



KITCHEN SISTERS:
AN EXQUISITE DINING EXPERIENCE TO BENEFIT SISTERING
TUESDAY, MARCH 8, 2011 • 6 P.M.
MILDRED'S TEMPLE KITCHEN
www.sistering.org

On March 8th, we celebrate 100 years of International Women's Day! To salute this monumental milestone Toronto's finest women chefs will come together to prepare a succulent feast with wine pairings and a kitchen gift registry to raise money for **Sistering's** new kitchen. Sistering has been serving hot meals to homeless, marginalized and low-income women in Toronto since 1981. Recently, they have experienced a 40% increase in the number of women seeking food and assistance. In order to meet the increasing demand, Sistering must expand its kitchen and storage facilities.

In collaboration with **Marion "Food Sleuth" Kane** (writer, broadcaster) and chef **Lynn Crawford** (co-owner of the table d'hôte restaurant Ruby Watchco, host of *Pitchin' In*/Food Network Canada and formerly of the Four Seasons Hotel), **Kitchen Sisters: An Exquisite Dining Experience** will bring together Toronto's top women chefs on **International Women's Day, Tuesday, March 8th** at **6 p.m.** at **Mildred's Temple Kitchen**, 85 Hanna Avenue.

The evening begins with a reception at 6 p.m., featuring passed canapés created by chefs **Lynn Crawford**, **Donna Doohar** (Mildred's Temple Kitchen) and **Deborah Reid** (George Brown College). A delectable four-course dinner is served at 7 pm.

First course

Quail Egg "En Cocotte" with "Tartare" of Celeriac, Ontario Pickerel Caviar and Brown Butter Drizzle

*Created by chefs **Trisha Beard** (Sistering), **Suzanne Baby** (Gallery Grill)*

Second Course

Cedar Planked Maple Spiced Ontario Rainbow Trout with Flageolet Puree

*Created by chef **Christine Bib** (Christine Bib Catering), **Maureen Watson** (Sistering)*

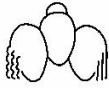
Main Course

Braised Beef Short Ribs with Bone Marrow Jus and Horseradish Beet Chutney

*Created by chefs **Anne Yarymowich** (Art Gallery of Ontario), **Lora Kirk** (Ruby Watchco)*

Dessert

Sweet Trio: Lennox Farm Rhubarb Tart; Brown Butter Pistachio Cake with Citrus Cream and Pistachio Meringue; Meyer Lemon Sherbet on Graham Cracker Crust



Sistering

Created by chefs **Joanne Yolles** (formerly of Scaramouche and Pangaea), **Colen Quinn** (Pangaea)



Accompanying breads provided by **Fred's Bread**, maker of Canada's finest artisanal bread.

Tickets are priced at \$500, \$1,000 for the VIP Chef's Table and can be purchased from Sistering at 416.926.9762 ext. 243.

Ordinary women in extraordinary circumstances: Sistering has been supporting homeless, under-housed and low-income women in the Toronto community since 1981. The core services offered are basic needs for daily living, housing assistance, counseling, advocacy and self-employment programs. For more information, please visit www.sistering.org.

Please add this information to your listings. Images are available upon request. Presently confirming interviews.

For media information, please contact:

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