

You Can Eat Garlic with Everything!

All About The Food at the 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 – September 5, 2013) Canadian reporter Morley Safer was once quoted as saying, ‘you can never have enough garlic. With enough garlic, you can eat The New York Times.’ “And I agree with that,” says Toronto Garlic Festival Founder Peter McClusky, “you can eat anything with garlic, and this year’s featured chefs have challenged themselves to prove that.”

When it comes to food, nothing enhances the flavor more than garlic. At this year's Toronto Garlic Festival, there will be an abundance of food offerings and plenty of the good ol' garlic classics such as Jamie Kennedy’s famous Fries with Garlic Aioli; roasted corn with a twist - add Korean kimchi, or wasabi on top; comfort food like Chef Brad Long's Carnaroli Risotto with Fermented Black Garlic and Extra Virgin Olive Oil; and even a delicious elixir to boost your immune system in time for flu season - 'To Cure What Ails' Roasted Garlic and Chicken Soup.

NishDish Marketeria and Catering will serve traditional Aboriginal Cuisine such as Elk and Buffalo hors d'oeuvres, and the ever popular Japanese Street Food warrior Gushi Toronto will return with Karaage Chicken Skewer and new this year, their special Toronto Garlic Festival Teriyaki Sauce.

Hot, Spicy, Seafood, Vegetarian, Gluten Free and Paleo tastes will find mouth-watering garlic dishes to satisfy their palate. Even those who bring their Fitness Pal Diet App to the festival will be welcome at this year’s Garlic Shot Station where free shots of fresh pressed garlic will add oomph to their dish and a measly 4 calories to their waistlines.

“Festival volunteers will be cracking and pressing garlic all day to keep up with the demand,” adds McClusky. And we have an open invitation to politicians and celebrities to come down and help crack garlic at the Garlic Shot Station.”

These delectable dishes and more will be freshly prepared on site using Ontario garlic and paired with over 30 types of craft beer, wine and other homemade treats like Toronto’s famous Limonana - Chef Véronique's exquisite and natural blend of mint and lemon, which is also currently featured in George Stroumboulopoulos’ Made In Canada Lounge at TIFF.

And what about that sweet tooth you ask? Chocolate Artisan Laura Slack has fashioned a Limited Edition Black Garlic Chocolate Truffle in a Luxurious Skull Mold, and Magic Oven will serve Garlic French Toast with Salted Maple Creme-Fraiche, a sweet/savoury version of a

weekend favorite. If that isn't enough, wait for it...a roasted garlic popcorn ice cream concocted by Chocolateria's Tim English is sure to be an unforgettable taste adventure.

Drink Responsibly – a free festival shuttle will be running every 10 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.