

# Beer and Garlic ~ a match made in heaven ~

**3rd Annual Toronto Garlic Festival**  
**September 22, 2013 | Evergreen Brick Works | 550 Bayview Ave, in the Don Valley**

<http://www.torontogarlicfestival.ca> | Facebook: Toronto Garlic Festival | Twitter: @TorontoGarlic

**(Toronto – August 30, 2013)** Beer and Garlic have joined forces at this year's Toronto Garlic Festival and will ignite your tastebuds like you never imagined. The popular annual event will feature up to 30 craft beers on tap, ready to be paired with dozens of garlic-inspired food dishes.

"A surprising number of recipes call for both beer and garlic as ingredients," says festival founder Peter McClusky. "This year's festival will feature one such dish - Clameron's Chowder by Smoked and Cracked. Beer and garlic dish pairings is a natural extension at our garlic-centric food festival."

"The many variables in the production of beer allows for its great variety of flavours," says Brook Kavanagh, Executive Head Chef at La Palette Restaurant on Queen Street – who will be giving a talk on beer and food pairing at the Garlic Festival. "It is this variation that lends beer its broad spectrum of pairing possibilities."

Following are a few teasers of the perfect beer matches made in garlic heaven to be found at the festival:

Amsterdam Brewery's Natural Blonde, with its crisp, clean pickup and smooth mellow finish will quell the heat of The Spice Chef's Indian street food.

The hoppy aroma, lingering bitterness and soft bready malt flavour of Crazy Canuck Ale from Great Lakes Brewery is destined to be paired with Babi & Co.'s Indonesian Corn and Shrimp Fritters with Garlic Chili Sauce.

Black Oak's Nut Brown Ale has the sweetness to attract Liko's Hawaiian Barbecue Pork Skewers.

And the ultimate garlic and chocolate lover hook-up: Laura Slack's Black Garlic Chocolate Skull Truffle meets Dieu Du Ciel!'s Rosee d'Hibiscus!

With over 20 Ontario garlic farmers on hand, festival visitors can choose their winter supply of garlic from among many rare and heirloom varieties of Ontario-grown garlic, and continue their beer match-making at home. Visitors are welcome to raise the stakes in the beer and food dating game with free shots of fresh pressed garlic at this year's Garlic Shot Station.

And, Garlic Breath Contest anyone?

Breweries at the Toronto Garlic Festival: Amsterdam Brewery, Beau's All Natural Brewing Company, Black Oak Brewing Co, Flying Monkeys Craft Brewery, Great Lakes Brewery, Dieu Du Ciel!, Spirit Tree Estate Cidery, Howe Sound Brewing, Glutenberg, and Le Trou Du Diable. Wine will also be poured at this year's festival.

Drink Responsibly – a free festival shuttle will be running every ten minutes from the parkette beside Broadview Subway station.

Toronto Garlic Festival, Sunday September 22, 2013

The Pavillions at Evergreen Brick Works - 550 Bayview Avenue, Toronto, in the Don Valley.

Hours are 9 AM to 5 PM.

Wheelchair accessible.

Admission \$5, includes access to contests, food demos, talks and all-day film screening of the Les Blank classic, "Garlic Is As Good As Ten Mothers." Free for children 12 years and under.

Express entry for holders of tickets bought online in advance.

Paid parking available.

Bike paths: Rosedale Valley Road and Beltline Trail.

Foot paths: Chorley Park and Milkman's Run.

Free festival shuttle leaves every 10 minutes from the parkette beside Broadview subway station.

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

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