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**FOR IMMEDIATE RELEASE**

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**OAKHURST DAIRY RECOGNIZES SOUS CHEF TALENT BY DECLARING  
NOVEMBER "SALUTE TO SOUS" MONTH**

***Program recognizes 14 sous chefs in 12 remarkable Portland restaurants.***

**Portland, Maine** – Oakhurst Dairy, a longtime supporter of local communities, has named November *Salute to Sous* Month in Portland. The month-long program recognizes sous chefs, who typically serve as second-in-command beneath restaurants' executive chefs, who are a crucial part of 12 of Portland's most noteworthy restaurants.

In conjunction with this program, Oakhurst will make a donation to Share our Strength Maine's "Cooking Matters to Maine" program (formerly "Operation Frontline") for every *Salute to Sous* dish sold in participating restaurants during the month of November.

The *Salute to Sous* program profiles fourteen sous chefs from a dozen Portland restaurants. Each participating sous chef has created a recipe which will be featured on his restaurant's menu during November, and which can be replicated by home cooks, as well.

Sous chefs participating in *Salute to Sous* include: Chris Geer of Cinque Terre; Tyler Cole of The Front Room; Brett Deblieck of The Corner Room; Joseph Higgins of The Grill Room; Chuck White and Kevin Heenan of Vignola; Tony Scherrer and Rick Morey of Walter's; Dave Connolly of Back Bay Grill; Mike Rivera of The Farmer's Table; Ethan Tobey of Sonny's; Nicholas Nappi of Local 188; Andrew Taylor of Hugo's, and Robert Pieper of Nosh Kitchen Bar.

**- more -**

Oakhurst Dairy has published a companion *Salute to Sous* booklet, which includes an insider profile of each sous chef and the recipe for his signature dish. The *Salute to Sous* booklet will be available at each participating restaurant throughout November. The recipes also are available on Oakhurst Dairy's website, [www.oakhurstdairy.com](http://www.oakhurstdairy.com).

“Sous chefs are critical to the smooth day-to-day functioning of any successful restaurant, and we created *Salute to Sous* to showcase the talents of this group,” said Oakhurst President and COO Bill Bennett. “We think it’s great that every restaurant involved is adding the sous’ recipes to their menus, and predict a lot of home cooks will be trying their hand in their own kitchens.”

#### **About Oakhurst Dairy**

Oakhurst is northern New England’s truly local brand of milk. As the region’s largest independent dairy company, Oakhurst is committed to the health and wellbeing of the community and the environment. For 89 years and three generations, the Bennett family has stood behind every glass of Oakhurst milk, contributing 10% of profits to local organizations through their *Living Natural Goodness* programs that support healthy kids and a healthy environment – just another reason to choose Oakhurst, *The Natural Goodness of Maine*. For more information, visit [www.oakhurstdairy.com](http://www.oakhurstdairy.com)

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