

Annual Feast of Fields set to go Sept. 7 at Cold Creek Conservation Area

The Grande Dame of organic food festivals, Feast of Fields, celebrates its 25th anniversary Sept. 7 at TRCA's Cold Creek Conservation Area in King Township.

With a star-studded cast of celebrity chefs, award-winning restaurants, Ontario's finest VQA wine and micro-breweries, plus organic growers and producers, the 2014 Feast of Fields is going to be the foodie event of the season.

With more than 100 participants at this year's Feast of Fields, guests will experience not only the palpable eloquence of renowned culinary icons, including celebrated TV host and author Anna Olson; Chef Giacomo Pasquini, Vertical Restaurant; multi-award winning Chef Suman Roy (Wild Burger); Chef Martin Kouprie of Pangaea; Belworth House's Chef Tracy Winkworth; and Chef Alexandra Feswick of the Drake Hotel; but also the next generation of culinary geniuses, including Michael Stadtlander Jr. (Harmony Organics); the inimitable talents of Daniel Janetos; award winning Chef Thornton McDonald of Bistro Riviere and the Belfountain Inn; and Chef Jason Cooney of Barley Vine Rail and soon to be featured Food Network restaurant on You Gotta Eat Here.

All of the above, plus more, will share the magic ingredient, organic product, in their exceptional culinary offerings to Feast guests. Culinary tourism abounds in the Hills of Headwaters region, with notable restaurants, cideries, organic producers and associations from across Caledon, Orangeville/Hockley, Mono Mills and Erin participating in the organic feast.

Included in the stellar regional line-up of award winning chefs are Adam Ryan, Chef and creator of the innovative Orangeville Dining Series; leading culinary master Matthew Jamieson, owner/Chef of Forage (Orangeville); and the talented Chef Jason Reiner of the highly acclaimed Mono Cliffs Inn.

Rounding out the regional contribution, with recipes, are Designer Cakes by Amy (Caledon), the Organic Council of Ontario (Caledon), Woolwich Dairy (Orangeville), Black Willow Farm (Erin), Pommies Dry Cider (Caledon) and Hockley Brewery (Mono Township).

With growing demand from health conscious and eco-savvy consumers for seafood, Feast of Fields is pleased to showcase the Ocean Wise™ Pod, featuring six chefs preparing environmentally-friendly seafood choices. Based in Vancouver, the Ocean Wise™ conservation program works with partner restaurants and markets to educate consumers about the issues and options surrounding sustainably harvested seafood.

While the casual picnic style of Feast of Fields gives attendees the opportunity to sip and savour first-hand with each master of their craft, the newly created Chef Theatre by Appliance Canada, featuring state-of-the-art Lynx outdoor kitchen appliances, will showcase continuous chef demonstrations where each share their trade secrets for exceptional organic cuisine. A souvenir cookbook with chef recipes, perfect for autographs, plus a priceless silent auction filled with foodie treasures manned by Team Scotiabank (Nobleton branch) and live music will complete a day of celebration for the organic evolution of nature and nurture at the 25th anniversary of Feast of Fields.

The festivities will run from 1 to 6 p.m. Cold Creek Conservation Area is on the 11th Concession of King Township. Tickets are \$100 each (includes cookbook and parking) and are available online at www.feastoffields.org or by calling 905-859-3609.