

12 July 2010

A Real Taste of Saskatchewan at the Farmers' Market

Local chefs and local farmers are combining their talents to offer a *real* taste of Saskatchewan at a new summer culinary event in Saskatoon.

Sponsored by Local Bounty and the Saskatoon Farmers' Market, the event brings together the best of local summer fare with chefs and food purveyors who take pride in cooking with the bounty of Saskatchewan.

Everyone is invited to sample the fresh, authentic flavours at a food and beverage event at the Saskatoon Farmers' Market on a sunny (we hope!) summer Sunday.

What: Local Bounty at the Market: The *Real* Taste of Saskatchewan

When: 4-7 pm, Sunday July 18, 2010

Where: Saskatoon Farmers' Market, 414 Ave. B. South, Saskatoon

Food samples can be purchased for \$2 per item. Compatible wine and beer selections will be available from Cava Wine and Spirits. This family-oriented event includes street performers and entertainment for children. In the case of rain, the event will move inside the market building.

Participating chefs and food purveyors include:

Wild Serendipity - Michelle Zimmer
Saskatoon Club - Anthony McCarthy
Sous Chef - Beemal Vasani
Giuseppe's - Bill Matthews

Cava Cafe - Jody Lyons
Cultivate - Moe Mathieu
Northern Vigor Berries - Betty Forbes
Garlic Guru - Theresa Giesbrecht

Local Bounty is a grassroots initiative to introduce chefs and food producers in order to bring more local fare to restaurant menus while fostering economic and agri-tourism development in rural areas. Local Bounty is proudly supported by Tourism Saskatchewan.

The Saskatoon Farmers' Market operates Wed. 11-5, Sat. 8-2 and Thur. 5-9. The market venue is open daily Tues. to Sat. for coffee, lunch and a limited number of permanent vendors including the Little Market Store.

For information about Local Bounty at the Market, please contact:

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