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Chef Chris Rohe of Prescotts works on his dish at the third annual Chef's Challenge on Wednesday at Somerby Golf Club. Ten area chefs participated in the challenge, a fundraiser for the Boys & Girls Club in Rochester.

Chefs raise \$15,000 for Boys & Girls Club

Post-Bulletin staff

BYRON — A competition Wednesday at Somerby Golf Club modeled after the TV show "Iron Chef" netted about \$15,000 for the Boys & Girls Club of Rochester.

Chris Rohe of Prescotts restaurant in Rochester won the overall champion award at the third-annual Chef's Challenge, an event where chefs compete to make a dish from a secret ingredient, which this year was salmon.

Dishes cooked up by the nine chefs included bacon-wrapped stuffed salmon, cocoa-seared salmon, and a salmon cake with lobster and crab.

Chef Dan Calloway of Avocados World Bistro won the award for best flavor, and Mike Glienke of Somerby won for best presentation. The people's choice award went to Pat Friedrichs

ON THE WEB



Watch the chefs in action at www.Postbulletin.com

of Courtyard by Marriott.

Most of the money raised will be used for the third-annual Turkey Gobble, a traditional Thanksgiving meal provided free to members of the Boys & Girls and their families. This year, flood victims also will be invited. The dinner is Thanksgiving Day at Somerby.

Another portion of the money raised, \$4,000, will go to funding a culinary scholarship for a Boys & Girls Club member.