

# Iron Chef - Building Hope

Proceeding the South Wood County Humane Society



## **Chef Richard Anchor Bay**

Richard is a veteran chef with almost 40 years experience which has influenced his son Ben into a career at an Italian and seafood restaurant in Fresno. He has worked in virtually every genre of restaurant providing a multi-faceted culinary style. He takes real pleasure from personalizing his meals to the culinary style of the diner and using fresh, seasonal foods in unique ways. His cats Sassy and Lilly surely wish they ate people food!

## **Chef Austin Engine CO 54**

Fox Valley Culinary Arts graduate with 23 years application, Austin's experience spans from collaborations with Austrian to New Orleans's influenced chefs. His style is broad including South-western and ethnic trends applied to all methods including comfort foods. His love of animals is demonstrated through his menagerie of pets including 2 dogs, a cat, alligator, ferret, snake and turtle!

## **Chef Sandy Sportsmen's Pub**

Sandy brings two decades of real world customer pleasing experience to the table! She has vast experience in preparing meals for this community's special events via her detail orientated catering business and has been pleasing customers of both Sportsmens Pub and Whodinis for many years. Her love of animals truly shows and is what brought her to the competition.

## **Chef Dale Baker Street Grill**

A Wausau native and Fox Valley Culinary Arts graduate Dale brought over 10 years experience to the Baker Street kitchen. His style is trendy but familiar through using cutting edge, fresh ingredients with entrees with which you are familiar. He is also a true animal lover.

## **Tickets**

A limited number of seats are available for the Iron Chef Building Hope event. Please contact Amy Scheide at 715.423.3190 or via [shyd@charter.net](mailto:shyd@charter.net) for more information.

Tables \$250 for 6 Guests  
Individuals \$50

## **Chef Thomas Holdens Hideaway**

A Rapids native, Thomas trained in classic French cuisine at Le Cordon Bleu Twin Cities in Mendota Heights, MN. His 13 years experience provides strong influences in Italian, Caribbean, Cajun, and Asian influences. His culinary palate includes vibrant flavors and fresh seasonal ingredients. He is the proud parent of pets Buddy, Kahlua, and Abby.

## **Chef Kyle Andy's Pub and Grill**

Kyle's background and experience is vast, ranging from a classical French cooking education at The Culinary Institute of America to real world education via 20 plus years at such renowned restaurants as The Vintage, The America Club and restaurants from Florida to New Mexico to New York. His style could be described as Midwest regional with Worldly twists.

## **Chef Ryan Great Expectations**

A seat at Ryan's table will provide a global meal seasoned with unique twists on familiar favorites. His degree is in Restaurant Management from UW Stout and his experience boasts 25 years of food service at such gems as the Vintage, Conleys and Wilburns. His current position as owner and head chef of Great Expectations allows him to create many personalized menu items. When not cooking for his clients or his family he enjoys time with his three children, shelter pets Puppity and Zeppelin.

## **Chef Pete Jennings and Company**

There are very few in the Wisconsin Rapids area that haven't enjoyed Pete's fantastic food in the past. He began at The Vintage and went on to own such beloved restaurants as Hardwood Grill and Baker Street Grill. Now the owner of Jennings and Co, Pete continues to demonstrate his attention to detail and supreme culinary expertise for groups hiring him to cater. His style ranges from uniquely ethnic to classic down home.

## **Campaign Building Hope:**

The South Wood County Humane Society's current location is a mere 3400 square feet; equipped for 22 dogs and 60 cats, is over 30 years old, has an outdated single air system and has a single entrance for all intake, surrenders, dog walkers, etc. With an average of 30 dogs and 70 cats being housed daily and a building in disrepair, the fundraising for a new building began. The proposed new facility will almost triple the available space with the ability to house 40 dogs and shy of 100 cats; will boast separate rooms for housing strays, pregnant animals, kittens and sick or hurt animals and a meet and greet area. The two separate ventilation systems will be state of the art including a quarantine area with its own airflow and heating and cooling systems which will greatly diminish the chance of spreading sickness or disease. Separate entrances will be used for dog walkers, bite cases and surrenders which will improve the safety of the shelter's animals and volunteers. The Humane Society is 71% of the way to their \$475,000 goal but still needs your help.