

## Who's Cooking? Chef Lori Dowie



Chef Lori Dowie is an instructor at the Iowa Culinary Institute at Des Moines Area Community College who specializes in international cuisine.

### Honors and awards:

Honored as one of the Celebrated Chefs of Des Moines

Diplome d'Honneur Confrerie de la marmite or Ambassadrice de la cuisine Francais (highest honor diploma given by the French—a limited number of chefs are awarded this, so few in fact that one must pass on before the diploma may be presented to another chef)

She is faculty advisor to the junior culinary team at DMACC and has been a DMACC executive chef instructor for more than 20 years.

## Who's Tasting? Doug Frost



Doug Frost is a Kansas City author who writes and lectures about wine, beer and spirits. In 1991 he passed the rigorous Master Sommelier examination and two years later became America's eighth Master of Wine in the American Midwest.

He was the second person in history to

complete both exams and eight years later he is still one of only three people in the world to have achieved both of these remarkable distinctions.

Mr. Frost's love of wine began many years ago as a waiter and wine steward, although he dates his first interest to a glass of Louis Martini 1968 Special Select Pinot Noir when he was 15 years old. Frost was a fine wine wholesaler in the Kansas City area for 14 years and, in that capacity, represented most of the best wineries and estates from America and the world.

Proceeds from the Mid-American Wine Competition support the Enology International Internship program at DMACC. This program has helped two students acquire wine production experience by working at wineries in New Zealand.



Josie Boyle grew up in Stillwater, Minnesota, and studied Anthropology and French at Lawrence University in Appleton, Wisconsin, where she received her BA in 2004. During college, she studied abroad in Dakar, Senegal and Paris, France. For the 2009 vintage she secured a cellar hand position at Vidal Estates in the Hawke's Bay, New Zealand. She hopes to continue her international training by focusing on Alsatian white wine production in France.



Becky Rochester worked the 2008 harvest at Delegat's Estate Oyster Bay winery in Marlborough. Becky was the manager of Direct Marketing and the Wine Club for Bargetto Winery, CA. Her family has a vineyard in Wisconsin and plans to open a boutique winery in the future.

To read judges' biographies, download entry forms or view categories for the 2008 Mid-American Wine Competition, please visit:

[www.midamericanwine.org](http://www.midamericanwine.org)

For additional questions, contact:

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# MID-AMERICAN WINE *competition*

## Food & Wine Pairing



# Why Judge Wine with Food?

# What's Cooking?

# 2008 Dishes & Medal Winners

Traditionally, competitions judge a series of wines from the same category; essentially, the wine is evaluated in the context of other wines. In addition to the traditional format, the Mid-American Wine Competition has also implemented the Food-Wine Pairing Competition, allowing wines to be evaluated based on synergism with food. After all, the style of wine recognized in a traditional competition may be different from the style of wine that perfectly matches a particular dish.



### SPINACH AND ARTICHOKE DIP

**GOLD**, 'Uptown Saturday Night,' Southern Hills Winery

**SILVER**, Edelweiss, Snus Hill Winery



### FRESH WATER SHRIMP WRAPPED IN POTATO

**GOLD**, 'Snus Hill White' Snus Hill Winery

**SILVER**, 'First Bloom' Tabor Home Winery



### GRILLED SALMON WITH LEMON AND OLIVE OIL

**GOLD**, Seyval Snus Hill Winery

**SILVER**, Twilight White Danish Countryside

**SILVER**, Candleglow White Tassel Ridge Winery



### RACK OF LAMB WITH MUSTARD AND HAZELNUTS

**GOLD**, Frontenac Madison County Winery

**SILVER**, Chancellor Jasper Winery



### CEVICHE

**SILVER**, Chardonel, Snus Hill Winery



### RED SNAPPER VERACRUZ

**SILVER**, Moonlight White Seyval Blanc Tabor Home Winery



### SAW DUST PUDDING

**SILVER**, Grandpa's Reserve Eagles Landing Winery



### NUT TORTE

**GOLD**, Finale Premier Dessert Tassel Ridge Winery

**SILVER**, Frontenac Premier Dessert Snus Hill Winery

