



Local Food Development Brainstorming Session - A Success!

On Saturday, November 20th, SAVOUR Muskoka made it's first step in the gathering input from the community in order to move forward the organization in 2011 with the Local Food Development Brainstorming Session.

The one day session held at Delta Grandview Resort in Huntsville saw more than 70 participants in attendance, including chefs, farmers, farm leaders, culinary artisans and a variety of interested community members and representatives from organizations across Muskoka, Parry Sound, North Bay and Sudbury.

Focusing on developing the local food system across Muskoka and Parry Sound, the session provided participants with the opportunity to convene with a variety of community stakeholders who are all in positions to contribute to the increase in demand for locally grown products.

The event began Friday with a by Dianne Dowling from Kingston's "New Farm" project, including a short film titled "Food Down the Road". Continuing into Saturday the question that shaped the discussion was "What are the

issues and opportunities facing Muskoka-Parry Sound as we look for ways to expand production, distribution and consumption of local food?"

Groups participated in an interactive, "open space" concept, developing and exchanging ideas for increasing the production and demand for local food across the Muskoka/Parry Sound region.

Special thanks to the those who joined us at our Brainstorming Session as well to the session sponsors who donated time and product to make it work: Delta Grandview Resort, Grenville Farm, Muskoka Cottage Brewery, Brooklands Farm, Springhill Fresh Water Company, Edible Fungi, Lavender Hill Farms, Muskoka Community Futures. Dianne Dowling - for your insightful talk Friday evening regarding the local food system in Kingston Ontario and Gordon Ball, your expertise in facilitating the session was appreciated.



To obtain a PDF copy of the outcomes from the day, or for more information, please contact Sarah Copfer, Membership Representative by email at admin@savourmuskoka.com or by calling (705) 646-7118.

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Craft Breweries Launch Seasonal Beers

Muskoka's own Craft Breweries—The Muskoka Cottage Brewery and the Lake of Bays Brewing Company have each launched a new seasonal beer to add to their existing lines.

Most recently, the Muskoka Cottage Brewery has been busy promoting the new Double Chocolate Cranberry Stout, a rich and sturdy stout brewed with roasted dark chocolate malts, real cocoa, a hint of vanilla and freshly harvested local cranberries. The increased alcohol content encourages sharing and savouring this special seasonal brew.

Back in November, The Lake of Bays Brewing Company announced their new beer, the Lake of Bays Mocha Porter.

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Holiday Happy Hour !

Tired of Christmas shopping? Need a break from the office? WE HEAR YOU! Join the SAVOUR Muskoka Team this December at the Griffin Pub every Thursday for Holiday Happy Hour from 4 -6pm!

To celebrate hard work over the 2010 year and to celebrate the festive season, we are taking a break every Thursday afternoon for Holiday Happy Hour. Come join us for some holiday cheer by indulging in festive local food tastings while enjoying your favourite local pint at the





SAVOUR Muskoka

Featured Farms



Sweetgrass Farm

John Dixon and Holly Southwell have owned and operated Sweetgrass Farm, since 1996. The farm keeps John and Holly busy year-round, producing organic produce, wild rice, and maple syrup (among other things). In experimenting with winter gardening, Sweetgrass Farm has had amazing winter success for 7 years, with John and Holly harvesting winter greens in their unheated greenhouse approximately twice a week until June. The couple also raises Hanoverian horses and frequently have a variety of horses for sale.

Holly teaches English riding and horsemanship year-round nearly every day. When not busy with production, John and Holly have a variety of other activities on the go, including regular farm maintenance and upgrading.

For more information about Sweetgrass Farm, please contact John or Holly by calling 705- 732-2283 leave a message.



Windy Acres Farm

Arthur Robertson of Windy Acres Farm was introduced to Shiitake mushroom-growing in 2007, though SAVOUR Muskoka board member Jack Hay. Though suffering some set-backs the first year of production, Arthur proved to be successful his second year, after a bit of trial and error, hands-on experience, and a growth in knowledge.

Subsequently, Arthur stepped it to 600 logs that year, selling to a variety of local area chefs and stores. He plans to grow even more (up to 1200 logs) next summer.

This past summer, Arthur and his Shittake mushrooms could be found at a couple different Farmers' Markets around Muskoka/ Parry Sound. He plans to double this next summer,

expanding to Rosseau, Gravenhurst, Parry Sound and Bala. Most market days the mushrooms are cut in the early morning, sometimes before daylight which makes for an extremely fresh products for chefs and other consumers.

Phone sale and e-mail orders are welcome bearing in mind large orders are hard to fill without at least 10 day notice .Last spring, Arthur added a small greenhouse to his property, and plans to sell cherry tomatoes, field tomatoes and other vegetables next season to put some colour variety on the vending table.

Arthur can be reached by:
email at arthurr@yahoo.com
phone at 705- 769-1954.



Bliss Family Farm

Established in 1972 the Bliss family is devoted to the production of healthy, affordable government inspected meat products. Products are "Farm Fresh – Raised Naturally" and available year-round. Their cattle are raised naturally with no growth hormone injections, and since all Bliss farm hay supply is grown in Muskoka, and cut, raked and baled or hand-fed to cattle by the Bliss's themselves, they know exactly what makes their beef so natural. In conjunction with the hay, Bliss farm also provides cereal grains for final finish and condition.

The Bliss farm had a very busy fall season, preparing for winter orders and making very successful farm gate sales. The Bliss's encourage new customers to visit their farm personally to ensure their customers understand the options

and meat cuts available to them. This also gives their customers the opportunity to visit and view their farm operation with their families. Annie and Garry take pride in the fact that many of their customers take advantage of this farm visit, as another farm educating service that they provide. One of the Bliss family's priorities has always been to educate consumers about agriculture and their farm beliefs. They have also always been proud to provide and produce naturally raised Canadian beef on their local Muskoka farm.

For more information about Bliss farm, products, and services, please visit the farm at 178 South Lancelot Road in Utterson, call 705-789-3079.



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Featured Restaurants and Chefs

Marenos and Karen Papadopoulos, Miss Nelle's Cafe

Karen Papadopoulos and her family are keeping the warm, friendly atmosphere that was started years ago by Nell Connelly. Miss Nell came to Baysville at age 19 and worked at Laingmaid's General Store which eventually came to be hers. There are many customers today that remember coming in for candy and a chat with Miss Nell. Today some of these "kids" are still stopping by but now for a coffee and a treat. Miss Nelles Antiques and Café is located in beautiful Baysville, Ontario overlooking the Dam between Lake of Bays and The Muskoka River. The historic structure, built in 1872, houses rooms full of antiques,

art, jewelry, and pottery by local artisans and the wares and products of other members. Nelles is an inviting place to enjoy a cup of Muskoka Roastery coffee, a latte, cappuccino, delicious loose leaf tea, eat a warm breakfast, sit down in the sunshine for lunch or have a sweet and coffee after dinner. Boat, sled, walk, bike or drive by today! Visit Miss Nelles online www.missnelles.ca or on twitter @ missnelles. For more information, email Karen at Karen@missnelles.ca or call 705-767-2181.



Robbie and Alain Irvine, North Restaurant

At North, our focus isn't just on the food, but on making your meal an enjoyable experience. Our dining room has been designed to provide an urban, Muskoka feel, and our servers will provide you with an evening that perfectly balances your privacy and food experience. North's cuisine, prepared by Chef Alain and his team, rivals any urban establishment and is found right here in Muskoka. Alain's global experience spans three continents, having prepared cuisine for some of the most prestigious hotels and resorts throughout the world. Since opening in 2007, North has been awarded the catering contract on the Muskoka Steamships and won the prestigious Where Magazine Award for one of the Top Ten Best New Restaurants in

Canada. North also recently received the Reader's Choice Award, voted Muskoka's Best Fine Dining establishment. Chef Alain is currently preparing for a busy Christmas season and has a fabulous new holiday menu available. Additionally, Chef Alain has also added new dinner items to the Winter menu, including Potato Wrapped Sea Bass with Maple Glazed Roasted Beets, White Wine Cream Sauce with Citrus Zest, as well as Braised Lamb Shank with Lavender Jus, Roasted Root Vegetables, and Creamed Potatoes. For more information or details, or to make reservations, please contact North Restaurant at 705687-8618. We look forward to welcoming you to North!

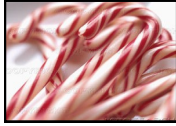


Mark Marchment, The Rosseau—A JW Marriot Resort and Spa

With over 20 years of luxury-culinary experience, Chef Mark Marchment has crafted exceptional dining experiences at The Rosseau by drawing upon his expertise, talent and brilliant creative vision. He uses local and organic foods, avoiding commercially prepared products. Guests will experience bold flavours and simple food, drawing on the philosophy of 'let the food speak for itself.' The Resort offers five distinctive dining options that range from The Market café to Teca, an Italian, countryside inspired restaurant that offers a comfortably sophisticated atmosphere. Guests experience "farm-to-fork" cuisine crafted with fresh local ingredients and guests can choose from an ample selection of Italian wine not extensively

offered elsewhere in Ontario. Chef Marchment trains cooks at The Rosseau in the 'old art' of making foods by hand. His background and culinary expertise will ensure the JW Marriott vision is achieved through the dining experience. Currently, Chef Mark is busy preparing a new winter menu, as well as for The Rosseau's Holiday Gala, which includes a gourmet prime rib dinner, dancing and live entertainment at the Resort. Guests of this event can also take advantage of special overnight room rates. For more information, visit www.jwmarriott.com or call 705-765-1900.





SAVOUR Muskoka

Featured Culinary Artisans



The Griffin Gastropub

Curt Dunlop and Jed Corbeil, of The Griffin Gastropub bring the flavours of the world to their patrons while predominantly using local ingredients. Along with the unique and bold dishes created by our chef, The Griffin features over 50 different beers made exclusively by Ontario Breweries.

In addition to delicious beer and food, The Griffin offers a wide variety of entertainment options, including live music from local area singer/songwriters and well-known artists, the monthly brewmasters' dinner, and a variety of special events including the recent Muskoka craft brewery beer launches, and SAVOUR

Muskoka Holiday Happy Hour). December's brewery of the month is Mill St Brewery in Toronto, and there will be a 4-course beer paired dinner to go hand-in-hand with this on Sunday, December 26th @ 6pm.

The Griffin is located at 9 Chancery Lane in Bracebridge. Hours include Wednesday nights, Thursday to Saturday from 11:30am to 2am, and Sundays through the lunch hour. The pub will also be open on Tuesday nights bookending Christmas (December 21 & 28). The Griffin will be closed from Jan 1 - Jan 11 (reopening Wednesday January 12, 2010).

For more information, please call 705-646-0438.



Yummies in a Jar

As proud members of SAVOUR Muskoka, Lynn and John Murden of Yummies in a Jar are pleased to offer over 60 varieties of gourmet fine foods as well as many other locally made SAVOUR Muskoka products, including:

Liquor Jams & Dessert Toppings, made with real liqueurs and spirits to enhance the flavor and create a truly unique product.

Non Liquor Jams, unique combinations of fruit - minus the liqueurs but not the flavor.

Condiments / Pepper & Herb Jellies, delicious with meat, poultry and a variety of appetizers.

***Oil Free* Vinaigrette Dressings, Marinades and Dipping Sauce**, which are perfect drizzled

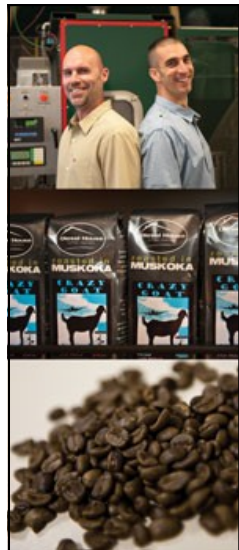
over greens, spinach, pasta and fruit salad or use as a marinade for chicken, pork, fish, beef or whatever is on the grill.

Flavored Maple Syrups, enhanced with pureed fruit or spirits!

Gift Boxes and Baskets, custom made using your choice of Yummies in a Jar and/or other SAVOUR Muskoka food products.

And MUCH, MUCH MORE!

Visit the Yummies in a Jar Gallery on Hwy 117 at 1002 Earth Park Road in Baysville to pick up those holiday gifts today! Or call 705-767-2578 for more information!



Diesel House Coffee Roasters

Diesel House Coffee Roasters was born out of a love for the spectacular coffees that are available from around the world. By choosing the finest beans and using modern roasting techniques, Diesel House ensures that you receive a consistent, high quality product each and every time.

Diesel House blends are uniquely crafted from years of roasting experience and bring out the best in each varietal. Their coffees include single origin, specialty blends and Certified Fair Trade Organic.

As a young and dynamic company the Diesel House goal is to provide businesses and individuals access to the broad variety of fantastic coffees from around the world at fair prices. They have developed many distinct blends and offer a variety of services to suit

any personal or commercial needs, including:

- Custom Coffee Roasting and Blending
- Custom Labeling and Packaging
- Coffee brewing equipment and service
- Coffee education and product knowledge
- Espresso equipment and Barista training
- Distributor of Specialty teas, syrups, cups and related products

For more information, please visit the website at www.dieselhousecoffeeroasters.ca or call 705.646.0887 .

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New Seasonal Beers.... CONTINUED



This particular beer was a collaborative effort between the Lake of Bays Brewing Company, The Griffin Pub, Diesel House Coffee Roasters, and SAVOUR Muskoka, using a range of products found in and around Muskoka to give the beer a truly local taste. Using roasted barley and chocolate malt to give this beer a full, rich character, balanced by the addition of several kilograms of real ground coffee right into the mash, this beer is sure to be a holiday hit!

Support your local craft breweries by picking up a bottle each of the Muskoka Cottage Brewery Double Chocolate Cranberry Stout and the Lake of Bays Mocha Porter at your local LCBO.

Next SAVOUR Chef's Committee Meeting

SAVOUR Muskoka's strengths come from its members and their ability to volunteer and collaborate on issues and solutions. As an outcome to our community potluck area chefs are coming together to ascertain what can be done to improve on the current state of food logistics in Muskoka / Parry Sound.

The third and for the chef committee meetings will take place on:

January 7 @ 9.30am, Delta Grandview Resort
January 21 @ 9.30am Riverwalk Restaurant
The committee is open to anyone with an interest in improving local food in Muskoka / Parry Sound.



Brunch with a Twist!

Starting on Sunday December 5th, 2010, Touchstone on Lake Muskoka will be offering a Sunday Brunch Buffet, with a "Giving Back Brunch" twist.

For each diner, Touchstone will donate 10% of the food portion of the brunch bill to their favorite, not-for-profit charity. Sunday Brunch Buffet is served from 10:00 am to 2:00 pm.

Enjoy individually made omelets, roast beef, salads, desserts and more!



Now open all winter long!

Fridays and Saturdays,
5pm to 9pm.

Now booking Christmas & New Year's Eve Parties

Entertainment and Transportation Available

(705) 765-0244

Don't Forget about our great soups!
What a wonderful gift!

This year, join the hottest holiday party in Muskoka.

The Rosseau Holiday Gala
Friday December 17, 2010

- Book a table for a twosome
- \$75 per person includes prime rib dinner and dancing to live entertainment in the elegant Rosseau Ballroom.

Prices subject to applicable taxes. Reservations required. Cash Bar.

Call 1.705.765.1900 to book your table
Special overnight room rates for party-goers start at \$119 plus taxes. Visit www.jwrosseau.com

Farm Help Wanted!

GRAVENHURST AREA- If you like hard work, long hours and good food, Grenville Farms needs your help. Looking for farm workers (full or part-time), April 1st to mid-October. Mixed farm with emphasis on market gardening. Contact Dianne Kretschmar with brief description of your needs and experience by fax 705-689-6431.

GRAVENHURST AREA- Wanted: A couple to assume direction and control of a small rural farm located in Muskoka just outside of Gravenhurst, on the northern boundary. (a) A person interested in some light care-giving (b) A person interested in organic food production. The Farm has the following available:: 3 acres of drip system, all needed machinery, heated green house, about 35 acres of garden soil on the river, living accommodation available, about 4 acres of garden soil on the river, no capital required, ¾ acres of asparagus, ¾ acre of high bush blue berries

**For more information please contact Gerald Hopkins, 1039 Hopkins Road RR#3 Gravenhurst, Barkway, ON, P1P 1R3
Phone: 705-687-0765**