

SUN LIFE GROCERY GOSSIP

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LORD OF THE GRILL NOW TRENDING

GODFATHER OF THE GRILL:

Award-winning chef and cookbook author Ted Reader — famous for his totally awesome fire-truck-cum-grill-on-wheels — was one of the celebrity chefs at a recent George Brown culinary school's Chef House "Trending Now" series.

The Trending Now dinner series

brings together Canada's finest culinary talent with students and guests to showcase the latest food trends.

And it was obviously BBQ season with Reader at the helm, much to the delight of students and guests alike!

Of course George Brown is dear to Reader's heart, having graduated from the culinary program

many years ago.

The next Trending Now dinner is June 18, a cider dinner with Spirit Tree Estate Cider (tickets are \$85), and July 7 offers a foraged dinner, with guest Dyson Forbes of Forbes Wild Foods (again, tickets are \$85.)

■ For additional info, check out Thechefshouse.com.

They're cooking for Nepal

Chefs mount culinary fundraiser

TORONTO TOP CHEFS ANNOUNCE NEPAL FUND-RAISING DINNER:

Famed chefs Paul Boehmer and Michael Stadlander have teamed up and assembled a stellar group of some of Canada's finest chefs in a special fundraising event to aid victims of the recent earthquake tragedy in Nepal.

Called "Let's Rebuild the Village in Nepal," the event takes place June 22 with 100% of the proceeds going to help rebuild the villages that were so heavily impacted in Nepal.

The dinner came together after chef Ishu Khadka of Magna International, whose homeland is Nepal, approached Michael and Nobuyo Stadlander to help raise funds for the destroyed villages.

(Ishu was an apprentice at Eigensinn Farm 10 years earlier.)

Although Ishu and his family now live in Canada, after seeing the massive devastation to their homeland, all parties quickly came together to create this special event.

Chefs include Paul Harber of Ravine Vineyard, Jamie Kennedy of Jamie Kennedy's Kitchen, Kevin McKenna of Viamede Resort, Anthony Walsh of Oliver & Bonacini, Mark McEwan of McEwan Group, Paul Boehmer of Boehmer, Adam Colquhoun of Oyster Bay, Anthony Rose of Rose & Sons Co., Jason D'Anna of Parlor Foods & Co., Keith Froggett of Scaramouche, Claudio Aprile of Origin and Michael Stadlander of Eigensinn Farm,

along with a plethora of wineries.

The \$250 dinner will consist of 12-courses, with each chef creating one unique dish for the evening.

There will also be an auction. The event takes place at Boehmer Restaurant, 93 Ossington Ave.

■ For reservations, call 705-220-0396 or e-mail khadkaanita@gmail.com.



NUTRITIONAL HIGH:



Chefs Paul Boehmer, left, and Michael Stadlander are teaming up in aid of quake victims.

The recent Supreme Court ruling states medical marijuana is now legal in all its forms, which means those

who need to use marijuana for medicinal purposes can now have it baked, fried, whipped and sipped — in whatever fla-

vor you want.

Good news for Nutritional High (Nutritionalhigh.com), Canada's first recreational



marijuana company, which will be creating a variety of marijuana-infused products, such as chocolate bars, candies, cakes, teas, drops and tinctures.

(The company is also moving toward creams, massage oils, lotions, bath soaks and more.)

Its manufacturing facility is in West Pueblo, Colo., and it's gearing up production.

"We're very pleased with (the) ruling by the Supreme Court of Canada to strike down the prohibition on the use of marijuana oils, edibles and other derivative products for medical purposes," says David Posner, CEO of Nutritional High. "This development potentially opens up a new market for Nutritional High and an opportunity to employ our expertise that we developed in the United States in our home country ... We are considering the next steps to enable us to leverage the expertise we've been developing in the United States to help Canadian patients."

■ Check out Nutritionalhigh.com for additional info.



RAISE A GLASS TO DAD!

CLASSIC IDEAS FOR FATHER'S DAY: Move over, beer — think wine for Dad this Father's Day.

"Wine is an elegant drink that is more than just the liquid that is found in the bottle," says Marcel Morgenstern, a sommelier with Pondview Estate Winery. "Every glass of wine is an experience, with different flavour profiles and a versatility that brings new experiences ... and there is a different story behind each new vintage of wine

— the vineyard, the winemaker, how the wine is made all add to the experience of enjoying wine."

When thinking of what to do with your dad for Father's Day, consider these wine-inspired ideas: A barbecued gourmet dinner, a wine tour, reservations in a wine club.

Sounds like a great start to a wonderful occasion.

■ Check out Pondviewwinery.com for more information.



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