

*Ontario Garlic for the Body, Mind and Heart*

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

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**(TORONTO – August 20, 2013)** Ancient Egyptians fed it to their soldiers for stamina. It protected Ulysses from Circe’s spells. Imagine what magic garlic can do for you.

Health-minded and discerning taste-lovers will be marking their calendars for the Toronto Garlic Festival, Sunday, September 22 at the eco-venue Evergreen Brick Works. It’s food, fun, and festivities -- for five bucks.

“Where else can you have such an eclectic and fun experience while celebrating a universally loved food ingredient?” says festival founder Peter McClusky.

From street food to high-end restos, vendors will be slicing and dicing Ontario garlic into their signature garlic dish. This year’s attractions include garlic popcorn-flavoured ice cream, a pancetta-kissed garlic chocolate truffle, and the craft beer and garlicky-dish “match-making” guide. The new “garlic shot” station will be slinging free shots of fresh pressed garlic, and the “garlic breath contest,” returns, adjudicated once again by the Ontario Science Centre.

The festival is a rare opportunity to stock up on your winter supply of Ontario garlic from more than 20 farmers selling rare and heirloom garlic bulbs from across the aromatic and flavour spectrum, plus black garlic and smoked garlic.

On a public-spirited note, sales of Ontario condiments will raise funds for Seed To Table, a youth-oriented food-issues community organization.

And there will be a taste-judging of the ultimate marriage of flavours – garlic and tomato – with recipes submitted from amateur chefs and home cooks. Entry recipes are to be sent to <http://www.torontogarlicfestival.ca/>. The best will be judged by the renowned Chef Sang Kim.

Other highlights include talks on growing garlic in the city, garlic as an aphrodisiac, the appropriateness of garlic as a pet food supplement and a cooking demo by Chef Brad Long.

And a screening of Les Blank’s cult classic documentary ***Garlic Is As Good As Ten Mothers.***

Toronto Garlic Festival takes place 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. 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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