

**For Immediate Release
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**Vermont Yak Company Hosts "Iron Chef" Competition
Valley Chefs Cite "Yak-tacular" Meat**

Mad River Valley, Vermont's newest farm business – the Vermont Yak Company – hosted an "iron chef" competition, challenging four Valley chefs to prepare some of their favorite dishes using yak meat.

The Round Barn's Charlie Menard, American Flatbread's Jeremy Silansky, Sugarbush Timbers restaurant's Gerry Nooney, and the 1824 House Inn's John Lumbra all prepared mouth-watering dishes, including this press release writer's favorite – a "Yak Wellington," featuring a tender piece of yak wrapped in a pita-like bread blanket, dipped in a spicy mustard sauce, and served on a bed of fresh local greens and vegetables.

"I'd buy yak meat without flinching," concluded Gerry Nooney. "It is a wonderful meat to work with."

Vermont Yak Company has plans to launch yak meat in several local restaurants this coming fall, including American Flatbread, Timbers, the 1824 House Inn, and the Round Barn.

The Vermont Yak Company Mission is defined as "raising and breeding grass-fed yak for organic meat and fiber to help build a more diverse and sustainable agrarian future for the greater Green Mountain region."

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