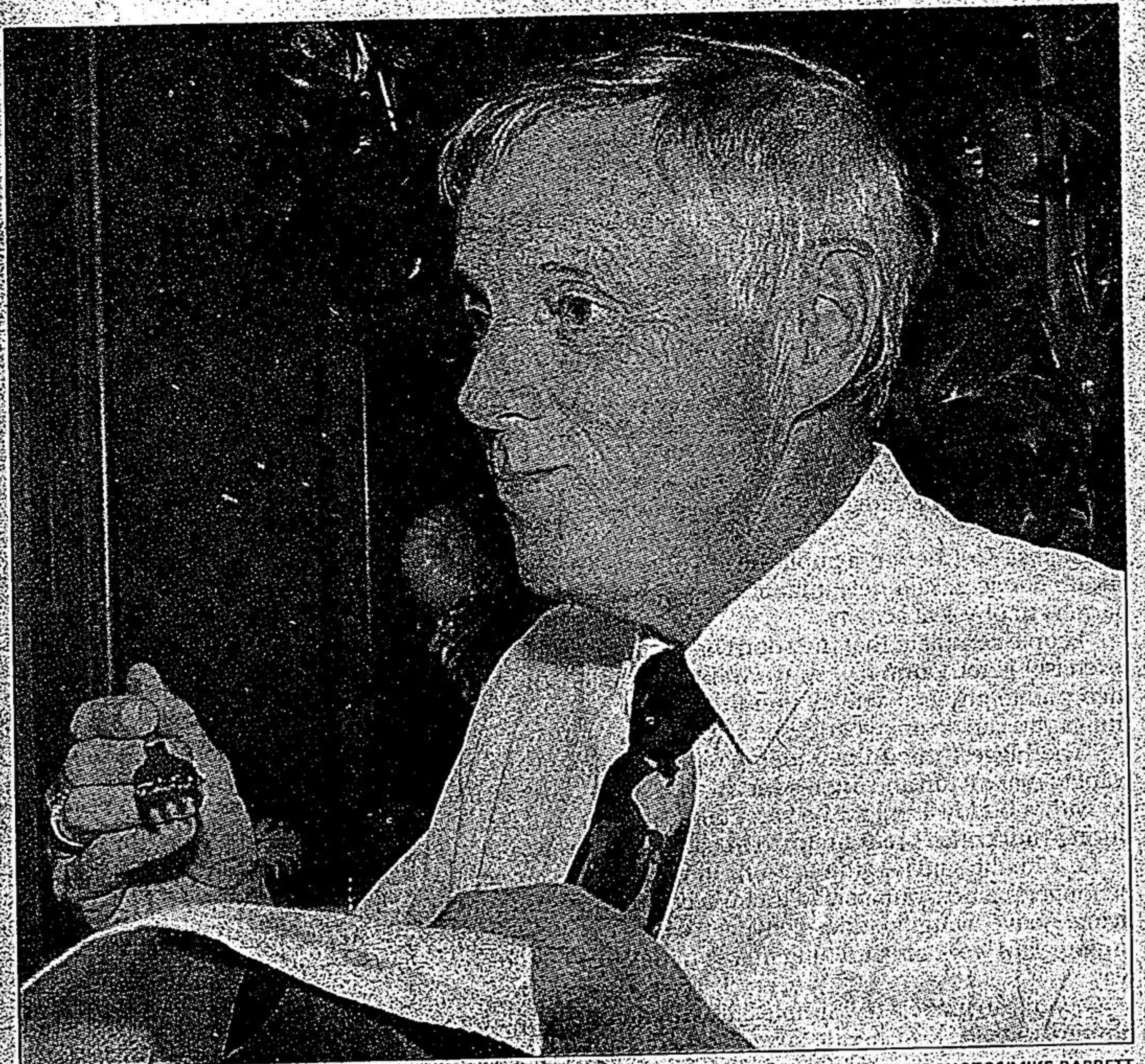


ETCETERA

The cook who would be King



STAFF PHOTOS/MIKE BARRETT

Reporter Roy Green (above) declared a tie in the great barbecue cookoff held last week. Doug Dunec (right) and Paul Downey were finalists competing for the title of barbecue king.

The results are in — and the winner is...

BY ROY GREEN
Staff Writer

We went looking, you may recall, for the answer to the ultimate summer question: what's

the best way — charcoal or gas — to barbecue a juicy steak?

After screening 20 submissions and selecting one representative from each division, we put them to the test last week with the title of Barbecue King of York Region on the line.

The results are as follows: Doug Dunec, Whitchurch-Stouffville — Barbecue King of York Region (charcoal division).

Paul Downey, Aurora — Barbecue King of York Region (gas division).

Call me a wuss, but this contest was declared a draw.

Using identical (and delicious!) 2-1/2-inch-thick black angus New York sirloin strips, we brought the contestants together in the flower-laden garden of Downey's Aurora home last week.

"My husband Paul is the que-meister," stated Barb Downey's submission. "Local butchers smile when they custom cut rib-eyes for Paul in January."

Dunec, who brought a kettle cooker (one of six charcoal barbecues from "barbecue alley" at his 100-acre farm on Woodbine Avenue) for the competition, got our attention when he wrote his grilling typically will "bring a

table of family and friends to a 6 a.m. country silence, except of course for the mmm's and the ohmigods."

To judge the event, we called on steak expert Mauro Mila of Bruno's Fine Foods.

We also asked him to supply the fodder for the contest from Bruno's Richmond Hill outlet.

See GAS, page 17.

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