

April 4, 2017

Diversity Grows in Ontario

Food pavilion at the Green Living Show is a chance to Taste Ontario, Taste the World

TORONTO, Ont. — More than 30 chefs, breweries, wineries and cideries will be on hand to showcase the diversity and cultural traditions that make up Canada's food and drink landscape at the Green Living Show.

This year's Delicious Local Food & Drink Pavilion, in partnership with Foodland Ontario, features chefs from Canada and around the world, who will use local and sustainably sourced Ontario ingredients to showcase old family recipes and favourite dishes that best reflect their heritage.

"We are thrilled to offer visitors a culinary trip around the world, while highlighting ingredients that can be found in our own backyards," says Laurie Simmonds, President and CEO of Green Living Enterprises. "Join us as we applaud the community, vibrancy and diversity of our country through the many tastes of its global kitchens."

Some of the fare available at the *Taste Ontario, Taste the World* food pavilion includes:

TIBET — Chef Tsewang Chodon from TC's MoMo will be preparing vegetarian and beef MoMos and vegetarian pasta noodles. [@tctibetanmomo](#).

HAITI & SCOTLAND — Chef Daniel Holloway from [Urban Acorn Catering](#) is serving a Haitian black bean Accra with red pepper Ti Malice, cabbage Pikliz and fried parsnip chips and a Scottish lox with house-smoked carrot, chive and potato scone topped with creamed edamame and dill crème fraîche. [@UrbanAcornCa](#)

SPAIN & LATIN AMERICA — Chef José Arato from [Pimentón](#) is serving up paella and mini arepas. [@PimentonTO](#).

FRANCE — [Lavelle](#) Chef Romain Avril is sampling a honey cake with honey lavender ice cream and honeycomb plus a terrine with pickles and crostini. [@chezlavelle](#).

MEXICO — [Santo Pecado](#) chef Paola Solorzano will be showcasing a re-interpretation of the iconic tacos on the streets of Mexico City with a vegan three sisters taco and a pulled chicken tinga taco. [@santopecadoTO](#).

CANADA — [PEI Foods](#) Chef Robert Pendergast celebrates his Acadian and Irish ancestry through food, music and art and will be serving chicken fricot stew, oysters with a wild blueberry mignonette and a sweet apple cake with maple. [@ChefPendergast](#).

CANADA — European culinary traditions influence the creations of [de la terre bakery + café](#) Chef Jan Campbell-Luxton. [@delaterrebakery](#).

SYRIA — Chefs Dalal Al Zoubi, Manahel Al Shareef, Ektimal Al Khabouri and Wafa'a Abo Horan are offering the finest from [Karam Kitchen](#) — Halloumi cheese pita, vegetarian kibbeh made with Ontario bulgar and falafels. [@karamkitchen](#)

DID YOU KNOW

...Chefs at the Green Living Show not only cook with local Ontario produce; they also use 300 pounds of donated, misshaped organic veggies from Pfenning's Farms that don't make it to the grocery store? We bet you can't even tell!

CHINA — [Hawthorne Food and Drink](#) Chef Ricky Casipe uses the neighbourhoods of Toronto as the inspiration behind his menus, using local, seasonal and sustainable products whenever possible. [@hawthorneto](#)

INDIA — Veggie Samosas, Tandoori Chicken Katchumber Salad are on offer from the [Magic Oven](#) and chefs Tony and Abby Sabherwal. [@magicoven](#).

MOROCCO — [B'Saha Restaurant](#) brings Moroccan street food to Toronto. Sample Chef Otman Haouzi's Merguez Sandwich and roasted Ontario beet salad with crème fraîche [@bsaha_to](#).

BELGIUM – Jan Vandenbroeck of Wafel Huis makes the real and rare authentic Belgian sugar waffle (free of any additives), topped with seasonal fruits and whipped cream.

ITALY - Chef Anthony Lamacchia of [Porcello Cantina](#), serves family inspired recipes from Southern Italy with a local inspiration, resurrecting childhood favourites. He will be serving arancini, meatballs and garlic ndoni bread knots. [@porcellocantina](#)

COFFEE — Roast Magazine's top micro-roaster of 2016, [Propeller Coffee Co.](#) is passionate about sustainably sourcing, roasting and distributing the world's best coffees. Head Roaster Jonathan Cox will be pouring drip coffee, cappuccinos, lattes, cold brew and a selection of teas. [@propellercoffeeco](#).

WINE & MEAD — As Canada's first winery and meadery, [Rosewood Estates Winery](#) produces both wine and mead (honey wine) using estate grown grapes and estate produced honey. [@rosewoodwine](#).

WINE — [Southbrook Vineyards](#) is Canada's first winery certified as both organic and biodynamic. [@SouthbrookVineyards](#). [Megalomaniac](#) is a 110-acre winery resting a top the Niagara Escarpment. [@Megalomaniacjhc](#)

CRAFT BEER — Promoting the best craft beer in Ontario, [The Griffin Gastropub](#) is bringing a broad selection of 18 brews and ciders to the Green Living Show. [@griffingastro](#).

SPIRITS — [Beattie's Distillers](#) creates potato vodka from the same land the family has been farming for a century with sustainability at the forefront. [@BeattiesDistillers](#).

Food tickets are available for purchase at the Green Living Show Box Office on the main floor of the Metro Toronto Convention Centre North Building and on the main show floor in the Delicious Local Food & Drink Pavilion. All dishes are \$4 and under!

BONUS: Admission includes one FREE sample ticket to the gourmet Food and Wine Pavilion. Not applicable to children 12 & under, must be 19+ to purchase or consume alcohol.

WAYS TO GET IN FOR FREE:

- Show your [PRESTO](#) card or [April METROPASS](#)
- Show the [Live Green app](#) on your phone
- For all WWF CN Tower climbers - [register here!](#)

The Green Living Show takes place April 7th to 9th at the Metro Toronto Convention Centre. For more information on living a healthier more sustainable lifestyle, please visit [greenlivingshow.ca](#). Join the conversation on [Facebook](#), follow the Green Living Show on [Twitter](#) and [Instagram](#) @GreenLivingPage.

Green Living Show

The Green Living Show is Canada's largest consumer show dedicated to simple solutions for leading a healthy and sustainable lifestyle. This three-day event offers inspiration for all ages and features influential speakers; innovative products; eco home and garden design; local and organic food and wine tastings; health, wellness and yoga pavilions; eco fashion and green beauty makeovers; electric car test drives; nature exhibits and fun activities for the entire family.

About Green Living Enterprises

Green Living Enterprises is Canada's leading cause-marketing agency focused on social and environmental program development. Our team is led by award-winning industry experts in the fields of brand and program development; custom content; advertising, marketing and communications; and event management. Green Living Enterprises also includes Greenlivingonline.com and The Green Living Show, Canada's largest consumer show, dedicated to simple solutions for leading a healthy and sustainable lifestyle.

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