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SECTION EOC



BACK TO THE GARDEN

Take a trip to a farmers' market, sample small-batch beverages and learn about sustainable food choices

Food revolution or revelation? What people are waking up to these days is not exotic ingredients or new, complicated cooking techniques, but the easy accessibility of Ontario's incredible bounty. Hit the road and rediscover wine tours, produce stands, farmers' markets, fine restaurants and cooking classes.

GO TO THE SOURCE

As the summer unfolds, stands at traditional farmers' markets begin to groan under the weight of berries, juicy tomatoes, fragrant leafy greens, meats and cheeses. Going to market is no longer just a Saturday morning routine, but also a family outing and an excellent excuse to go for a drive to a variety of farming communities. There is a plethora of choices, ranging from Prince Edward County, to Peterborough and the Kawarthas, to numerous places throughout southwestern

Ontario. Check farmersmarketsontario.com to find one near you.

If you are heading north, savour the flavour of Muskoka at the Gravenhurst Farmers' Market. Then hop on a real steamship for a tour around the lakes or relax with a picnic at one of the lakeside parks. The historic Orillia Farmers' Market, which has been in business since the 1840s, is another good destination, as are dozens more across the province.

CRAFT BREWERIES

With more than 50 craft breweries in Ontario, it's safe to say the trend for great-tasting local beer is here to stay. Whatever highway you find yourself on, pull in to stock up on fresh, quality brews made the natural way in small batches. Whatever your preference – fruity, bitter, sweet, hoppy or heavy – there's a beer to suit you.

Wineries are also making artisanal wines by focusing on one grape varietal and creating an exclusive wine in small batches. Five Rows Craft Winery in St. David's produces only 500 cases a year. Long Dog Winery near Millford sells out of their classic Pinot Noirs in a heartbeat. Not to knock the bigger producers, but sometimes the smallest operations carry the biggest taste sensations. With

a designated driver behind the wheel, sample the wares and decide for yourself. ontariocraftbrewers.com

ECO-FRIENDLINESS

As a minimal carbon footprint becomes more important to consumers, Ontario producers, restaurateurs and winery operators are following suit and making environmental sustainability a priority.

Innovative food and beverage businesses include Fifth Town Cheese in Prince Edward County, Canada's only LEED-certified dairy with a totally green facility, and wineries such as Southbrook Vineyards and Stratus Vineyards, both in Niagara-on-the-Lake.

Chef, restaurateur and Order of Canada recipient Jamie Kennedy is a champion of the shift in focus from industrially produced foods and factory farming to family farming.

"It's time we changed how we think about food and how it's delivered to our communities," says Mr. Kennedy, who owns and runs a working farm near Hillier in Prince Edward County.

"People are starting to make the connection between good environmental stewardship and good choices with the food they buy," he says.

"We need to go back to community-driven economies."

PLANNING YOUR TRIP

Map out your route in advance, so your road trip just rolls along.

- For trips north of Toronto, consider an overnight at The Briars on Lake Simcoe, with its pools, hiking trails, exceptional food and great golfing. thebriars.ca
- JW Marriott The Rosseau Muskoka Resort & Spa has one of the best resort views, according to National Geographic, and overlooks Lake Rosseau. A blend of luxury and adventure – the ultimate retreat. therosseau.com
- The six properties of Niagara Hospitality Hotels, including the all-new Oakes Hotel Overlooking the Falls, offer great value and are locally owned and operated. niagarahospitalityhotels.com
- Get your vehicle in tip-top shape before you head out, at Active Green + Ross, a tire and auto centre with 70 locations in southern Ontario. activegreenross.com

Bringing back the cool

Chardonnay makers of the world unite in Niagara

Want to rub shoulders with wine rock stars? Head to Niagara for this year's International Cool Climate Chardonnay Celebration (July 17-19), where 58 Canadian and international winemakers will gather at venues across the region and offer 121 vintages to tempt attendees. Participating wineries at this annual

event, now in its fifth year, include Champagne Taittinger, Domaine Laroche, Norman Hardie, Inniskillin Wines, Henry of Pelham, Stratus Vineyards and Flat Rock Cellars.

The festival was created to combat the public's ABC – "anything but chardonnay" – attitude, which has prevailed after years of palates being saturated with the heavy butter flavours of chardonnays aged in oak from warmer climates.

"We want to change public perception and let people know [chardonnay] is a different wine from 20 years ago," says Dorian Anderson, event director of the International Cool Climate Chardonnay Association, which is based in Beamsville, Ontario. "Fresh, fruit-forward, unoaked chardonnay is a gateway for the doubters."

Friday is opening day, with the School of Cool drawing hardcore oenophiles to viticulture and wine-

making sessions at White Oaks Conference Resort & Spa. A laid-back boots-and-blue jeans crowd is apt to get together at Barrels & Bonfires for a barbecue meal and live music.

At the 13th Street Winery, which is hosting the chardonnay celebration, anticipate a pig roast – plus vegetarian options – and matching wines.

On Saturday evening, winemakers gather at Ridley College to showcase their products at the signature event – the Cool Chardonnay World Tour Grand Tasting & Dinner. Participants can also dig into a family-style dinner for 800, prepared by a dream team of local chefs.

The weekend wraps up on Sunday, with Brunch on the Bench at Ravine Vineyard in the historic village of St. David's.

Meanwhile, on Friday and Saturday nights, those seeking a little wine guidance are welcome to visit the booth "What kind of cool are you?"

Wine and conversation flow at Cool Chardonnay World Tour Grand Tasting & Dinner.



Hosted by Brock University's Cool Climate Oenology and Viticulture Institute, the booth invites guests to blind-taste-test four chardonnays to determine their preference – fruity, crisp, rich or smooth.

Interested to know how Ontario's chardonnays measure up internationally? Just ask Matt Kramer, a keynote speaker at the School of Cool.

"Ontario wines are the epitome of cool climate, which puts them right on the cutting edge," says Mr. Kramer, who's also a columnist at the Wine Spectator. "I'm anxious to taste the latest, as quality keeps surging with every new vintage." coolchardonnay.org

This content was produced by The Globe and Mail's advertising department. The Globe's editorial department was not involved in its creation.

Enter the spirit world

Sample famous liquid treasures from Windsor, Essex and Pelee Island

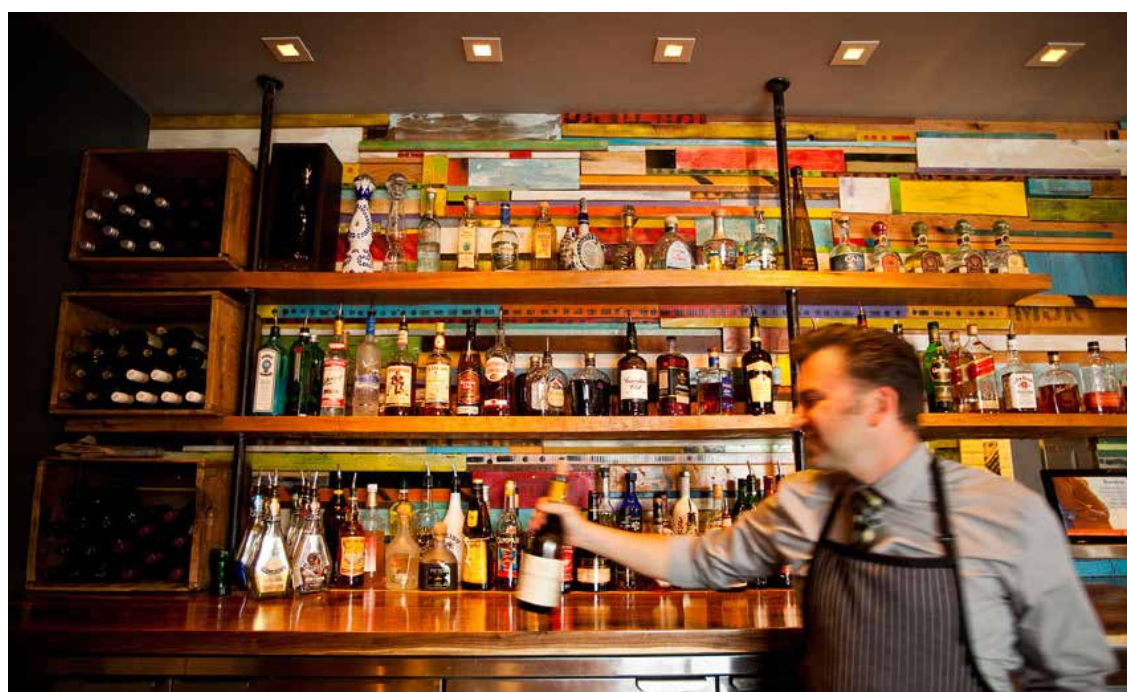
Looking for a tantalizing tippie? The Windsor-Essex-Pelee Island region of southwestern Ontario can not only wet your whistle, you can unravel the tale of bootleggers who put Canada on the map in the 1920s.

SPIRITED HISTORY

Whisky, the de rigeur drink now trending at bars, restaurants and cocktail parties, has a storied past and, thanks to TV shows such as *Mad Men*, is almost as sought after now as it was during Prohibition. Between 1920 and 1933, 75 per cent of the liquor that made its way into the U.S. came through the Windsor-Detroit Funnel with a little help from amber-liquid-fuelled, gun-toting gangsters such as Al Capone.

In Walkerville, the town that Canadian Club built, ask the locals where the cigar-chomping gangster visited and left a bullet hole.

A good way to learn about those



The historic Willistead Restaurant in Walkerville, once home to whisky-distilling magnate Hiram Walker.

bootleg days is on a Drinks of Walkerville Walking Tour, offered by the WindsorEats tour company on the first Saturday of each month. Walkerville, once its own municipality and home to distilling magnate Hiram Walker, is now a heritage precinct of Windsor. The tour takes a look at the town's historic architecture and includes whisky and bourbon samples. windsoreats.com

To really immerse yourself in the lore, opt for Encore Productions' five-hour Rum Runners Tour, wherein local actors bring to life characters such as newsboy Yorkie, speakeasy madame Bertha and rum runner King Canada

to chronicle the area's colourful past in the era's boozy lingo. "When you ordered a drink in fancy restaurants, the bartender would ask you to 'speak easy,' so you wouldn't attract attention," explains Mark Baker, owner of Encore Productions.

A blind pig, he says, meant a totally different type of establishment. "A bar would advertise that it had an animal act, sometimes a pig. When you paid your admission, you'd be served a complimentary 'beverage.' That's how they got around the law."

A bus transports you to the sites of some of these raucous basement establishments, as well as to Bedford United Church, where temperance crusaders rained hellfire and brimstone on the illegal trade.

Visit the hub of today's action, the Canadian Club Brand Centre in Old Walkerville, to sample a variety of CC whis-

kies and peek into the hidden Speak Easy room where Al Capone and the Purple Gang once did their deals. rumrunnerstour.com

WINE AROUND THE REGION

If wine is more to your taste, try a tasting trip with the Windsor Essex Trolley Wine Tour. Options include Hop On, Shop-Sip-Spend, Awesome Amherstburg and Pelee Island. For more details, go to wetrolley.com. Or purchase a \$10 EPIC Wineries Touring Passport and do a self-guided tour of 10 wineries in Essex County and Pelee Island. Launched in May, the program offers added-value deals and gifts at each winery, such as a complimentary tasting, appetizers and a discounted picnic lunch.

"We are an emerging wine region," says Danielle Giroux, vice-president of marketing at Colio Wineries. "We created this program to get people familiar with our products. Even though this was the original wine-producing area in Canada, people don't know about us."

Restaurants, hotels, trolley tours and bicycle excursions are also offering deals through the program. Get five stamps on your passport from

participating wineries and you'll have a chance to win a VIP Wine Country Experience with accommodations, dinner and winery tastings worth \$400. epicwineries.com

CRAFTY BEER

If you love beer but want to burn off those barley sandwich calories, try WindsorEats' 20-km, four-hour Bikes & Beers cycling adventure. "We visit three breweries on each tour, and with so many new breweries opening we mix them up from tour to tour," explains Adriano Ciotoli, founder of the tour company. Bring your own bike or rent a single or tandem. Or drop into Walkerville Brewery for a tour of the 1885 premises and enjoy a Milk Stout, Coffee Porter or Loophole Ale while you're there. visitwindsor.essex.com

REVITALIZING VICTUALS



Farm-to-table restaurants abound in the region, taking advantage of its rich local agricultural heritage. Tingle your taste buds with locally sourced ingredients at Windsor's Rino's Kitchen & Ale House, The Willistead Restaurant and Mamo Burger Bar. Or try Jack's Gastropub in Kingsville for epic burgers and Lake Erie perch.

If you stay halfway between Windsor and Chatham, at the Iron Kettle B&B, you can tuck into a sumptuous five-course Chef's Table dinner. Want some fresh veggies, fruit or homemade condiments to take home? Stock up at one of the farmers' markets in Windsor or check out the offerings at markets in Kingsville, Leamington, Amherstburg and Belle River. welookforlocal.ca

Do it your way

For more information, visit globeandmail.com/adv/exploreontarioculinary

Catch a fish, try some cheese and buzz with the bees in southwestern Ontario



Summertime and the nosing is easy in southwestern Ontario. Visit this lush region for a cornucopia of farm-fresh vegetables, heritage cheese, honey and lake fish.

Kayak fishing is one of the area's newest lake-to-table adventures, where your catch is barely out of the water before it lands sizzling in the frying pan. Groups of up to five strike out in the wee hours of the morning (later start times can be arranged) to cast and reel for perch, bass and pike in Long Point Bay – a world-class Lake Erie bass fishery that's home to a number of species.

"We started the tours last year and they are getting very popular," says Payden Shrubbs, manager of operations for Long Point Eco Adventures. "We have a sunset fishing option that couples really enjoy. Sitting out on the calm lake watching the sun go down is a nice way to end the day."

In the tours that Long Point offers in partnership with Baer Kayak Fishing, there's no worry about tangling lines with paddles in the one-person Hobie Pro kayaks. "They have pedals instead of paddles," explains Ms. Shrubbs. "You use your feet to propel the kayak, and your hands are free for fishing." If you opt to luxury-camp on Long Point Eco Adventure's 46-acre property, your catch will be pan-fried in a little butter for you at the neighbouring Burning Kiln Winery restaurant.

"We keep it simple, so you can really taste the flavour of the fish," says Ms.



Shrubbs. Come September, visitors can also head to Long Point for the one-day Mushroom Foray to learn how to identify and pick the forest's fungi bounty. lpfun.ca

If cheese pleases you, Oxford County is a dairy paradise of award-winning producers, as well as B&Bs and retail outlets. Drop into Gunn's Hill Artisan Cheese for a tour and a taste of their handdeck, a Swiss Alpine style cheese.

Stop by Mountainoak Cheese to sample velvety gouda or pop into Bright Cheese & Butter, which has been making naturally aged cheeses



since 1874.

"We use a method called thermalization for our cheddar," notes Stefan Cartmale, Bright Cheese & Butter's general manager. "The milk is lightly heated, so that flavour-enhancing enzymes remain. And we don't skim off the cream. That's why it has such a rich flavour."

Smoked feta, Asiago, Mexican and Indian cheeses, crème fraîche, feta and Greek yogurt are other local specialties.

Oxford County has been dubbed the Dairy Capital of Canada because producers annually ship almost 300 million litres of milk.

Follow the Oxford County Cheese Trail and visit the Ingersoll Cheese & Agricultural Museum to learn about the region's heritage. At the

back, kids can spin on a wheel of blue cheese or climb through a slice in the Cheesy Playground. tourismoxford.ca

More family fun can be had at Clovermead, a honey farm near Aylmer, which features an adventure farm with gift shop, wagon rides, farm animals and lots of bee education stations. clovermead.com

At Leaping Deer Adventure Farm and Market, between Woodstock and Ingersoll, children can pet lambs or cheer on porkers in the pig race.

Shop for fresh produce, baked goods and preserves in the Country Store. Goosey, homemade maple butter tarts are a must-try. leapingdeer.com

For ideas on where to eat in the region, go to swotc.ca.

Clockwise from top: Cast a line and put perch on your plate for dinner; taste the bold flavour of Bright Cheese; tending to worker bees at a honey farm.

LIBATION LOCATIONS

The Ale Trail runs between Niagara-on-the-Lake and Niagara Falls, and in the Kitchener-Waterloo area, with 22 breweries to visit along the way. Try a Very Berry strawberry lager from the Blue Elephant Craft Brew House in Simcoe or honour the memory of pachyderm performer Jumbo (tragically killed by a train) with Dead Elephant India Pale Ale at the Railway City Brewing Company in St. Thomas.

Not far from Port Dover is the South Coast Wine Trail, which features 11 wineries, including the Villa Nova Estate and Wooden Bear L, which also make crisp, sparkling apple and pear ciders. ontariosouthcoastwine.com

A savoury sanctuary

When in Prince Edward County, go slow



Luscious sandwiches entice along the Taste Trail; a local artist at her studio.

You can feel the pace of life change as you head off the highway into this tiny peninsula jutting into the Bay of Quinte. This is Prince Edward County, where the Hamptons meet Sonoma. Small wonder it has become a haven for artists, artisans, wine lovers and foodies.

One of those unique quirks of nature created this area, which boasts a microclimate that moderates the harsher weather just a few miles away on the mainland.

That and the fertile soil have made The County, as the locals call it, one of the most exciting new wine regions in Canada. It's home to 40 budding and



well-established wineries, as well as breweries, a cider house and even a distillery producing vodka, rum, gin, whisky and shochu, a Japanese beverage.

Serious food lovers flock to The County for the Taste Trail, an opportunity to explore the delectable gastronomic offerings of some of Canada's most innovative restaurateurs.

With dozens of restaurants and cafés from which to choose, the fare ranges from the superb cuisine of elegant inns to the irresistible ice cream flavours at Slickers (try the rhubarb-ginger).

For dedicated epicureans, The War-

ing House Cookery School offers classes using fresh, locally sourced ingredients. Want to combine great food with culinary history? Try one of the Settler's Kitchen classes.

PEC is a year-round destination, but the warm summer months make it the perfect place for outdoor activities.

Beach lovers flock to Sandbanks Provincial Park to swim in the waves and stretch across the famous dunes, while fishermen and sailors head onto the brilliant blue waters of Lake Ontario.

And no matter how you've spent your day, a relaxing massage later in one of the chic, local spas is always a treat.

Fall, when the weather turns cool, is also a good time to visit. Sample the local harvest at the Taste Community Grown festival and sign up for a tour highlighting local artists.

During the last two weekends in September, the Prince Edward County Studio Tour showcases artists and artisans who make the area their home. It's a chance to meet them in their own studios and chat about their work.

This year's tour includes more than 40 designers who work with ceramics, glass, paint, wood, fabrics, metal and so much more.

The tour features many internationally acclaimed Canadian artists, including Quebec-born Annik Després, who is renowned for her vividly hued landscapes and still lifes.

Running concurrently, the 12th season of the Prince Edward County Music Festival presents classical quartets, trios and orchestras, as well as a cabaret evening. Don't miss out on the French Impressionist-inspired dinner-concert, replete with a harpist and mezzo-soprano, plus a menu showcasing local ingredients. prince-edward-county.com

WHERE TO STAY

The County offers dozens of wonderful hospitality options, from small B&Bs to large resorts and cottages, while campsites offer space for tents and RVs. Because this small peninsula has so much to offer, everything is easily accessible.

The Merrill Inn is located in historic Picton, with its picturesque downtown filled with interesting boutiques and restaurants. A stay at this handsome, antique-rich century home includes a sumptuous breakfast. Reserve a table for dinner featuring the cuisine of celebrity chef Michael Sullivan. merrillinn.com

At The Inn at The Waring House, located in an historic building, the Canadian antiques, art and folk-art pieces reflect the 19th-century ambiance. A recent expansion offers an impressive list of environmentally friendly features. Dine at The Barley Room, a pub-style eatery, or in the elegant dining room, presided by chef Luis de Sousa. waringhouse.com



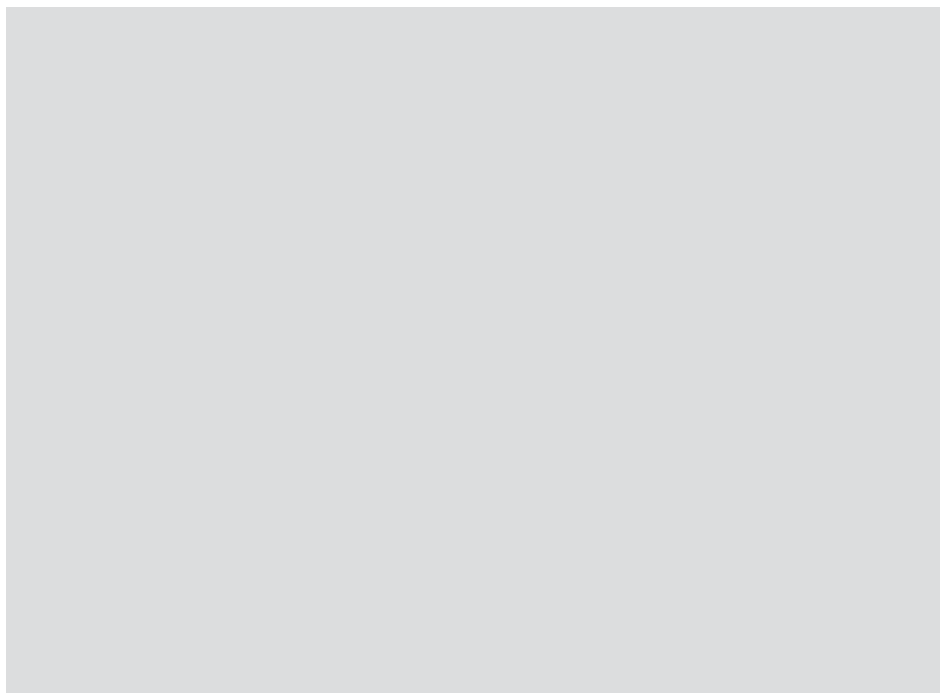
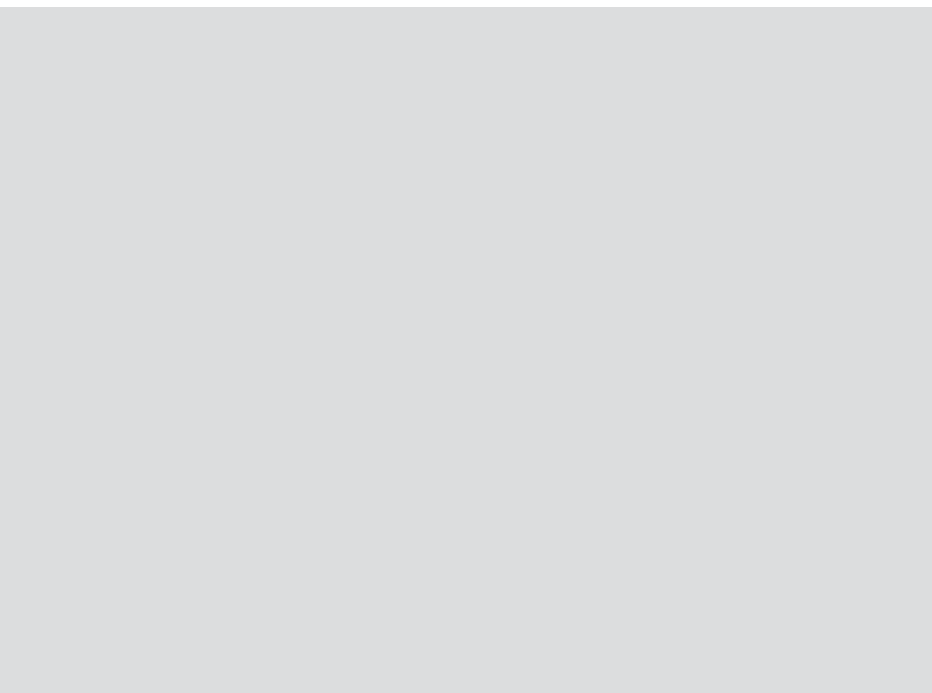
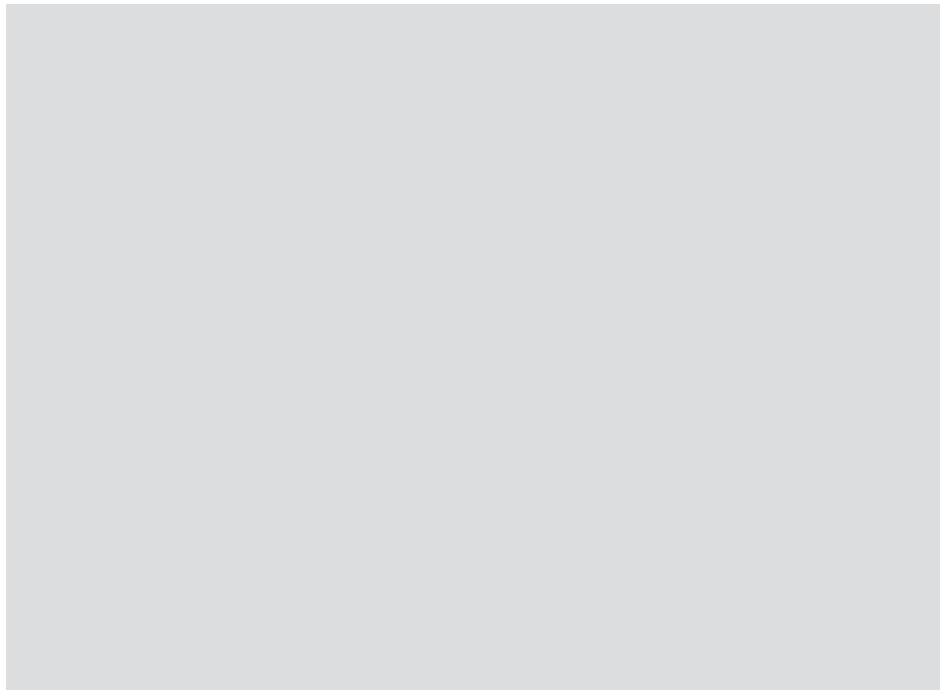
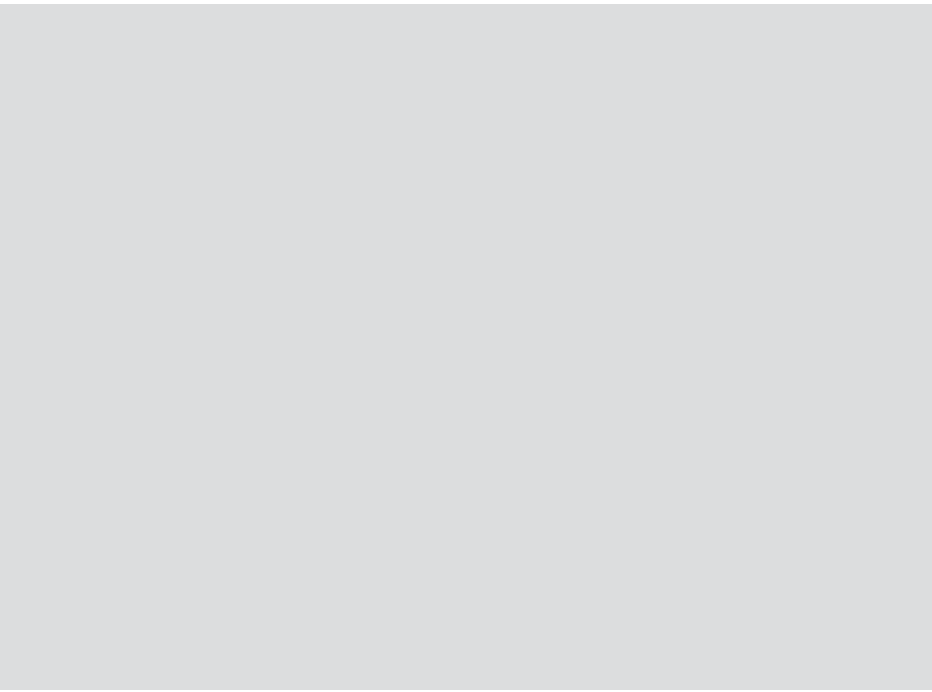
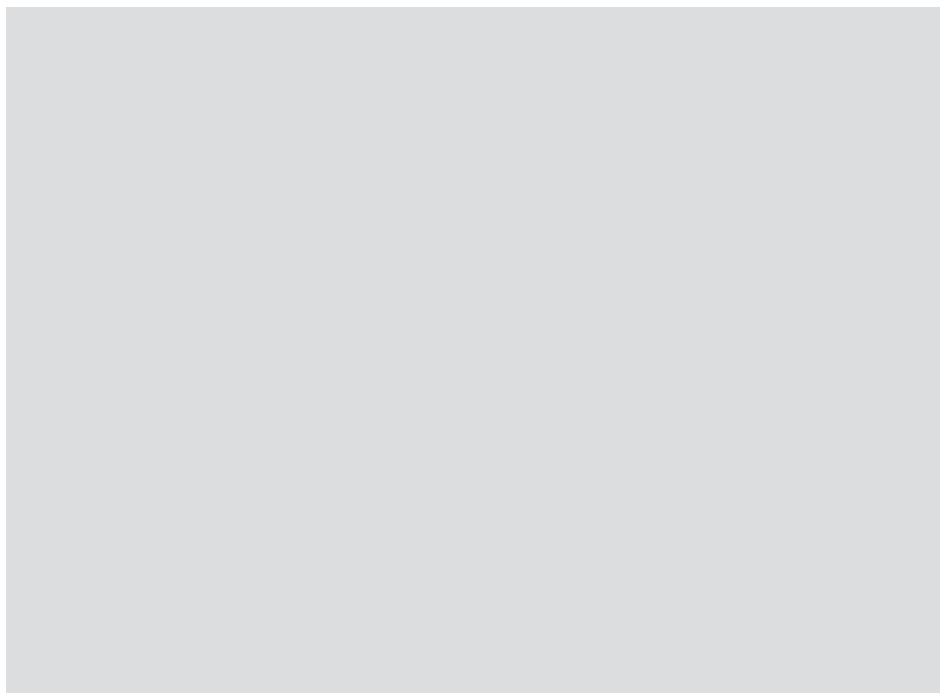
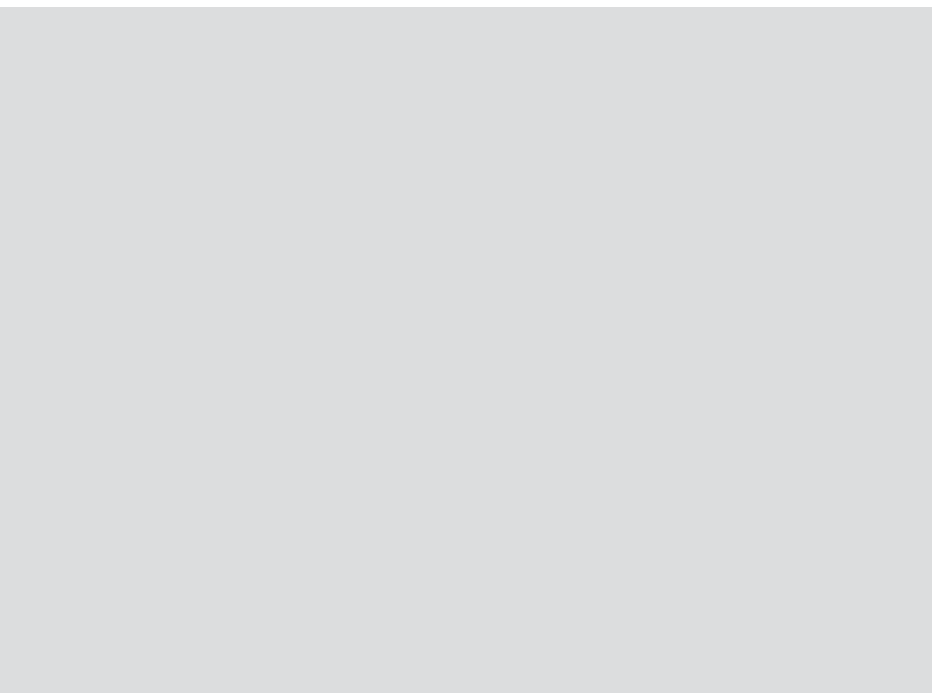
The Barley Room

Prince Edward

County

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visitthecounty.ca • 1-800-640-4717



For more information, visit globeandmail.com/adv/exploreontarioculinary

What makes these toques tick?

Four chefs on what they like about living and working in the Kawarthas



The Kawartha Lakes region north-east of Toronto has always been known for its gorgeous views, sparkling water and refreshing breezes. Delectable cuisine? Not so much. But in the past decade, that has changed, with chefs moving to the area for its top agricultural products and laid-back lifestyle.

Jay Nutt, whose career includes stints at the Fairmont Jasper Park Lodge, the Omni King Edward Hotel in Toronto and Charlottetown's Delta Prince Edward Hotel, moved to Lakefield, 15 years ago with his wife, cookbook author Jennifer MacKenzie. "We were drawn to the natural beauty and the small-town feel," the Edmonton-born chef explains. "There's a sense of community and belonging."

His café, Nuttshell Next Door, has a loyal clientele of locals and summer visitors who flock here for juicy meatloaf sandwiches smothered with sweet-and-sour green-tomato chutney, or curried-chicken-and-apple wraps laced with yogurt, honey and a squeeze of lemon juice. "I use as much local product as I can," he says. "The rhubarb for my rhubarb chutney grows right outside my kitchen door."

As more chef-owned-and-operated restaurants open, Mr. Nutt has been pleased with the cooperative attitude.

"All of us have worked elsewhere and we could leave and make more money, but we enjoy what the Kawarthas have to offer. It's a bal-

anced life and we're not afraid to compliment each other." His food philosophy? "Keep it simple and honest. Let the food taste as it does. Asparagus soup should taste like asparagus, not other green vegetables." nutshellnextdoor.com

At Viamede Resort, executive chef Kevin McKenna gets to know the Tamworth Hampshire pigs, Broad-Breasted Bronze turkeys and Indian Runner ducks that make their way from the resort's farm to the tables at its Inn at Mt. Julian restaurant.

Mr. McKenna has helmed many kitchens, including those of Taboo Resort, Golf and Spa, and Toronto's Globe Bistro.

In 2012 he showcased an Ontario menu at New York's James Beard House. An avowed locavore, he knows just where and when to forage for cattail shoots, wild leeks and spruce tips on the resort's 67-hectare property.

The Inn at Mt. Julian, which overlooks Stony Lake, offers a tasting menu of five, seven or nine courses, and Mr. McKenna guarantees each dish contains at least one Ontario ingredient.

"You won't find lobster, scallops or oysters on my menu," he says. But you will find locally sourced pickerel, trout, white fish and elk, as well as meat, fruit and vegetables grown on the property.

Mr. McKenna moved to the area two

years ago from Muskoka and finds it "almost untouched" in comparison. "The standards and quality of the food are high." viamede.com.

Lesley Kirkland, who opened Lantern Restaurant & Grill on Stony Lake a year ago, was exposed to the region's agricultural bounty while growing up in the city of Kawartha Lakes. She graduated from the Canadian Food and Wine Institute in Niagara, then tested her mettle in restaurants across Canada before returning home with husband and culinary partner Geoff Kirkland.

"I love the community and lifestyle here. You get to know your customers and you can build a real relationship," she says.

Ms. Kirkland's "gourmet casual" style is a perfect fit for her customers. "This is cottage country so we provide fine dining in a comfortable atmosphere."

Fresh, local ingredients, including beef and cheese, are featured on her menu.

Along with freshly made pastas, burgers and seafood, Lantern serves Ontario-inspired cocktails flavoured by house-made shrubs, which are fruit-infused, vinegar-based syrups.

Her bakery next door stocks cottagers with breads and pastries, as well as prepared meals, salad dressings and soups by the litre. lanternresto.ca

To find out more about food in the region, visit kawarthas.ca.

From left: Jay Nutt's café, Nuttshell Next Door, is located in Lakefield; Kevin McKenna brings the forest to the tables at Inn at Mt. Julian; Lesley Kirkland runs the The Lantern Restaurant and Grill, on Stony Lake.

BLACK HONEY SWEETENS SHADY 'HOOD IN PETERBOROUGH

Ten years ago, Peterborough's Appliance Alley was a dodgy spot filled with shady characters. "The real estate agent wouldn't even show me the street because she said it was full of 'drugs and guns,'" recalls Lisa Dixon. Undeterred, she bought a former tattoo parlour and promptly opened Black Honey, a coffeehouse and bakery. Now teeming with independent eateries, the ne'er-do-well alley has morphed into a welcoming

welcoming food-and-drink haven dubbed the Hunter Street Café District. "There's a real independent spirit in Peterborough," says Ms. Dixon, a Cordon Blue-trained chef from Ottawa who moved to Peterborough 13 years ago with her family to start the business. "Many filmmakers, dancers, actors and struggling artists have come here, and whatever they eat and drink is important to them. They want quality and to know where ingredients come from."

Black Honey serves desserts, lunches and light dinners. Favourites include the decadently rich Chocolate Paradise gluten-free truffle cake, chewy molasses brown bread and melt-in-your-mouth scones made with Kawartha Dairy cream and Stirling Creamery butter.

blackhoneydesserts.com



Lisa Dixon

Relishing the past

Discover Ontario's rich culinary heritage, one mouthful at a time

The history of a place takes on a different flavour when you explore its culinary landscape, browsing bustling farmers' markets and sampling local specialties rooted in tradition.

MARKET WATCH

Stroll along with the crowds at the St. Jacobs Farmers' Market, and origins of this community's roots will be apparent, from the farmers at the cattle auctions to the Mennonite women in bonnets selling aromatic sausages.

This year, the market will draw an estimated one million visitors who come to shop for farm-fresh produce and baked goods, such as the famous apple fritters.

Approximately 4,000 Old Order Mennonites live and work in the countryside around the Waterloo

Region, about an hour from Toronto. Some still farm with little or no electricity and travel by horse and buggy to buy and sell at the market.

Recently, a new market building opened, replacing the previous structure destroyed by fire in 2013.

It captures the spirit of its predecessor with high ceilings, massive timber beams and plenty of natural light as well as increased space.

"It was like waiting for Christmas morning," says Sheila Shantz, director of market operations.

"It has been a long process bringing vendors back under one roof. Now that day has come, we're excited to share it with our visitors."

The market is open Tuesdays, Thursdays and Saturdays in the summer. stjacobs.com

HOGTOWN HERITAGE

In Toronto, experience the city's culinary history through the award-winning Culinary Adventure Company (CAC), founded five years ago. CAC's tours include one that explores the St. Lawrence Market and Toronto's historic Old Town.

While you browse through this renowned food market – ranked best in the world by National Geographic Traveler in 2012 – there are plenty of nibbles along the way to enjoy, from peameal bacon sandwiches to Portuguese tarts and smoked salmon cured in sugar. Each dish is served with a side of history and fun facts. Did you know, for example, that Canada grows 90 per cent of the world's mustard seed? That's something to think about as you sample shop owner Anton Kozlik's small-batch mustards, whose shop was established in 1948.

Kevin Durkee, CAC's "big cheese of marketing, mushrooms + marshmallows" loves showcasing the rich food legacy of the city.

"The tours are a perfect microcosm of Toronto's diversity," he says. "Our guests come from all over the world, but I often hear the same thing. They are super-impressed with how much good food we have here. I'm happy to share it."

culinaryadventureco.com

BREWING TRADITION

With the popularity of today's craft breweries, it's easy to forget they were common in the 1860s, when Ontario had some 155 registered breweries. Operating since 2009, Black Creek Historic Brewery – located in Black Creek Pioneer Village, in northwest Toronto – turns back the clock to when beer was made without high-tech machinery. Implements are made from wood and copper, and beer is fermented in wooden casks.

"Brewing is an art and it is great to showcase that for visitors," says Katie Bryski, the resident beer expert. "Historically, it was a ubiquitous part of the community and it was important for us to add it to the village to make it as complete as possible."

The brewmaster, dressed in period costume, welcomes visitors to

sample his handmade ales, which are modern interpretations of recipes dating back to the 19th century. Those who like to roll up their sleeves can sign up to be apprentices in a day-long program. In the basement

of the 160-year-old Half Way House Inn, participants can help make beers from scratch. Guests can also enjoy a guided beer sampling of specialty brews, from apricot ale to elderflower stout. blackcreekbrewery.ca



Mennonite vendors (above) offer visitors a sample of summer sausage; bottles of maple syrup at St. Jacobs Farmers' Market (below); making beer the old-fashioned way at Black Creek Historic Brewery (bottom).

