



Media Contact:
Kate Bugher, Harvest PR
kate@harvest-pr.com
503.274.0086

FOR IMMEDIATE RELEASE

USA PEARS RECOGNIZES CHEF BRIAN SCHEEHSER'S USE OF FRESH INGREDIENTS

Trellis Executive Chef to be Honored as March Pear Panache Chef

Editor's note: High resolution images of chefs and pear recipes are available upon request.

PORTLAND, Ore. and KIRKLAND, Wash. – (March 2, 2009) – With a menu inspired purely by the region's bounty, including his own hand-tended produce grown on his five-acre farm in Woodinville, Wash., executive chef Brian Scheehser creates seasonal masterpieces at Trellis, housed in the Heathman Hotel in Kirkland, Wash. This March, Scheehser's talents will be recognized in Pear Bureau Northwest's annual Pear Panache program, which honors fine dining chefs nationwide who showcase the most "flair with the pear."

Throughout the month, Scheehser's pear-inspired spring recipe, a Roasted Pear, Pea and Mint Relish with Carrot and Fennel Soup, will be featured on www.PearPanache.com.

"We were impressed with the combination and variety of produce ingredients in the recipe," says Kevin Moffitt, president/CEO, Pear Bureau Northwest. "It's very indicative of the Pacific Northwest's culinary point-of-view: combining the best of the region and season. We also appreciated the use of fresh pears in a springtime recipe. With fresh pears available throughout the year, it's nice to show consumers the versatility of the fruit."

By melding modern cooking techniques and farm-fresh flavor profiles, Scheehser is known far and wide for his farm to table cuisine that allows quality ingredients to shine. Ingredients he doesn't grow himself are sourced from a 42 acre transitional, salmon safe-approved farm and the Pacific Northwest's ample reserve of talented producers and growers.

"Immersing myself in the earth has given me a unique understanding of a food's inherent flavor and texture," says chef Scheehser. "The growing process amazes me, and I enjoy the art of coaxing out the earthy, natural attributes of fresh produce using the simplest culinary techniques."

Trained at the Culinary Institute of America, where he specialized in garde manger, chef Scheehser has nearly 30 years of culinary experience. Chef Scheehser was featured at the famed James Beard House in New York City as part of its Best Hotel Chefs in America series on September 24, 2008. He is actively involved in Slow Food and in events showcasing Washington Wines. Additionally, Scheehser regularly participates in educational programs and supports multiple charitable organizations, including Share Our Strength/Taste of the Nation, Star Chefs March of Dimes, Fred Hutchinson Premier Chefs, American Liver Foundation Chefs of Seattle Culinary Gala and Common Meals/Farestart.

Roasted Pear, Pea and Mint Relish with Carrot and Fennel Soup

Brian Scheechser, Trellis Restaurant, Kirkland, WA

Makes 6-8 servings, about 6 cups soup, 2 cups relish

Pear Relish

3 Bosc USA Pears, peeled, cored and halved
2 teaspoons extra virgin olive oil
2 teaspoons sugar-in-the-raw
2 teaspoons pear vinegar or white balsamic vinegar
1/4 cup fresh shelled peas, blanched (or frozen peas, thawed)
1/4 cup mint leaves, cut into thin strips
Mint leaves for garnish

Carrot and Fennel Soup

1 pound carrots (about 5), peeled and chopped
1 fennel bulb, chopped
1 yellow onion, chopped (1 cup)
1 medium russet potato, peeled and chopped
2 cups reduced sodium chicken broth
1 cup fresh carrot juice
1 cup pear juice
1/2 cup white wine
Salt and fresh ground black pepper

Preheat oven to 375°F.

Place pears cut side down in a large oven-proof skillet. Drizzle pears with olive oil and sprinkle with sugar. Bake 15 minutes or until just barely tender. Remove pears and cool to room temperature then dice into 1/4-inch pieces. Add vinegar to pan, stirring to deglaze any browning on pan. Gently combine pears, peas and mint with the liquid in pan. Set aside at room temperature until ready to serve.

While pears are roasting, prepare soup: Place all soup ingredients in a deep saucepan. Bring to a boil, reduce heat, cover and cook until vegetables are soft. Transfer about half the mixture to a food processor or blender; process until smooth. Repeat with remaining soup. Season to taste, with salt and pepper.

Serve soup in bowls topped with a generous portion of pear relish. Garnish with mint leaves.

About Pear Panache

In a nationwide call for entries, professional fine dining chefs were encouraged to submit an original fresh pear recipe. A new chef and pear recipe will be featured on www.PearPanache.com each month through March 2009. Seven chefs will be featured in this third season of the program. To browse additional pear recipes and view high-resolution recipe photos, visit www.PearPanache.com.

About Pear Bureau Northwest

The Pear Bureau Northwest is a nonprofit marketing organization established in 1931 to promote the fresh *USA Pears* grown in Washington and Oregon. The Bureau represents more than 1,600 growers who grow 84 percent of the nation's fresh pear crop, and develops national and international markets for Northwest pear distribution. For more information, visit www.usapears.org.

###