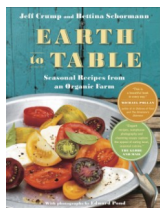


THANK YOU TO OUR SPONSORS



frogpondfarm organic wines
Niagara-on-the-Lake



ORGANICALLY GROWN,
CLOSE TO HOME

THANK YOU TO OUR CONTRIBUTORS

- Ancaster Mill • Beau's Beer • The Big Carrot
- Carrot Green Roof • Cherryvale Organic Farm
- Crofters Organic • Country Herbs • Fieldgate Organics
- The Food School • Frog Pond Farm • Garden Party Farm
- Greenfields Organic Farm • Just Juice
- Mapleton's Organics • Naturally Healthy Niagara
- The New Farm • Pfenning's Organic Farm
- Plan B Organic Farms • Southbrook • Sprouts for Life
- Yorkshire Valley Farms

With your event registration, you may opt-in for a Co-farmer membership with the Organic Council of Ontario. When you do, \$25 will go towards their advocacy for Ontario organics. Co-farmers are Ontario's organic enthusiasts – those that want to help leverage the power of organic for people, the environment and for sustaining food systems. All additional proceeds will help fund the making of an educational video to help educate the public about the risks associated with genetically modified foods.



Ontario Organic
Dinner Party Series



**JOIN US IN THESE EXCLUSIVE
"ON-FARM" DINNER EXPERIENCES!**

Enjoy a 3-course organic meal carefully prepared using organic ingredients produced by Ontario organic farmers and prepared by some of Ontario's leading chefs in sustainable food-artistry.

Sample Ontario produced organic wine and beer, and enjoy live music performed by local musicians – all hosted in intimate and beautiful outdoor settings. Glorious!

Sit at the table with Ontario's organic farmers and be inspired by their stories. Meet our incredibly talented Chefs, and share your views on organic agriculture with the Organic Council's Executive Director and Board.

Only 40 seats will be sold to each event!

THREE ONE-OF-A-KIND ORGANIC DINNER EXPERIENCES!

FROG POND FARM

Saturday September 15th
5:00pm – 9:00pm
1385 Larkin Road, RR 6
Niagara-on-the-Lake, ON L0S 1J0

Dinner and event will be held outside under a beautifully decorated tent situated in an open field between the vineyard and "frog pond".



As Ontario's first fully certified organic winery, Frog Pond takes pride in crafting premium wines using only environmentally sound practices.

Chef Jeff Crump

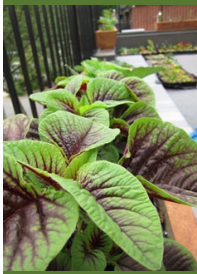
Jeff Crump has worked at a number of the world's top restaurants, including Lumière, Chez Panisse and The Fat Duck. He is a Canadian Slow Food pioneer and the executive chef at the Ancaster Old Mill. Jeff is also Co-author of *Earth to Table: Seasonal Recipes from an Organic Farm*.



CARROT GREEN ROOF

Thursday September 27th
6pm - 9:30pm
348 Danforth Avenue
Toronto, ON M4K 1N7

Dinner and event will be held in the stunning gardens of the Carrot Green Roof in a cocktail party format. You'll forget that you're in downtown Toronto in this beautiful garden setting.



The Carrot Green Roof space is among the first of its kind to be open to the public in the city of Toronto, and containing such a wide range of vegetation and

innovative practices within its intensive and extensive gardens.

Chef John Robertson

John Robertson is a classically trained French chef with over 20 years in the Toronto restaurant scene. John's desire for truly sustainable foods lead him to The Big Carrot where he has been the Executive chef and co-operative member for the past two years.



GARDEN PARTY FARM

Sunday October 14th
3pm - 7pm
1528 Notre Dame Drive
St. Agatha, ON N0B 2L0

Don't let the time of the year scare you from being a part of this outdoor event. We'll make sure you're comfortable and cozy inside a heated tent.



Garden Party Farm is managed by Theresa Schumilas. Theresa has been a leader in the organic farm community and an organic farmer for over 20 years. She is best known for

her vision and research in the area of local food systems.

Chef Christopher Jess

Christopher Jess is the Chef Instructor for the Food School in Fergus, ON. He is an experienced and accredited chef and respected food activist. His goal is to reconnect his students with the origins and varieties of food. Next year, he will be starting a farm where students can earn high school credits as part of an off-site sustainable agriculture program.



Only 40 Tickets Available per Dinner Event! Register your seat at the table today!
Register online: www.organiccouncil.ca/dinner-party OR by phone: 1-519-827-1221
Follow us on Facebook and Twitter to receive event updates:



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