



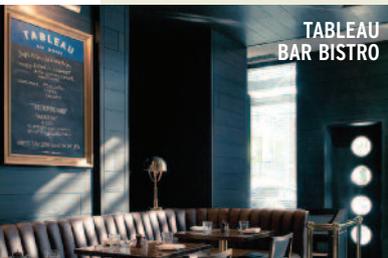
A HELPING HAND

The Keg Steakhouse & Bar has given new meaning to the term “community service” by contributing \$1 million among 40 Canadian community projects. Keg’s Thanks-a-Million campaign received more than 1,300 submissions for funding in honour of its 40th anniversary, and the public was brought in on the fun by voting for their favourites. Winners included the B.C.-based Live It! Love It! Foundation Adventure Camp, the Manitoba-based Parent Council Playground Committee for Meadows School and the B.C.-based Carousel Theatre Society.

THE HEAT IS ON Tabasco Brand Foodservice Canada is challenging culinary students across the country to create an original street-food inspired recipe using at least one flavour from the company’s pepper sauce family. The Street Heat Junior Chef Meet challenge will offer three finalists \$2,500 in cash, \$2,500 in Garland prizes and an invite to a Nov. 7 cook off in Toronto. The entry deadline is Oct. 7.

restaurant buzz

Just in time for summer, Toronto’s **Kensington Market** has welcomed **Mr. Cream**, a unique scoop shop that offers such funky flavours as chili chocolate cherry ice cream and blood orange sorbet as well as pies, apple blossoms and lava cake...Times are a-changin’ at the **Loden Hotel** in Vancouver. Its **Voya** restaurant has closed and become **Tableau Bar Bistro**. Helmed by chef **Marc-Andre Choquette**, the Paris meets Vancouver menu of dishes, includes steak frites (\$18) and cheese and charcuterie (\$18)...**Smoke’s Poutinerie**, which recently opened in Toronto’s Annex neighbourhood, has also landed in Hamilton, Ont.’s well-known **Hess Village** entertainment district...**Burger King Canada** has introduced the first of the chain’s newly designed stores to Canada at three service centres along Ontario’s highway 401. The units feature a “futuristic” design with metallic finishes, black accents, ceramic tile, wood and concrete. Similar stores are already in operation in the U.S. and Europe...Continuing its Canada-wide expansion, customizable frozen yogurt franchise **Menchie’s** is heading to Grande Prairie, Alta., with the first store opening slated for late summer/early fall at **Mission Estates**...A second Toronto **Joey Restaurant** location has opened at the **Eaton Centre** shopping mall. The Vancouver chain’s new 10,000-sq.-ft. resto seats 280 and features a modern industrial design with natural textiles, exposed beams and an open ceiling.

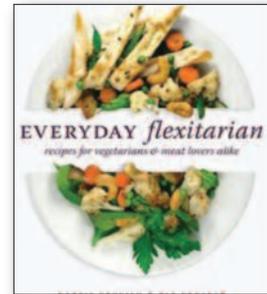


Opening a new restaurant? Let us in on the buzz. Send a high-res image, menu and background information about the new establishment to bbinelli@kostuchmedia.com.



Food Fit for a Duke (and Duchess)

Fans swooned with news of the Duke and Duchess of Cambridge’s comings and goings on their Canadian visit last month, and food was never far from anyone’s thoughts. While enjoying all the northern colony had to offer, Will and Kate were treated to an “exploding” clam bake in Daluay, P.E.I., that was accompanied by a seafood feast prepared by 85 Culinary Institute of Canada chefs. To further honour the royal’s presence with edibles, Timothy’s World Coffee released a limited-edition Will and Kate Celebration Blend, a medium roast coffee with a nutty flavour.



FLEXIBLE OPTIONS

While some like a lot of meat and others none at all, an oft-neglected group of diners is stuck in the middle. For consumers who want to cut back — but not cut out — meat, “flexitarian” eating makes sense, and Nettie Cornish and Pat Crocker have compiled a cookbook that appeals to such diners. *Everyday Flexitarian* includes a range of recipes, including wild and brown rice soup with mushroom and braised cod; penne with chicken, chick peas, spinach and roasted asparagus; bacon-wrapped mushroom buckwheat burgers with cashew butter and quinoa pecan fudge cupcakes.