

Kennedy claims *Taste!* people's choice award

Gazette Staff

An elk goulash created by Jamie Kennedy Kitchens seemed to resonate on the tongues the *Taste!* celebration Oct 14.

Featuring five-year-old Black River cheddar and a

2005 Trimpour's Mill Cabernet from the Grange of Prince Edward, the entree won the Homegrown Ontario People's Choice Award this year. The Waring House earned an honourable mention.

These other awards

were determined by food, wine, and travel journalist Cinda Chavich, author Margaret Webb, and sommelier Jamie Drummond...

■ Best Light White Wine in a Food Pairing went to Huff Estates and Le Chien Noir/Atomica.

■ Best Full-Bodied White Wine in a Food Pairing went to Black Prince Winery and Milford Bistro.

■ Best Light Red Wine in a Food Pairing went to Bergeron Estates Winery and the Claramount Inn and Spa.

■ Best Full-Bodied Red Wine in a Food Pairing went to The Grange of Prince Edward and Jamie Kennedy Kitchens.

■ Best Beer/Cider in a Food Pairing went to County Cider Company and Harvest.

■ Best Sweet Use of a Regional Ingredient went to the Village Chocolatier.

■ Best Savoury Use of a Regional Ingredient went to Le Chien Noir/Atomica.

■ Best Menu Featuring Regional Ingredients went to Buddha Dog.

■ Best Packaging of a Regional Product went to Sandbanks Estates Winery.

■ Best Tasting Regional Product went to Fifth Town Artisan Cheese.

■ Best Decorated Booth went to Harvest.

FIBRE ARTS SHOW & SALE

OCTOBER 18th & 19th 10:00 - 5:00

FREE ADMISSION

Hand knit, Woven, Felted, Hooked Items and more

Spinning and Weaving demonstrations

Presented by the County Handspinners

FOXGLOVE STUDIO

30 WELLINGTON ST., BLOOMFIELD





Gazette photo submitted

Winning combination – Jamie Kennedy, left, and Jackson Kennedy receive their Homegrown Ontario people's choice award from Taste The County marketing coordinator Grace Nyman.