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Cooks to squash the competition

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<u>N E W S R E L E A S E</u>

Nov. 10, 2008

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COOKS TO SQUASH THE COMPETITION

MISSOULA -

Students for Real Food has teamed with University Dining Services for a Squash-Off cooking contest Wednesday, Nov. 12, at The University of Montana.

The event will be held from 11 a.m. to 1 p.m. in the University Center. Three teams of three people will compete by cooking with a key ingredient -- winter squash.

The teams have all submitted the seasonal recipes they will cook, and the food and equipment will be provided by Dining Services.

This Iron Chef-based cooking competition will be judged by five local chefs: Tim Hodges of Dining Services, Ari LeVaux of the Missoula Independent, Jason Willenbrock of Posh Chocolate, Bob Marshall of Biga Pizza and Laura Waters of the Red Bird. Teams will be judged on taste, use of local ingredients and originality.

The purpose of this fun event is to raise awareness within UM's student body about local and seasonal food options in Missoula. Everyone is welcome.

Students for Real Food works toward sustainability and social justice in our food system through coalition building on campus and in the community.

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