



For Immediate Release
January 22, 2024

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**Kendall College culinary students compete in “head to tail”
100% Great Lakes Fish challenge**

*~Fully using commercially caught Great Lakes fish can raise
value of products made from each fish closer to \$4,000~*

(CHICAGO) – The Conference of Great Lakes St. Lawrence Governors & Premiers (GSGP) today held a “head to tail” Great Lakes Fish challenge at Kendall College in Chicago. Chef Wook Kang, Kendall College Culinary Arts Executive Director & Program Chair, prepared recipes created by culinary students using parts of commercially caught Walleye and Lake Trout other than the filet.

Judges included:

- Natalie Phelps Finnie, Director, Illinois Department of Natural Resources
- Chef Diana Davila, Executive Chef and Owner, Mi Tocaya Antojeria
- Ian Harding, Fisheries Biologist, Red Cliff Band of Lake Superior Chippewa
- Benjamin Garrow, Commercial Officer, Ontario Trade & Investment Office, Chicago
- Jeff Lemke, Senior Sales Representative, Fortune Fish & Gourmet

“Today, Kendall College students and Chef Wook Kang created delicious food from Great Lakes fish without using the traditional filet,” **David Naftzger, GSGP Executive Director, said.** “Recipes like this show how we can use more of each fish on our menus which is an important part of our campaign to productively use 100% of each commercially caught fish from the Great Lakes.”

“Illinois has made great headway in bringing ‘100% fish’ principles to carp management, including the launch of the Copi brand to encourage consumption of a locally sourced, responsibly caught protein source,” **said Natalie Phelps Finnie, director of the Illinois Department of Natural Resources.** “Today’s event was a terrific opportunity to showcase how Illinois fish processors can connect with chefs to create great food from the fish head to the tail.”

“At Fortune Fish & Gourmet, we’re committed to utilizing as much of each fish that we handle as is possible,” **said Stacy Schultz, Fortune Fish & Gourmet Director of Supply Chain Stewardship.** “We do all we can to support local fishermen and local businesses across every region in which we operate – so it’s very exciting to watch students from Kendall college – along with a great chef of course -- making the most of fish that originated in the Great Lakes.”

GSGP has created a 100% fish strategy for the Great Lakes St. Lawrence region to waste less of the fish, create jobs, and practice better sustainability. Iceland pioneered the “100% fish”

strategy and has increased the utilization rate of the Icelandic cod from 40% to more than 90%, raising the value of food and non-food products made from each fish from about \$12 to \$4,000.

GSGP unites the chief executives from Illinois, Indiana, Michigan, Minnesota, New York, Ohio, Ontario, Pennsylvania, Québec and Wisconsin. The Governors and Premiers work as equal partners to grow the region's \$6 trillion economy and protect the world's largest system of surface fresh water.

For more information about the GSGP and the 100% Great Lakes Fish initiative, visit:

<https://gsgp.org/projects/100-great-lakes-fish/>

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ABOUT THE PARTICIPANTS:

Chef Wook Kang

Born in South Korea and raised in Chicago, Illinois, Chef Wook Kang had an interest in food at an early age. Having been influenced by his Korean heritage and the melting pot of cuisines in Chicago, his love of cuisine led to a career in food. He has held positions at prestigious restaurants that would inspire his creativity and the appreciation of food of all cultures. The lessons and inspirations he learned from there, provided the philosophies he has established as a professional, showcasing those skills at Kendall College. From 2012 to 2014; he was an integral part of CMC trainings across the United States, in addition to providing presentations for the American Culinary Federation and other organizations. Chef Wook Kang holds certifications through the ACF as a Certified Executive Chef (CEC), and also holds certifications as a Master Certified Food Executive (MCFE) and Certified Food and Beverage Executive (CFBE).

David Naftzger

David Naftzger serves as executive director for the Great Lakes St. Lawrence Governors & Premiers. He coordinates the efforts of eight U.S. Governors and two Canadian Premiers to grow the region's \$6 trillion economy and protect its world-class environment. David manages an innovative economic portfolio that includes 100% whitefish, impact investment, maritime transportation, export promotion and tourism marketing. He also spearheads an award-winning environmental program to protect about 20% of the world's surface fresh water.

Director Natalie Phelps Finnie

Natalie Phelps Finnie is director of the Illinois Department of Natural Resources. Prior to her appointment, she served as deputy director of IDNR, overseeing legislative affairs, land management, mines and minerals, and oil and gas. She also served as the Infrastructure and Investment Jobs Act coordinator for the department, coordinating with the governor's office and the U.S. Department of Interior to manage one of the largest capital investments in Illinois history. A native southern Illinoisan, she and her husband have three children and are active members of their church.

Chef Diana Dávila Boldin

Chef Diana Dávila Boldin is the Executive Chef and Owner of Mi Tocaya Antojeria in Chicago's Logan Square neighborhood. A native of the Chicago suburbs, Davila grew up in kitchens and began working in her parent's taqueria at the age of 10.

She began her professional career at her family's upscale dining concept, Hacienda Jalapeños, where she received high praise in the form of a 2-star review from Phil Vettel at the *Chicago Tribune* and was called a "Mexican marvel" by the *Chicago Sun-Times*. Most recently Davila was featured as one of 21 Chicagoans in the *Chicago Reader 2015 People Issue*.

To continue her culinary exploration, Davila studied under Chef Susana Trilling at the Seasons of the Heart culinary school in Oaxaca, Mexico. Leaving her family's restaurant to diversify her culinary palette, she went to one of 2005 Esquire Magazine's "Best New Restaurants," Butter, and cooked under the direction of Ryan Poli. In 2007, she accepted a new opportunity to work alongside Guiseppe Tentori as the fish cook at the Michelin starred Boka. In 2008, she took a break from the Chicago winters and landed in D.C, where she spent four years under the wings of well-known restaurateur, Jackie Greenbaum. She helped Greenbaum conceptualize, develop and build Greenbaum's innovative restaurant concepts; Jackie's, Sidebar and El Chucho as an executive chef and most recently as chef consultant of Bar Charley. Her work in the nation's capital was heavily lauded and while there, she was recognized by *Washingtonian* as one of 13 "Culinary Rising Stars" in 2010 as well as one of five "Female Force" chefs by *Washington Life* in 2011.

After returning to Chicago and opening the innovative Cantina 1910, Davila is ready to open a restaurant that truly represents her culinary voice. She is excited to share her takes on familiar Mexican favorites, favorite regional specialties and dishes inspired by her Mexican heritage with Chicago at her first restaurant, Mi Tocaya Antojeria.

Ian Harding

Ian Harding is the fisheries biologist for the Red Cliff Band of Lake Superior Chippewa Treaty Natural Resources Division and has served in this role for greater than five and a half years. Ian helps the Red Cliff Band manage its commercial and subsistence fisheries on Lake Superior by monitoring harvest, investigating fish population status with partnering agencies, and overseeing other technical details of day-to-day management. He received his B.S. from the State University of New York College of Environmental Science and Forestry and his M.S. from the University of Minnesota. Ian grew up in the Great Lakes Basin, has worked or recreated on all five of the Great Lakes, and eats a lot of Great Lakes fish!

Benjamin Garrow

Benjamin Garrow serves as the Commercial Officer for the Ontario Trade & Investment Office in Chicago, where he plays a role in advancing economic development and cross-border partnerships between the province of Ontario, Canada and the Midwestern United States.

Previously with the Ontario Trade & Investment Office in San Francisco, he played a role in fostering Ontario's ties with the West Coast. Benjamin's experience extends to various political roles in his home state of Vermont.

Benjamin earned a Bachelor's in Political Science from Saint Michael's College in Colchester, VT and a Master's in Political Management from The George Washington University in Washington, D.C.

Jeff Lemke

Jeff Lemke is a Senior Sales Representative with Fortune Fish and Gourmet and has been with the company for 14 years. He holds a degree in Hospitality Management from Triton College and is a Certified Executive Chef with the American Culinary Federation (ACF) where he has been a member for 40 years. He is a three-time nominee for ACF Chicago Chef of The Year and a past Board Member, having served as its Certification Administrator, Apprenticeship Chairperson, Treasurer, Secretary and Certification Chair. Jeff is also a member of The American Academy of Chefs and the Les Amis d' Escoffier Society of Chicago.

PROJECT SUPPORT

The 100% Great Lakes Fish project was launched through a grant by the Great Lakes Fishery Trust (GLFT). The GLFT is an innovative funding source created to compensate residents of Michigan for the lost use and enjoyment of fisheries resources of Lake Michigan resulting from the operation of the Ludington Pumped Storage Plant. Since 1996, the GLFT has granted more than \$83 million to enhance, protect, and rehabilitate Great Lakes fishery resources. Grant monies have also been generously provided by the Great Lakes Fishery Commission and the Ontario Commercial Fisheries' Association.