



## Ontario Garlic 150

### *Experience garlic in the 60s, (1860s) at the 7th annual Toronto Garlic Festival*

(Toronto, September 12, 2017). Throughout the years **Toronto Garlic Festival** Founder and Director Peter McClusky has noticed that festival visitors are increasingly demanding more knowledge about Ontario garlic. "Once you fall in love with something you want to know more and more about it, and in finding out more about Ontario garlic, the relationship between food and traditions and customs and music soon become apparent." So on **September 17th**, in the 150th year of the Confederacy, visitors to Toronto Garlic Festival will get a glimpse into garlic's seedy past in Ontario.

Ontario garlic predates European contact with North America by thousands of years as First Nations employed wild garlic (*allium canadense*) for medicine and traditional cuisine. Joining a stellar line up of educators and storytellers, Chef Johl Ringuette will address the use of wild and domesticated garlic by First Nations in 18th and 19th century Canada and how it influenced and was influenced by European settlers. Chef Rich Francis goes even further back in time to discuss and demonstrate how food was prepared in the millennia before European settlers arrived. Garlic lovers will want to taste the history, and Chef Joseph Shawana of Kū-kūm Indigenous Kitchen delivers with Elk with Roasted Garlic Veloute and Braised Garlic and Apple Soup. Rachel's Gourmet Gone Wild is also game to interpret First Nation cuisine with her Venison Chili Nachos.

Reflecting on garlic's dark period in Ontario, when the mainly Anglophone community was aggressively against using garlic in cuisine, yet accepted it as a medicinal spice - chemical engineer and ice cream magician Kaya Ogruce of Death in Venice interprets this juxtaposition with Black Garlic Fennel Vanilla Gelato. It didn't take long for garlic, the stubbornly delicious bulb that it is, to eventually become more acceptable to British palates in Ontario. While worcestershire and curry sauces come to mind, Chef Jamie Kennedy re-imagines marmite with his Garlic Marmite made from scratch, in 125ml mason jars.

Post-war Ontario saw immigration numbers increase astronomically and with the wave of diverse cultures came suitcases full of garlic to plant in backyards throughout the province. Honouring the 50 years since the Caribbean immigration wave '67, Trinidadian Doubles with Garlic Tamarind Chutney is offered by La Limonada, and giving a nod to French influence on Ontario garlic, 6ix Triangles serves a subtle introduction to garlic and desserts with Caramelized Garlic French Toast with Cinnamon Swirl. Artisanal condiment vendor Malty and Hoppy Delicacy considers craft beer as a Canadian food group, pairing it with black garlic and voila: Beer Jelly Infused with Black Garlic.

With so many interesting tastes from garlic's past, Ben Sachse from Kitchen at Elora Brewing Company brings taste buds back to the future by using garlic scapes, once discarded and fed to pigs, in Aioli Sauce Drizzled over Smoked Chicken Skewers, and turns garlic into a snack food with his Crispy Garlic Chips. Brimstone Brewing's Black Garlic Oatmeal Stout Cask Ale stays on the garlic and beer trend and Official Beer Sponsor Creemore Springs Brewery gives a lesson in respecting age old Bavarian beer purity laws by using Ontario spring water in their beer.

Music representing the diverse cultures that honour garlic rounds out the scene at Toronto Garlic Festival, featuring: Aboriginal women's hand drum and singing group Spirit Wind; Waleed Abdulhamid (Sudanese djembe), Vandana Vishwas (South Asian vocals), Lucio Raggiunti (traditional Italian songs on Organetto), Jonno Lightstone and Brian Katz (Traditional Jewish folk songs/A Klezmer Smorgasbord), Chris Dunn & Paula Wolfson (Canadian Folk Songs), Glen Hornblast (Canadian Songbook) and DJ Bliss (Persian Fusion). Visitors can get a free posture assessment from Rosedale Wellness Centre at the festival, which will help them decide just how much Ontario garlic and garlic products to carry home without hunching over. If the past six festivals are an indication, Ontarians can carry a lot.

Sunday, September 17, 2017 from 9 am to 5 pm.

Artscape Wychwood Barns is located at 601 Christie Street, Toronto, ON M6G 4C7, less than 10 minute walk west from the St. Clair West Subway station.

Street and metered parking nearby. Wheelchair accessible.

Admission is \$5.00 per adult. Children 12 and under are free.

<http://www.TorontoGarlicFestival.ca>

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For more info, set up interviews, enquire about media accreditation:

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