

FEAST OF FIELDS LOOKING FOR FAVOURITE PRESERVE RECIPES

KING TOWNSHIP- Feast of Fields organizers along with Bernardin are holding their "Best Preserve" Contest. Contestants are being asked to send a jarred sample of their Favorite High-Acid Preserve and recipe to Bernardin Chef, Emerie Brine, for judging.

The contest runs May 1<sup>st</sup>-August 19<sup>th</sup>, 2011. The winning entry will be photographed by local media and have their winning recipe published in the 2011 Organic Advocates Feast of Fields cookbook. The winner will also receive: 1 Bernardin Canning kit, 1 Complete book on Home Preserving, 1 Chef Coat with Bernardin and Feast of Fields logo, canning supplies, a plaque and 2 tickets for the 2011 Feast of Fields event. (Total value of \$500.00). A list of complete rules and entry guidelines can be found on the Feast of Fields website at: [www.feastoffields.org](http://www.feastoffields.org)

Feast of Fields is a fun-filled afternoon which affords the opportunity for guests from all over to sample organic foods and drink from a variety of restaurateurs, vintners, breweries, artisans and dairies. Feast of Fields is an event created by Organic Advocates, a non-profit organization that supports organic food awareness and sustainability. This year, celebrity Chef, Michael Smith, along with others, are set to participate.

The event will be on Sept. 11, 2011 from 1-5pm at the Cold Creek Conservation grounds in King Township. Early bird tickets are \$75 and are available through the website until May 31, 2011, after which the price will be \$100/ea.

For more information, check out their website: [www.feastoffields.org](http://www.feastoffields.org)

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