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Mamma Mia Cook-off Winners, Participants Recognized

Supporting Educational Enrichment in Daphne's Schools congratulated sixteen top cooking teams at the recent Mamma Mia Cook-off and expressed appreciation to thirty local schools, churches and businesses for their participation. Over 700 guests attended the fifth annual fundraiser to benefit SEEDS' Classroom Grant Program that provides instructional resources for the five Daphne public schools and Christ the King Catholic School.

First place (*Primo Premio*) and second place (*Secondo Premio*) winners were named in two divisions (corporate and non-profit) and four categories – *Carne* (meat) *Senza Carne* (meatless), *Pollo* (chicken) and *Frutti di mare* (seafood). Those taking home top honors included:

Non-profit Division

Carne

- 1st place - Daphne High School PTSO (Jambalaya Italiano)
- 2nd place - Daphne Elementary School (Pasta Fagioli)

Pollo

- 1st place - Daphne Middle School faculty (Pasta Fantastica)
- 2nd place - Daphne East Elementary faculty (Spinach Chicken Pie)

Frutti di Mare

- 1st place - Church of the Apostles (Greco Cozza Verde)
- 2nd place - St. Paul's Episcopal Church (Crawfish and Creamed Corn)

Senza Carne

- 1st place - Young Life of Daphne-Spanish Fort (Spinach Ricotta Manicotti with Alfredo Sauce)
- 2nd place - Christ the King Church CCD (Homemade Sauce with Rigatoni)

Corporate Division

Carne

- 1st place - Compound Care Pharmacy (Italian Cucuzza & Meatball Stew)
- 2nd place - Riviera Utilities (Pasta Fagioli)

Pollo

1st place - Miller's Grand Events (L'Aurora Speciale)

Frutti di Mare

1st place - Gleem Flooring Warehouse (Stuffed Shells)

Senza Carne

1st place - Huntingdon College (Escarole and Bean Soup)

2nd place - Ozio Ristorante (Pizza Margharita)

The highly coveted **Mamma Mia Award** for presentation and showmanship went to the Daphne Middle School faculty team (*Vinci, Vidi, Vici Vino*) with second place honors going to the Daphne East Elementary faculty (the Olive Oyls) and third place to Compound Care Pharmacy (Star-Crossed Lovers).

"The generosity and creativity of our cooking teams have established Mamma Mia as a fall tradition in Daphne over the past five years," said Kelly Hughes, event co-chair.

"We're thrilled to have teams from other Baldwin County communities and from Mobile joining us now," she added.

Other 2009 Mamma Mia Cook-off teams included: Baldwin County Orthodontic Specialists (Legare la Faccia, Nana's Penne), Miller's Grand Events (La Famiglia, L'Aurora Speciale), Pizza Hut of Daphne (I Giardinieri della Terra, La Pizza della Terra), W. J. Carroll Intermediate School (Friends Who Laugh Together, Meatball Spicy Lasagna), Christ the King School faculty (Crepes Crusaders, Crespelle alla Fiorentina), Christ the King School PTO (Mangia Bella! Fusilli Salsiccia Fiorentina), the Daphne City Council (La Citta, Veal Parmigiana), Daphne East Elementary PTA (Daphne East Diner Divas, Sausage Potato Soup), Daphne Elementary School faculty (Team ABC, Pasta Fagioli), Daphne High International Baccalaureate faculty (the Daphne IB "Shefs," Jann's Lasagna), the Student Chefs (ACF Heart of the Gulf Coast, Pollo Ripieni di Gamberetti nel Vino), Spanish Fort Presbyterian Church (Spanish Fort Presbyterians, Turkey and Artichoke Stuffed Shells with Arrabbiata Sauce), Maria Li Causi (Sapore di Sicilia, Lasagna with Besciamella White Sauce), Daphne High School faculty (Trojan Gals, Stuffed Shells with Marinara), the Feo family (Italo-Americani, Risotto), Irina Fincher (Bella Taranto, Lasagne), and Tamara Quatraro (Taranto Mobile, Orecchiette e Rappe).