Kangaroo recipe put jump in annual chili contest

BY SANDRA BOLAN sbolan@yrmg.com

Brown sugar. Bacon. Beans.

Those are just some of the ingredients in Jenn Rae's award-winning sweet and sour chili.

A new people's choice winner will be crowned March 23 during the fifth annual Chili Cook-Off because, although Ms Rae will be competing, she's moved over to the "unique" category.

"It probably won't win for most unique, but it's the only category I fit into. It's a combination of my traditional with my sweet and sour (chili) and a little twist this time," the 31-year-old mother of two boys said.

The annual cook-off, sponsored by East-Ridge Evangelical Missionary Church and Royal Bank Stouffville, is a fundraiser for the Whitchurch-Stouffville Emergency Care Fund.

It has raised \$3,050 for the fund during the past four years.

The fund was created in 2007 to help residents who have been affected by emergency situations and require financial assistance in order to afford the essentials.

A committee of local residents reviews the requests and decides upon the funding.

"The intent is not to have a huge competition, but to come together and have fun. We give out silly prizes," said Tim Soukup, associated pastor at EastRidge and chili cook-off co-ordinator.

The competition averages 25 entries over

five categories: people's choice, traditional, hottest, vegetarian and most unique.

Last year's most unique winning entry was made with kangaroo meat.

"It was kind of like beef," Mr. Soukup said, who, along with the fund's other board members, judge the entries.

Other unique chili recipes have included curry, wild turkey and chocolate.

"It was different. ... A number of people liked it." Mr. Soukup said of the chocolate chili.

"That's what kind of makes it fun," he said.

When taste-testing the chili offerings, Mr. Soukup has one piece of advice: "If they do say they're hot, yeah, be careful."

Over the years, Mr. Soukup has noticed some attendees taste every single one of the entries, something the judges don't do—they split them up amongst themselves by category.

"Good for you. I don't know what they're like the next day," he said laughing.

When it comes to the cooks, Mr. Soukup's advice includes this: "let that uniqueness stand out. It it's hot, let it be hot. Chilies can be all the same but ... if you make it a little bit different, stand out, then make it stand out."

Last year was a good one for Ms Rae.

She also won for best decorated cupcakes at the Markham Fair with a blue and white/Atlantic Canada theme, after years of entering the jam and lemon loaf competitions and coming home empty handed.



STAFF PHOTO/SJOERD WITTEVEEN

Ms Rae's culinary supremacy should come as no surprise.

When she was young, Ms Rae helped her mother in the kitchen and her grandfather used to run a cookhouse for miners in Northern Ontario.

"I love cooking," she said.

Ms Rae said her sweet and sour chili is a family recipe she tweaked and made her own.

It appears the love of cooking is firmly entrenched in the family genes.

Her six-year-old son Caleb loves watching cooking shows with his mother and along

with younger brother Jared, 3, try to help.

The Chili Cook-Off runs from 6 to 7:30 p.m. at Eastridge Church, 12485 Tenth Line. Admission is \$5 and includes all the chili you can eat, a hot dog and a drink. Children 12 and under are free.

year's peo-

ple's choice

award win-

ner in the

chili cook-

off. Here she

prepares for

this year's

cook-off to

the delight

of her sons

Caleb, 6 and

Jared, 3.

All of the money goes to the Emergency Care Fund.

Submission requirements can be found at www.eastridge.ca/events.html

Please note, recipes are collected in order to be in compliance with the York Region Community and Health Services requirements.



Mobility Plus Eligibility Appeal Panel York

The Regional Municipality of York invites applications from individuals who are interested in serving as panel members on the York Region Transit Mobility Plus Eligibility Appeal Panel for a term of appointment for one year, which may be renewed annually for a total term of four years.

York Region Transit Mobility Plus is a specialized shared-ride public transit service reserved for those persons who, due to physical or functional limitations, are unable to access conventional transit services. The York Region Transit Mobility Plus Eligibility Appeal Panel is a three-member panel established to hear appeals from persons who have been determined to be ineligible to receive Mobility Plus service.

Disabled Community Representative OR Medical Health Practitioner

To be eligible for appointment to the Appeal Panel, you must be either a person with a disability or one of the following:

- licensed physician
- licensed optometrist/ophthalmologist
- certified rehabilitation specialist
- chiropractor
- physiotherapist
- registered occupational therapist
- licensed physical therapist
- registered nurse
- certified psychologist
- social worker

You must also be a current resident of York Region, a Canadian citizen and at least 18 years of age.

Candidates must have the ability to meet at least once a month, including during business hours. Preference will be given to applicants who have a demonstrated history of community service in York Region.

Interested applicants are encouraged to review the Mobility Plus website at mobilityplus.yrt.ca for more information regarding Mobility Plus service.

Individuals interested in serving the York Region community in this capacity should contact the Regional Clerk's office to receive a York Region Mobility Plus Appeal Panel Application Form at 905-830-4444, ext. 1305.

Deadline: Applications will be accepted until 4:30 p.m. on Friday, April 5, 2013