

5th Anniversary
Toronto Garlic Festival

Sunday September 20, 2015

Artscape Wychwood Barns

9:00am – 5:00pm

Admission: \$5.00

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

• Facebook: Toronto Garlic Festival • Twitter: @TorontoGarlic

NEW THIS YEAR
BEER and GARLIC DISHES NOW TOGETHER
ON PAIRING CHART

(Toronto – Sept 10, 2015) Ontario craft beer and garlic cuisine are two great tastes that go hand in hand. This year the Toronto Garlic Festival features truly inspired dishes and tantalizing brews to satisfy beer lovers. But how do you know which beer goes best with each dish? The festival's new pairing chart can help you find the best combination. Choose any dish -- or any beer -- and the pairing chart will show you the best choice to make it a tasty dining and drinking experience. And one chef has combined the two tastes in one dish.

When The Pig Came Home's Chef Ryan Gatner has created a festival first: St Louis Smoked Ribs Finished in Black Garlic Beer Sauce. The ribs will be smoked for four hours over Muskoka cherry wood and use fermented garlic, also known as black garlic, infused in beer as an ingredient in the sauce. Black garlic has a tarry texture and a flavour reminiscent of licorice, tamarind and coffee. The beer is a chocolate porter with 6% ABV. Says Gatner, "The dark chocolatey porter marries exceptionally well with black garlic and will make for an outstanding variation on our St Louis Ribs."

Garlic lovers, farmers, chefs, craft brewers, artisans and scientists gather to celebrate the fifth anniversary of the Toronto Garlic Festival at a new location, Artscape Wychwood Barns, on Sunday September 20. Visitors can stock up on their winter's supply of fresh garlic, and watch cooking demos, presentations, a movie, and live music which will run all day. Ma Belle Kitchens will feature one of their custom-built kitchen counters in the cooking demo area.

60 vendors offer myriad types of local garlic - including rare and heirloom varieties. Garlic jellies and jams, relish and dips, fresh herbs and specialty items, and garlic paraphernalia are also available for purchase. Visitors can quaff exceptional brews, featuring favourites from Muskoka Brewery, and fine wines like Ontario Vintages from Wine Tours Toronto.

With Presenting Sponsor Organics Live, the Toronto Garlic Festival is at a new location: Artscape Wychwood Barns, located at 601 Christie St., just south of St Clair Ave., less than 10-minute walk west from the St. Clair West subway station.

Sunday, September 20, 2015 from 9 a.m. to 5 p.m. Less than 10-minutes from St Clair West subway. Street and metred parking nearby. Wheelchair accessible.

Admission is \$5 per adult. Children under 12 are FREE. <http://www.torontogarlicfestival.ca/>

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

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