



August 16 to 27, 2010

EVENT GUIDE 2010

Visit: www.tasteofhuron.ca;
Or call 519-524-8394 x3 for more details;
Or call 519-523-9300 for tickets.

FOOD FOR THOUGHT

Hosted at restaurants throughout the County, diners will enjoy presentations and lively discussions on various food-related topics. Special menus will be presented to complement the specific topics. See the Taste of Huron website for full menu details.

Garlic Gourmet

Date: Monday, August 16, 2010

Time: 7:00 PM to 9:00 PM

Location: Hessenland Country Inn, 72981 Bluewater Hwy, RR#2 Zurich, ON N0M 2T0

Reservations: Call 1-866-543-7736 or visit www.hessenland.com

Cost: \$40.00 per person (does not include: beverages, taxes or service)

Topic: There will be no such thing as a 'little garlic' at this Food for Thought dinner! We welcome President and Founder of "The Garlic Box", Jackie Rowe, as she highlights the endless possibilities garlic has to offer. She'll discuss the culinary and medicinal benefits of the stinking rose, while you dine on garlic-inspired delights! As the second dinner in Hessenland's "Sunset Soiree Series," guests will enjoy dishes from food stations set-up throughout the grounds while listening to musical entertainment and watching the beautiful Huron County sunset.

Menu: Presenting items from "The Garlic Box," the menu prepared by Chef Frank Ihrig will also feature many other locally-grown ingredients.

Quick, Quick...Slow (Food)

Date: Wednesday, August 18, 2010

Time: 7:00 PM to 9:00 PM

Location: Eddington's of Exeter, 527 Main Street, Exeter, ON N0M 1S1

Reservations: Call 1-519-235-3030 or visit www.eddingtons.ca

Cost: \$40.00 per person (does not include: beverages, taxes or service)

Topic: You may have heard of Slow Food, but what is it? What does it mean to eat Slow (Food)? Join Melanie Doerksen, an instructor in the Culinary Arts program at Fanshawe College and Chair of Slow Food London as she reveals the history, concept and association of Slow Food. Representatives from the Exeter Farmers' Market and Hayter's Farm will also discuss how they relate to the Slow Food movement. Let's slow down as we dine in the relaxing atmosphere of rural Ontario, over a delicious meal prepared from locally-grown ingredients and savour the tradition that this Food for Thought dinner has to offer.

Menu: Given that the Slow Food movement originated in Italy almost 25 years ago, the menu for this Food for Thought dinner will feature Italian-themed dishes. Using turkey products from Hayter's Farm and produce courtesy of the Exeter Farmers' Market, Chef James Eddington will create a mouth-watering meal your taste buds will enjoy!

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U R What U Eat

Date: Thursday, August 19, 2010

Time: 7:00 PM to 9:00 PM

Location: The Little Inn of Bayfield, 26 Main Street South, Bayfield, ON N0M 1G0

Reservations: Call 1-800-565-1832 or visit www.littleinn.com

Cost: \$40.00 per person (does not include: beverages, taxes or service)

Topic: Join this discussion and learn more about how food reaches your table! Peter Johnson from the Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA) will present an unbiased discussion on the modern methods of agricultural production, food distribution systems, real food costs and more!

Menu: Use of a variety of locally grown and produced products.

A Perfect Pairing: Niagara & Huron

Date: Monday, August 23, 2010

Time: 7:00 PM to 9:00 PM

Location: The Black Dog Village Pub and Bistro, 5 Main Street North, Bayfield, ON N0M 1G0

Reservations: Call 1-519-565-2326 or visit www.blackdogpubbistro.ca.

Cost: \$50.00 (does not include: taxes or service; but includes a surcharge for wine served. Couples will also receive an autographed copy of *A Year in Niagara* by Kathleen Sloan-McIntosh).

Topic: Sample the best from two Ontario regions as we celebrate a locally-produced menu paired with the critically acclaimed wines from Niagara's Lailey Vineyard. Special guest Derek Barnett, renowned winemaker of Lailey Vineyard, will discuss his award-winning wines.

Menu: Guests will enjoy a four-course dinner drawn from co-owner Kathleen Sloan-McIntosh's award-winning book *A Year in Niagara*. Each course will be paired with one of the extraordinary wines from family-run Lailey Vineyard.

Thank a Farmer

Date: Tuesday, August 24, 2010

Time: 7:00 PM to 9:00 PM

Location: The Benmiller Inn & Spa, 81175 Benmiller Line, Goderich ON N7A 3Y1

Reservations: Call 1-800-265-1711 or visit www.benmiller.on.ca.

Cost: \$40.00 per person (does not include: beverages, taxes or service)

Topic: Have you eaten today? Thank a farmer. Various Huron County producers come together to tell you how their food product is produced. From maple syrup to meat to fruits and veggies, this food discussion will highlight how your favourite foods are grown and produced for your enjoyment!

Menu: This menu will present the feature items grown and produced by the farmers' speaking at the dinner, as well as many other local food items.

Parsley, Sage, Rosemary and Thyme

Date: Wednesday, August 25, 2010

Time: 7:00 PM to 9:00 PM

Location: Bailey's Fine Dining, 120 Court House Square, Goderich, ON N7A 1M8

Reservations: Call 1-519-524-5166 or visit www.baileysdining.ca.

Cost: \$40.00 per person (does not include: beverages, taxes or service)

Topic: Would you like to cook with herbs, but have trouble with when and where to use them? Learn how to use fresh herbs in every day cooking; to compliment your dishes, not overwhelm the flavour of your favourite foods. Speaker Nancy Hislop, owner and operator of Mullberry Hill Farm, will discuss how to grow and store your own fresh herbs.

Menu: The menu for this Food for Thought dinner is based on enhancing the flavour of our foods by using a variety of fresh herbs as well as many other locally-grown and produced items.

CULINARY WORKSHOPS

Home chefs and food enthusiasts get their chance to learn unique culinary techniques at local dining spots working with local chefs and food specialists.

Visit: www.tasteofhuron.ca;
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Cost: \$20.00 per workshop or the limited time offer (only available until August 6, 2010) of a Culinary Workshop Pass (5 workshops for \$80.00 (\$20.00 savings))

Infusion of Flavour

Date: Monday, August 16, 2010

Time: 6:30 PM to 9:30 PM

Type: Hands-on demonstration

Level: Basic/Intermediate

Hosted by: Dave Koert of Koert Organics

Workshop Location: Seaforth Legion Branch, 123 Main Street South, Seaforth, ON N0K 1W0

Workshop Description:

Infuse your cooking with new flavour! Dave Koert, of Koert Organics, will start by showing you how to smoke a variety of Lake Huron fish and summer veggies including ripe August tomatoes and sweet corn in a home-sized smoker grill. While the smoker does its work, Dave will teach you interesting flavour combinations to mix your own summer cocktails including Caesars and martinis as well as creating your own flavoured vodka and gin. You'll also learn tips and techniques for home pickling. You'll come away with all the skills you need to throw the ultimate backyard party!

Selecting & Preparing a Lake Huron Catch

Date: Tuesday, August 17, 2010

Time: 7:00 PM to 9:30 PM

Type: Hands-on demonstration

Level: Basic/Intermediate

Hosted by: Devin Tabor of Bon Vivant Personal Chef Service

Workshop Location: Regional Equine and Agricultural Centre of Huron, 169 Beech Street, Clinton, ON N0M 1L0

Workshop Description:

Be a fish out of water no longer! Through both hands-on and cooking demonstrations, Chef Devin Tabor from Bon Vivant Personal Chef Service will show you five great ways to prepare your seasonal Lake Huron catch and pair each with a complimentary side dish. You'll eat what you make, so please come hungry!

Roll Baby Roll

Date: Thursday, August 19, 2010

Time: 7:00 PM to 9:00 PM

Type: Hands-on demonstration

Level: Basic/Intermediate

Hosted by: Lilia Hill from Lil's Kitchen

Workshop Location: Regional Equine and Agricultural Centre of Huron, 169 Beech Street, Clinton, ON N0M 1L0

Workshop Description:

Fill your home with the smell and taste of South East Asian cuisine! Originating from the Philippines, Lilia Hill from Lil's Kitchen in Clinton will teach you how to prepare, wrap and cook various styles of traditional South East Asian spring rolls and cuisines.

Old Fashioned Preserving

Date: Saturday, August 21, 2010

Time: 3:00 PM to 6:00 PM

Type: Hands-on Demonstration

Level: Basic/Intermediate

Hosted by: Marlene O'Brien of the Bayfield Berry Farm

Workshop Location: Bayfield Berry Farm, 77697 Orchard Line, Clinton, ON N0M 1L0

Workshop Description:

Learn the step-by-step process of old fashioned preserving! Preserving Guru Marlene O'Brien of Bayfield Berry Farm will instruct you on how to make sweet homemade freezer jam from seasonal fruits. On the salty side, you'll be taught how to make fresh salsa from ripe August tomatoes. The workshop will discuss helpful tips for multi-uses of preserves. You take home the finished products!

The Happy Baker does Cheesecake & Cupcakes

Date: Sunday, August 22, 2010

Time: 2:00 PM to 4:00 PM

Type: Hands-on demonstration

Level: Basic/Intermediate

Hosted by: Erin Bolger, author of *The Happy Baker - A Dater's Guide to Emotional Baking*

Workshop Location: Regional Equine and Agricultural Centre of Huron, 169 Beech Street, Clinton, ON N0M 1L0

Workshop Description:

Join award-winning cookbook author Erin Bolger, aka The Happy Baker, as she shares her tips and tricks on emotional baking! After bad dates and bad break-ups, the Huron County native found herself in the kitchen whipping up a batch of recipes including her "My Mom Didn't Like You Anyway, Cupcake," and as a self-taught baker, this workshop is perfect for newbie's. You'll learn how to make a variety of cupcakes and cheesecakes from Erin's cookbook, *The Happy Baker - A Dater's Guide to Emotional Baking* as she shows you how fun and easy baking can be!

Avant-Garde Salad Preparations

Date: Sunday, August 22, 2010

Time: 2:30 PM to 4:00 PM

Type: Cooking Demonstration

Level: Basic/Intermediate

Hosted by: Joseph Petrinac of The Little Inn of Bayfield

Workshop Location: The Little Inn of Bayfield, 26 Main Street North, Bayfield, ON N0M 1G0

Workshop Description:

Find out how you can give your everyday salad that extra punch! Using locally-sourced ingredients, the Head Chef at the Little Inn in Bayfield, Joseph Petrinac, will illustrate the concepts and creation of the salad course. The preparation, assembly and garnishes for the salad dish will be enhanced using modern gastronomic methods and techniques.

The Whole Loaf: Bread Making & Tasting

Date: Sunday, August 22, 2010

Time: 4:00 PM to 6:30 PM

Type: Hands-On Demonstration

Level: Basic/Intermediate

Hosted by: Christian Burdan of Burdan Passion Bread

Workshop Location: Burdan's Red Cat Farm Bakery, 82560 Bluewater Hwy, Goderich, ON N7A 3X9

Workshop Description:

Different country, different taste! Come visit the Burdan Red Cat Farm Bakery and discover the unique taste of European breads! You'll taste a variety of breads and learn about how each is made. Owner of Burdan Passion Bread, Christian Burdan, will teach you how to bake a traditional "Sunday Breakfast Bread," including the dough-making and modeling. You take what you bake!

No Soup for You

Date: Monday, August 23, 2010

Time: 7:00 PM to 9:00 PM

Type: Hands-on demonstration

Level: Basic/Intermediate

Hosted by: Peter Gusso of the Blyth Station House Bed and Breakfast

Workshop Location: Regional Equine and Agricultural Centre of Huron, 169 Beech Street, Clinton, ON N0M 1L0

Workshop Description:

No Soup for You – or maybe a little! Whet your appetite as owner and operator of the Blyth Station House Bed and Breakfast, Peter Gusso, shows you how to prepare a selection of appetizers' and d'oeuvres including a Scottish soup with a Huron County twist. Come prepared to tease your taste buds with some delicious bite-sized treats!

Carving 101

Date: Tuesday, August 24, 2010

Time: 7:00 PM to 8:30 PM

Type: Hands-on demonstration

Level: Basic/Intermediate

Hosted by: Sam Gundy of Forager Foods and the Head Butcher from Olliffe

Workshop Location: Forager Foods, 27 Main St North, Bayfield, ON N0M 1G0

Workshop Description:

A carving workshop for the home chef! Led by the Head Butcher from Olliffe, the finest butcher shop in Toronto, the workshop will reveal how to complete simple carving tasks without destroying your favourite meats! The workshop will highlight a few hands-on techniques including how to tie like a pro, cutting a whole chicken into parts, and general knife skills such as how to French a rack of pork or lamb.

Summer in the Raw

Date: Thursday, August 26, 2010

Time: 6:00 PM to 9:00 PM

Type: Hands-on demonstration

Level: Basic/Intermediate

Hosted by: Vicky Morrison of Grassroots Rural Retreat

Workshop Location: Grassroots Rural Retreat, 760 Bruce Rd 86, RR# 1 Lucknow, ON N0G 2H0

Workshop Description:

Summer is here and it's time to enjoy the best that raw food has to offer! "Eating raw" means preparing vegetarian food that has not been heated above 115 degrees. It is food that is full of energy that fills you with energy. Full of delicious summertime recipes that will delight you and any guests you have, this workshop will also give you great ideas (and the recipes to accompany them) for what to take to summer parties. Come and learn how to prepare the kinds of raw vegetarian dishes and drinks that will WOW you and make you feel that summertime high all season long!

HURON COUNTRY SUPPER

Date: Friday, August 20, 2010

Time: 7:00 PM to 10:00 PM

Location: Grassroots Rural Retreat, 760 Bruce Rd 86, RR# 1 Lucknow, ON N0G 2H0

Cost: \$15.00 per adult; \$10.00 children 12 and under

Event Description: The Huron Country Supper is a traditional country-style dinner served on the farm. Served family-picnic style, the menu will feature local barbequed meat varieties and side items grown right on the farm! Guests will dance to live country music while the sun sets over the rolling hills of northern Huron County.

Event Sponsor: Brick Brewery (www.brickbeer.com)

HURON COUNTY FARM TOURS

Date: Saturday, August 21, 2010

Time: 9:00 AM to 4:00 PM (bus pick-up at 8:45 AM at the Goderich Walmart on Hwy 8)

Locations: Heather Holme Holsteins, Robinson's Maple Syrup, Meeting Place Organic Farm and Grassroots Rural Retreat

Cost: \$10.00 per person or \$25.00 for family of 4

Event Description: This guided bus tour will take participants on a visit to various types of farming operations found in Huron County. From direct-sale family farms to the global trade industry, this tour will show participants how food lands on their fork. Participants will stop for a local food picnic lunch at Grassroots Rural Retreat before continuing on to learn about more agricultural practices found in our backyard.

Event Sponsor: Huron County Federation of Agriculture (www.ofa.on.ca)

TASTE OF HURON VILLAGE MARKETPLACE

Date: Saturday, August 21, 2010

Time: 10:00 AM to 1:00 PM

Location: Court House Square, Goderich, ON N7A 1M2

Cost: Free entrance; minimal charge for samples

Event Description: Partnering with the well-established Goderich Farmers' Market, this event will include the regular vendors but will also feature the following:

Recipe Challenge - Using only ingredients found at the Goderich Farmers' Market, local professional chefs will prepare dishes. Judged on taste and presentation, the best dishes will be awarded prizes in various categories.

Tasting – Held just off the Court House Square at The Livery, local restaurants and chefs will prepare bite-sized samples using local ingredients.

Children's Area – Sponsored by the Huron County Library, this is an interactive space that will educate children about where their food comes from.

Event Sponsor: Hayter's Farm (www.hayterturkey.com)

TASTE OF HURON GALA DINNER

Date: Saturday, August 21, 2010

Time: 7:30 PM to 11:00 PM

Location: Bayfield Town Hall, Clan Gregor Square, Bayfield, ON

Cost: \$100 per person

Event Description: This elegant five-course dinner emphasizes the quality and taste of ingredients produced within Huron County. Prepared by a team of the best chefs found in the County, this gala dinner highlights a different locally-produced ingredient with each course.

Event Sponsor: Pelee Island Winery (www.peleeisland.com)

LOCAVORE BRUNCH

Date: Sunday, August 22, 2010

Time: 11:00 AM to 1:00 PM

Location: Grassroots Rural Retreat, 760 Bruce Rd 86, RR# 1 Lucknow, ON N0G 2H0

Cost: \$20.00 per person

Event Description: Traditional Sunday brunch with a twist prepared by local chefs featuring Huron County produced eggs and other ingredients. The brunch event includes a food-related discussion.

Event Sponsor: Huron County Egg Farmers (www.eggs.ca)

PLOWING MATCH BBQ

Date: Friday, August 27, 2010

Time: 5:00 PM to 9:00 PM

Location: Regional Equine and Agricultural Centre of Huron, 169 Beech Street, Clinton, ON N0M 1L0

Cost: \$15.00 per person

Event Description: The Taste of Huron culinary festival ends with a barbeque co-hosted by Taste of Huron and The Huron County Plowing Match. The barbeque will bring County visitors into contact with a long standing traditional agricultural event, mingling farmers and consumers to create a new dynamic for this event. Local food is only part of the draw for this event, which features old-fashioned country music, fiddling and dancing.

TASTE OF HURON – Events by Date

Monday, August 16, 2010

7:00 PM to 9:00 PM	Food for Thought	“Garlic Gourmet”	Hessenland Country Inn
6:30 PM to 9:30 PM	Culinary Workshop	“Infusion of Flavour”	Seaforth Legion Branch

Tuesday, August 17, 2010

7:00 PM to 9:00 PM	Culinary Workshop	“Selecting & Preparing a Lake Huron Catch”	REACH
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Wednesday, August 18, 2010

7:00 PM to 9:00 PM	Food for Thought	“Quick, Quick...Slow (Food)”	Eddington's of Exeter
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Thursday, August 19, 2010

7:00 PM to 9:00 PM	Food for Thought	“U R What U Eat”	The Little Inn of Bayfield
7:00 PM to 9:00 PM	Culinary Workshop	“Roll Baby Roll”	REACH

Friday, August 20, 2010

7:00 PM to 10:00 PM	Huron Country Supper		Grassroots Rural Retreat
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Saturday, August 21, 2010

9:00 AM to 4:00 PM		Huron County Farm Tours	Goderich Walmart (pick-up location)
10:00 AM to 1:00 PM		Taste of Huron Village Marketplace	Goderich Court House Square
3:00 PM to 6:00 PM	Culinary Workshop	“Old Fashioned Preserving”	Bayfield Berry Farm
7:30 PM to 11:00 PM		Taste of Huron Gala Dinner	Bayfield Town Hall

Sunday, August 22, 2010

11:00 AM to 1:00 PM		Locavore Brunch	Grassroots Rural Retreat
2:00 PM to 4:00 PM	Culinary Workshop	“The Happy Baker Does Cheesecakes & Cupcakes”	REACH
2:30 PM to 4:00 PM	Culinary Workshop	“Avant-Garde Salad Preparations”	The Little Inn of Bayfield
4:00 PM to 6:00 PM	Culinary Workshop	“The Whole Loaf: Bread Making & Tasting”	Buridan's Red Cat Farm Bakery

Monday, August 23, 2010

7:00 PM to 9:00 PM	Food for Thought	“A Perfect Pairing: Niagara & Huron”	The Black Dog Village Pub & Bistro
7:00 PM to 9:00 PM	Culinary Workshop	“No Soup for You”	REACH

Tuesday, August 24, 2010

7:00 PM to 9:00 PM	Food for Thought	“Thank a Farmer”	Benmiller Inn & Spa
7:00 PM to 9:00 PM	Culinary Workshop	“Carving 101”	Forager Foods

Wednesday, August 25, 2010

7:00 PM to 9:00 PM	Food for Thought	“Parsley, Sage, Rosemary & Thyme”	Bailey's Fine Dining
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Thursday, August 26, 2010

6:00 PM to 9:00 PM	Culinary Workshop	“Summer in the Raw”	Grassroots Rural Retreat
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Friday, August 27, 2010

5:00 PM to 9:00 PM		Plowing Match BBQ	REACH
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