

FOR IMMEDIATE RELEASE

March 29, 2019

Visit Dairy Farmers of Ontario's booth at SIAL Canada to experience and taste the creativity and innovation of Ontario dairy.

On May 2nd, Dairy Farmers of Ontario & Taste Canada will present, *"Inspired to Taste Canada: Celebrated Cookbook Authors Present Local Recipes"* at SIAL Canada, a rich culinary experience that brings Ontario dairy craft and innovation to a global audience.

This original, in-show event series will feature some of Canada's most influential cookbook authors and tastemakers paired with a selection of Ontario's innovative dairy processors to co-present the best of Canadian culinary writing and Ontario local food craft .

The Dairy Farmers of Ontario booth at SIAL Canada will showcase incredible cheeses and new dairy products from **Quality Cheese, Arla Foods, International Cheese, Empire Cheese, Upper Canada Cheese, and Hans Dairy**, with a rich representation of artisanal and new products from across the province presented in rotating cooking and sampling activations. **Milk Calendar Chef Andrew Bullis** will present various signature dishes that feature the rich flavours and broad culinary applications that demonstrate the diversity and versatility of Ontario dairy.

On May 2nd, **Taste Canada** and Dairy Farmers of Ontario will bring a selection of five of Canada's finest cookbook authors and chefs to the SIAL Canada stage for a unique culinary pairing series, *"Inspired to Taste Canada: Celebrated Cookbook Authors Present Local Recipes"* to complement the live culinary and sampling activations taking place at DFO's booth over the full show schedule.

Authors **Brad Long, Emily Richards, Abbey Sharp, Jeff Crump** and **Bettina Schormann**, and **Tonia Wilson** will each co-present a custom dish in collaboration with local Ontario cheesemakers and dairy processors who represent a sampling of the world-class agri-food quality and innovation Ontario is known for. These signature recipes showcase the author's cookbooks and feature some of Ontario's finest local cheeses, butters, and farm-fresh dairy products alongside high-quality, local and sustainably produced Canadian agri-foods. that combine our respect for local agriculture with the unique qualities of our regional terroir and diverse culinary traditions. The curated series celebrates excellence in Canadian food writing, and promotes a contextual discussion of Canada's agricultural practices and the dairy sector's commitment to innovation, sustainability and high-quality food.

About Dairy Farmers of Ontario (DFO) [dairyontario.ca](http://dairyontario.ca) | [milk.org](http://milk.org)

DFO is the marketing group for the largest sector of Ontario agriculture and is proudly owned and operated by Ontario's dairy farming families. DFO is committed to supporting local dairy farmers and processors, promoting the safety and quality of Canadian milk and dairy products, and elevating consumer awareness of Canadian agriculture, food craft, and cuisine.

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**TORONTO**  
APRIL 30 TO MAY 02, 2019  
ENERCARE CENTRE

