

## The Chefs' House Students Support "Foodstock" to Protect Ontario's Farmland - October 16, 2011

On Sunday, Oct. 16<sup>th</sup>, our Chef School Students and Staff hiked up to Honeywood to participate in the huge public food event "Foodstock" in support of the movement to 'Stop the Mega Quarry' which could decimate some of Ontario's best farmland beside the Niagara Escarpment.



This massive undertaking was orchestrated by the Canadian Chefs' Congress and activist chef Michael Stadtländer who spearheaded the farm-based protest where water, farming and quality of life are at issue. Hugely successful in raising awareness and funds, the event drew a crowd of over 30,000 guests!



The Chefs' House student volunteers Natasha Hugh and Quoc Bao Dang, along with Chefs Oliver Li and John Higgins, joined 80 top chefs from across Canada for this outdoor, pay-what-you can music and food-filled fundraising day in the fields of Lennox and Vander Zaag Farm, two of the farms that did not sell to Highland Companies. Both Natasha and Bao are in their second year of the Culinary Management (Integrated Learning) Program at the Chef School, George Brown College, where they completed externships at The Chefs' House last semester.



The Chefs' House team set up their booth at 8:30am and stayed until 4:30pm. They served up Maple Glazed Acorn Squash Soup, Beretta Farm Chicken Confit, and Candied Bacon, and gave guests samples of preserved Ontario Peaches in Icewine Syrup, Pickled Green Beans, and Eggplant Chutney while musicians Jim Cuddy, Sarah Harmer and Ron Sexsmith performed on stage.





Each of the eighty Canadian Chefs who participated prepared dishes to celebrate the local bounty and encourage Ontarians to stand up and have their voice heard by the government. Several George Brown Chef School Alumni participated, including Anthony Walsh (Bannock, Canoe), Jamie Kennedy (Jamie Kennedy Kitchens), Brad Long (Belong Café), Kevin McKenna (Globe Bistro), Fabio Bondi (Local Kitchen), and Luis Valenzuela (Torito Tapas Bar).



Guests also brought their own plates and cutlery to cut down on waste and clean-up --- a truly 'green' event!

Although there's no final tally yet, all funds raised will go to fighting the mega quarry application that has been put forward by the Highland Companies to create a limestone quarry over 2,300 acres in size on prime, fertile agricultural land, which would also involve digging into pristine aquifers.



Highland Companies want to dig 1 billion tonnes of limestone from the potato fields there. Ontario's environment ministry has filed stinging criticisms of the mega-quarry proposal.





**Chef School**

**Preserves Ontario**

*Today Sample.*

*Spiced Beans. Apricots in Ice Wine*

The Chef School is proud to work with Ontario farmers, to share the pleasures of the harvest throughout the year.

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