



Press Release

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Island View Casino Resort Chefs Bring Home the Awards from World Food Championship

GULFPORT, Miss. (November 12, 2018) – Two of Island View Casino Resort’s chefs competed November 7 -11 in The World Food Championships in Orange Beach, Alabama. Jackie Seavey, executive sous chef, took first place in the World Open Chili Championship and David Crabtree, executive chef, placed third in the World Seafood Championship. The 7th Annual World Food Championship celebrated the cooks, chefs, and competitive teams that compete throughout the year around the globe in Food Sport. This competition brings chefs from all over the world to compete for the number one spot in each category. The champions from each category earned more than \$10,000 in cash and prizes while earning their world titles and will compete next spring at WFC’s Final Table where the grand prize is \$100,000.

Chef Jackie Seavey recently won a spot in the World Open Chili Championship by winning the “golden ticket” at this October’s Chefs of the Coast event sponsored by the Gulf Coast Restaurant Association. Seavey competed the last two years as Chef Crabtree’s sous chef and had already been practicing for the Seafood Competition when she won a spot in the Chili Category. She chose Deborah Thomas, assistant buffet room chef as her sous chef for the event. “When Jackie won the entry into the World Chili Championship it really threw me off,” says Crabtree. “That only gave Calvin and me a few weeks to prepare. I told her she wasn’t supposed to win! I am very proud of Chef Seavey and the hard work all of our chefs that competed in this world class event.”

There were 34 teams from all over the United States and abroad in the opening round of the World Chili Championship. Seavey and Thomas had to use Idaho potatoes and Hormel chili in their structured build. A structured build puts all teams on a level playing field, with all contestants using the same products to come up with a desired recipe. They scored very high in this portion of the competition. Immediately after the first round, came the signature dish; the chef’s choice and the dish that is practiced and perfected long before the WFC event. Chef Seavey chose to make a white bean chicken chili, which was Chef Thomas’ recipe. “I chose Deborah as my sous chef for the WFC competition because she scored so high in the Chefs of the Coast Chili cook-off,” said Jackie Seavey. “The average score of these two dishes got us fourth place in the Top Ten.”

For the top ten category competition, Seavey and Thomas had ninety minutes to cook and present the final dish. The mandatory ingredients were Hormel chili and Great Value scorching hot thin tortilla chips; both Hormel and Walmart were WFC sponsors. For this event Seavey made a ribeye and cactus chili served with a chili flavored white corn grit and a cheddar cake that was coated in the ground tortilla chips, then fried in lard. The final dish was topped with a fresh roasted corn and avocado relish and chili flavored fried tumbleweed onions. "This dish put us over the top to win the chili championship at the WFC," said Seavey. "Deborah and I are already preparing for the spring competition for the Final Table."

David Crabtree, executive chef at Island View Casino Resort won his entry into the World Seafood Championship after placing fourth overall at last year's event. Chef Crabtree chose Calvin Lipe, room chef of Dockside Deli as his sous chef for the competition. In the first segment of the seafood competition, under a very large tent that houses 40 fully operational kitchens, 40 competitors from around the world had one hour to prepare their structured dish. The structured dish was a plank cooked Mahi. Chef Crabtree had 90 minutes to come up with, prepare and present his recipe. He prepared mango crusted Mahi with coconut rice, saffron sauce and fried beet straw with grilled bananas. This dish placed the Island View team in fifth place and sent them to compete in the top ten.

Crabtree and Lipe had 90 minutes to prepare and plate their signature dish for the second round. This was a sausage crusted pompano with brown creole Meniere sauce, savory grit cake, and nut crusted Tabasco dipped fried shrimp. Immediately afterward the team regrouped for the final round of the top ten event, where they were given the main ingredients minutes before the start. An hour and a half later, Crabtree and Lipe had created, prepared and plated parmesan crusted drum with a savory grit cake, citrus crab-stuffed sweet potato wrapped shrimp with creole Meniere sauce topped with crab salad and sweet potato straw. After a grueling two days, the Island View team came away with third overall. "In 2016, we placed 12th, just missing the top 10, then in 2017 we earned fourth place overall," quips Crabtree. "This year we hit third, and we are trying for the number one spot in 2019."

"Preparing and competing in events like this help keep our Island View chefs and myself creative," said Crabtree. "We are competitive and creative by nature. Competitions like the World Food Championship also help us keep up with trends in the food industry as well as keeping our skills honed for our customers."

Both Chef Crabtree and Chef Seavey have earned a qualifying place in the 2019 World Food Championships in their divisions.

Photos: [Click here](#)

-ivcr 18 Seavey Thomas.jpg

(from left to right) Jackie Seavey, executive sous chef and Deborah Thomas, assistant buffet room chef at Island View Casino Resort get ready for completion at the World Chili Championships at the World Food Championships in Orange Beach, Alabama.

-ivcr 18 seavey structure build.jpg

Chef Jackie Seavey, executive sous chef at Island View Casino Resort, presents her structured build, a Terlingua style red beef chili with Frito corn chip crusted potato chili pie croquettes, for the World Chili Championship judges at the World Food Championships in Orange Beach, Alabama.

-ivcr 18 jackie preparing chili.jpg

Chef Jackie Seavey, executive sous chef at Island View Casino Resort, prepares her chili for competition.

-ivcr 18 jackie seavy on stage.jpg

Chef Jackie Seavey, executive sous chef at Island View Casino Resort, receives first place recognition in the World Chili Championship at the World Food Championships in Orange Beach, Alabama.

-ivcr 18 deborah Thomas jackie seavey medal.jpg

(left to right) Deborah Thomas, assistant buffet room chef and Chef Jackie Seavey, executive sous chef at Island View Casino Resort, show off their medal as one of the top ten finalists in the World Chili Championship at the World Food Championships in Orange Beach, Alabama.

-ivcr 18 wfc ribeye cactus chili.jpg

The ribeye and cactus chili, prepared by Chef Jackie Seavey, executive sous chef at Island View Casino Resort, was the overall winner in the World Chili Championship at the World Food Championships in Orange Beach, Alabama.

-ivcr 18 crabtree winning banner.jpg

David Crabtree, executive chef at Island View Casino Resort, wins third place in the overall Seafood Competition of the World Food Championships in Orange Beach, Alabama.

-ivcr 18 chef crabtree signature build.jpg

Sausage crusted pompano with brown creole Meniere sauce, savory grit cake, and nut crusted Tabasco dipped fried shrimp, David Crabtree's, executive chef at Island View Casino Resort, signature dish.

About Island View Casino Resort:

Island View Casino Resort opened on Sept. 18, 2006 as the only casino in Gulfport, Miss. On June 21, 2018, Island View opened the fourth phase of expansion with Beach Casino, a \$75 million smoke-free casino. The land-based casinos, located on 40 acres of waterfront property, currently offer 126,000 square-feet of casino gaming with approximately 2,700 slots and 49 table games. Completing this fourth phase of expansion gives Island View 1,000,000 square-feet of beachfront gaming, hotel and entertainment space. The resort also features 970 hotel rooms and suites, with 565 in the north casino tower and 405 in the beach tower, which opened on April 29, 2016, as part of Island View's \$58 million 2015 expansion. Restaurant and lounge offerings include Carter Green Steakhouse, Prime Cut, Beach Blvd. Steamer, C&G Grille, The Buffet, The Diner, Dockside Deli, The Coffee Shop and Beach Coffee Shop, Beignet Café, The Sweet Stop, Coast Candymakers, Gulf Breeze Daiquiri, Sunset Bar & Deck, Beach Casino Stage, and casino bars. The resort, which is the only local casino to offer direct beach access, features The Beach Club, with 300 feet of beach and a variety of related services. Other amenities include two tropical-themed pools with

cabanas; Blue Shell Spa, a full-service day spa; two retail outlets; the View Showroom, a 600-seat entertainment venue; and Windance Country Club, an award-winning golf course, also located in Gulfport. Island View Casino Resort is privately held by Rick Carter and Terry Green, two Gulfport natives and longtime casino executives committed to the post-Hurricane Katrina rebuilding efforts of the Mississippi Gulf Coast. For more information: 877-774-8439 or IslandViewCasino.com.