

The image features three men standing side-by-side against a background of concentric circles resembling a target. The man on the left is wearing a black blazer over a light-colored shirt and dark pants. The man in the center is wearing a dark suit jacket over a red shirt and dark pants. The man on the right is wearing a black leather jacket, a black shirt, and dark pants, and is holding a knife. All three have their arms crossed. The text 'MasterChef' is written in large white letters, and 'CANADA' is written in smaller red letters below it.

MasterChef

CANADA

The CTV logo is positioned at the bottom center of the image. It consists of a red circle with a white 'C', a blue square with a white 'T', and a green triangle with a white 'V'. The logo is surrounded by stylized flames in red, orange, and green.

CTV

SEASON 2

SUNDAYS 7^{ET/PT}



One year after its smash-hit debut on CTV, **MASTERCHEF CANADA** is back to dish out a second helping of food-driven drama and excitement. The ultimate culinary competition offers home cooks a once-in-a-lifetime opportunity to demonstrate their skill and passion, as they compete for \$100,000 and the title of Canada's next MasterChef.

Thousands of home cooks from across the country apply, but only the top contenders are asked to audition for the esteemed **MASTERCHEF CANADA** judges – Michael Bonacini (O&B restaurant empire), Alvin Leung (Bo Innovation in Hong Kong), and Claudio Aprile (Origin Restaurants). Each finalist presents their signature dish for tasting by the judges in hopes of earning a coveted white apron. The Top 16 most skilled, passionate, and inventive home cooks move on to the next level of the competition and enter the **MASTERCHEF CANADA** kitchen.

Throughout the season, the selected home cooks are tested as they face a series of Mystery Box, Pressure Test, and team challenges. Designed to test their palates, food knowledge, passion, and culinary skills, these tasks push them to their limits. As they're whittled down, the pressure increases.

A single misstep can turn the entire competition around, making or breaking a home cook's chance of becoming the next Canadian MasterChef.



Thousands
OF HOME COOKS

EPISODE 201: "Fit to Be Tied"

In the Season 2 premiere, the final selected home cooks audition for the opportunity to become Canada's next MasterChef. With \$100,000 and a life-changing title on the line, each home cook presents their signature dish for tasting by renowned judges Michael Bonacini, Claudio Aprile, and Alvin Leung. Only those with the most impressive plates earn a coveted white **MASTERCHEF CANADA** apron and move forward in the competition.



\$100,000

AND A LIFE-CHANGING TITLE



EPISODE 202: "Patriotic Pantry"

After the final aprons are handed out, the remaining home cooks face their first challenge: creating a stunning dish using an array of Canadian-inspired red and white ingredients. After a dramatic round of tastings, the judges choose the most talented home cooks to move forward.

THE First Challenge



EPISODE 203: "Constant Cravings"

The home cooks face their first Mystery Box Challenge in the **MASTERCHEF CANADA** kitchen. A classic and highly versatile ingredient sends them in both sweet and savoury directions. The winner of the Mystery Box Challenge must choose which of the judges' favourite Asian food cravings the other home cooks tackle, and a shocking elimination reminds everyone that they are only as good as their last dish.



MICHAEL BONACINI

MICHAEL BONACINI – Chef and Restaurateur

Celebrity chef Michael Bonacini is the co-founder of one of Canada's leading fine dining restaurant companies, Oliver & Bonacini Restaurants, operating 12 unique and innovative restaurants in Ontario. Born and raised in Tenby, South Wales, his North Italian father and Welsh mother both had a huge impact on their children's culinary upbringing – his sister is also a chef. Bonacini spent his youth helping out with the family-run hotel business where he learned the ins and outs of the hospitality industry.

Bonacini trained classically under Chef Anton Mosimann at London's Dorchester Hotel before immigrating to Canada in 1985 and partnering with veteran restaurateur Peter Oliver in 1993. His first restaurant collaboration with Oliver was a New York-style bistro named Jump. Nineteen years later, their operations have grown to include à la carte dining, quick service, catering, group dining, and special events, as well as an artisan bakery and chocolate shop.

Bonacini was among the first chefs to showcase regional Canadian cuisine with his ground-breaking restaurant Canoe. In 1996, he was awarded the Ontario Hospitality Institute's first-ever Gold Award in recognition of his significant contribution to culinary excellence in Ontario. He was the host of COOK LIKE A CHEF, and has been a recurring guest chef on daytime talk shows. In 2010, Bonacini released his first cookbook, *3 Chefs: The Kitchen Men*, a collaborative effort with fellow television chefs Massimo Capra and Jason Parsons.

Bonacini's restaurants include Jump, Canoe, Auberge du Pommier, Biff's Bistro, Oliver & Bonacini Café Grill (four locations), Luma, O&B Canteen, Bannock, and the all-new America Restaurant (in collaboration with INK Entertainment). The company's private dining and events division, Oliver & Bonacini Events, manages a number of large-scale event facilities, including Malaparte at TIFF Bell Lightbox, Toronto Region Board of Trade, Arcadian at The Bay Queen Street, Windermere House on Lake Rosseau in Muskoka, and the Trump International Hotel & Tower Toronto. Oliver & Bonacini credits its success to the development of a strong corporate culture, where excellence of food quality and service are valued above all else.

Twitter: [@MichaelBonacini](https://twitter.com/MichaelBonacini)



ALVIN LEUNG

ALVIN LEUNG – Chef and Restaurateur

With his trademark blue-streaked hair, cross earrings, and revolutionary approach to the culinary art, Chef Alvin Leung is the *enfant terrible* of Hong Kong's dining scene. As owner of the acclaimed modern Chinese restaurant Bo Innovation in Hong Kong, Leung has single-handedly created a new taste sensation and established himself as one of the world's top culinary innovators. Born in London, England, Leung grew up in Scarborough, Ont. He remains a dedicated hockey fan and Toronto Maple Leafs supporter.

The self-proclaimed 'Demon Chef' began cooking professionally in 2003 at a private restaurant which evolved into Bo Innovation. Contrary to his 'rock and roll' image, Leung is a professionally trained engineer who takes a methodical approach to every dish he presents. Bo Innovation features unique "X-treme Chinese" cuisine and became Hong Kong's only independent restaurant (not affiliated with a five-star hotel) to be awarded three Michelin stars. The restaurant has wowed diners and critics by modernizing centuries-old traditional ingredients and recipes with modern techniques and flavours.

In addition to Bo Innovation, Leung owns a second Michelin star restaurant in Hong Kong called MIC Kitchen, offering a unique twist on modern comfort food.

In September 2014, Leung opened his first Chinese medicine-inspired café in Shanghai, called Remedy 365.

In Asia, Leung is known for his 2011 food shows, THE MAVERICK CHEF and WOK STAR. North American viewers may be familiar with Leung from his guest appearances on shows such as ANTHONY BOURDAIN'S NO RESERVATIONS, RHODES ACROSS CHINA with Gary Rhodes, THE HAIRY BIKERS, and TOP CHEF MASTERS.

Twitter: [@TheDemonChef](https://twitter.com/TheDemonChef)



CLAUDIO APRILE

CLAUDIO APRILE – Chef and Restaurateur

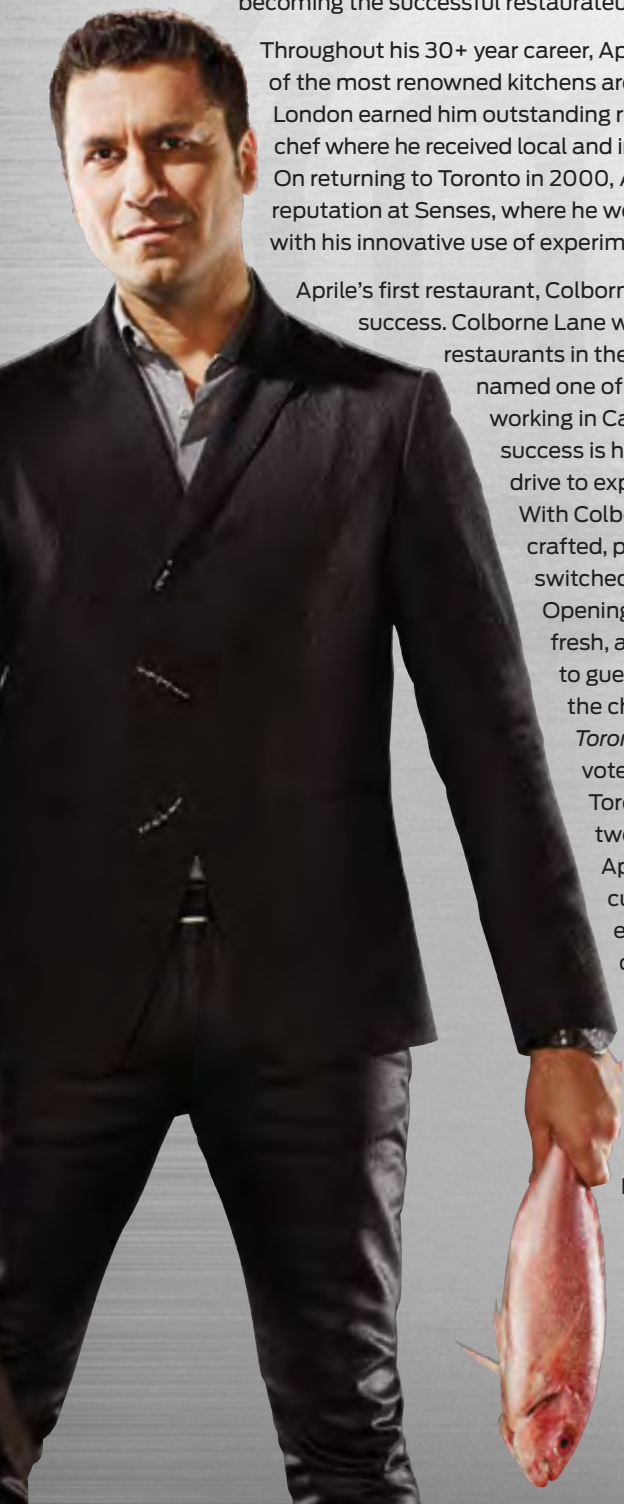
One of Canada's most celebrated and visionary chefs, Claudio Aprile is the owner and creative force behind the growing Orderfire Restaurant Group, which includes Toronto's acclaimed Origin brand restaurants. Aprile was born in Uruguay, grew up in Toronto, and has travelled, lived, and worked internationally. He has spent his professional life in kitchens working through the ranks, becoming the successful restaurateur that he is today.

Throughout his 30+ year career, Aprile has passed through some of the most renowned kitchens around the globe. Bali Sugar in London earned him outstanding reviews as a young executive chef where he received local and international critical acclaim. On returning to Toronto in 2000, Aprile cemented that reputation at Senses, where he wowed critics and diners alike with his innovative use of experimental cooking techniques.

Aprile's first restaurant, Colborne Lane, opened to immediate success. Colborne Lane was lauded as one of the best restaurants in the world, and Aprile was named one of the most innovative chefs working in Canada. Central to Aprile's success is his dedication to creativity, and drive to expertly deliver the unexpected. With Colborne Lane offering beautifully crafted, precisely plated cuisine, he switched gears with Origin restaurant. Opening in 2010, Origin offered fast, fresh, and accessible food, delivered to guests sitting right across from the chef in the open kitchen. *Toronto Life* and *NOW* magazines voted Origin the #1 restaurant in Toronto. Origin restaurant has two locations in Toronto, and Aprile has created a brand of cuisine recognizable by expertly crafted culinary combinations.

Aprile currently lives in Richmond Hill with his wife and collaborator, Heather, and their two children.

Twitter: [@ClaudioAprile](https://twitter.com/ClaudioAprile)
Instagram: [claudioaprile1](https://www.instagram.com/claudioaprile1)



THE TOP 16



ANDREW

Andrew Al-Khouri

Twitter: @Zataartheory

Instagram: Zataartheory

Audition Dish: Donair Gnocchi

Andrew Al-Khouri is a tax officer from Cape Breton, N.S., currently residing in Halifax. He originally learned to cook from his mom, and he says she continues to inspire his dishes, which have become an outlet for his creativity. Chicken shawarma, lamb, donair, and gnocchi are only a few of his favourite dishes to make for family and friends. You can find Andrew in the kitchen, cooking away to Survivor's "Eye of the Tiger," with his favourite cooking tool – an offset spatula.

Andrew's food dream is to open a burger joint in downtown Halifax.

AUDITION DISH:

Donair Gnocchi



CHRISTOPHER

Christopher Siu

Twitter: @Baker_Siu

Instagram: baker_siu

Audition Dish: Tarte Tatin with Crème Fraîche

Christopher Siu is a pharmacy student from Markham, Ont. He became interested in baking after years of watching his father make cheesecakes for family birthdays. By studying cookbooks, Christopher became a great baker, making fresh bread during the week and pastries for afternoon tea on the weekends. His friends and family are his inspiration for baking, and putting smiles on their faces through his sweets and treats is what keeps him going. His favourite ingredient to cook with is unsweetened chocolate, the key ingredient to his favourite dish: Raspberry Chocolate Tart. For Christopher, baking is relaxation – give him a whisk and a rolling pin, and he's in full meditation.

Christopher is looking to learn and take in as much as he can during his time in the **MASTERCHEF CANADA** kitchen. His food dream is to open a pastry shop.



AUDITION DISH:

Tarte. Tatin

CODY

Cody Karey

Twitter: @codykarey

Instagram: codykarey

Audition Dish: Pan-Roasted Trout with “Peas and Carrots” and Bacon Onion Jam

Cody Karey is a recording artist from Fort Saint James, B.C., currently residing in Vancouver. Helping his parents prepare meals for their large family, and watching a nearly-dangerous amount of cooking shows, taught this foodie how to cook. Although looking to impress the ladies, Cody’s own enthusiasm and curiosity for food is what really inspires him. Favouring French and Italian cuisine, he loves to cook risotto, fresh pasta, and rich French sauces for large groups of friends. With a passion for food and music, Cody turns on jazz or a fine Italian ballad while cooking.

Cody is looking to prove to everyone, including himself, that he is the best home cook in Canada, and is also looking forward to learning from the esteemed judges. His food dream is to have his name in lights as a successful restaurateur and musician.



AUDITION DISH:

Pan-Roasted Trout

DAVID

David Jorge

Twitter: @concrete_cook

Instagram: concrete_cook

Audition Dish: Pan-Roasted Miso Citrus Sablefish with Dungeness Crab Fingerling Potato Salad

David Jorge is a concrete contractor and father of two from Surrey, B.C. Learning to cook from his mother, celebrity chefs, and trial and error, David loves to cook for his family and friends. Making people happy through food is what inspires him, and is something he is truly passionate about. Aside from cooking for his loved ones, David is heavily involved in raising money through events for the Surrey Food Bank in order to help feed those in his community who are less fortunate. While cooking with his signature bold flavours, you can expect to find David in the kitchen listening to anything by Chromeo or Arcade Fire. He is known for hosting large family-style meals, featuring whole-animal cookery. For David, nothing is impossible when it comes to him and cooking – whether it means raising his own cattle or building his own wood-fired pizza oven and smoker.

Gaining the validation of being one the best home cooks in Canada means the world to David. His food dream is to open a small chef-driven restaurant specializing in family-style dishes.

AUDITION DISH:

Miso Citrus Sablefish



DEBBIE

Debbie MacDonald

Twitter: @debtherookie

Instagram: debtherookie

Audition Dish: Ceilidh Trail Crab Cakes with Mango Sauce and Spicy Mustard Sauce

Debbie MacDonald is a special needs teacher from Port Hood, N.S. She started cooking at the age of seven; helping her mother with meals and baking, she quickly fell in love with the culinary world. She is inspired by flavours, local ingredients, and seafood, which she has full access to living on the East Coast. Her specialty is comfort food with East Coast flair, but it's not just about seafood – Debbie also loves to cook up a big traditional turkey dinner for her friends and family. Debbie is a proud Canadian, but is particularly proud to be from Port Hood, the "beach capital" of Nova Scotia.

Debbie is most looking forward to meeting other home cooks and learning new techniques and flavour combinations from them. Her food dream is to open a seaside bed and breakfast.

AUDITION DISH:

Ceilidh Trail Crab Cakes



DEBRA

Debra Pangestu

Twitter: @debrapangestu

Instagram: debrapangestu

Audition Dish: Crispy Wild Mushroom Risotto Cake with Seared Scallops and Tomato Basil Coulis

Debra Pangestu is a public relations officer from the Philippines, currently residing in Richmond, B.C. Debra was drawn to cooking at a young age. Watching her mum in the kitchen, she was mesmerized by it all: the fresh ingredients on the countertops, the sound of the sizzling frying pan, the smell of freshly ground herbs, and the taste of everything coming together. Her mum quickly took note of her fascination with food and cooking, and Debra became her helper. For Debra, cooking is an act of love – she cooks because she loves it and she cooks for people because she loves them. Debra’s favourite thing to cook is banana pancakes and she does it while listening to “Banana Pancakes” by Jack Johnson.

Debra is hoping to learn as much she can during her time in the **MASTERCHEF CANADA** kitchen. She wants to fine-tune her skills and most importantly, have fun and enjoy the experience. Her food dream is to write her own food memoir and tell the story of her life through her love of food.



AUDITION DISH:

Wild
Mushroom
Risotto
Cake

JENNIFER

Jennifer Innis

Twitter: @JenniferInnis

Instagram: jensheninnis

Audition Dish: Blueberry and Basil Pie Top

Jennifer Innis is a dental hygienist and mom of three from Drayton Valley, Alta., currently residing in Vernon, B.C. Crediting her cooking talents to TV and her mother, she was inspired as a young girl, watching her mom create masterpieces in the kitchen. For Jennifer, cooking is a stress reliever and she loves to spoil her friends and family with food. Her favourite cooking ingredients are wine, cream, and butter, which she uses while listening to old-school Metallica, System of a Down, or Three Days Grace. Jennifer is a self-proclaimed “Chatty Cathy,” and is prone to share whatever’s on her mind.

Jennifer wants to take in everything she can during her time in the **MASTERCHEF CANADA** kitchen, and is looking forward to cooking without interruptions from her three girls. Her food dream is to open a grilled cheese food truck.

AUDITION DISH:

Blueberry Basil Pie Top



Jon Hameister-Ries

Twitter: @jonhr67

Instagram: jonhr67

Audition Dish: Pan-Seared Wagyu Rib-Eye with Grandma Ries' Pierogi Tower and Braised Cabbage

Originally from Edmonton, Jon Hameister-Ries is a former pro football player, currently working as a financial advisor in Vancouver. After a football injury left him on bed rest, he spent his recovery time watching cooking shows. Inspired by the chefs on television, and both of his grandmas, Jon began experimenting in the kitchen. For Jon, cooking is "go big or go home," and that means there is never enough meat. A true grill master, Jon's favourite ingredient to cook with is beef, which he loves to make for family and friends on the beach. He's usually listening to "At the Speed of Life" by Xzibit or "Lift and Drop" by Red Shag Carpet in the kitchen. Always up for a challenge, Jon once finished an entire 72 oz. steak.

Jon is determined to win the title of **MASTERCHEF CANADA**, and is looking forward to gaining experience and knowledge from the esteemed judges. His food dream is to open a rotisserie/smoke-house empire with a goal of owning 20 locations in 10 years.

AUDITION DISH:

Wagyu Rib-Eye



Kevin Gregory

Twitter: @Bistro113

Instagram: Smokin_Foodie

Audition Dish: Seared Scallops with Roasted Squash

Kevin Gregory is an applications engineer from Annapolis Valley, N.S., currently living in Fredericton, N.B. He first learned to cook from his mom with her no-fail recipes, but honed his cooking skills in college after quickly realizing that his roommates could hardly boil water. His interest in cooking began long before college – while he was travelling the world, he picked up culinary inspiration along the way. To Kevin, food means family and growing up there was never a shortage of food at his family gatherings. Bringing friends and family together around the table is what motivates him to cook. When he's not hosting or cooking for his neighbours, he's bringing in delicious meals for his coworkers. Kevin's favourite thing to cook is mackerel, and his favourite cooking music is by Billy Joel.

In the **MASTERCHEF CANADA** kitchen, Kevin is most looking forward to pushing himself to the next level. His food dream is to open a food truck on the East Coast called "Macho Nacho".

AUDITION DISH:

Seared Scallops



KRISTEN

Kristen Dwyer

Twitter: @kristenstar23

Instagram: kristendwyer23

Audition Dish: Steak and Herbed Goat Cheese in Homemade Phyllo with Worcestershire Reduction

Kristen Dwyer is an early childhood educator from Conception Bay South, N.L. Her interest in cooking began at the age of 15 after her mom was diagnosed with ALS, and she took over cooking for the family. Kristen asked her mom if she could boil a frozen hotdog for lunch, and the cooking spark was ignited. Starting with something as simple as a hotdog, Kristen has come a long way and is inspired by strong and bold flavours, experimenting with different combinations. Cooking for her husband, family, and life-long friends, Kristen's favourite dish is soft pretzels with coarse salt, and a Serrano beer cheese sauce. You can find Kristen in the kitchen, cooking away to anything by The Beatles, using her favourite chef knife.

A fierce competitor, Kristen does not like to lose. She wants the money, trophy, and the bragging rights that come with winning the title of **MASTERCHEF CANADA**. Her food dream is to start a food truck franchise in Newfoundland.

AUDITION DISH:

Homemade Phyllo



KWASI

Kwasi Douglas

Twitter: @splashdafoodgod

Instagram: da_Food_God

Audition Dish: Jerk Chicken Pot Pie with Plantain Gems, Tamarind Slaw, and Non-Alcoholic Rastini

Kwasi Dougls is a community facilitator from Whitby, Ont. who currently lives in Ajax, Ont. A lover of eating nutritiously, he believes that food is the staff of life. He started cooking as a creative outlet and hasn't stopped. Growing up with home-cooked meals every day, Kwasi learned to cook from his mother, who also convinced him to apply for **MASTERCHEF CANADA**. Born in Canada, Kwasi's family is originally from Guyana, which has a big influence on his cooking. His favourite dish to make is soup, and he can create anything with a well-seasoned cast iron pot. A lover of music, Kwasi's go-to cooking song is "Till It Some More" by Sizzla. The father of growing children, Kwasi loves cooking for his family and practices yoga daily.

Being on **MASTERCHEF CANADA** means that Kwasi can bring attention to the importance of healthy and nutritious cooking. His food dream is to start a food revolution, giving everyone access to nutritional food and an awareness of where it comes from, how it affects their bodies, and how to prepare it.

AUDITION DISH:

Jerk Chicken Pot Pie



Kyle McKenna

Instagram: chefmustachio

Audition Dish: Oyster with Cucumber Wasabi Mignonette, Seared Scallop, Lemon Basil Purée, and Crispy Herbed Potato Chips

Kyle McKenna is a bartender from Mermaid, P.E.I., currently living in Paradise, N.L. Travelling around the world for over a decade, Kyle began cooking after being exposed to global flavours and unique cooking techniques. He is self-taught and honed his skills working in bars and restaurants. His main inspiration is his fiancée who has the lucky job of taste-testing all his creations. As both his toughest critic and biggest fan, he is always out to impress her. Being from Prince Edward Island, Kyle's favorite thing to cook is seafood; it reminds him of home, no matter where he is in the world.

Kyle hopes to gain a lot of knowledge from being on **MASTERCHEF CANADA**, and he is also hoping that Canada gets the chance to share his passion for cooking and food. He wants to impress them with his ideas and techniques, leaving Canadians to crave his dishes. His food dream is to bring food trucks to downtown St. John's.



Line Pelletier

Twitter: @TheSaucyLine

Instagram: TheSaucyLine

Audition Dish: Venison Tenderloin on Celery Root Purée with Foie Gras and Blueberry Drizzle, Red Wine and Herb Court Bouillon served with a Warm Maple Butter Ploye

Line Pelletier is a Canadian military veteran and computer specialist. Originally from Edmundston, N.B., she currently lives in Moncton, N.B. Growing up watching her mom, dad, and grandmother cook, Line became inspired. Cooking for the people she loves is what drives her passion. With both of her daughters grown up and moved out, Line enjoys throwing lavish dinner parties for her friends. She is inspired by local produce, game, and bold flavours and textures, and often cooks with her favourite ingredient – wine.

Looking to learn and grow, Line is hoping that this experience will bring her closer to her food dream of opening a bistro with her daughter.

AUDITION DISH:

Venison Tenderloin



MICHAEL

Michael Motamedi

Twitter: @MichaelBaffi

Instagram: MichaelBaffi

Audition Dish: Scallops of the Summer (served with Filet of Tuna, Quinoa, and Radish)

Michael Motamedi grew up in Los Angeles but currently lives in Toronto, and is an entrepreneur and the co-founder of a men's fashion company that creates and sells hand-crafted wooden pocket squares. He has always been a man with expensive taste in food, but in his younger years, couldn't afford to keep up with the lavish dining he craved. With self-reverence and the help of the Internet, he began to recreate the expensive but mouth-watering dishes he enjoyed at his favourite restaurants. Mostly cooking for himself, Michael also enjoys cooking for his girlfriend and hosting small cocktail parties with friends. The need to constantly learn new things is what inspires him, and the feeling of achievement that comes from creating delicious and beautiful meals continually fuels his passion

Michael is determined to win the title of **MASTERCHEF CANADA**, and with that is looking to fulfill his food dream – to open a restaurant as stylish as he is, where everything from the food to the décor will match his vision of “old world meets new.”



SABRINA

Sabrina Poirier

Twitter: @Sabrinapmtl

Instagram: Sabrinapmtl

Audition Dish: Mushroom and Goat Cheese Medallion in Fresh Tomato and Roasted Eggplant Sauce

Sabrina Poirier comes from a big Italian family with strong culinary roots. An office manager born and raised in Montréal, Sabrina is proud of where she comes from. With a strong love of food, she is self-taught and enjoys creating delicious meals for friends and family. Fish might be her favourite dish to cook, but she's inspired by the amount of love and hard work that goes into cooking with any ingredient.

Sabrina is hoping that while she is on **MASTERCHEF CANADA**, her fellow Canadians will recognize her passion for food. Her food dream is to open a culinary school for everyday people.

AUDITION DISH:

Mushroom Goat Cheese Medallion



TAMMY

Tammy Wood

Twitter: @saucysgotgame

Instagram: saucysgotgame

Audition Dish: Smoked Elk Carpaccio

Tammy Wood is a retail clerk from Chilliwack, B.C., currently living in Agassiz, B.C. The kitchen is her happy place where she finds tranquility and is inspired by the happiness that her dishes bring to loved ones. Cooking runs through her veins – as a young girl, she learned from her mom, grandparents, and dad, who was a professional chef cooking for hundreds of hungry men at a logging camp. An avid hunter and fisher, Tammy loves to cook with wild game. She has a large family and cooks for 35 to 40 people on every holiday. A mother of six, Tammy lost her husband in a workplace accident, and is a true survivor. She is prepared for anything that life throws at her, and wants to inspire her kids, other widows, and single mothers by her strength in the face of adversity.

Tammy is looking to get as much out of this experience as possible. She wants to gain culinary knowledge, technical aspects, and methods to really hone in on her cooking skills. Her food dream is to publish a female-friendly game meat cookbook that focuses on nose to tail cooking.



AUDITION DISH:

Smoked Elk Carpaccio

MasterChef

CANADA

Twitter:

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@CTV_Television

@MasterChefCDA

Michael Bonacini – @MichaelBonacini

Alvin Leung – @TheDemonChef

Claudio Aprile – @ClaudioAprile

Facebook:

facebook.com/ctv

facebook.com/MasterChefCDA

Instagram:

MasterChefCDA

BellMediaPR

claudioaprile1

For images and clips, please visit BellMediaPR.ca

For more information, please contact:

Tanya Koivusalo, CTV Networks,
416.384.2664 or tanya.koivusalo@bellmedia.ca

Christy Sullivan, CTV Networks,
416.384.3624 or christy.sullivan@bellmedia.ca

