



## **Chef Wade Sirois**

Forage was opened in its current location in July of 2007 by **Wade Sirois** and Jaclyn Labchuk, the owners of infuse catering. Over the years, infuse has developed relationships with over 30 Alberta producers, ranchers, and growers and used their products within their catering operation.

Forage is farm to fork foods to go. They offer fresh daily specials that change weekly, fresh breads and baking, ready to heat foods, frozen entrees, and local specialty items. "Our goal is to help our customers have an impact with their food purchases. By using local and mostly organic ingredients our customers are able to support local agriculture and communities. The benefits for doing this are numerous and important but we also believe first and foremost, the food has to be good. Our culinary style tends to be casual with a focus on heirloom recipes along with ethnic influences that are a part of our prairie history. We help our customers to know where their food comes from and reconnect with the land."

They maintain a web site at <http://www.foragefoods.com/>

Wade is the keynote speaker attending Local Bounty 2009 at The Saskatoon Club on March 8<sup>th</sup>.