



**4th Annual Toronto Garlic Festival
September 21, 2014
Evergreen Brick Works
550 Bayview Ave., in the Don Valley**

(Toronto, September 4, 2014) **No Such Thing As Too Much Garlic at the 4th Annual Toronto Garlic Festival.**

This year promises to serve up yet another odiferous adventure to thousands of loyal Ontario garlic lovers at the 4th Annual Toronto Garlic Festival. Ontario farmers and chefs return to Evergreen Brickworks Sunday, September 21, with over 100 varieties of Ontario's best tasting garlic and dozens of savoury, raw, vegetarian and even sweet garlic dishes.

The taste adventure starts by getting up close and personal with Ontario garlic farmers and breweries, and chefs showcasing the full flavour potential - from mild and mellow to nutty to spicy hot- of this universally revered bulb. "After four years, the challenge is actually to find a dish that would not work with garlic as an ingredient - and then make it work," says festival founder Peter McClusky. Case in point, the Black Garlic Lager Lollipop by Anne Sorrenti, Executive Chef at Morgan's On The Danforth, Vegiterra's Crispy Sweet Potato Gnocchi with Lemon Garlic Aioli, and Garlic Aspic by Hogtown Charcuterie.

In addition to cooking demos by Sarafino and Wind Up Bird Cafe's Yumiko Kobayashi, experts talk on The History of Garlic in Toronto, Growing Great Garlic in an Urban Setting, and Garlic's use as a Flu Fighter – a great accompaniment to Roots of Health's 4,000 clove flu-fighting soup. The educational aspect of the adventure continues with a screening of "guilty Liberal" Colin Beaver's documentary ***No Impact Man*** on his year spent living in a Manhattan high-rise with his wife and young daughter, trying to have a zero impact on the planet - no trash, no electricity, elevators or subways, no plastic, air conditioning or refrigerator. Andrew Knox, President of Transition Toronto will give a local context to the feasibility of living a Low Impact Life as one of the featured talks at this year's Speakers' Corner.

For true gastronomic adventurers, fermented garlic takes center stage in Black Garlic Vietnamese Coffee Ice Cream by The Chocolateria, Laura Slack Chocolate Artist's infamous Black Garlic Chocolate Skull Truffle, a Black Garlic Butter Tart with Chocolate Roasted Garlic Praline by Smoked & Cracked, and Major Craig's Black Garlic Raspberry Whiskey Jam. The garlic shot station is back offering free shots of raw Ontario garlic - to be eaten on top of your delicious garlic dishes, and increasing ones chances at winning the Garlic Breath Contest, officiated by the Ontario Science Centre.

Solidifying the notion that garlic is an aphrodisiac and similar to music in its cultural transcendence, musical guest Carl Dixon (The Guess Who, Coney Hatch, April Wine) serenades with his acoustic guitar, garlic-shaped beeswax candles burn and Garlic infused Spiced Coffee with Maple Cream and Pumpkin Vanilla Dust brews. No Such Thing As Too Much Garlic at the Toronto Garlic Festival.

Toronto Garlic Festival takes place Sunday September 21, 2014

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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