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## INDIGENOUS CELEBRITY CHEFS FROM ACROSS CANADA GATHER IN CARCROSS FOR FIRST NATIONS FIRE FEAST

**Whitehorse, Y.T.** – On April 7, 2018 at the Carcross Cultural Centre, celebrity Indigenous chefs from across Canada will collaborate with local chefs at the first ever *First Nations Fire Feast*, hosted by the Tourism Industry Association of the Yukon's Yukon Culinary Festival in partnership with Northern Vision Development LP (NVD.) This unique culinary experience will take guests on a full circle adventure into Indigenous cuisine through food, drink, live music and storytelling.

The guest chefs include Chef Shane Chartrand, Chopped Canada alumni and Executive Chef of Sage Restaurant at the River Cree Resort and Casino in Edmonton, Chef Christa Bruneau-Guenther, chef and owner of Feast Cafe Bistro in Winnipeg, and Chef Joseph Shawana, chef and owner of Kū-kūm Indigenous Kitchen in Toronto. These three chefs will join forces with local Chef Georgette Aisaican, of the Coast High Country Inn Kitchen and chefs from Yukon College.

An adventure like no other this event begins in the early evening where guests will enjoy a feast of food cooked in a traditional method over fire with some modern twists. Live entertainment by the Dakhká Khwáan Dancers will delight diners before the event travels back to Whitehorse for an epic after party at the Gold Rush Town Hall featuring DJ Dash. A shuttle to and from Carcross is available.

Indigenous food systems include land, water, soil and culturally important animal, plant and fungi species which have sustained First Nations peoples for thousands of years. Respect is paid to the plants and animals which nourish. By feasting together and celebrating these traditions through storytelling we will be fed mind body and spirit and honour our connection to where our food comes from.

Eric Pateman, founder and president of Edible Canada has been involved with the Yukon Culinary Festival for many years. He is actively involved with planning this event and is excited to help showcase Indigenous cuisine. "For years we have worked to produce events in the Yukon that generate a strong sense of Northern food culture and put the spotlight on local ingredients" said Pateman. "Currently Indigenous cuisine is underrepresented, yet it's an important part of our national food story. We hope that by showcasing this style of cooking people will connect with the stories of our First Nation's peoples, plus the delicious flavours that are possible when you use foraged plants, wild game, seafood and other exceptional ingredients."

"We're excited to partner with the Yukon Culinary Festival and build on their efforts to provide greater exposure to the underrated culinary scene in the North," said NVD Hotel General Manager Dylan Soo. "We're thrilled to be able to welcome three guest chefs and pair them with local chefs to create a wonderful evening celebrating Indigenous culture through food and storytelling, and we are especially excited to be able to bring this event to the community of Carcross and the new Carcross Learning Centre."

For more information about *First Nations Fire Feast: A full circle culinary celebration live from the Carcross Cultural Centre*, and to purchase tickets, please visit: [www.yukonculinary.ca/firefeast](http://www.yukonculinary.ca/firefeast)



### **About the Guest Chefs**

**Chef Shane Chartrand** - Chopped Canada alumni and Executive Chef of Sage Restaurant at the River Cree Resort and Casino. Chef Shane Chartrand has elevated the Indigenous food scene in Edmonton. His adoptive father taught him to hunt, fish, and respect his Indigenous Enoch Cree Nation roots from an early age, something he now channels into his culinary creations. In 2017 he became Canada's first Indigenous chef to win a gold medal at the prestigious Gold Medal Plates Canadian Culinary Championships – winning gold by the largest margin of victory in the event's history.

**Chef Christa Bruneau-Guenther** - Born and raised in Winnipeg, Manitoba, Chef Christa Bruneau-Guenther is a proud member of Peguis First Nation, and owner of Feast Cafe Bistro serving modern dishes rooted in traditional First Nation foods. Chef Bruneau-Guenther has spent over 15 years refining her cooking skills while expanding her knowledge of Indigenous foods and culture. Her creativity and passion also stems from gardening, teaching, cooking for family and friends including her three teenagers. Her humble beginnings along with her life's journey has taught her that entrepreneurship brings opportunities to give back to the community, which remains an important priority to her and her family.

**Chef Joseph Shawana** – Chef Joseph Shawana is the Executive Chef of Kū-kūm Indigenous Kitchen, and Coq of the Walk located in Toronto, Ontario. Chef Shawana grew up on the Wikwemikong Unceded Reserves on Manitoulin Island. While he was growing up he found his love for food, and shortly found out that food brings people together. In 2016 He and his business partner decided to open a new restaurant in Toronto's midtown, the restaurant would be focused around using ingredients sourced locally along with Chef Shawana's Indigenous heritage. Kū-kūm (which means Grandmother in Northern Cree) Indigenous Kitchen opened its door in June 2017 and with great success.

### **About the Yukon Culinary Festival**

Established by the Tourism Industry Association of the Yukon in 2013, the festival showcases the Yukon's culture, local food, and culinary experts. Shaped by Yukon chefs, farmers, businesses and organizations, the festival continues to be fueled by their vision and support. Major sponsors such as the Yukon Government and Air North, Yukon's Airline have been crucial to the ongoing success of the festival. [www.yukonculinary.ca](http://www.yukonculinary.ca)

### **About Northern Vision Development LP (NVD)**

Northern Vision Development LP (NVD) was formed in 2004 with a mandate to acquire income producing property and raw lands in Canada's Yukon Territory, with an expectation that macro-economic drivers would cause value increases and opportunities over the partnerships 7 to 10 year life. NVD is also very active with community sponsorships and support, investing over \$100,000 annually on a wide variety of activities. [www.nvdip.com](http://www.nvdip.com)

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**Editors:** Photos available on dropbox: <http://bit.ly/2FdCU6E>  
Event organizers and chefs available for interviews upon request

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