

CULTURAL MOMENT

Local Food Series Part 1 – Sweet & Savoury

This collection of photos represents some of the ***Sweet & Savoury*** dishes featured at the 6th Annual Wellington North Showcase that took place March 30 & 31st at the Mount Forest & District Sports Complex. Wellington North Showcase creates a platform for business services, retailers and organizations to make the right connections to create local camaraderie that benefit business and the consumer.

These featured foods, serves to connect us with the land, our heritage and the people around us. Food is a diverse and dynamic channel for sharing stories, forming relationships and building communities:

Misty Meadows Market Inc featured fresh, handmade donuts to drizzle local, River Side Maples Maple Syrup for one sweet experience! Maple syrup demonstrations, festivals, and family-owned sugarbush operations can be found all over Ontario, with several located right here in Wellington North and surrounding area. This sweet product is often referred to as the first agricultural crop of the year and is made from the sap of primarily sugar, red and black maple trees in late winter and early spring. The basic process of tapping maple trees to collect the sap and then boiling it down to make maple syrup and sugar has endured for centuries.

The Kenilworth Country Kitchen featured fresh butter tarts using their secret family recipe. The butter tart is dubbed as Ontario's Quintessential Dessert and Wellington North' Butter Tart Trail promotes a sweet excursion featuring these tarts and many others inventions.

Meat The Butcher showcased a wide selection of savoury local foods including these featured meatballs and other related products. The store hosts a wide selection of local foods – special cuts of meat, ready-to-go dinners, baking, honey, jams and more.

***These are just some of the featured food
products that contribute to Wellington North's
Taste of Place***