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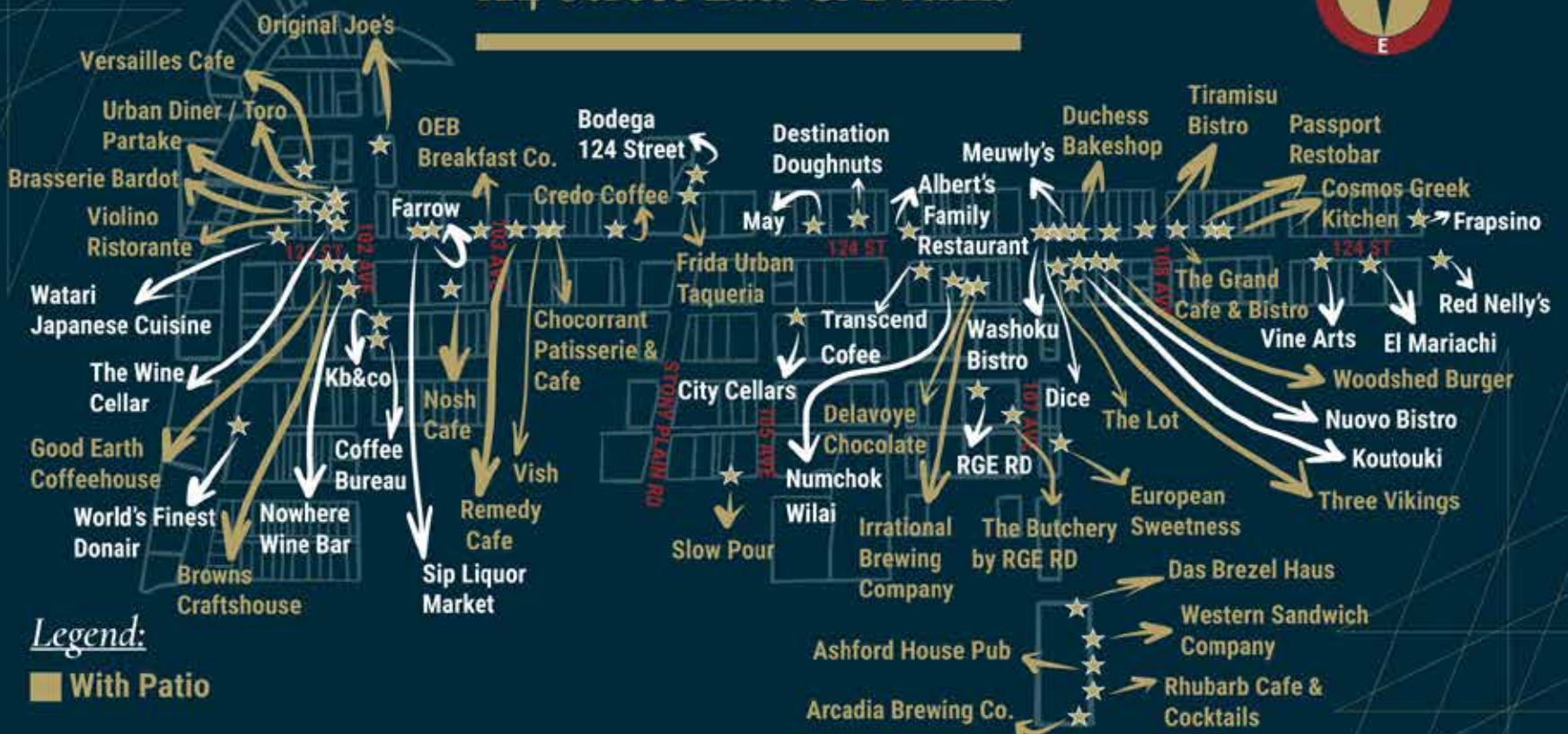


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Editor

Mary Bailey
marybee@telus.net

Publisher

BGP Publishing

Copy Editor

Shauna Faragini
Taylor Haugen

Contributing Writers

Peter Bailey
Taylor Haugen
Gillian Richards
Leanne Smoliak

Illustration/Photography

Randee Armstrong
Curtis Comeau Photography
Samantha Mickelsen
Gillian Richards
Vinomania

Design and Prepress

Bossanova Communications Inc.

WebMeister

Gunnar Blodgett, COPA Jurist

Printer

CentralWeb

Distribution

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Fresh-picked rhubarb, Awn Kitchen photo.

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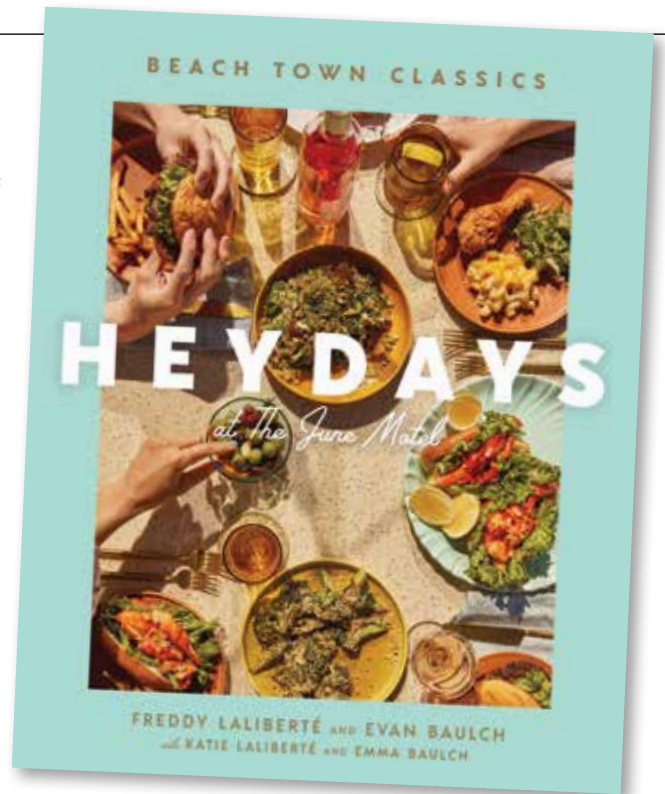
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Dish

beach vibes

There is nothing like an Ontario summer by the beach.

And the new cookbook, *Heydays at The June Motel*, by Freddy Laliberté, Evan Baulch, Katie Laliberté and Emma Baulch (House of Anansi Press, \$44.99) encourages us to eat as if we are there, with a glass of rosé in one hand and something delicious in the other.



Heydays at The June Motel (which was featured on the Netflix show *Motel Makeover*) is about the retro-inspired restaurant located in Sauble Beach. It's a hefty book, chockfull of summer flavours in reenergized classics (smash burgers), fresh takes on everyday ingredients (like the Wierd Salad—so good), sides, condiments and cook's tips.

We were especially taken with the Cocktail Party section, filled with lots of little delicious things to make, and Brunch, where you will find an easy peasy rösti recipe. This book will have you cooking all summer long.



New Marc owners Scott Downey and Jillian Fonteyne with original owners Doris and Patrick Saurette.

new beginnings and happy endings

Patrick and Doris Saurette have sold the Marc restaurant to Scott Downey and Jillian Fonteyne of The Butternut Tree.

"When I heard from Patrick that they were selling, we thought 'is this the opportunity for our next venture?' I have so much respect for what Doris and Patrick have built," says Scott. "We are on the same wavelength operationally, we think the same about what makes a great restaurant.

"I trained in French kitchens and look forward to the opportunity to focus on that and explore. It's really exciting."

Both restos have new head chefs, Jose Cocco at Butternut and Eric Hanson at The Marc. But, other than that, expect to see the same top-notch, front-of-house team that has been at the Marc for several years (a big part of its charm).

“Scott is smart and organized and does things with precision,” says Patrick. “It’s really beautiful—there’s Scott and Jillian with two kids; there was me and Doris with two kids, 25 years before.” The handover is May 19. 9940 016 Street, 780-429-2828, themarc.ca.



Randee Armstrong photo

Bar Henry's Nic Brandt behind the bar

milano, torino, edmonton

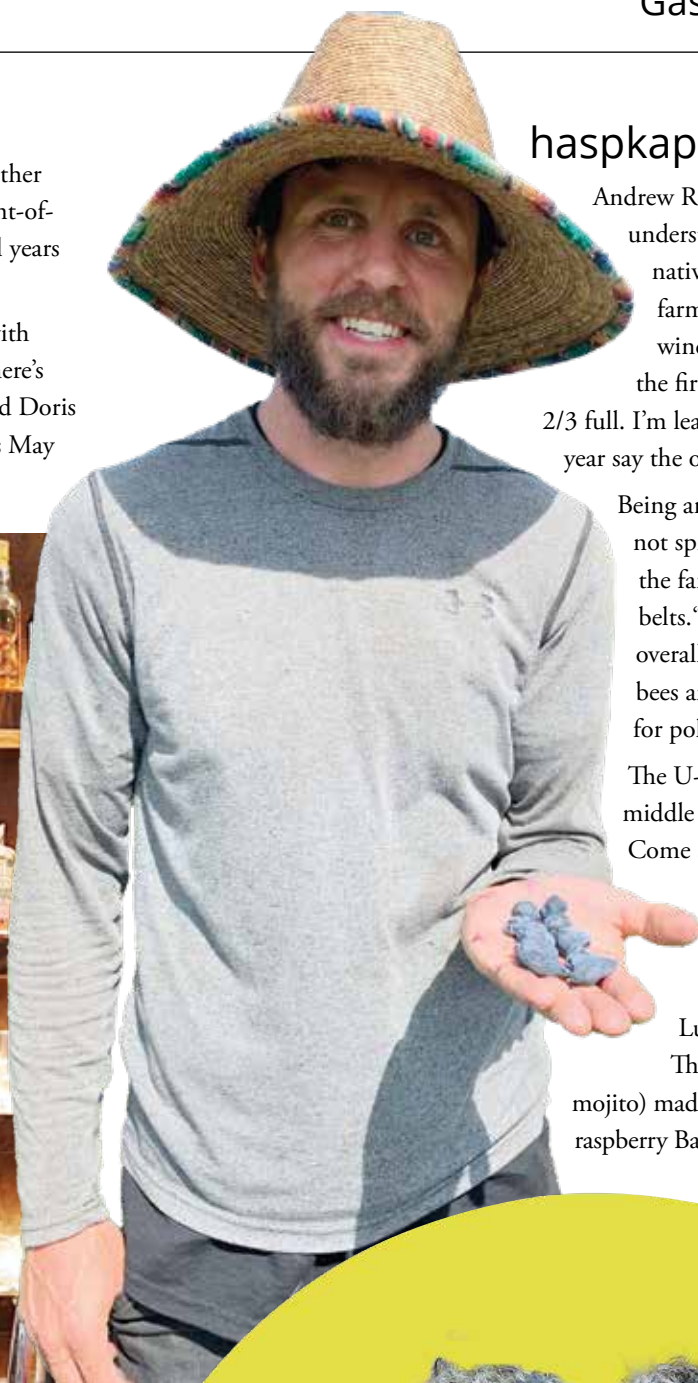
Bar Henry is now open, 11:30am-11pm, Tuesday to Saturday. The inspiration? The northern Italian aperitivo bars found in Milan and Turin. Intimate, buzzy, be prepared to have fun. Come for lunch—chargrilled tuna with fennel and pistachio salad and fresh herbs, an endive and arugula salad. Come for aperitivo—house-made chips, olives, nuts, with, of course, an impeccable Negroni. Come for evening wine and snacks. The wine list is a trip, filled with idiosyncratic, mostly Italian wines and winemakers, and a wonderful selection of bubbles, with many wines available by the glass. 10220 103 Avenue, (Ice District), 587-873-4728, barhenry.ca.

haspkap heaven

Andrew Rosychuk of Rosy Farms is on a mission. He wants us all to understand just how amazing haskaps really are. The purply-blue native Prairie berry tops the chart in antioxidants. The U-Pick farm is about 20 minutes north of St Albert. “Last year we had wind (berries blown off the bushes) but weren’t badly affected by the fires. This year drought is the issue. The dugout is only about 2/3 full. I’m learning the vulnerability of acceptance; there is always next year say the old guys.”

Being an organic grower is not just about what you may or may not spray on your plants (if anything) it’s about everything around the farm too. Andrew built a riparian buffer, 30 feet of eco shelter belts. “It’s a mini forest, a mix of native plants which increases the overall bio-diversity, as I’m most interested in feeding the native bees and bumblebees.” There are 21 different food sources, ideal for pollinators.

The U-pick season starts beginning of July and can stretch into the middle of August. “You can pick eight pounds of haskaps in an hour. Come and meet your farmer.” 57114 Rge Rd 264, Alcomdale, 780-951-1015, rosyfarms.com.



hasta la vista winter!

Luna Mexican restaurant wants to get summer going, now.

The newest cocktail on the menu is a *mojiti de freisa* (strawberry mojito) made with fresh strawberries, a squeeze of fresh lime juice and raspberry Bacardi. Not very Mexican you say? Try the feature margarita or a mezcalita (mango, pepino or strawberry) perfect for this coming summer. 9880 63 Avenue, 780-433-9229, lunamexicanrestaurant.ca. 🍹

Above: Rosy Farms’ Andrew Rosychuk with haskap berries; at left: Luna owner Mariel Montero Sena on the patio with a *mojiti de freisa*.



Adventures at the Lodge at Bow Lake

*Two friends discover alpine cuisine
and warm minimalism*

Gillian Richards



Photos by Samantha Mickelsen and Gillian Richards



Samantha Mickelsen (L) and Gillian Richards take the infamous icy plunge in Bow Lake.

Whoooooohh! EEEEEK! Ahhhh! We jumped shoulder-deep into icy water. After the initial terrifying jolt, there was an unfamiliar tranquility. Maybe those polar plunge people are on to something? What could have been the opening scene of a horror movie, complete with axes and below zero temps, turned out to be an immersion in mountain culture. After one day at The Lodge at Bow Lake, we found ourselves ready to take on just about anything.

Ditch the cell phone and hit the Great Canadian Rockies? Yes! We were up for the adventure. We set off on a snowy Thursday in a packed Rav4 — skis, slippers and no idea what to expect. Down Highway 12 from Edmonton through Rocky Mountain House, blasting early 2000s hits and stopping for photo-ops beside the marvellous Abraham Lake. We were surrounded by snow-capped pines, towering peaks and the occasional herd of wild horses.

Then, we caught a glimpse of our destination's iconic red roof and peeled into the parking lot. We happily trundled into the lodge and exchanged our dripping Blundstones for our slippers.

Friendly and fresh-faced Maya Baylis greeted us at reception, where we peppered her with questions about recent headlines. Just two days prior to our visit, The Lodge was the emergency shelter for 48 stranded schoolboys from the UK. Their bus had caught fire, and The Lodge provided warmth, cookies and hot chocolate. Did I mention this was on staff's day off? Talk about Canadian hospitality.

Maya gave us a quick rundown on the history of the lodge. Outfitter Jimmy Simpson fell in love with Bow Lake back in 1898. He made a promise to one day build a shack on the picturesque land. A promise he evidently over-delivered on. The Simpson family were the lease



The multi-talented Maya Baylis mixes cocktails.

holders from 1925 (the lodge is in Banff National Park). The lodge expanded during that time and accommodated hundreds of guests until shutdown during the 2020 pandemic.

Enter Bruce Millar. The Millars, of the Lake O'Hara Lodge, were enroute to retirement. Instead, Bruce put together a group of investors (mostly former Lake O'Hara guests), became the third operator and opened last summer. The revamp under the new ownership is impressive, a flawless blend of contemporary and historic. Original woodwork, two massive fireplaces, vintage Simpson family photographs and framed newspaper articles on pine walls, while modern, mostly Canadian-made furniture adds a luxurious and sleek finish. It has a leave-your-shoes-at-the-door casualness and is comfortable and cosy, yet sophisticated. Total mountain luxury, we were utterly charmed.

Our suite faced Bow Lake. There's an elegant minimalism to the space. It's clear the design is meant to foster mindfulness to our surroundings. No televisions or artwork and we headed straight to the view. Sam and I geeked out over the use of Canadian-made products throughout the room. The choice to support local business is deliberate.

At 6:30pm I rang the dinner bell with permission from the amused staff. This didn't seem to be a typical occurrence at The Lodge but it sure was fun. The Elkhorn room was set for an intimate dinner for four guests. I'll admit, my shy introverted self was thankful to have outgoing Sam by my side for the four-course meal with two complete strangers. Long story short, I have two new friends for life. We drank wine and dined with Elspeth and Allen for

Please see "Bow Lake" on next page.



One of The Lodge at Bow Lake's inviting fireplaces.



Nordeg's wild horses.

Bow Lake

Continued from previous page.

four hours that evening. Laughter echoed through the dining hall as we delved into topics ranging from travel to ridiculous dating failures. Staff would jump into the conversation, and we quickly found we all had more connections than expected. Around 10pm, the lights dimmed and we noticed the once roaring fire was now embers. Time to turn in.

Our room was our very own pine-scented oasis. Flopping onto the beds and wrapping ourselves in the inviting wool blankets, we fell asleep with sincere gratitude for the opportunity to unplug both physically and mentally.

We reunited with Elspeth and Allen at breakfast, still giggling about last night's conversation. We all opted for quiche and discussed our plans for the day.

Sam and I planned to ski fresh powder at Louise, while our new friends planned to hike in the area. The Lodge provided bagged lunches in a reusable pouch—Italian sandwiches on ciabatta with fresh basil were heaven-sent, along with fresh fruit, trail mix and baked goods. I am still dreaming about the ginger cookies.

We returned to our red-roofed haven in time for cocktail hour. Tonight there were 21 guests and Maya, a woman of many hats, was our bartender. We shared a few laughs until the infamous polar plunge (ice bath) came up. The staff themselves had taken the plunge a few weeks earlier, so Sam and I couldn't help but sign up for the challenge. It didn't take long for Maya to radio Mike Law, one of the managers, to let him know of our plans.

We trekked through waist-deep snow out to a tub-sized hole on Bow Lake.

Mike followed closely behind with a shovel and axe—remember our fears about being in a horror movie? Luckily for us, Mike is just a very hands-on manager. He chopped through the ice to make a hole big enough for two. Before we could question our judgement, we took the plunge. We lasted a minute and a half. Not bad for a couple of first timers, though the record is six and a half minutes. I can't even. Another guest caught wind of our shenanigans and jumped in (after some mild coaxing of course).

Exhilarated, we had 10 minutes to get from ice bath to dinner, where we had new table mates to share the experience with. Dinner—Berkshire pork schnitzel, utter perfection—quite literally took us out. We didn't last more than a couple hours at the table before heads bobbed from exhaustion. Some of the guests headed to the living room for board

games. We headed for the sack. Another terrific night for the books.

After a luxurious slumber, it was time to get back to reality. The Lodge packed lunch for the road trip home. We said our goodbyes to staff who now felt like friends. After two wonderful nights we can't wait to return. The Lodge at Bow Lake is now open for its summer season, and I have a feeling it will be magnificent. 🍷

Gillian Richards, an Edmonton-based healthcare professional and outdoor enthusiast, has taken an interest in avoiding icy waters.

The Lodge at Bow Lake is open for the summer season, June 1 to October 7 and for the winter season, January 30 to April 7, 2025. Rates include breakfast, lunch and dinner for all guests, accommodation, taxes and fees, lodgeatbowlake.com. A café is open to travellers during the summer for lunch.



The quiche is a popular breakfast choice.

Chef Chris Parnell's Mountain Cuisine

Dinner was always a big deal at Lake O'Hara Lodge and the tradition continues at Bow Lake. Chef Parnell describes the dining options as "international mountain food made with Canadian ingredients. We serve a lot of game, Alberta beef, BC fish, Okanagan fruit. We're inspired by mountains everywhere, Japan, Switzerland. We might offer ramen, or schnitzel."

Cocktails, such as Bruce's Famous Pisco Sour, and local craft beers join a concise wine list, primarily British Columbia (including some rarely seen gems like Blue Mountain bubbles and Daydreamer Jasper) along with Washington and Oregon bottlings.

Dining in an isolated spot has its own set of challenges beside seasonality. "Not everyone is willing or able to drive up to our door. We meet several small purveyors in Lake Louise, we go in every day for the mail run."

Menus are set daily with several options for a lavish breakfast. A buffet is set up for guests to pack themselves lunch. Everything is made in house. It's a massive and busy kitchen with seven cooks making stocks, baking, and prepping for dinner.

Dinner, which is available to the public with a reservation, is a four-course set menu. "We might start with an amuse bouche, arancini maybe," says chef. "Then soup and salad. Guests choose between a vegetarian or meat dish for the main, things like bison braised in red wine, or roast halibut. We always have gluten free and vegetarian options."

Just driving by? "The café is open every day during the summer season, with amazing cinnamon rolls, sandwiches, and things like chickpea curry or chili, great for travellers on the highway."

Behind the Scenes

How do you reawaken a historic lodge which had seen better days? "It did take a lot of work," says Bruce Millar. "We took over October 2021. There were permits and infrastructure and a lot of cleanup to do."

He had put together a group of partners for the project. "Many of them had been Lake O'Hara Lodge guests—supportive, fun, smart people."

Most of the furniture was made locally. "The tables in the sitting and living room were made in Calgary from reclaimed poplar from Sunnyside School. A lot of the bedroom furniture, the front desk and the bar are made by a guy in Invermere."

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SIGNS OF SPRING

Now is the time to take advantage of local and fresh asparagus, ramps and spring onions from your garden or the farmers' markets. Delicious, but fleeting, don't miss them!



RHUBARB

This harbinger of spring is one of the first things to poke its head out in the spring. Its zippy flavour and astonishing brightness is a tonic. Eat the stalks only, and don't put the leaves in the compost.

Poached Rhubarb

- 450 g rhubarb, cut into chunks
- 175 g sugar
- 2 T water

Place the rhubarb in a saucepan with the sugar and water, bring to a boil. Turn down the heat and let the rhubarb cook until soft. At this point you can cook it down completely or stop once the rhubarb is tender depending on what you are using it for. Example: completely broken down for a rhubarb fool; just tender for poached rhubarb with meringues and cream or a yogurt cup.

Poached Rhubarb Three Ways

Chef Kaelin Whittaker of Awn Kitchen gives us three ways to enjoy poached rhubarb.

Yogurt and Granola with Poached Rhubarb

- good quality yogurt
- poached rhubarb
- granola (see below)

Fill small jam jars (something with a lid) two-thirds full with a good quality yogurt (Vital Greens double cream or regular yogurt), top with a generous spoonful of poached rhubarb and a handful of granola. If you are leaving them sit for any length of time, leave the granola on the side to avoid sogginess.

Granola

- 3 c rolled oats
- 1 c pumpkin seeds
- 1 c sunflowers seeds
- 1 c unsweetened coconut
- 1½ c pecans, chopped (or whatever nut you fancy)
- ⅓ c maple syrup
- ½ c canola oil
- ¼ c packed brown sugar
- flaked sea salt

Preheat the oven to 300°F. Line a rimmed baking tray with parchment. Set aside. Place the oats, pumpkin seeds, sunflower seeds, coconut, pecans, maple syrup, canola oil, brown sugar and 1 teaspoon of flaked sea salt in a large bowl. Mix until combined. Spread mixture in an even layer on prepared baking tray. Bake, stirring every 15 minutes until the granola is toasted and very crisp, 45-50 minutes. Remove granola from the oven, sprinkle with a bit more salt. Let cool completely, store in an airtight jar.

Rhubarb Fool

- 1-2 c poached rhubarb
- 300 ml softly whipped cream

Fold whipped cream into cool poached rhubarb for an easy dessert.

Serve cold.

Meringue with Rhubarb

- 110 g sugar
- 2 egg whites

Preheat oven to 275°F.

Line a baking tray with parchment.

Whisk egg whites in a bowl until frothy, then add sugar tablespoon by tablespoon, whisking continuously until the mixture holds stiff peaks. Dollop, in whichever shape and size you like, onto the baking tray. Bake for one hour.

To serve: place the meringue disks on plates with poached rhubarb and whipped or heavy cream.

Rhubarb Gluten-free Coffee Cake

An easy snacking cake.

- 2 c gluten free flour
- ¼ t salt
- 1 t baking soda
- ½ c butter
- 1½ c packed brown sugar
- 1 egg
- 1½ t vanilla extract
- 1 c buttermilk
- 1½ c rhubarb, cut into 1-2 inch pieces (or a mix of rhubarb and strawberries)

Preheat oven to 350°F.

Oil a 9x13-inch pan.

Whisk together GF flour, salt and baking soda. Reserve.

Cream the butter and brown sugar until light, then add the egg and vanilla. Stir the flour mixture and the creamed butter together with the buttermilk until well blended. Fold in rhubarb. Pour the cake batter into pan and smooth the top with an offset knife or spatula.

Topping

- ½ c sugar
- 2 t ground cinnamon
- ¾ c chopped walnuts

Combine ingredients in a small bowl and toss over the top of the cake batter.

Bake the cake for 30-35 minutes, or until a toothpick or knife comes out of the cake cleanly. If the walnuts are getting too dark, cover the top of the cake loosely with aluminum foil.

Remove to cool on a wire rack before serving.

Serves 6-8.

Rhubarb Strawberry Tart

Strawberries and rhubarb together make the most excellent pie. This is a good one for those who don't have great pastry skills, as you have only a bottom crust to worry about. Tip: place a foil-lined, rimmed baking sheet on the bottom rack to catch runaway filling. Adapted from Martha Stewart Pies & Tarts.

Crust

- 1 lg egg yolk
- 2 to 4 T ice water
- 1¼ c flour, plus more for dusting
- 2 T sugar
- 1 t coarse salt
- 1 stick cold butter, cut into pieces
- vegetable-oil cooking spray

Lightly beat yolk and 2 tablespoons ice water in a small bowl until combined.

Pulse the flour, sugar and salt in a food processor to combine. Add butter and process until mixture resembles coarse meal, about 15 seconds. With the machine running, add the yolk mixture in a slow, steady stream. Pulse until mixture holds together. If the dough is still too dry, add additional ice water, 1 tablespoon at a time. Shape dough into a disk and wrap in plastic. Refrigerate until firm, at least 30 minutes and up to overnight.

Preheat oven to 375°F with racks in middle and bottom. Coat bottom and sides of a 9-inch springform pan with cooking spray. Let dough stand until pliable. On a lightly floured surface, roll out dough slightly thicker than 1/8-inch. Cut out an 11-inch round. Fit into bottom and up sides of prepared pan. Freeze 15 minutes.

Filling

- 3 c rhubarb, cut on the diagonal into 1-inch pieces
- 1 1/4 c strawberries, hulled and cut into 1/2-inch pieces
- 3/4 c sugar
- 1 T + 2 t cornstarch
- 3/4 t kosher salt
- 1 T fresh-squeezed lemon juice

Stir rhubarb, strawberries, sugar, cornstarch, salt and lemon juice in a large bowl. Pour into the tart shell.

Bake until bubbling in center, about 1 hour 15 minutes. (If browning too quickly, tent with foil during last 15 minutes.) Remove from oven. Release sides of pan immediately. Cool on the pan base on a wire rack before cutting into wedges.

Serve warm or at room temperature.

Serves 8.



ASPARAGUS

Why wait to enjoy asparagus until the farmers' markets are full of local asparagus? Freshness! Nothing beats asparagus from a field only a few hours away. So fresh, it can be eaten raw or prepped with a quick blanch.

Jane's Asparagus Salad

A friend brought asparagus in a honey vinaigrette with toasted walnuts to Easter brunch. It's easy and delicious, served warm or cold. If you don't have walnuts, use toasted hazelnuts or almonds instead.

Asparagus

- 1 bunch asparagus, tough ends snapped off if necessary.
- 1/2 c walnut halves

Make an ice bath with lots of ice and a little water.

Boil water in a small pan. Place the asparagus in the water for a few minutes until it is bright green. Take out and plunge immediately into the ice bath. This shocks the asparagus and stops the cooking instantly, preserving crunch and the bright green colour. Set aside.

Place walnut halves in a skillet large enough to contain them in one layer. Toss over medium heat until the walnuts start to brown and smell amazing, about 3-5 minutes.

They do need constant supervision as they will go from golden to burnt in a few seconds. Take off the heat and reserve.

Honey Lemon Vinaigrette

- 6 T extra virgin olive oil
- 3 T fresh lemon juice
- 1/2-1 T good honey
- sea salt
- fresh cracked black pepper

Whisk the oil, lemon juice and honey together until emulsified. Season to taste. Reserve.

To serve: place the asparagus spears on a platter, then drizzle with the dressing. Scatter nuts over.

Serves 4-6.

Shaved Asparagus and Feta Salad

Fresh asparagus shaved into a salad with a simple vinaigrette with mint and feta cheese? Hello spring! Don't like feta? Use chunks of goat cheese or Parmigiano instead.

- 1 bunch asparagus, woody ends trimmed
- 1/4 c feta cheese, in larger chunks
- 1/4 c fresh mint leaves

Please see "Signs of Spring" on next page.

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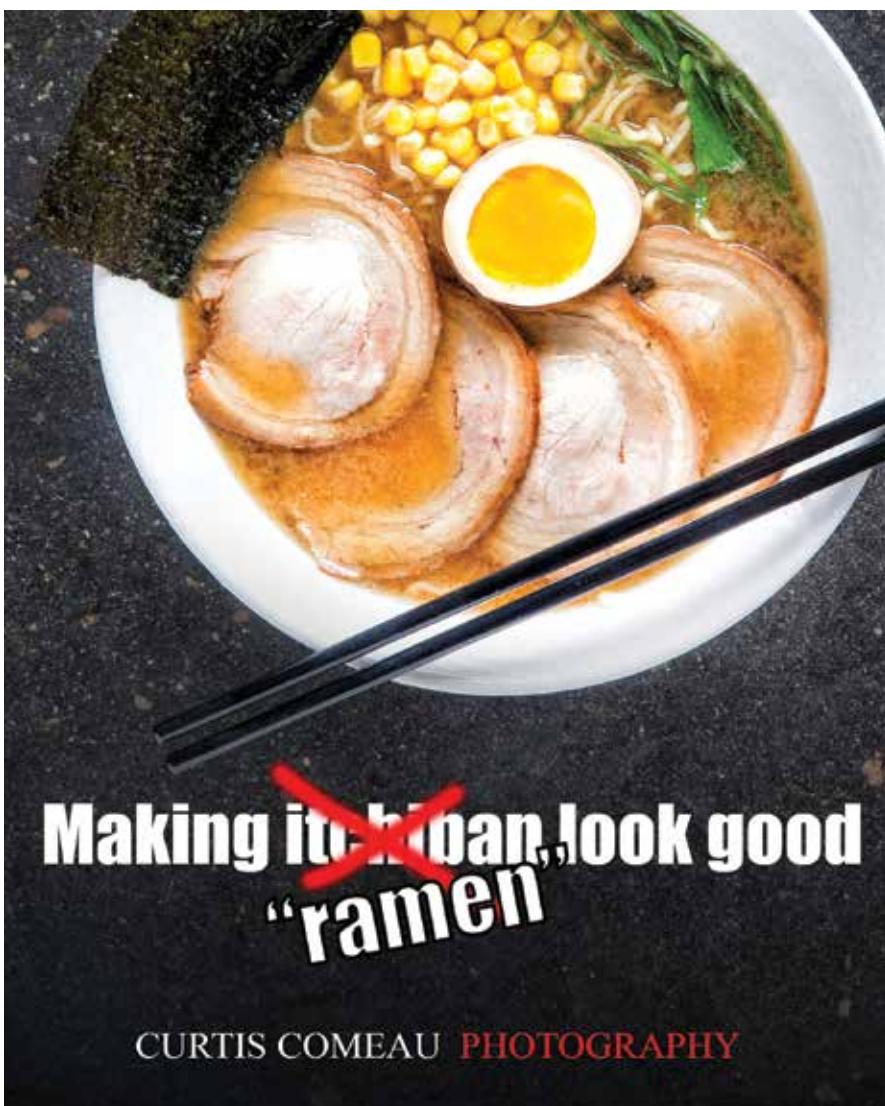
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Vancouver, BC



Making it ~~look like~~ look good
"ramen"

CURTIS COMEAU PHOTOGRAPHY

Signs of Spring

Continued from previous page.

Vinaigrette

- juice of ½ lemon
- 2 T extra-virgin olive oil
- ¼ t kosher salt
- ⅛ t fresh cracked black pepper

Whisk together the lemon juice, olive oil, ¼ teaspoon salt and ⅛ teaspoon pepper. Reserve.

Shave the asparagus spears into a bowl, reserving the tips of the spears. Toss the shaved asparagus with the dressing and gently fold in the tips until coated.

To serve: Place on four plates, then dollop cheese and scatter mint leaves over. Serve immediately.

Serves 4.

Meuwly's Pea and Asparagus Risotto with Guanciale

Chef Peter Keith

- 1 c arborio rice
- 4 c chicken or vegetable stock
- ½ c dry white wine
- ½ c parmesan, grated
- 1 sm onion, finely chopped
- 2 cloves garlic, minced
- 1 c fresh or frozen peas
- 1 c asparagus, trimmed and cut into 1-inch pieces
- 100 g guanciale, diced (or pancetta or bacon)
- 2 T unsalted butter
- salt and pepper to taste
- olive oil

Heat the stock over medium heat until it simmers. Reduce the heat to low and keep warm.

In a separate large skillet or pot, heat a scant drizzle of olive oil over medium heat. Add guanciale and cook until crispy and golden brown. Remove the guanciale from the skillet and drain on a paper towel-lined plate. Reserve.

In the same skillet, add the onion and garlic. Sauté until the onion becomes translucent, about 2-3 minutes. Add the arborio rice to the skillet and toast for about 2 minutes, stirring constantly, until it becomes slightly translucent around the edges.

Pour in the white wine and stir until the liquid is absorbed by the rice. Begin adding the warm broth to the rice mixture, one ladleful at a time, stirring

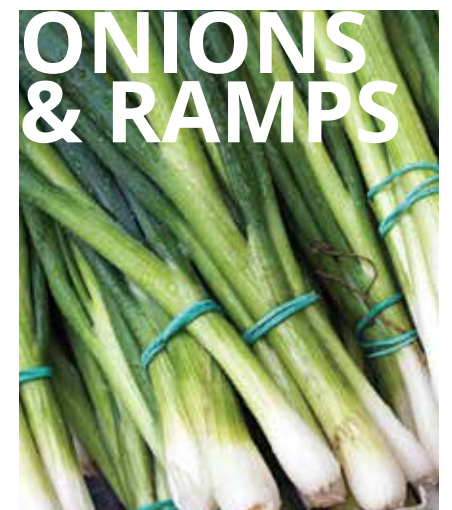
frequently. Allow the rice to absorb the stock before adding more. Keep stirring. Continue this process until the rice is creamy and cooked al dente, about 18-20 minutes.

In the last few minutes of cooking, stir in the peas and asparagus pieces. Cook until the vegetables are tender but still vibrantly green, about 3-5 minutes.

Take the risotto off the heat and stir in the cheese and butter until melted and well combined. Finish with a grind of fresh black pepper.

Serve the risotto hot, topped with the crispy guanciale. Garnish with additional grated cheese and chopped parsley if desired.

Serves 2-5.



Spring sees the return of ramps, bright green shoots of new onions and chives.

Ramps are a wild onion with a delicious, fiery flavour; rare in these parts but they can be found. If you come across a patch, don't dig up the root; ramps take seven years to go from seed to leafy green. Best eaten the day you find them—sauté with scrambled eggs, grill with a steak, or make pesto.

Spring Onions; the first green onions of the season are bursting with flavour and vibrancy. They are a great substitute in recipes that call for green onion or scallion, or when you want the onion flavour to shine through.

Ramp Butter

Compound butters are a great invention. Use ramps to make a lively butter that is a wonderful, tastes-like-spring addition to roast meats or vegetables.

- 1 bunch ramps, leaves only, rinsed well
1 c (2 sticks) butter, at room temperature
zest of 1 lemon
1 t kosher salt

Blanch the ramps; bring salted water to a boil over high heat and prep a large bowl of ice water. Add the ramps to the boiling water, stir to submerge. Cook until dark green and wilted, about 1 minute. Immediately transfer to the ice water with tongs and swirl around until completely cooled. Squeeze out excess moisture and pat dry.

Roughly chop the ramps and transfer to a food processor (or chop by hand). Pulse until they are finely chopped, about 8 pulses. Add the butter, lemon zest and salt. Process, scraping down the sides halfway through, until the butter is dark green and everything is well combined, about 2 minutes. There might be little flecks of green, this is good.

Chill slightly, then transfer to a piece of wax paper. Roll into a log about an inch in diameter. Cut into two or three if you like. Wrap securely in more wax paper and an outer layer of plastic wrap. Can freeze for up to three months.

Grilled Ramps with Sherry-Ramp Vinaigrette

This is a terrific accompaniment to grilled meats, roast chicken or with steamed new potatoes.

- 1 bunch ramps
2 ramp bulbs, finely chopped (or garlic cloves)
1 T sherry vinegar
½ t Dijon mustard
½ t honey
4 T extra virgin olive oil, divided
kosher salt and fresh cracked black pepper

Whisk together ramp bulbs or garlic, sherry vinegar, mustard, and honey. Whisk in 2 T of the oil and season to taste.

Prepare grill for medium-high heat. (Alternatively, ramps can be dry roasted in a heavy pan on the stove top. Roast until the ramps are limp and starting to brown in places.)

Toss ramps (including greens) with remaining 2 T olive oil; season with salt and pepper. Grill, tossing often, until leaves and bulbs are lightly charred, about 1 minute. Place on a platter and drizzle with the dressing.

Serves 4.

Savoury Scallion Dutch Baby Pancake

Serve with smoked salmon and a parsley salad. Or bacon.

- 1 lb baby spinach
4 lg eggs
1 c milk
1 c flour
salt and fresh cracked pepper
pinch nutmeg (freshly grated if possible)
4 T butter
4 lg scallions, thickly sliced
2 T parmesan, freshly grated

Preheat oven to 450°F. Bring a large pot of salted water to a boil. Toss in the spinach and cook until wilted, about 1 minute. Drain and let cool, then squeeze the spinach dry. Chop coarsely.

Whisk or blend the eggs, milk, flour, ½-teaspoon salt, ⅛-teaspoon pepper and nutmeg until smooth.

Melt the butter in a 12-inch cast-iron skillet or heavy, oven-proof pan. Cook the scallions over moderate heat until tender, about 3 minutes. Add the spinach and cook until heated through, about 1 minute. Season. Increase the heat to high and cook for 1 minute without stirring. Pour in the batter, sprinkle with the cheese and transfer the skillet to the oven.

Bake for 25 minutes or until golden.

To serve: Cut into wedges and serve hot or warm. The Dutch baby can be baked up to 4 hours ahead; reheat in the skillet in a 425°F oven for 5 minutes.

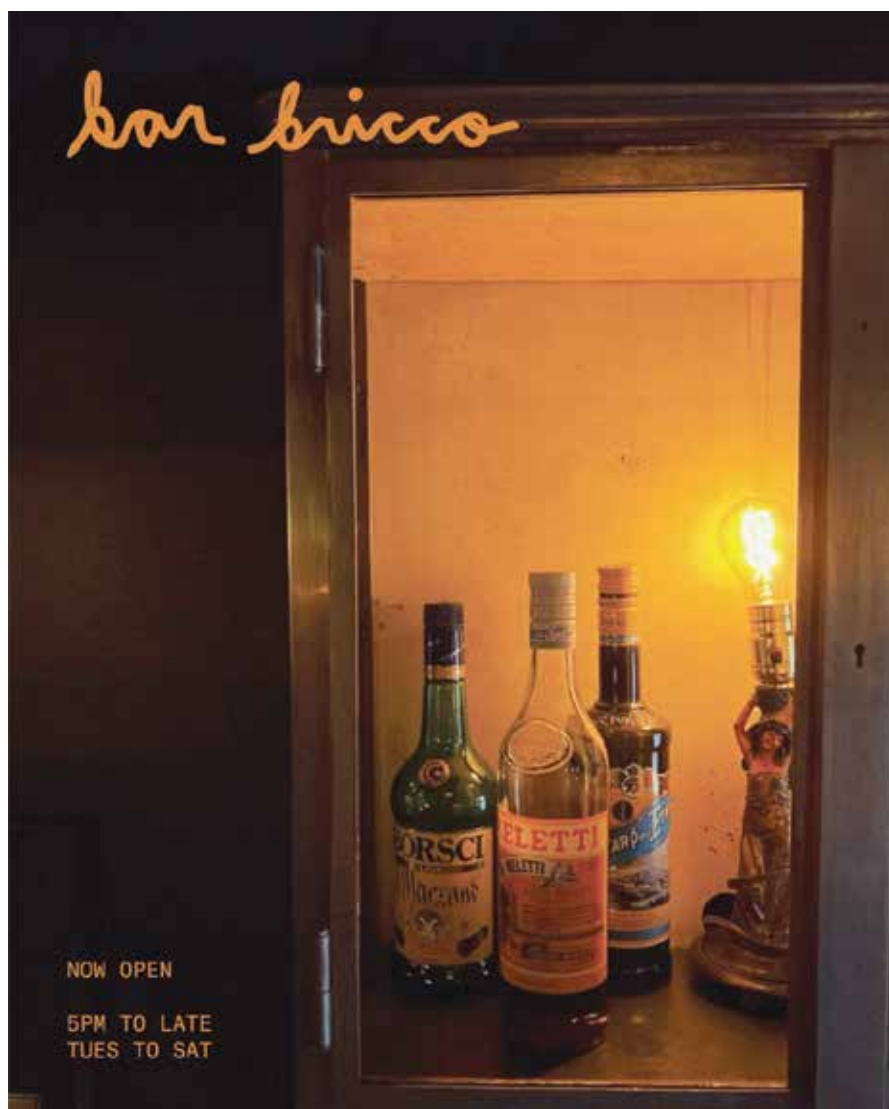
Serves 6-8.

Scallion Cheddar Biscuits

How delicious will these be with eggs for breakfast or soup at lunch. Adapted from a vintage Joy of Cooking. The method is simple, fool-proof, and makes a fluffy biscuit, but if you have your own tried and true biscuit technique use it. The crispy cheese on the bottom (like frico) is a tasty addition.

- 2 c flour plus more for dusting
2 t baking powder

Please see "Signs of Spring" on next page.



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Signs of Spring

Continued from previous page.

- ¾ t baking soda
- ¾ t black pepper
- ½ t kosher salt
- ½ c cold butter, cubed
- ½ c thinly-sliced scallions
- 1 c grated sharp cheddar cheese
- 1 c buttermilk, divided
- 1 T unsalted butter, melted

Preheat oven to 425°F. Line a baking sheet with parchment paper.

Whisk the flour, baking powder, baking soda, black pepper, and salt together in a large bowl until combined. Using a pastry blender or your fingers, work cold butter into flour mixture until butter is in small, flattened pieces and mixture is crumbly. Stir in the scallions and ½ cup of cheese. Add ¾ cup buttermilk, and stir just until dough comes together, adding up to ¼ cup additional buttermilk, 1 tablespoon at a time, if necessary. (Dough should be neither sticky nor crumbly.)

Transfer the dough to a lightly floured surface and knead 3 to 4 times just to bring dough together. Pat dough into an 8 x 6-inch rectangle; fold 1 short side a third of the way over toward center. Fold opposite short side over folded end. Rotate the dough clockwise 90 degrees; pat out dough into an 8 x 6-inch rectangle and repeat the folding procedure. Pat dough out into an 8 x 6-inch rectangle, ¾- to 1-inch thick and cut the dough into 8 rectangular biscuits.

Sprinkle remaining ½ cup cheese into 8 mounds about 3 inches apart on the baking sheet, scattering the cheese so some cheese will stick out from under biscuits. Place each biscuit rectangle on a mound of cheese. Brush the tops with melted butter. Bake the biscuits until golden brown, about 15 minutes.

Serve warm.

Carrot Soup with Scallion and Poppy Seed

The surprising affinity of green onions for poppy seeds plays well in this soup. Make it the day before; reheat gently before serving.

- 2 T unsalted butter
- 3 T extra-virgin olive oil
- 1 lg onion, coarsely chopped
- 4 c vegetable or chicken stock
- 4 c water
- 2 lbs carrots, sliced ½-inch thick (about 6 cups)

- 6 lg scallions, thinly sliced crosswise
- 2 t poppy seeds
- ½ c heavy cream
- ½ c milk
- kosher salt and fresh cracked black pepper

Melt the butter with 1 tablespoon of the olive oil in a large pot or Dutch oven. Add the onion, cover and cook over low heat, stirring occasionally, until softened, about 5 minutes. Add the broth, water and carrots and bring to a boil over high heat. Cover and simmer over low heat until the carrots are tender, about 30 minutes.

Meanwhile, in a small saucepan, heat the remaining 2 tablespoons of olive oil. Add the scallions and poppy seeds and cook over moderately high heat, stirring, until the scallions are softened, about 1 minute. Reserve.

Puree the carrot soup (in batches) in a blender until smooth. Pour into a clean pot, stir in the cream and milk, then simmer over moderate heat, stirring. Do not let it boil. Season. Garnish with the scallions and poppy seeds and serve.

Serves 12 as a first course, six for lunch.

Ginger Scallion Sauce

A handy sauce to keep in the fridge. It wakes up chicken and rice, adds zing to vegetable soups or slather on grilled pork. Adapted from a recipe by chef Francis Lam.

- 1 3" piece ginger, peeled and cut into ½-inch chunks
- 1 lg bunch green onions, cut into 1-inch lengths
- 2 t + more salt to taste
- 1 c peanut oil

Place the ginger in the bowl of a food processor and process until finely minced but not mushy. Scrape it into a large heatproof bowl. Add the scallions to the processor and mince until they are the same size as the ginger. Scrape them into the bowl with the ginger.

Salt the scallion and ginger mix until it tastes a little too salty.

Heat the oil in a pan until it begins to smoke, then pour it over the ginger and scallions. Stand back while it sizzles. Stir lightly. Let cool to room temperature and put into a jar.

Keeps 2-3 weeks covered and refrigerated. 🌱



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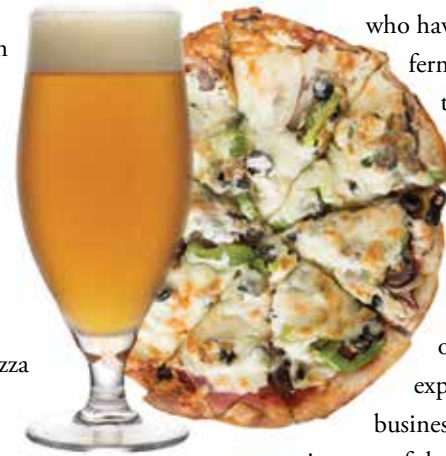
Beer and Pizza: A Perfect Pair

I've had New York-style pizza in New York, Chicago-style in Chicago, California-style in California, Detroit-style in Detroit, and of course, Boston pizza everywhere but Boston.

Fun fact: the 400+ location-strong multinational chain Boston Pizza started in Edmonton in 1964. The national chain Famoso Neapolitan Pizzeria also began in Edmonton, in 2007. Edmonton really is no slouch when it comes to pizza. In 2016, *Condé Nast Traveler* named Edmonton one of the best cities in the world for pizza, coming in at 8th, between Venice and Florence, Italy. "In an era when artisanal and hipster pizzerias are all the rage, the old-school joints still rule up north in Edmonton," wrote Daniel Young, author of *Where to Eat Pizza*.

That was then, this is now. We still have the old-school joints like Tony's Pizza Palace or Coliseum Steak & Pizza but we've seen the rise of new-style places like High Dough, Rosso and Sepp's. And in a welcome recent trend, we see craft pizza pairing up with craft beer in brewery taprooms, bars and restaurants. It makes sense, for like McDavid and Draisaitl or Taylor and Travis, pizza and beer are a perfect pair. Both beer and pizza have roots in working class and immigrant culture, food and drink for everyday people. Both share the power of yeast and fermentation, the magic that creates beer and pizza dough. In Edmonton, craft beer pioneer Brewsters Brewing led the way, opening Beer Revolution Craft Beer & Pizza Bar in 2013. This year, Trial & Ale Brewing upped the bar, opening Lore Pizza, their taproom and restaurant in the far west end. Co-founder Ryan tells me, "we chose pizza because fermentation is what we do best. The highlight of pizza is the dough

and fermented character of the crust." As with their cutting-edge wild and mixed fermentation beers, Trial & Ale takes a scientific approach to craft pizza-making. They use a long, slow fermentation to produce depth of flavour in their pizza crusts. For their unique Chicago tavern-style thin crust pies, ultra-low hydration dough is cold-fermented for 8.5 days, then cured for 1.5 days in the cooler. This process makes for a light, crackery, but flexible crust. Lore's giant, 24-inch New York-style pizzas were an instant hit, bringing in more hungry guests than anticipated. On the beer front, Ryan notes that Trial & Ale's sour and wild beers may not be to everyone's taste but public response has been great: "Our beers are very approachable. People

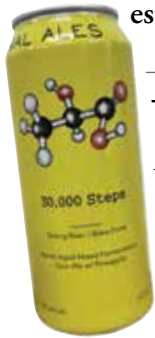


who have never tried mixed fermentation beers have taken to them. Wine drinkers have taken to them." Down in Cochrane, Chris Heier and his family took a go big or go home approach, expanding the small family business, Half Hitch Brewing,

into a craft beer and pizza mini-empire. The Mash Craft Beer & Pizza began in Airdrie in 2020, expanding to 10 locations today, including two in Edmonton and one in St. Albert. Chris tells me that their bank noted during Covid that while many were running from the fire, Chris and family leaned in and took it head-on. They created a unique concept, with Half Hitch supplying the beer for all The Mash locations, and with the spent grain from the brewing process used by The Mash in their pizza crusts. Despite the success of the pizza restaurants, Chris is still a beer guy at heart, speaking with passion of special beers he's made, like smoked saison, chocolate porter and barrel-aged red ale. The key is to bring that passion for beer to running a growing hospitality business. Chris says he's up for it: "It's a large beast to tackle, but I'll do it the best way that I can. One step at a time."

Perfect Pair Picks

Find great craft beer AND great craft pizza at these Edmonton establishments.



Trial & Ale 30,000 Steps, Lore Pizza

Anywhere in the world it's a rare thing to have multiple different high quality wild and sour beers on tap; how great is it we can do this in Edmonton—with great pizza too! A perfect pairing is 30,000 Steps, Trial & Ale's pineapple-fruited American sour and wild Ale, with Bromelain is the Secret, Lore's 24-inch, New York crust Hawaiian-style pizza.

Half Hitch Fire N' Fury Red Ale, The Mash

The Mash's bestselling pizza is their unique Dill Pickle and Bacon pizza, made with a garlic butter base with pickles and bacon bits, topped with mozzarella, aged white cheddar and a honey drizzle. Pair it with any of Half Hitch's malt-forward ales, particularly their Fire N' Fury Red Ale, made with caramel Munich malts and Cascade hops.



Ale Architect Riff Raff West Coast IPA, Birch & Bear

Hidden inside Ale Architect's Happy Beer Street taproom is a mini Birch & Bear pizza shop, with their delicious, artisanal, west coast-inspired birch (vegetarian) and bear (meat) pizzas. Riff Raff IPA, a hoppy, citrusy and piney west coast-style IPA, offers a nice counterpoint to a garlicky Potato, Capicola & Truffle Oil or Reuben & Fries pizza.



Odd Company Vienna Lager, Odd Company Ritchie

Odd Company's original Wihkwéntówin (Oliver) taproom has their excellent Animal Burger, now the new Ritchie location has their thing - great thin crust pizza. Their Vienna Lager is malt-forward and breadly with notes of pine and resin from the Simcoe and Talus hops, a perfect companion for any of the pizzas.



Campio Light Rail Hazy Pale Ale, Campio

Campio's pizza is Detroit-style deep dish, with eleven delicious options, from the PB & J (pineapple, bacon and jalapeño) to the Capri (artichoke hearts, prosciutto, olives, mushrooms and arugula). Whatever your choice, the Light Rail Hazy Pale is a good companion, with Citra and Sabro hops bringing the citrus and coconut notes into a soft and delicious ale.



Brewsters Lanigan's Irish Ale, Beer Revolution

So many delightful choices at Beer Revolution. First, the pizzas, running from the Bánh Mì (braised short rib) to the Alf (roast chicken) to the Armin (veggies). Second, the 24 craft beers, including the likes of Jester King, which you won't see anywhere else. Try one of the Brewsters options, such as this malty, roasty and biscuity red ale.



Peter Bailey has been everywhere, man. Cross the deserts bare, man. Of travel, he's had his share, man. He's been everywhere. He's on X/Twitter and Instagram as @Libarbarian



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I Came. I Saw. I Left a Review.

The year is 2019. Probably. Time loses its meaning rather quickly in university. One minute you're dragging your sorry carcass across campus for the rite of passage that is the eight am three-hour lecture, and the next you're blinking awake in the library with a laptop covered in gibberish from passing out on the keyboard for a few hours.

In my case, after overcoming the daily gauntlet of staying conscious long enough to remember that I'm meant to be a functional person, my stomach decided to loudly and embarrassingly announce that it was being neglected. The only form of sustenance I had in the dorm was half a bell pepper and cheese of unknown origin and age, so I headed into the concrete jungle to satiate the howling beast in my gut.

For broke students, downtown Edmonton is the best place to find both the greasiest and the cheapest food you will ever eat in your life. On that particular day I wasn't interested in the suspiciously affordable menu that Denny's had to offer, my usual haunt when times are desperate. Instead, I shambled a couple blocks down the street until fell upon Marco's Famous. Famous what, you might ask. Everything, if I were to hazard a guess.

It looked different and slightly less fast-food than McDonald's, so I figured it was worth a shot. And then I saw something truly beautiful—a sign in the window offering a fifteen per cent discount for students. I ordered. Then I hovered a gyro and onion rings, feeling satisfied with the three dollars and change that I had saved on the meal.

As I left Marco's I thought about how other students might find it useful to have a place to turn to after class when looking for a pick-me-up that is the right amount of greasy and affordable. I looked them up on Google and left a review, mentioning the student discount.

A little while later I checked my review. There was a response from the owner, thanking me for my visit and kind words.

Now I make a habit of leaving Google reviews whenever I visit a business. I have left reviews for hair studios, restaurants, fast-food chains, even bus stations, and now I'm in the top twenty per cent of Google reviewers (probably just in the Edmonton area). An idle curiosity has become a little side hobby.

I think it's important that people leave reviews because it is a little like leaving your mark on the wall saying, 'I was here.' I was here, I tried the onion rings and they were delicious. I was here, the staff are all kind, and everyone deserves a raise. I was here, I got the best haircut, and the owner is incredibly sweet. I was here and the fish tacos gave me food poisoning, please be advised.

The power of the review cannot be understated, especially when it can be the difference between whether people spend their money at a business or not. You support the mom and pop shops that have been making their recipes with love and care since the dawn of time, the online crafters run by single parents trying to support their families, the young entrepreneur that wants to share their passion with the professional world.

Plus, reviews are fun to write, and even more fun to read when it's clear that someone is being a Karen and the owner shows up to set the record straight. I like the long-winded reviews that you know come from the heart, whether it be malice or genuinely good intent, because no one spends that much time writing out a mile-long paragraph without being at the very least passionate about what they're saying. Whether that passion is being used for evil is up to the writer.

I love to review, to know I've done something that's tangible in some way, even if it's just to warn hungry teenagers away from the McDonald's on the west side near WEM because it smells like a septic tank erupted in the building. An everyday superhero. 🍅

Tomato intern Taylor Haugen is a fresh graduate of MacEwan University. When she isn't out Google reviewing, she's writing fiction, while listening to D&D podcasts and watching video essays on BBC's Sherlock—all at the same time.



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Brad pilfered my pots

Gido's Farm is soon to be in full swing, and our backyard this year will struggle to contain all its glory. Why? We installed a greenhouse last year and that means more seedlings than ever need a home in our garden.

The planning starts with every square inch of our raised and ground beds plotted out by the Smo for his vegetable plantings. He carefully maps this out in January on graph paper. He checks his leftover seeds from last year, orders more from the seed catalogues and, while running errands and such, comes home hiding a brown paper bag, eventually confessing he accidentally ended up at the garden centre. (A similar story I have been known to tell, after coming home with a Winners bag.)

All these seeds are carefully planted using a special seedling soil Brad mixes up, and once potted they are set up on Metro racks. Our basement looks like a 1980s disco due to all the grow lights he has placed oh so strategically. Hundreds of little seedlings get watered and cared for like they are the most precious little

creatures. (Which they are). When they are ready, they find their way into bigger pots and off they go to the greenhouse.

Mrs. Smo carefully planted her flower seedlings too. Then, the Smo pilfered her pots.

What madness is this? Where are the bright and beautiful annuals going to go?

This means war.

Negotiations began. After much give and take, we decided to companion plant on Gido's Farm. Lots of marigolds to encourage the bees, plus zinnias and nasturtiums, and purple coneflowers tucked in here and there to add colour.

We finally agreed that the planters in the front deck territory stay floral. In exchange, Brad gains 12 pots for tomatoes, bush beans and cucumbers. Although I did put on a big pout, I am quite alright with this. It's less for me to look after and more vegetables for us to eat.

Don't tell the Smo though. 🤫

Keep up with the shenanigans of Gido's Farm on Instagram @baldsmo.



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L to R: Pawel Maka (Pacific W&S) Adam Balasoglou (Nautilus) and Curtis Bawden (Pacific W&S) at The Butchery.



Robert Ouestric (Domaine de La Bégude) and Caitlin Fulton (RGE RD) at RGE RD.



The Marlborough region in

New Zealand was first planted in 1973, **Nautilus** in 1979. Since then, the story has been about quality over quantity. “We’re on the small side of medium,” said **Adam Balasoglou**, sales manager for Nautilus at a tasting at The Butchery.

While New Zealand is best known for its distinctive style of Sauvignon Blanc (a reputation that Nautilus had a big hand in developing) Marlborough Pinots are also a treat. And great value.

2022 Sauvignon Blanc

With its citrusy aromas, beautiful textural quality and long finish, this SB is well suited to dinner—baked salmon, roast chicken, creamy pasta dishes

2022 Nautilus Chardonnay

A lovely wine, with soft pear and red apple aromas, stone fruit and an attractive herbaceousness. Medium bodied, balanced acidity, terrific finish. Drink with shellfish and summer salads.

2019 Southern Valleys Pinot Noir

Fresh, with red cherry and berries on the nose, hint of black earth. Medium bodied, with an engaging tension, some spice, an overall pleasurable experience. Well-structured with fine tannins, which Adam attributes to the maturity of the vines. Drinking beautifully right now, but could cellar for three to five years.

Just in time for summer

parties, **Gigglewater Prosecco** is now in piccolo (aka purse-sized bottles) just the thing for picnics, boating, or for those who don’t like to share.



Bandol, a speck of an appellation within

Provence is known for its cultivation of Mourvèdre, a small thick-skinned berry that makes serious, sometimes brooding, wines full of character and tannin. They don’t make much and **Domaine de la Bégude**, at the highest point of the Bandol appellation, 410 metres from the Mediterranean Sea, is considered one of the best practitioners. The name derives from the site, *beguda* a place of respite for weary travelers.

2020 Bandol Rosé

This rosé has a bit more oomph than the usual pale Provence offerings. Call it a pink wine for red wine lovers. The slow pressing brings out the generous textures and flavours and possesses a fresh, wonderful acidity, love the spicy finish. Drink with spicy shrimp quesadillas or crudité with hummus.

Cadet de la Bégude Méditerranée IGP

A lively introduction to Bandol reds, with sour cherry and bramble notes. Approximately one third each Mourvèdre, Grenache and Cinsault from young vines. Drink this a little chilled all summer long.

2020 Bandol Rouge, Bandol AOP

The 2020 is youthful, showing some restraint in flavour but also some lovely herb notes, along with deep blackberry fruit. Mourvèdre benefits from aging, put it away for a few years to be rewarded. Very limited quantities.

2022 Blue Canyon Monterey Pinot Noir

Monterey Bay vineyards are strongly influenced by the Pacific Ocean, which cools down even the hottest vintages. The 2020 has attractive berry aromas, primarily raspberry, along with some briary notes, with flavours of sour cherry joining the berries. Medium-bodied with an attractive finish. The oak influence is subtle and the tannins are just right. Drink slightly chilled with casual foods, grilled salmon or cabbage rolls. Good value, great to see another well-priced Pinot.





L to R: Federica Ca' del Baio, Stacey-Jo Strombecky (2851 Selections) Chiara Condello at RGE RD.

Chiara Condello from Emilia-Romagna and

Federica Ca' del Baio from Barbaresco were in town for a series of tasting and dinners. I only managed to taste one of Chiara's offerings, but caught up with Federica over lunch at Dalla.

Chiara Condello Romagna Sangiovese Predappio

Chiara's first vintage on her own (not with the family estate, Conde) was in 2015, and it's clear that she has a vision for Sangiovese in the region. The Predappio is just delicious with aromas and flavours of dusty cherry, and hints of mint, silky tannins, crunchy acidity. And this is the entry level wine. Insane.

"It was my first time meeting Chiara," says Federica Ca' del Baio, of **Ca' del Baio Az. Agricola**, "and our philosophy is the same, what we are doing in the vineyards and in the cellar are similar. We are a family producer, fifth generation farmers and fourth generation winemakers."

2022 Langhe DOC Chardonnay Sermine

Love the minerality of this Chard, beautiful apple and pear notes, not voluptuous, more vertical and just delicious. Drink with salmon or halibut, roast pork, mushroom dishes.

2022 Dolcetto d'Alba Lodoli

Fresh, zesty, lots of fruit, balanced acidity, a pleasurable sip. Ca' del Baio ferments about 10 per cent of the wine using carbonic maceration which ups the freshness and vivacity. Some people are pulling out Dolcetto vines and planting the bigger ticket Nebbiolo. This wine will make you mourn that. Drink with everything tomato—pizza, bruschetta, pomodoro.

2022 Langhe Nebbiolo DOC

Think of this as a baby Barbaresco, it's accessible and delicious and affordable. Black cherry and strawberry, leather, pretty floral notes, with slightly grippy tannins, lovely balanced acidity. Drink with baked vegetable dishes, roast beef.

2020 Barbaresco Autinbej

The name refers to the old practice in Barbaresco of choosing grapes from the best and sunniest parts of different cru. "We choose for different reasons, thicker skins mean more sugar, thinner skins more acidity. We find the beauty in the balance. The vinification is the same, we leave the wine to interpret where it comes from," says Federica. And beautiful it is. Drink now, to enjoy its youth or cellar for eight to 10 years for the full experience.



Irene Dal Canto, Tenuta Fanti, at Color de Vino.

The Fanti family has been

farming in Montalcino since 1880. In the early 80's, Filippo decided to invest in Sangiovese; the first vintage of **Tenuta Fanti** was 1980. Now, his daughters, Elisa and Elena are running the family business, 50 ha of vines, with 40 ha in Sangiovese. Fanti is in the southeast corner of Montalcino, near an important cultural landmark, Sant'Antimo Abbey. There is a lovely amplification through the range from the simpler everyday IGT to the single vineyard Brunello. Let the vineyard speak.

"The wines are territorial," says **Irene Dal Canto**, Fanti sales manager at a tasting at Color de Vino. "From the simple wines to the Brunello, you can smell it and taste it and you can feel the same hands behind them."

2022 Poggio Torto, IGT Toscano a blend of Sangiovese, Merlot, Cabernet Sauvignon and Syrah, vibrant, forward, well-balanced, easy drinking, but with Sangiovese's characteristic minerality and great acidity. Think Friday night pizza. It's great value under \$25.

2020 Rosso di Montalcino

Lots of fresh fruit, a bit of smokiness, liquorice, evolving. "Even though it was a hot vintage, with some years on the shoulders, the wine shows beautiful elegance," says

Irene. Drink with roast chicken, red-sauced pastas, anything on the grill.

2019 Brunello di Montalcino

A classic Brunello with an attractive lean, sinewy character, red fruits and a lingering finish. Balanced and beautiful with aging potential. Drink with lamb chops, Bolognese.

2019 Brunello di Montalcino Vallochio

"The selection is made from a vineyard that faces southeast, windy, poor soil, perfect for Sangiovese," says Irene, "it's made only in great vintages." Full bodied, with finely integrated soft tannins, concentrated, complex dark fruit and savoury notes. A beautiful wine. 🍷

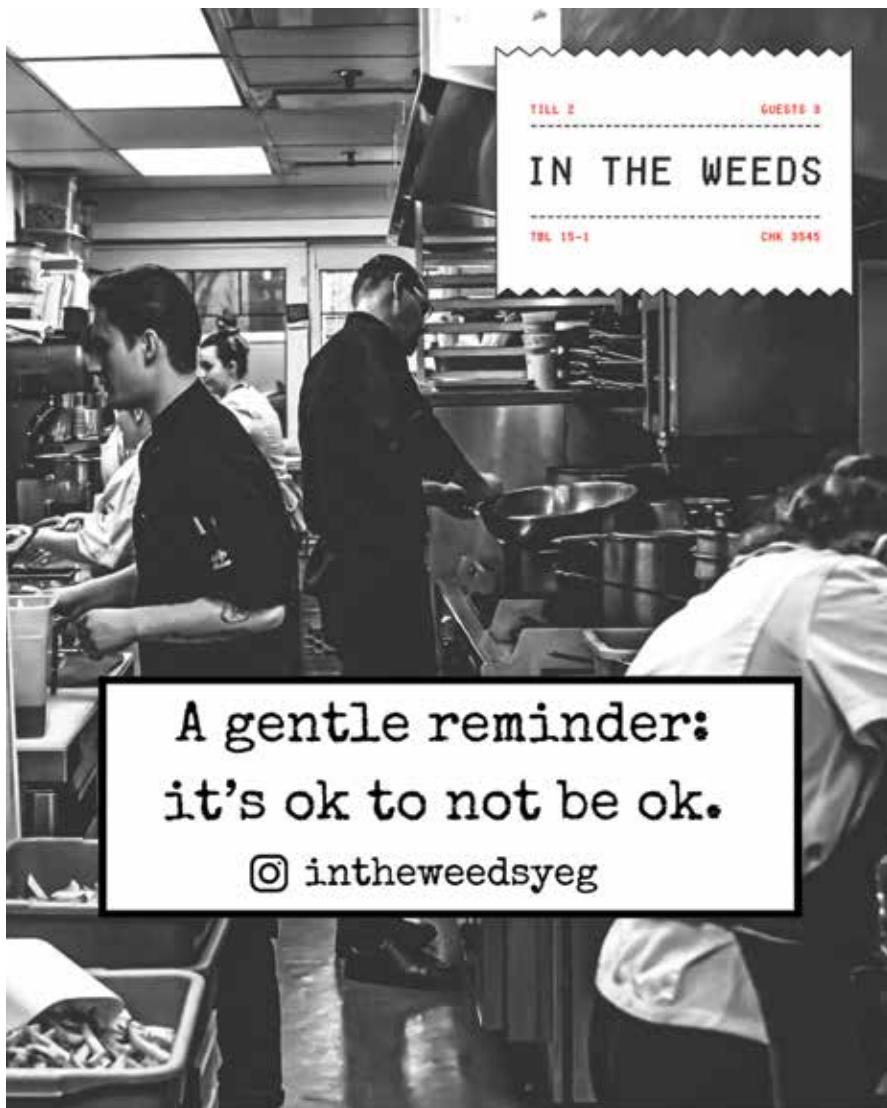
Find Fanti at Happy & Olive, RGE RD and better wine shops.



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A gentle reminder:
it's ok to not be ok.

@intheweedsyeg

Kitchen Sink

What's new and notable

restaurant buzz

The Butternut Tree (9707 110 Street, thebutternuttree.ca) has a new head chef, **Jose Cocco**, and will be opening Tuesday night for dinner, starting June 4. **The Marc** also has a new head chef, **Eric Hanson**. For more news on the Butternut Tree and the Marc see Dish, page 4.

Belgravia Hub (7609 115 Street, belhub.com) offers a fresh menu for summer—watermelon and strawberry salad, crispy chicken with tangy slaw, green tea-cured salmon with jasmine rice. And an all-new brunch menu!

The new **Dining Car Café** (10004 104 Avenue, diningcarcafe.com) on the ground floor of the iconic CN Tower is now open. Expect sandwiches, breakfast bagels, soups and salads and coffee by **Aspen Roasters**. It's a cute downtown spot by the **Waffle Bird** team. Open Monday-Friday, from 7am-3pm.

Craving a Vietnamese sandwich? Check out the new **Banh Mi Diddy** (10548 110 Street) near MacEwan U. It's tiny and there will probably be a lineup, but it's worth the wait. Open Tuesday to Saturday from noon-7pm, Sundays, noon-5pm.

RGE RD (10643 123 Street, rgerd.ca) won gold for their wine program at the **Vancouver International Wine Fest** this year. Somm **Alena Sindayen** and co-owner and director of operations **Caitlin Fulton** picked up their award in person at Wine Fest. "Only two Alberta restaurants were recognized. We walked the stage proudly as the sole representatives of E-Town," said Caitlin. Brava!

Product News

Good Goods Co. (10250 106 Street, goodgoodsco.ca) has a nifty new location stocked with loads of the well-made, socially responsible products you have come to expect. Free one hour parking and a bike rack—Wednesday, Friday, Saturday, Sunday, 9am-3pm and Thursdays 'til 6pm.

Bella Casa's (9646 142 Street, bellacasadcl.com) anniversary sale is May 2-May 4. On May 3 enjoy 15 per cent

off **Garden Party** items. May 4, 20 per cent off food and beverages and there is a Zwilling knife sharpening clinic. Bonus, new Staub cast iron is on promo.

Find new and rare kitchen knives, one of a kind, as well as ideal gifts for the culinarily minded at the **Knifewear** (10816 Whyte Avenue, knifewear.com) **Spring Garage Sale**, May 13-20.

wine tastings, happenings and events

RiverWatch Eco Float's Feast and Float tickets go on sale in mid-May. No info yet on which restos will be featured but check out all the river adventures on their website at riverwatch.ca.

Father's Day Brunch at The Butternut Tree (9707 110 Street, thebutternuttree.ca) is always amazing. This year enjoy smoked pork shoulder along with hearty mains, sweets and house-made pastry, Sunday, June 16, 10am-1pm. Reservations required, thebutternuttree.ca.

Bountiful Farmers' Market (3696 97 Street, bountifulmarkets.com) offers a **Premium Grill Kit Giveaway** for **Father's Day**. Enter from June 7-16 at bountifulmarkets.com. From June 21-23, help celebrate Bountiful's fifth birthday.

Celebrate 40 years of **Taste of Edmonton** (July 18-27, 11am-10pm, July 28, 11am-9pm.) Early bird ticket sales begin June 1. There are over 50 restaurant and food truck partners (including 13 brand-new participants). Visit tasteofedm.ca/ for all the deets.

Make Music Edmonton, a collaboration between the **Alliance Francaise Edmonton** and the **124 Street & Area Business Association**, is back on Saturday, June 22 from 4-8pm. **#Chalk124Street** happens that same weekend. Check out the art, then pop into **Three Vikings**, **Meuwly's** or **Tiramisu** when you need a bite.

EPCOR's Glass of the Sask program returns June 27. Purchase Glass of the Sask carafes at a pop up June 27-July 4 at the **Edmonton Arts Council Shop** (9930 102 Avenue) while supplies last. 🍷

Send interesting food and drink news for *Kitchen Sink* to hello@thetomato.ca.



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