

Success Smells Like This!

Toronto Garlic Festival

Returns for a 2nd Year, Twice as Big
With Plenty of Fun, Food and Flavour
Including a Bram Stoker Expert, a Food Chemist,
and even the Ontario Science Centre with its own garlic exhibit

October 13 + 14, 2012

Evergreen Brick Works

<http://www.torontogarlicfestival.ca/>

• Facebook: Toronto Garlic Festival • Twitter: @TorontoGarlic

(Toronto – September 20, 2012) It's the world's favourite seasoning – stimulating the human senses for 7,000 years. And it's set to raise a world-class olfactory frenzy at the second annual Toronto Garlic Festival.

Last year's inaugural event was such a massive success, organizer Peter McClusky surrendered to demand and decided to stretch this year's Toronto Garlic Festival over two full days. That means double the fun, food and flavour, October 13 and 14 at Evergreen Brick Works.

Garlic lovers, growers and chefs will gather to celebrate the delicious versatility of Ontario garlic via signature dishes, cooking demonstrations for adults and children, and informative talks.

Visitors will delight in scrumptious, just-cooked garlic dishes designed for vegetarians, meat lovers, "raw" foodies, locavores, beer and wine connoisseurs, and even people with a sweet tooth. Celebrated chefs and acclaimed local establishments will slice, dice, crush and sauté garlic specialties right before their eyes.

At the second annual Toronto Garlic Festival foodies, home cooks and gardeners meet Ontario garlic farmers, stock up on their winter's supply of fresh garlic, and buy prepared foods made by local chefs.

History and culture junkies will hear the truth about garlic and Dracula from Bram Stoker expert, professor Elizabeth Miller; food chemist Dr Eric Block will dissect the healthful elements of the beautiful bulb in "Chemistry in a Salad Bowl", and gardener Liz Primeau will explore the lore of garlic. And the Ontario Science Centre will host its own exhibit on the fascinating world of garlic.

Among the 50 vendors, visitors will find myriad local garlic specimens - including rare and heirloom varieties - garlic jellies and jams, relish and dips, Ontario-grown ginseng root, fresh herbs and specialty items, and garlic paraphernalia, like garlic presses, cookbooks, and designer aprons.

"The 5,000 garlic lovers that attended last year had nothing but praise for the Toronto Garlic Festival," says festival founder Peter McClusky. "So this year we're doubling the number of chefs and opening for two days to handle the 8,000 expected visitors."

The Toronto Garlic Festival is proud to be supported by Tonic Toronto Magazine, Steam Whistle Brewing, Greenbelt Farmers' Market Network, The Bloor Hot Docs Cinema, The Chefs' House, and The Big Carrot.

Toronto Garlic Festival will take place in Holcim Gallery and Koerner Gardens, at Evergreen Brick Works, located at 550 Bayview Avenue, Toronto, in the Don Valley.

Running Saturday, October 13, 2012 from 1 pm to 9 pm, and Sunday, October 14, from 9 am to 4 pm. Wheelchair accessible.

Admission is \$10 per adult. There is an early-bird admission for tickets found at the festival website, <http://www.torontogarlicfestival.ca/>

Seniors \$8. Children under 12 are FREE.

Visitors may purchase food tickets in \$2.00 denominations. Food portions cost \$2.00 to \$8.00.

Paid parking available. Bike paths: Rosedale Valley Road and Beltline Trail. Foot paths: Chorley Park and Milkman's Run. Free five-minute 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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