



# ONTARIO WINTER: PUTTING UP AND PUTTING BY

"THE FOOD WAS MOSTLY ABUNDANT, AND IN WIDE VARIETY FOR THOSE WHO WOULD HELP THEMSELVES TO IT. THE ENERGETIC AND INDUSTRIOUS FAMILY COULD SERVE A GOOD TABLE."

NEIL MACNEIL, MEMOIR CIRCA 1900

*Montgomery's Inn  
Toronto, Ontario  
Friday March 31st, 2006*

## FEATURED PRODUCTS AND PRODUCERS

<i>Product</i>	<i>Producer</i>	<i>Contact</i>	<i>Availability</i>
<b>Niagara Charcuterie</b>	Mario Pingue, Niagara Food Specialties	1-800-324-2998	Cumbrae's, Scheffler's, Cheese Boutique
<b>Smoked Manitoulin White Fish</b>	Purvis Brothers	705-283-3131	Big Carrot, St. Lawrence Market
<b>Dried Labrador Cranberries, Ox-Eye Daisy Capers, Birch Syrup, Hickory Nuts</b>	Jonathan Forbes, Forbes Wild Foods	877-354-WILD	Magnolia, Lennies, All the Best, Riverdale Farm, Caviar Direct
<b>"Triple Crunch" Mustard</b>	Kozlick's	416-361-9788	St. Lawrence Market, Magnolia, Cheese Boutique, Pusateri's
<b>Canadian Split Peas</b>	Quick Kook Products		Sobey's
<b>Herbes Salées</b>	J.Y. Roy	418-775-4922	Québec only
<b>Organic Pork</b>	The Healthy Butcher	416-674-2642	565 Queen Street West
<b>Sausage making services</b>	The Healthy Butcher	416-674-2642	By (very special) request
<b>Reserve Gouda</b>	Thunder Oak Cheese Farm	416-951-6985	Whole Foods Market
<b>Bonnechere</b>	Back Forty Artisan Cheese	613-259-5734	All the Best, Whole Foods Market
<b>Chèvre Fort</b>	C'Est Bon Cheese	519-284-2599	All the Best, Whole Foods Market
<b>Wild Mint Honey</b>	Miels d'Anicet	819-587-4825	Québec only
<b>Sparkling Cider</b>	Cidrerie du Minot	450-247-3111	Vintages
<b>Steam Whistle Pilsner</b>	Steam Whistle Brewing	416-362-BEER	LCBO
<b>Hockley Valley Dark Ale</b>	Hockley Valley Brewing Co.	519-941-8887	LCBO
<b>Baco Noir</b>	Henry of Pelham	905-684-8423	LCBO
<b>Peach Jam</b>	Greaves	905-468-3608	Bruno's, Pusateri's, Fine Food Boutique
<b>Ratafia</b>	Peninsula Ridge Estates Winery	905-563-0900	Vintages
<b>Icewine and Cherry Aceto</b>	Aceto Niagara	416-951-6985	Whole Foods Market

## APÉRITIF

*Cidrerie du Minot Sparkling Cider*

## THE BEGINNING

Mario Pingue Prosciutto and Bresaola  
Homemade Organic Pork Rillettes  
Smoked Manitoulin White Fish Cakes

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*Dried Labrador Cranberry and Rosemary Compote,  
Kozlik's "Triple Crunch" Mustard, Ox-Eye Daisy Caper Aioli  
Steam Whistle Pilsner*

## THE SOUL WARMER

French Canadian *Soupe aux Pois*

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J.Y. Roy *Herbes Salées*  
*Hockley Valley Dark Ale*

"CHILDREN ARE MOSTLY FOND OF PEA SOUP, AND IT SELDOM DISAGREES WITH THEM."  
HOUSEHOLD CYCLOPEDIA, 1881

## THE SUSTENANCE

Homemade Organic Pork, Dried Orange Zest and Fennel Seed Sausage  
Savoy Cabbage and Creamed Horseradish Yukon Gold Potatoes  
*Henry of Pelham 2004 Baco Noir*

## CRAFT CHEESEMAKER'S PLATE

Thunder Oak "Reserve Gouda"  
Jim Keith "Bonnechere"  
C'Est Bon "Chevre Fort"

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*Forbes Hickory Nuts, Miel d'Anicet Wild Mint Honey, Dried Fruit Conserve,  
Homemade Wheaten Biscuits*

"THE WISEST CHOICE OF DESSERT IS ONE THAT IS CONFINED TO RIPE CHEESE, PRESERVES AND WINES."  
TRAITÉ DE LA TABLE, 1930

## SWEET ENDINGS

Birch Syrup and Niagara Peach Conserve Ice Cream  
Empire Apples Sautéed in Peninsula Ridge "Ratafia"

"THE IDEA OF A DINNER FINISHING WITH THE CHEESE COURSE WOULD NEVER EVEN CROSS MY MIND."  
CHEF DENIS, LAROUSSE GASTRONOMIQUE, 1936

## TROU NORMANDE

A soupçon of Aceto Niagara's digestif, "Ice Wine and Cherry Aceto"