



Clovis' Trelio Declared Winner of Cantaloupe Restaurant Recipe Contest

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Dinbua, CA -- The California Cantaloupe Advisory Board announced today the winners of its first ever Restaurant Recipe Contest. The contest took place July 25 through 31 during a week declared by the Fresno County Board of Supervisors as *California Cantaloupe Week*.

The first place winner of this contest was [Trelio Restaurant and Wine](#) of Clovis, CA which featured a recipe called *Cantaloupe Watermelon Salad* developed by Trelio Chef Chris Shackelford.

The second place winner was [Max's Bistro & Bar](#), Fresno, where Chef McKenzie Klein served up *Harissa Spiced New York Steak with Cantaloupe Risotto* and the third place winner was [The Vineyard](#) in Madera, which featured *Cantaloupe Carpaccio* a recipe developed by Tyler Williams.

Contest winners were selected based on the percentage of sales cantaloupe menu items generated in comparison to the restaurant's total sales for the one week time period of the contest.

In addition to these winners, the California Cantaloupe Advisory Board honored [Harris Ranch Restaurant](#) of Coalinga, with a special award for using the highest volume of cantaloupe during the one-week contest time period. Harris Ranch's Chef Reagan Roach developed a featured item, *Grilled Harris Ranch Bistro Filet & Cantaloupe Salad* that was so popular the restaurant used 1,200 pounds of cantaloupe during this one week period.

All of the winning recipes are available in the [Recipe](#) section of the California Cantaloupe Advisory Board's website so consumers can make and enjoy these recipes at home themselves.

"The California Cantaloupe Advisory Board is very pleased with the outcome of our cantaloupe recipe contest and we thank all of the restaurants and chefs who participated," said Steve

Patricio, Chairman of the California Cantaloupe Advisory Board. “Fresno County produces over half of the cantaloupe grown in California making it the largest cantaloupe producing county in the state. Fresh locally- grown cantaloupe and the people who produce it are something that should be celebrated in our communities. This restaurant contest is just one way of doing that.”

The California Cantaloupe Advisory Board has been in existence since 1988 and is headquartered in Dinuba, California. The Board operates under a State “Handler” Marketing Order and falls under the direction and authority of the Secretary of the California Department of Food and Agriculture (CDFA). In 2012, the California Cantaloupe Advisory Board voted in a mandatory food safety program. This food safety program includes a set of safety standards to which all California cantaloupe producers are committed in their mission to provide all California cantaloupe consumers with the highest level of safety and quality.

Consumers can visit www.californiacantaloupes.com find more information about California cantaloupe including recipes and videos on how to clean, cut and store cantaloupe; learn how local cantaloupe is grown and packed and read details about the mandatory food safety program that must be followed by all California cantaloupe producers.

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