

Students and Faculty Featured at Allegheny Outdoor Sport and Travel Show





Students and faculty from the [Academy of Culinary Arts](#) will join Chef Albert Wutsch as featured exhibitors at the 32nd annual Allegheny Outdoor, Sport, and Travel Show at the Monroeville Convention Center on Saturday, February 18, 2017.

Wutsch, who retired from IUP last year and is interviewed in the recent article, "[Combining thrill of the hunt, cooking](#)," *Pittsburgh Tribune-Review*, February 14, 2017, will present a wild game cooking and butchering seminar, while IUP students and chef instructors Thomas Barnes and Melinda McIsaac prepare and and serve venison chili samples.

For the donation of one dollar per tasting, event attendees can look forward to enjoying a delicious traditional style chili or a southwest style chili, all made with venison donated by the nonprofit organization [Hunters Sharing the Harvest](#).

The Allegheny Outdoor, Sport, and Travel Show will match the total donations raised by the chili cook-off, and all the proceeds will go back to HSH, "Pennsylvania's charitable venison donation program for hunters who share their extra venison via a statewide network of participating butchers to food banks across Pennsylvania.

"HSH participating butchers, who are paid for their services through monetary donations, coordinate the meat deliveries and work with local food banks. The food banks redistribute the venison to more than 5,000 local food

assistance provider organizations such as food pantries, missions, homeless shelters, Salvation Army facilities, and churches, as well as needy families.”

Chef Wutsch and IUP students and faculty look forward to sharing wild game cooking techniques and recipes and supporting the venison donation program. For more information about the event, please visit the [Allegheny Outdoor, Sport, and Travel Show](#).