



**FOR IMMEDIATE RELEASE**

**Edmonton's Favourite Restaurateur, Chef Paul Shufelt takes on Western Canada**

**Vancouver, BC** – This spring, the kitchens at the Home & Garden Shows in Western Canada's three largest cities will be joined by award winning chef, Paul Shufelt. Vice President and Executive Chef for Edmonton-based Century Hospitality Group (CHG), Paul's specialty lies in creating tantalizing and family friendly dishes reminiscent of your mother's home cooking. His "comfort food with a modern spin" has made each of CHG's nine restaurants some of the most innovative and sought after dining locations in Edmonton.

**About Paul Shufelt:**

A native of West Brome, Quebec Paul's recipes are often inspired by traditional dishes to which most Canadians can relate. A weekly contributor to The Edmonton Sun's food section, Paul shares traditional recipes with a personalized and highly innovative touch like adding bacon and truffle oil to creamed corn, a signature dish that has quickly become one of his most sought-after recipes.

Showcasing "A Modern Take on Mom's Home Cooking," Paul will be preparing some of his favourite comfort foods including Angus Beef shepherd's pie, Root beer braised Spirit View Ranch short ribs and Parmesan mashed potatoes.

**Chef Paul Shufelt will be presenting on the following days:**

**BC Home + Garden Show:**

Saturday, February 23<sup>rd</sup> at 4:00 p.m. and 7:30 p.m.

**Calgary Home + Garden Show:**

Saturday, March 2<sup>nd</sup> at 1:00 p.m. & Sunday, March 3<sup>rd</sup> at 11:00 a.m.

**Edmonton Home + Garden Show:**

Friday, March 22<sup>nd</sup> at 6:00 p.m. & Saturday, March 23<sup>rd</sup> at 4:00 p.m.

**Website:** [www.chefpaulshufelt.com](http://www.chefpaulshufelt.com)

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