Soupfest ?souperheroes? were crowd-pleasers



By Mark Pavilons

Some people take soup very seriously.

More than two dozen culinary experts presented some unique and flavourful renditions of soup made from local produce at the annual Soupfest, held Saturday at Asnorveldt.

And the public ? hundreds upon hundreds of them ? enjoyed every sip.

This soup extravaganza drew visitors, dignitaries, politicians and TV personalities from far and wide to sample the best of what this area has to offer.

The judges this year had a tough time, indeed, with more cooks than ever before, making magic with carrots, potatoes, leeks and chicken.

The ever-popular ?Soupalicious??chef Marty Galin, along with 680 Radio's Peter Gross, shared the microphone to praise the participants and announce the winners.

In the highly competitive politicians' category, Richmond Hill enjoyed a repeat victory. Councillors Carmine Perrelli and Greg Beros took the honours with their potato leek.

For farms, Lesley Martin accepted the prise on behalf of Carron Farms, for their purple carrot soup.

King's Hogan's Inn took the top honours in the restaurant/caterer category. Robert Steele and Kerry Melanson took a bow for their Mexican-style Yucatan lime soup.

For institutions, the crew from Muskoka and District Chefs' Association took the silver cup with their charre tomato soup. From idle chatter among soup tasters, several cooks deserve the ?plastic spoon award? for their efforts. Pastor Richard Bodini, of Holland Marsh Christian Reformed Church, prepared a marvellous spicy carrot concoction. Students from Georgian College offered up a marvellous chicken pot pie soup. There was a really interesting cheesburger soup, courtesy of Fresh-a-Fare. King Township Mayor Steve Pellegrini made a very nice carrot leek soup, and Councillor Avia Eek offered her roasted vegetable soup. The 6th annual event was presented by the Holland Marsh Growers' Association, in partnership with the Township of King and the Town of Bradford West Gwillimbury.