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## CHOWBELLA CULINARY EXPERIENCES + CONCIERGE LAUNCHES FOOD TOUR OF TORONTO'S EVERGREEN BRICK WORKS

Toronto, ON (July 6, 2011) - Summer is finally sizzling and in celebration ChowBella Culinary Experiences + Concierge, in partnership with Evergreen Brick Works, introduces a new food tour called *Evergreen Brick Works 'Best of the Season' Culinary Adventure*, which kicks off on July 16<sup>th</sup> at the former brickyard and restored heritage site in Toronto's Don River Valley. Taking place on select Saturdays throughout the summer, this tour offers locals and visitors the opportunity to experience a unique part of the city, while enjoying the best of summer's bounty.

The tour departs at 11:30 a.m. from Broadview subway station, where the group will be escorted down to Evergreen Brick Works via shuttle bus. Upon arrival, guests can expect some free time to explore the popular farmers' market and mingle with the producers, farmers and chefs before taking part in a cooking class and lunch led by executive chef Brad Long, of the new Belong Café. The afternoon ends with a guided tour of the newly restored Evergreen Brick Works site.

"This tour is centred around the farmers' market and the fresh, local ingredients available there," says Trina Hendry, founder of ChowBella and tour guide. "Evergreen Brick Works is such a unique place in Toronto, not to mention a mecca for food lovers on Saturday mornings, and I wanted to create an experience where Torontonians and tourists alike could experience seasonal, local food, learn something new and enjoy an afternoon in one of the city's most extraordinary places."

Current tour dates are July 16 and 23, August 13, 20 and 27 and the cost is \$80 per person plus HST. The price includes lunch and all food samples during the tour. Personal purchases made at the market are at the guests' expense.

Named in 2010 by National Geographic as one of the world's top 10 geo-tourism destinations, Evergreen Brick Works is a must-see for food and nature lovers and anyone intrigued by sustainable living. Locals congregate on Saturday mornings at the year-round Farmers' Market, which features the best of the season, including a delicious assortment of fruits, vegetables, wild fish, meat, cheese, breads, prepared foods, etc.—all from local farmers, producers and chefs.

"Fifty per cent of the world's population lives in cities, and Toronto is blessed with an amazing greenbelt full of talented individuals connected with their land," says Arlene Stein, Director of Programming and Visitor Experience at EBW. "Farmer's feed cities, so engaging with them and knowing where your food comes from is integral to both an individual's health as well as the health of the planet."

For additional information or to book a tour, visit the ChowBella web site at <http://www.chowbellaconcierge.com/tours/public-tours>. Tours are subject to availability and are limited to a maximum of 20 people. ChowBella reserves the right to change the tour components as necessary.

ChowBella Culinary Experiences & Concierge was established in 2008 by Trina Hendry. Catering to visitors and locals alike, ChowBella specializes in food tours and custom culinary experiences in and around Toronto.

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