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The Brewers Plate Celebrates Local, Sustainable Food and Farming *Craft brewers and local chefs offer up a sustainable spring feast*

Toronto, ON, April 1, 2009 – After our long northern winter it might seem impossible to eat a gourmet meal that was prepared with local, sustainable ingredients. However, on Friday April 17th, at the University of Toronto's Hart House, the second annual Brewers Plate will prove this notion wrong with an event that pairs locally made beers with gourmet dishes, all made from local ingredients.

Brewers Plate Toronto will feature local farm produce, locally made cheeses, preserves, meats, fish and other artisanal foods in inventive dishes created by several of Toronto's locavore chefs. Of equal importance, the libations come from six of the Toronto region's craft breweries. The beer will be used in some recipes, and they will be matched to specific dishes.

Brewers Plate chefs will connect with local growers and artisan producers to source the ingredients for their dishes. The six restaurants featured at the event are La Palette, Veritas, Jamie Kennedy Event Catering, Cowbell, the Gladstone and Rebel House; while the six breweries include Mill Street, Cameron's, Wellington, Great Lakes, Steam Whistle and Black Oak.

There will also be a variety of individual food artisans, including Ontario Cheese Society, Buddha Dog, Magic Oven, Oyster Boy, Ninutik Maple Sugar. Non-alcoholic beverage providers include County Cider Company, Arthur's Fresh Company, Merchants of Green Coffee, and Oikos Tea. The magnificent Great Hall at Hart House, with its grand gothic fireplace, will be filled with the sounds of live jazz courtesy of Whitney Smith Swing House featuring the sultry vocals of Gillian Margot. Doors open at 6:30pm and tickets cost \$96.86 (inclusive), available at www.brewersplatetoronto.org.

“The goal of the event is to promote local independent brewers, chefs, food artisans and local growers,” explains Chris Lowry, Director of GET. Local foods advocate Jamie Kennedy calls it “a beautiful way to the future.”

Once again the Brewers Plate is a collaborative effort between Green Enterprise Toronto (GET), Slow Food Toronto and Local Food Plus (LFP) who are working together to promote slow food, local-sustainable food and farming, and import substitution in the Toronto region. This year Hart House is a co-sponsor and host, and new supporting partners include The Ontario Ministry of Agriculture & Rural Affairs, and Friends of the Greenbelt Foundation. The Ontario Craft Brewers and Ontario Culinary Tourism Alliance are new event partners, along with Lerner's LLP Barristers and Solicitors.

GET is a local, sustainable business alliance that works with neighborhood businesses and citizen groups to promote a healthy environment, strong communities, meaningful work, buying local first and fair trade. GET calls these the local living economy values. Its members are locally-owned businesses and citizens in the City of Toronto. Local independent businesses help to give Toronto its unique character, and they also help you lighten your footprint.

