

EASTON SENIOR JANE TAYLOR'S WINNING DISH SCORES BIG WITH EMERIL

Chef Emeril Lagasse invited local high school students to dream up Emeril's next original dish. In a city-wide competition featuring students from NOCCA's culinary program, Warren Easton Charter High School senior Janee Taylor was one of three first place winners, whose dishes will be served at Emeril's restaurants across the country October 1–31. For each dish sold, Emeril Lagasse Foundation will make a donation to NOCCA for the construction of a new culinary arts teaching kitchen.

Jane's dish featured "Louisiana Surf n Turf" with grilled ribeye, seafood mashed potatoes, and Cajun crab boiled asparagus. She shared first place honors with Victoria Farmer from Slidell High School and Chayil Johnson, who is home schooled.

Culinary Tasting Panel selected "A Dish That Makes a Difference." Three student finalists prepared their recipes for **Emeril Lagasse** and a panel of New Orleans chefs and restaurateurs including: **Leah Chase** (Chef/Owner, Dooky Chase), **Joel Dondis** (Owner, Grand Isle/Sucre), **David McCelvey** (VP Operations & Culinary, Emeril's Homepage), **David Slater** (Chef de Cuisine, Emeril's Restaurant), **Poppy Tooker** (Culinary Preservationist & Author), **Chris Wilson** (Culinary Director, Emeril's Homepage).



heather harper-cazayoux
h2 communications
4222 pitt street
new orleans, louisiana 70115
504.289.0499
harper@h2nola.com
www.h2nola.com