



SAVOUR Welcomes New Board of Directors at AGM

SAVOUR Muskoka was thrilled to announce a new Board of Directors earlier this month after the organization's fourth Annual General Meeting, held Sunday, February 27 at North Restaurant in Gravenhurst. Welcoming seven new Directors into the organization, all with strong backgrounds and interests in local food, culinary tourism, and agriculture, the new SAVOUR Muskoka Board members bring a wealth of knowledge into the organization. Now at Board capacity, SAVOUR's thirteen Board Directors represent a variety of organizations and affiliations with an interest in local food and beverage spread throughout the Muskoka and Parry Sound regions. Board composition for



2011 Executive positions now includes Ken Schulz, Executive Chef of Delta Grandview (Chair), Rory Golden Executive Chef of Deerhurst Resort (Vice Chair), Gary McMullen of Muskoka Cottage Brewery (Treasurer) and Ken Riley of Brooklands Farm (Secretary). Remaining Board members include Arthur Robertson (Windy Acres Farm), Donna Kurfiss (Donna's Homestead Bakery), Murray Johnston (Johnston's Cranberry Farm and Muskoka Lakes Winery), Brenda Reinhardt (Sprucedale Meats), Steve Bacon (Four Season Greens), Guy Bedard (Touchstone on Lake Muskoka), MacKenzie Taylor (The Old Station), Linda Sullivan (Shawanaga First Nation), and Reed Curry (Muskoka Meats).

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Maple Syrup Production Workshop this Weekend!

Join SAVOUR Muskoka this weekend to celebrate the return of Maple Syrup season and to learn, hands-on, Maple Syrup production techniques and procedures.

As part of the SAVOUR Muskoka Winter farm workshop series, SAV 101: Maple Syrup Production will serve to educate and raise community awareness of the vast amount of food related resources and products that are available in the region. Specifically, this workshop will teach the maple syrup fundamentals

for those who wish to produce their own maple syrup. The workshop will be held at Brooklands Farm in Milford Bay, from 9:30am to 2pm, and will include a local food and beverage tasting.

To register for the workshop, or to learn more about the SAVOUR Muskoka Farm workshop series, email Sarah at admin@savourmuskoka.com or call (705) 646-7118.

SAVOUR Muskoka Employment Opportunity

SAVOUR Muskoka is currently seeking a new General Manager for the organization. The contract position will be directed and mentored by the Board of Directors and focuses on the development and coordination of SAVOUR Muskoka projects, workshops, events, funding and marketing initiatives. The successful candidate will be able to demonstrate experience with similar membership based, project driven initiatives, have strong leadership, coordination and marketing skills, and ability to manage multiple initiatives in a fluid environment. As SAVOUR is soon to develop a new strategic plan, flexibility in facilitating and implementing this future plan is required.

For more information and to download the position posting, please visit www.savourmuskoka.com/contact-us.html

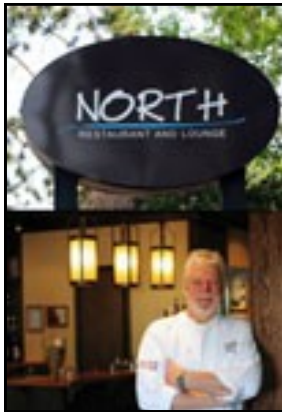


CULINARY EXPERIENCES

ANNUAL GENERAL MEETING
Featured Members at



NORTH R
RESTAURANT
AND LOUNGE



Owners Alain and Robbie Irvine welcomed SAVOUR Muskoka members with open arms to their award-winning restaurant on February 27, 2011 for the SAVOUR Muskoka Annual General Meeting.

Chef Alain prepared a delectable meal for SAVOUR's 60-person evening meeting, using a wide variety of local ingredients from SAVOUR Muskoka members across the Muskoka region.

Menu items for the evening included Sprucedale Quality Meats mini-burgers with mini-buns from The Bakery; Beat the Wheat Ravioli with Oke-Cook Capon Mousse, Salad greens with Four Season

Greens Sprouts and Honey-Lemon dressing made with Poppa Jim's Honey; Muskoka Meats Honey BBQ Chicken Wings and Ribs; Wheat Free Delights Gluten-Free brownies; Belly Ice Cream, and much, much more!

North Restaurant has been closed for the past few weeks during the winter season to prepare for yet another busy Muskoka summer, but re-opens on Friday, March 18th, 2011 with a new menu and a beautifully renovated dining area!

See for yourself this season by visiting North Restaurant at 530 Muskoka Road North in Gravenhurst, ON.

Call (705) 687-8618 to make reservations.

BEAT THE WHEAT GLUTEN FREE PASTA & OKE-COOK FAMILY FARM MEATS

Hungry participants indulged in Alain's ravioli at the SAVOUR Annual General Meeting, made with Beat the Wheat Gluten-Free Pasta and Oke-Cook Family Farm Capons!!

Adam Palubiski from Beat the Wheat was on-site for the event,

educating participants on Beat the Wheat products and discussing the benefits and advantages of the popular Gluten-Free diet.

Beat the Wheat products can be found throughout Muskoka at various locations. For more

information, please visit www.beatthewheat.ca.

For more information on Oke-Cook Family Farm meats and products, please call (705) 645-5866.



SPRUCEDALE MEATS MINI BURGERS AND MINI BUNS FROM "THE BAKERY"



Mini-burgers from Sprucedale Quality Meats and homemade mini-buns from The Bakery in Gravenhurst were a huge hit at the Annual General Meeting!

As one of the only licensed abattoirs in and around the Muskoka region, Sprucedale

Quality Meats offers fresh, local meat products and custom butchering, of beef, pork, poultry, lamb. Visit their retail store in Sprucedale, ON or call (705) 685-7747 for more information.

The Bakery in Gravenhurst also prides themselves on quality products, including breads,

buns, cookies, butter tarts and many more delicious baked goods! Visit The Bakery at 141 Brock Street in Gravenhurst, ON or call (705) 687-2579 to place an order.



FOUR SEASON GREENS SALAD WITH POPPA JIM'S HONEY LEMON DRESSING

AGM participants enjoyed a unique mix of greens and sprouts with their main dishes compliments of Steve and Sharon Bacon of Four Season Greens.

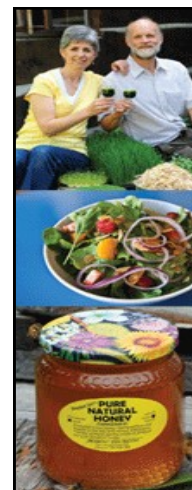
Four Season Greens also set up a beautiful display of prod-

ucts at the event, educating participants on the health benefits of greens and sprouts.

To go along with the salad, Alain developed a light and taste honey-lemon dressing, made with Poppa Jim's locally

produced honey.

For more information on Four Season Greens, please email FourSeason-Greens@cogeco.ca. For more information about Poppa Jim's Honey, please call (705) 769-3791.



MUSKOKA MEATS CHICKEN WINGS AND COCKTAIL RIBS

Ribs and Wings are always great party foods- especially tasty, local ribs and wings from Muskoka Meats in Gravenhurst! Using traditional farming and meat processing

methods, Muskoka Meats strives to supply and produce the best foods possible, using the finest ingredients available. Visit Muskoka Meats' new 100 mile Store, located at

their new location at 2288A Highway 11 North in Gravenhurst. Call ahead for freezer or custom orders to (705) 687-3283.

WHEAT FREE DELIGHTS BROWNIES WITH BELLY ICE CREAM CHOCOLATE ORANGE CHEESECAKE

Who doesn't love brownies and ice cream?

Wheat Free Delights, Huntsville's newest Gluten-Free bakery, was gracious enough to provide SAVOUR's AGM with delectable gluten-free double chocolate brownies.

Belly Ice Cream was also gracious enough to throw in some Chocolate Orange Cheesecake ice cream to go with these!

Let it be said that dessert certainly disappeared quickly!

For more information on Wheat Free Delights, or to place an order, contact Sabine at (705) 789-9503.

For more information on Belly Ice Cream products, please visit www.bellyicecreamcompany.ca.



MUSKOKA COTTAGE BREWERY BEER AND MUSKOKA LAKES WINERY SAMPLES

It wouldn't be a SAVOUR Muskoka event without samples of Muskoka's finest beverages!

Both Muskoka Cottage Brewery and Muskoka Lakes Winery were on site to provide SAVOUR Muskoka AGM participants with samplings of local beer and wine.

Muskoka Cottage Brewery products can be found throughout several SAVOUR Muskoka dining rooms across Muskoka/Parry Sound, in your local LCBO and directly from the microbrewery itself on Taylor Road in Bracebridge. For more information please visit

www.muskokabrewery.com

Muskoka Lakes Winery products can also be found in many local restaurants in Muskoka/Parry Sound, in the LCBO, and directly from the Winery at the Johnston's Cranberry Marsh in Bala, On. For more information, please visit www.cranberry.ca.

Eat Local...Think Global...



SAVOUR Muskoka



CULINARY EXPERIENCES

SM New Board of Directors, continued

Past SAVOUR Muskoka Board Directors were also highlighted during the evening event and commended for their valuable input, knowledge, and champion efforts for their roles in helping to move both culinary and agri-tourism efforts forward in the Muskoka and Parry Sound regions during 2010 and throughout their terms as SAVOUR Board Directors. The evening event itself also proved to be a great success, with locally inspired hors d'oeuvres, networking opportunities for members and community members invested in the organization, and a presentation from SAVOUR Muskoka highlighting 2010 programming, including activities, events, financials, as well as marketing and promotional

initiatives. SAVOUR Muskoka unveiled programming plans for 2011, including the upcoming 2011 Farm Workshop series, annual events (Field to Fork), as well as the new draft Culinary Map set to be distributed in early Spring, 2011. The evening concluded with presentations for the SAVOUR Muskoka Farm Committee, The Muskoka Lakes Chamber of Commerce Port Carling Farmers Market and the Muskoka Lakes Music Festival regarding their Kaleidoscope Arts in Education Program Initiative. For more information on SAVOUR Muskoka efforts, please contact Sarah Copfer, Membership Representative at admin@savourmuskoka.com or by calling 705-646-7118.



SAVOUR Muskoka

CULINARY EXPERIENCES

SAVOUR Muskoka

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Interested in finding out more???

Want to become a SAVOUR Member???

Visit

www.savourmuskoka.com

TASTE TASTE Restaurant Recognized as one of Canada's Top 10 New Restaurants!



Taste Restaurant at Touchstone on Lake Muskoka has been recognized as one of Canada's Top 10 New Restaurants of 2010 by WHERE Magazine. Established in 2003, WHERE Canada's Best New Restaurants is an annual award devoted to celebrating and raising awareness of Canada's top chefs and innovative restaurateurs. The list of selected restaurants is comprised of new establishments chosen in numerous regions across the country. Congratulations to Executive Chef Guy Bedard and the entire culinary team at Touchstone on Lake Muskoka!

UPCOMING MEMBER EVENTS

March 17, 2011– Happy St. Patty's Day! Enjoy a local green pint at a SAVOUR Muskoka Restaurant!

March 20, 2011– Maple Syrup Production Workshop at Brooklands Farm. 9:30am to 2pm. Register by emailing admin@savourmuskoka.com

March 27, 2011– Winter Gardening in a Covered Enclosure Workshop at Sweetgrass Farm. 9:30am to 2pm. Register by emailing admin@savourmuskoka.com

April 10, 2011– Starting Seedlings Workshop at Grenville Farm. 1pm-5pm. Register by emailing admin@savourmuskoka.com



Pride Marine Group seeks SAVOUR Member participation in Summer 2011 events

BOATING FOR THE CURE

The Pride Marine Group, made up of Pride of Muskoka, Pride of Lake of Bays, Pride of Rosseau, Pride of Balsam, and Pride of Muskoka West, is currently seeking interested SAVOUR members to participate in various events to be held in Summer, 2011.

At this point, the group has three large-scale events planned that would allow SAVOUR members to showcase their products in and around Muskoka during the summer season. These include:

- Boating for the Cure a one-

day family boating rally across Muskoka lakes to benefit breast and prostate cancer. To be held on June 25, 2011.

- Customer Appreciation

Days: July 2nd, and July 30th, 2011.

If you are interested in participating in any of these events as a SAVOUR member to showcase your local products, please contact Catherine Livingstone by phone at (705) 766-2488 or by email at clivingstone@pridemarinegroup.com OR Catherine@boatingforthecure.com.