



August 29 to September 10, 2011

EVENT GUIDE 2011

FOOD FOR THOUGHT DINNERS

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.](#)

#1: Thank a Farmer

Date: Monday, August 29, 2011

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: Have you eaten today? Thank a farmer. Various Huron County producers come together to tell you how their food product is produced. From honey to garlic and beef to pork, this food discussion is sure to whet your appetite for local food! Guests will enjoy dishes from food stations set-up throughout the grounds while listening to musical entertainment and watching the beautiful Huron County sunset.

#2: Functional Foods: Enhancing Your Diet

Date: Tuesday, August 30, 2011

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.benmillerinnandspa.com

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

Topic: Enhance your diet with functional foods – foods that look like everyday items but have an added kick of goodness! Local functional food producer, Everspring Farms, will discuss their functional food products including sea buckthorn berries and sprouted grains, and will share the benefits they have for consumers. In addition, Willowgrove Hill Farms will speak about their natural OMEGA-3 enriched pork. Learn more about how you can consume food that will lead to sustainable health and well being.

#3: One Potato, Two Potato, Three Potato & More!

Date: Wednesday, August 31, 2011

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

Topic: Join the Black Dog as they present a five-course dinner showcasing the world's favourite vegetable – the potato! With recipes taken from Black Dog co-owner Kathleen Sloan-McIntosh's brand new book – *300 Best Potato Recipes* – published this fall by Robert Rose Publishing, this five-course dinner is tailor-made for the potato lover in all of us as it showcases the humble tuber in five distinctive dishes. Kathleen will introduce each dish, and special guest, potato grower Henry Jamrozinski of Grand Bend Produce will be on hand to talk to us about his special world of potatoes.

#4: Healthy Doesn't Have to be Boring!

Date: Thursday, September 1, 2011

Time: 7:00 PM to 9:00 PM

Location: Fireside Café, Hwy 4 South of Wingham, Wingham, ON N0G 2W0

Reservations: Call 1-519-357-4484 or visit www.thefiresidecafe.com

Cost: \$40.00 (does not include: taxes or service)

Topic: The food items we consume can work for or against our overall health. Heart attack survivor and owner of the Fireside Café, Dave Phillips, along with special guests will share their experiences and insights of how life changes after a health scare or a new dietary restriction. They'll share how you can change your diet now to help reduce your chance of such problems in your family. Don't wait for your wake up call – make healthy choices for a healthy lifestyle today!

#5: For the Love of Lamb

Date: Tuesday, September 6, 2011

Time: 7:00 PM to 9:00 PM

Location: The Blyth Inn, 422 Queen Street Blyth, ON N0M 1H0

Reservations: Call 1-519-523-9381 or visit www.blythinn.ca

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

Topic: Most people are familiar with beef, pork and chicken, but what about lamb? Come out and enjoy a meal that many people cannot get; locally produced lamb. Learn more about lamb from Marg Steele of Steele Wool Farm, who will share her experiences from a lifelong involvement in this expanding industry and her passion for grass fed lamb and its health benefits as well as why direct marketing is good for the farmer, the consumer and the land.

#6: The Development of Huron County's Wine Industry

Date: Wednesday, September 7, 2011

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) + \$20 (optional) for a flight of wine with each course.

Topic: If you can grow peaches, you can grow grapes! Learn about Huron County's blossoming wine industry at this Food for Thought dinner. Join Richard Fitoussi, formerly of The Little Inn of Bayfield, as he shares stories behind the exploration, investment and development of Huron County's upcoming wine industry and find out how this eager venture can contribute to the local community.

#7: A Fish Out of Water

Date: Thursday, September 8, 2011

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: Join Steph Purdy, part of the fourth generation in the Purdy Family Fishery, as she speaks about the history of the company; the species of fish in the Great Lakes and how they are caught commercially; the health benefits of eating fish; and she will also enlighten you with some little known fish facts.

LOCAVORE LUNCH AND LEARNS

Due to popular demand of our Food for Thought dinners, we've now added a lunch option. 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.

#1: Goderich is Growing

Date: Wednesday, August 31, 2011

Time: 12:00 PM to 1:00 PM

Location: Thyme on 21, 80 Hamilton Street, Goderich, ON N7A 1P9

Reservations: Call 1-519-524-4171 or visit www.thymeon21.com

Cost: \$20.00 per person (does not include: beverages, taxes or service)

Topic: Join an informal discussion about the Goderich Community Garden while enjoying a gourmet lunch at Thyme on 21 prepared by Chef Terry Kennedy, who was named Taste of Huron's Top Chef in 2010. Community gardeners Erica Schilthuis and Julie Anne will share how the garden's seeds are sown by sharing what it is, how it works, how it got started and what people are growing.

#2: Local Food From A to Z

Date: Wednesday, September 7, 2011

Time: 12:00 PM to 1:00 PM

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

Reservations: Call 1-519-524-5166

Cost: \$20.00 per person (does not include: beverages, taxes or service)

Topic: This presentation will outline various aspects of local food – A is for area or what is "Local", C is for Community and how food connects producers and eaters and T is for Terroir which describes the unique flavors and conditions that result from the soil and specific climatic conditions. Join Joan Brady, farmer and food systems developer as she presents Local Food from A to Z – a colorful presentation that allows exploration of the benefits, opportunities, challenges and definitions associated with local food.

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.

Cost: \$20.00 per workshop or a Culinary Workshop Pass - 5 workshops for \$80.00 (\$20.00 savings)

#1: Pies, Tarts and Berries - Oh My!

Date: Monday, August 29, 2011

Time: 7:00 PM to 9:00 PM

Hosted by: Marlene O'Brien from Bayfield Berry Farm

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

Outline: Discover how to make delicious pies and tarts with Marlene O'Brien of the Bayfield Berry Farm. Marlene will teach you her best tricks for making homemade crusts, crumble and fillings. She'll have you serving up sweets and treats to your family and friends in no time!

#2: Huron County Comfort (Comfort Foods with a Twist)

Date: Tuesday, August 30, 2011

Time: 7:00 PM to 9:00 PM

Hosted by: Teresa DeJong from High Creek Farms Inc

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

Outline: Are you ready for a new family favourite? Join Teresa DeJong of High Creek Farms as she shows you two recipes with a twist on the usual. The workshop will focus on taking comfort foods (grilled cheese and soup) to a whole new level with a little gruyere cheese and some roasted Huron County squash. Learn how easy it is to bring classics to life and serve up something your family will be asking for again and again.

#3: Eggs On

Date: Thursday, September 1, 2011

Time: 7:00 PM to 9:00 PM

Hosted by: Dave McMurray of Whiskful Thinking

Location: Whiskful Thinking, 61 King, Hensall, ON N0M 1X0

Outline: Learn how to step up your egg dishes with Chef Dave McMurray from Whiskful Thinking. He'll show you how to use eggs any time of day with an appetizer: an Italian Stracciatella Soup, an entrée: an egg and goat cheese cake-roesti and a potato basket with egg, spinach, tomato and goat cheese, and a dessert: a maple peach creme brulee.

#4: Roll Baby Roll

Date: Saturday, September 3, 2011

Time: 2:00 PM to 4:00 PM

Hosted by: Lilia Hill from Lil's Kitchen

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

Outline: Back by popular demand - 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.

#5: Deconstruction Site: A Look at the Cuts & Proper Prep of Meat

Date: Sunday, September 4, 2011

Time: 2:30 PM to 4:00 PM

Hosted by: Joseph Petrinac from The Little Inn of Bayfield

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

Outline: Discover basic butchery with Chef Joseph Petrinac from The Little Inn of Bayfield. He'll

discuss what to look for when selecting your favourite cuts of meat and how to cook them properly so you can aim to please with classic meat dishes.

#6: La Dolce Vita

Date: Monday, September 5, 2011

Time: 10:00 AM to 12:00 PM

Hosted by: Peter Gusso from the Blyth Station House

Location: Blyth Community Centre, 377 Gypsy Lane Blyth, ON N0G 2W0

Outline: Experience a little Italian charm with Peter Gusso from the Blyth Station House as he teaches you how to make fresh, homemade Italian pastas, Gnocchi and Ravioli, using Huron County ingredients.

#7: Pack a Punch: How to Make a Healthy Lunch

Date: Monday, September 5, 2011

Time: 7:00 PM to 9:00 PM

Hosted by: Spencer Vail from the Benmiller Inn and Spa

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

Outline: Join Executive Chef Spencer Vail as he shares with you convenient ways to prepare healthy lunches that will positively effect your day. During this hands-on cooking demonstration, he'll show you how to prepare nutritious bagged lunches (allergy friendly) and busy people on the go. It will showcase modern recipes and cooking techniques that are fast, healthy, and economical. Ingredients that are fresh and accessible will be used to teach you just how easy it is to eat local and incorporate seasonal produce into your diet. Joining guests for the seminar will be Chef Martin Novotny, whose ideas on North American cafeteria reform are accentuated by his own European upbringing, and Caitlin Bergin (a member of the Ontario Secondary School Teachers Federation) who will provide brochures outlining the link between nutrition and brain function.

#8: School of Lake Huron Fish

Date: Tuesday, September 6, 2011

Time: 9:30 AM to 12:00 PM

Hosted by: Devin Tabor from Bon Vivant Personal Chef Service

Location: Blyth Community Centre, 377 Gypsy Lane Blyth, ON N0G 2W0

Outline: Dive into the world of Huron County fish! Local chef and catered event specialist, Chef Devin from Bon Vivant Personal Chef Service will highlight various cooking and preparation methods of locally available fish. Included will be cleaning, filleting, scaling and skinning a whole fish and paring it with other locally produced ingredients to make a complete & healthy, locally produced meal.

#9: Ordinary to Extraordinary

Date: Tuesday, September 6, 2011

Time: 7:00 PM to 9:00 PM

Hosted by: Dave Koert from Koert Organics

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

Outline: Dave Koert of Koert Organics will share a variety of his knowledge from the kitchen to the garden to show you techniques on how to transform your meals from blah to ta-da! You'll learn how to make compound butters and home preserves while you kick it up a notch with herbs, spices, rubs and sauces. Dave will also touch on some tips for easy year-round home container gardening. Your plate will never be boring again!

#10: Summer Thyme Appy Hour

Date: Wednesday, September 7, 2011

Time: 7:00 PM to 9:00 PM

Hosted by: Peter & Catherine King

Location: Thyme on 21, 80 Hamilton Street, Goderich, ON N7A 1P9

Outline: Join Thyme on 21 owners Peter and Catherine King as they teach you how to host a herb-themed cocktail party! You'll learn how to make a variety of appetizers and cocktails using fresh garden herbs and locally sourced ingredients including: a Mint Mojito, Rosemary Collins, Weth Mushroom Canapes on Red Cat Farm Bread, Fresh Basil Bruschetta and more. The evening will include demonstrations, interesting facts and lots of sampling!

#11: Going Gluten-Free

Date: Saturday, September 10, 2011

Time: 10:00 AM to 1:00 PM

Hosted by: Patti Robertson from Classic Total Concept

Location: Classic Total Concept, 135 Victoria Street East, Wingham, ON N0G 2W0

Outline: Enhance your health and vitality with Patti Robertson from Classic Total Concept as she discusses gluten-free eating! Whether you have a dietary restriction or just want to learn more about how to minimize your gluten intake, Patti will show you the benefits of reducing gluten in your diet from first hand experience. Enjoy a food prep demonstration and a delicious lunch.

#12: The Herb Garden

Date: Saturday, September 10, 2011

Time: 2:00 PM to 4:00 PM

Hosted by: Nancy Hislop from Mulberry Hill Farm

Location: Mulberry Hill Farm, 38307A Blyth Road, RR#3 Auburn, ON N0M 1E0

Outline: Join Nancy Hislop of Mulberry Hill Farm on a walk through her herb garden and you'll see how easy it is to grow, cook with and preserve herbs. Discover what fresh herbs look like, how they smell and how to use them in your everyday cooking. The tour will end with a delicious tasting of herbal treats.

CHEF CHALLENGE

Date: Saturday, September 3, 2011

Time: Local Top Chef Challenge 9:30 AM to 11:30 PM, Top Chef Canada Dual Challenge 12:00 PM to 1:30 PM

Location: Goderich Farmers' Market, 1 Court House Square, Goderich, Ontario N7A 1M2

Cost: FREE

Event Description: 1, 2, 3, 4 – we declare a Top Chef Canada war! Come and see Top Chef Canada participants, Chef Andrea Nicholson and Chef Rob Rossi, cook it out in an all out chef dual. Using only ingredients found at the Goderich Farmers' Market, paired with a secret item, these dishes will be judged from taste to presentation. Local Huron County chefs will also battle following the same model. Who will come out on top of these chef challenges? Don't miss the opportunity to see professional chefs strut their stuff in the kitchen.

TASTY BLUES CAFÉ

Date: Saturday, September 3, 2011

Time: 2:00 PM to 5:30 PM

Location: Goderich Farmers' Market, 1 Court House Square, Goderich, Ontario N7A 1M2

Cost: \$10.00 per person to enter café, FREE for concert

Event Description: Visitors will enjoy great blues music by the Chris Murphy Allstar Band, while having the chance to eat tasty samples of Huron County's bounty and meet the Top Chef Canada participants.

LOCAVORE BRUNCH N' BLUES

Date: Sunday, September 4, 2011

Time: Brunch served between 11:00 AM – 1:00 PM, Entertainment from Noon - 2:00 PM

Location: The Livery, 35 South Street, Goderich, ON N7A 3L4

Cost: \$20.00 per person

Event Description: Traditional Sunday brunch with a twist includes locally grown ingredients prepared by local chefs, will set the stage for a bluesy morning. Live entertainment by the David Rotundo Band.

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

TASTE OF HURON GALA DINNER

Date: Saturday, September 10, 2011

Time: 7:30 PM to 11:00 PM

Location: Bluewater Shores Lakefront Resort, 77683 Bluewater Hwy, Clinton, ON N0M 1L0

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. Each course will be paired with a glass of Pelee Island wine.

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

ACCOMMODATION PACKAGES

“Taste & Stay”

Hotel Bedford

Rates from \$129 per couple

“A Fish out of Water”

Brentwood on the Beach

Rates from \$640 per couple

“Gala Dinner”

The Red Pump

Rates from \$450 per couple

“Going Gluten-Free”

Wingham Lindon Motel

Rates from \$155 per couple

“Thank a Farmer”

Hessenland County Inn

Rates from \$219 per couple

“Dining on the Shoreline”

Brentwood on the Beach

Rates from \$570 per couple

“Functional Foods”

Benmiller Inn & Spa

Rates from \$199 per couple

“Bites & Blues”

Wingham Lindon Motel

Rates from \$155 per couple

“Les Blues et Le Gourmet”

The Little Inn of Bayfield

Rates from \$607 per couple

“Breakfast & Blues”

Colborne Bed & Breakfast

Rates from \$200 per couple

“Pack a Punch”

Benmiller Inn & Spa

Rates from \$159 per couple

“Huron County’s Wine Industry”

The Little Inn of Bayfield

Rates from \$325 per couple

Visit www.tasteofhuron.ca for full accommodation package details.

SHUTTLE SERVICES

Come join the food and music fun – without the drive! See our full list of shuttle services below.

COST

Day Time (between 8:00AM & 6:45PM) – **\$5 return**

Night Time (between 7:00PM & 1:00AM) - **\$10 return**

Bus Stops

BAYFIELD - Bayfield Town Hall, Clan Gregor Square

BLUEWATER SHORES – 77683 Bluewater Hwy.

BLYTH – Blyth Campground, 377 Gypsy Lane

GODERICH – The Livery, 35 South Street

EXETER – Exeter Town Hall, 322 Main Street South (behind)

WINGHAM – Wingham Library, 281 Edward Street (behind)

Friday, September 2

(Walk-A-Bout Blues)

6:30 PM: Wingham to Goderich

8:00 PM: Bayfield to Goderich

11:30 PM: Goderich to Wingham

1:00 AM: Goderich to Bayfield

Saturday, September 3

(Chef Challenge, Tasty Blues Cafe & Main Blues Event)

8:00 AM: Blyth to Goderich

9:30 AM: Exeter to Bayfield (headed to Goderich)

10:00 AM: Bayfield to Goderich

1:30 PM: Goderich to Blyth

2:00 PM: Blyth to Goderich

2:30 PM: Goderich to Bayfield/Exeter

3:30 PM: Exeter to Bayfield (headed to Goderich)

4:00 PM: Bayfield to Goderich

4:30 PM: Goderich to Blyth (No Pick-up)

6:00 PM: Goderich to Bayfield/Exeter

7:00 PM: Exeter to Bayfield (headed to Goderich)

7:30 PM: Bayfield to Goderich 1:00 AM: Goderich to Bayfield/Exeter

Sunday, September 4

(Locavore Brunch N' Blues)

10:45 AM: Bayfield to Goderich

2:00 PM: Goderich to Bayfield

Saturday, September 10 & Sunday, September 11

(To Threshers – both Saturday & Sunday)

10:00 AM: Bayfield to Goderich (headed to Blyth)

10:30 AM: Goderich to Blyth

3:00 PM: Blyth to Goderich/Bayfield

(Gala Dinner)

6:30 PM: Goderich to Bluewater Shores

7:00 PM: Bayfield to Bluewater Shores

11:00 PM: Bluewater Shores to Bayfield/Goderich