

## Local food celebration at Stratford

STRATFORD—Perth County farmers have been producing good food for more than 150 years, and the Stratford Chefs School has been teaching people how to cook it for 25 years.

A food and drink festival celebrated both facts on the weekend of Sept. 20–21.

Stratford Chef School graduates gathered for the 25<sup>th</sup> anniversary alumni gathering.

More than 35 local artisanal food makers set up a farmers market, while Perth County pork was served at outdoor barbecues.

The Stratford Chef School alumni teamed up with local chefs and farmers to prepare gourmet offerings given away free at outdoor booths. Ontario wines and craft beers were served under marquee tents to the sound of jazz.

The Savour Stratford culinary festival is staged by the Stratford Tourism Alliance, Stratford Chefs



**Matt Duffy from Rundles Restaurant displays his house-made bread and hand-made butter. He partnered with Harmony Organics.**

School, Slow Food Perth, Perth County Visitors' Association and Canadian Organic Growth.

Sponsors include the *Stratford Citizen*, Chateau-des-Charms, Pelee Island Winery, Brick Brewing Co. Ltd., Howley Design, Bijou Restaurant, Bradshaws, Long and McQuade, Community Living Stratford and Area, Stratford Shakespeare Festival and Factory 163.