

Best tastes at Taste!

Theresa Durning
The County

September's seventh annual Taste! celebration of regional cuisine featured a Farmers' Market at the Crystal Palace event with an aim to raise funds and collect food for the Picton Food Bank.

"Designed to strengthen the event's partnership with local food producers, the Taste! Farmers' Market enabled visitors to purchase everything from honey and freshly baked breads to arugula, edible flowers, peppers and beets - all locally grown," said Jennifer Hardenne, Marketing Communications Coordinator for Taste the County.

Grace Nyman of Taste the County directly attrib-

utes the market's success to the generosity of the food producers who donated all the produce and products sold at the event. "As an organization, we knew that we wanted Taste! to give back to the community in some fashion and that the Picton Food Bank seemed a good fit, but we were sincerely gratified by how local farmers really embraced the idea of the market and they ran with it."

Market participants were: Berwick Apiaries, Bethel Organics, Black River Cheese Company, Campbell's Orchards, Cherryvale Organic Farm, Fosterholm Farm Market, The Pastry House, Stonehouse Farm, Sunset Farms and Vicki's Veggies - whose efforts raised over \$1,000 in funds and \$500 worth of food donated to the Picton Food Bank."

The Taste! winners were announced late last week and awards of excellence were presented to exhibitors who excelled in a wide variety of categories: This year the awards were decided by Cinda Chavich, journalist and author; Margaret Webb, author and Jamie Drummond, sommelier.

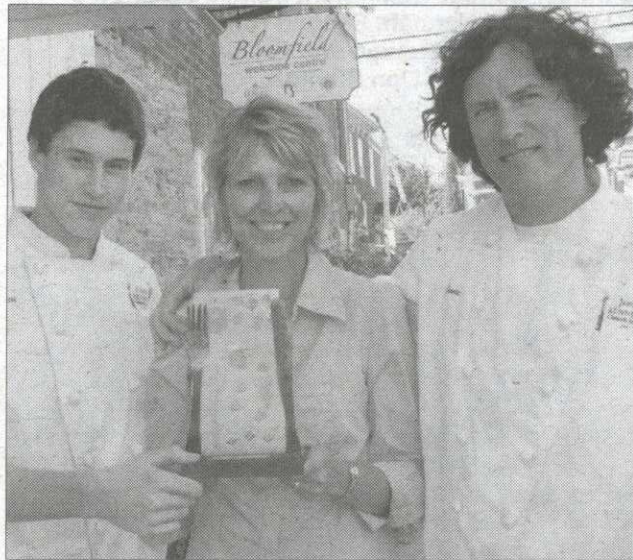
Jamie Kennedy Kitchens won the coveted People's Choice Award sponsored by Homegrown Ontario for its dish of elk goulash poutine featuring five year old Black River cheddar paired with the Grange of Prince Edward 2005 Trumpour's Mill Cabernet.

The Awards of Excellence presented were as follows:

Best Light White Wine in a food pairing went to Huff Estates Winery and Le Chien Noir/Atomica



Pictured with Grace Nyman with \$1,083.25 for the Picton United Church County Food Bank are Katherine Minaker of the Black River Cheese Company; Margaret Berwick of Berwick Apiaries; Muriel and Matt Rabbie of Sunset Farms. Theresa Durning photo



People's Choice winner Jamie Kennedy, right, with son Jackson and Taste's Grace Nyman. Theresa Durning photo

Best Full Bodies White Wine in a Food Pairing: Black Prince Winer and Milford Bistro and honorable mention to Waupoos Estates Winery and The Waring House Restaurant

Best Light Red Wine in a Food Pairing: Bergeron Estate Winery and Claramount Inn & Spa

Best Full Bodies Red in a Food Pairing: The Grange of Prince Edward Vineyards and Estate Winery & Jamie Kennedy Kitchens and honorable mention to Oak Heights Winer & Restaurant.

Best Beer/Cider in a Food Pairing: County Cider Company and Harvest

Best Sweet Use of a Region Product: The Village Chocolatier

Best Savoury use of a Regional Ingredient: Le Chien Noir/Atomica

Best Menu Featuring Regional Ingredients: Buddha Dog

Best Packaging of a Regional Product: Sandbanks Estate Winery

Best Tasting Regional Product: Fifth Town Artisan Cheese Company

Best Decorated Booth: Harvest