Ontario-Grown Garlic Galore

at 3rd Annual Toronto Garlic Festival

Ontario farmers produce some of the world's greatest garlic—over 100 varieties of the pungent plant, offering varying flavours, sweetness, hotness, colours, size and even therapeutic benefits.

September 22, 2013 Evergreen Brick Works

http://www.torontogarlicfestival.ca

Facebook: Toronto Garlic Festival Twitter: @TorontoGarlic

(Toronto, ON, June 20, 2013) Now in its 3rd year, the <u>Toronto Garlic Festival</u> assembles the best of our province's garlic bounty under one reeking roof, showcasing the diversity of crops, cuisine and culture, around this essential gastronomic element.

To be held, once again, at Toronto's <u>Evergreen Brick Works</u>, Sunday, September 22, 2013, the Toronto Garlic Festival draws thousands of attendees to celebrate the unique richness of Ontario's garlic heritage with more than 70 garlic farmers, chefs and speakers, and vendors of specialty products.

Building on the growing success and interest in the event, Festival Director, Peter McClusky, continues to expand the opportunities for attendees to learn about garlic, experience its culinary possibilities and stock up on their own supplies of cooking and seed garlic.

"Well-known chefs will be serving their hot and cold signature garlic dishes using Ontario-grown rare and heirloom varieties and black garlic," says Festival Director Peter McClusky. "Our new garlic shot bar will be slinging free doses of fresh-pressed garlic to spice up any dish and give visitors a bit of extra clout for the Garlic Breath Contest, officiated by the Ontario Science Centre."

The festival admission price also includes access to the screening of Les Blank's classic film, <u>Garlic is as</u> <u>Good as Ten Mothers</u>, a light-hearted snapshot of garlic in our food culture. Along with informative talks presented by garlic farmers, gourmands and aficionados, all on hand to provide answers on topics such as; Garlic as an Aphrodisiac; 50 Tastes of Garlic; How to Grow Great Garlic; and, Is Garlic Good for your Pet?

The Pavilions at Evergreen Brickworks, 550 Bayview Avenue, Toronto, in the Don Valley. Running Sunday, September 22, 2013 from 9:00 am to 5:00 pm, is where The Toronto Garlic Festival takes place.

Admission is \$5.00, per adult. Free for children under 12, and includes access to all presentations, cooking demonstrations, contests and the feature film by Les Blank, *Garlic is as Good as Ten Mothers*. Seating for this screening is limited, and on a first-come-first-served basis. Chef dishes, fresh garlic, beer and wine, are all on for sale.

Paid parking available. Bike paths: Bayview Avenue, Rosedale Valley Road and Beltline Trail. Foot paths: Chorley Park and Milkman's Run. Free festival shuttle runs every 10 minutes from the parkette beside Broadview subway station.

-30-

For more info, set up interviews, get accredited, get GAT:

Ingrid Hamilton | <u>ingrid@gat.ca</u> | 416-731-3034 Daniela Ponce | <u>daniela@gat.ca</u> | 647-239-3034 Pictures available at <u>www.gat.ca/media</u> LOGIN username: media | password: media | Events

Ingrid Hamilton | 416-731-3034 | ingrid@gat.ca

Owner / Operator | GAT PR

facebook/GAT PR | twitter/gatpr | www.gat.ca