

DC THYMES

THE OFFICIAL NEWSLETTER OF THE W. GALEN WESTON CENTRE FOR FOOD

WINTER 2018-2019

*Special occasions and
celebrations at the CFF*



FOOD FOR THOUGHT

The frosty grip of winter may have taken a hold of the Durham Region, but indoors the warmth of celebration echoes throughout the W. Galen Weston Centre for Food (CFF) as staff and students work hard to prepare for all of 2019's special occasions.

Catering service is now available from Bistro '67 for those planning an upcoming wedding. Whether your celebration is here at the CFF or elsewhere, executive chef Raul Sojo and his team will ensure it's a culinary delight you won't soon forget. Hoping to wed amongst our fields or enjoy cocktail hour on our fully-licensed outdoor patio? Dedicated event

co-ordinators Nicole Gibbens and Tiala Arsenault are ready to make it the perfect day from start to finish. Take a look at some of our client reviews on the next page.

In the coming months, Bistro '67 will celebrate Valentine's Day, Easter and Mother's Day with special menus. In addition, our family celebration promotion runs until April, offering a delicious field-to-fork, family-style meal for eight to 12 guests.

Whatever the occasion, we're ready to make it a moment to remember.

Your CFF team



ABOUT THE W. GALEN WESTON CENTRE FOR FOOD (CFF)

Focused on field-to-fork and sustainable business practices, the CFF opened to students in September 2013. Home to Durham College's programs in culinary, food and farming, horticulture, hospitality and special events management, the building boasts numerous sustainable features and extensive grounds. This

includes an apiary, apple orchard, agricultural planting fields, gardens and greenhouses, all of which support applied learning and research at the college while also providing thousands of kilos of fresh food each year for use in the kitchens and laboratories that support CFF programs, Bistro '67 and Pantry.

For more information, please visit www.durhamcollege.ca/CFF.



Meet and eat with . . .

Christine Baily

HOSPITALITY AND EVENTS PROFESSOR,
W. GALEN WESTON CENTRE FOR FOOD

What is your role at the CFF? My role is to lead students in the classroom, drawing on my experience and knowledge of industry best practices to ensure students are job-ready after graduation.

Why is the CFF important? Because the CFF operates as a viable business, students benefit from many experiential learning opportunities while they're here. One of the CFF's biggest strengths is incorporating all programs and students into its business operations – from those harvesting vegetables in the field or preparing food in the kitchen, to students serving at special events and in Bistro '67. All of our students in the CFF learn the importance of working collaboratively with each other.

Which dish is your favourite at Bistro '67? If I had to pick only one, I'd sayoutine... and the hamburgers are *AMAZING*.

Celebration STORIES AND REVIEWS

Here's what past couples and families have said about hosting their special occasion at the award-winning W. Galen Weston Centre for Food.

"Bistro '67 catered my wedding this past September at Century Barn in Cavan, Ont. and my guests are still raving about how good the food and service was; many of them remarking that it was by far the best meal they have ever had at a wedding. Event co-ordinator Nicole Gibbens worked with me to customize the event and my menu and on the day of she made sure that a server was dedicated to our wedding party for the entirety of our cocktail reception and even during our photos. The timing was perfect, the service was smooth, and I had zero stress leading up to and on the day of."

– Brit Valeriotte

"We held our wedding reception at Bistro '67 in late October 2018. The venue, décor, food, service and the drinks were fabulous! Thank you to all of the people in the background that made our special day more than I could have ever imagined it to be. We highly recommend this wonderful place for special occasions or for a fun night out!"

– Beth Morrison

"I want to thank executive chef Raul Sojo and his team for the great meal we had in the private room over the weekend celebrating my daughter's first communion. Every aspect of the service was outstanding, highlighted by a tour of the kitchen for my daughter – she loved it!"

– Claudio Briones



PRIX FIXE VALENTINE'S DAY MENU AT BISTRO '67

Indulge this Valentine's Day with a romantic dinner at Bistro '67. Enjoy a prix fixe menu featuring delicious dishes, like a deconstructed lobster roll or Ontario Manhattan steak, and explore our extensive wine and craft beer selection. The prix fixe menu will also be available Friday, February 15. Call 905.721.3312 or email kaitlyn.dover@durhamcollege.ca to make your reservation today.

#PARAMAZING

Durham College and Bistro '67 are proud to be involved in the Durham Region 2019 Ontario Parasport Games as the official caterer for the opening night VIP reception at the Abilities Centre on Friday, February 8.

On November 1, the CFF team attended the 100 Day Countdown Celebration alongside 500 other community members for the unveiling of the 2019 medal design.



Villeroy & Boch Culinary World Cup

Bistro '67 chef and Culinary Management alumnus Jeremy Wong got a sweet taste of victory in November as he took home bronze from one of the largest international culinary competitions in the world. Competing in the regional category, Jeremy and his team from Trillium Chefs Canada were awarded third place at the Villeroy & Boch Culinary World Cup, which sees chefs from over 70 countries competing for a variety of awards and prizes. *Congratulations Jeremy!*



W. GALEN WESTON CENTRE FOR FOOD (CFF)

HARVEST SALSA IS HERE



Like tending the fields to cultivate a bountiful harvest, the CFF team does the same with its local business relationships. Recently, executive chef Raul Sojo invited Carlos and Sandra Flores, the husband and wife team behind No. 7 Hot Sauce, to dine at Bistro '67. During lunch, Raul was impressed by their understanding of the CFF's vision to support local food with a humble and simple approach to ingredients. Convinced that the pair should be the ones developing Bistro '67's hot sauce, Raul introduced them to DC's field supervisor Ryan Cullen and together they picked from the gardens a variety of peppers and a few other ingredients.

The result? CFF's first batch of mild and hot harvest salsa, **now available in PANTRY.**

FROM OUR KITCHEN to yours



GREEN COCONUT CURRY CRAB CHOWDER

Ingredients (makes 4):

½ cup vegetable oil

3 tsp DC green curry paste or store-bought Thai green curry paste

1 cup leeks, finely julienned

2 cups celery, finely julienned

2 cups red bell pepper, finely julienned

2 cups white onion, diced small

1 tsp garlic puree

2 cups white wine

4 cups fish stock

4 cups coconut milk

500 grams crab meat

2 cups butternut squash, finely julienned

2 tbsp Thai basil, chopped

2 tbsp cilantro, chopped

4 tbsp lime juice

Cornstarch slurry (equal parts water and cornstarch – used to thicken)

Salt and pepper to taste

Method:

1. Heat a pan over medium-low heat until hot.
2. Sweat the curry paste for 10 minutes, then add the leeks, celery, peppers, onions, and garlic and continue to sweat for another 10 minutes.
3. Add the wine – once it has evaporated, add the stock and reduce for 20 minutes.
4. Add coconut milk, crab meat and squash and cook for 15 minutes, then add chopped basil and cilantro.
5. Adjust consistency with the slurry and season to taste with salt, pepper and lime juice.



SMOKE AND EARTH COCKTAIL RECIPE

Rosemary sugar

1 sprig of rosemary, chopped finely

1 cup sugar

Method:

- Mix together chopped rosemary and sugar. Put on a plate to use as a rimmer.

Smoked gin

750 ml bottle of gin

2 sprigs charred rosemary

Method:

- Prior to making this cocktail, smoke your gin of choice by charring two pieces of rosemary and adding them to a 750 ml bottle for at least 24 hours.

Cocktail

1 oz. smoked gin

1.5 oz. spiced honey

Juice of one orange slice

1 orange peel

1 sprig of charred rosemary

- Rim a glass with the rosemary sugar.
- Build all ingredients in a shaker over ice.
- Shake vigorously and free pour into glass.
- Top with tonic and a sprig of charred rosemary.

This delicious W. Galen Weston Centre for Food (CFF) recipe was entered into the 2019 Ocean Wise Toronto Chowder Competition and chosen as a finalist. Executive chef Raul Sojo and his CFF team will serve it at the finals on Wednesday, February 27 at the Fermenting Cellar in Toronto – *but you can make it at home tonight!*

To buy tickets or learn more about the competition, visit seafood.ocean.org/events/toronto-chowder-chowdown-2019.



Join us for a culinary romance

Thursday, February 14 and
Friday, February 15
Valentine's day prix fixe menu



CELEBRATE FAMILY

Book your private, family-style
dinner for eight to 12 guests
in the Bistro '67 Boardroom.

Available every Thursday to
Saturday for a limited time.



JOIN US FOR A SPECIAL EASTER BRUNCH

Sunday, April 21



Celebrate Mother's Day

Sunday, May 12
Special brunch menu

For more information on the above features, to book a reservation or
arrange accommodations with accessibility, please call 905.721.3312,
visit www.bistro67.ca or email us at info@bistro67.ca.

UPCOMING EVENTS

BISTRO '67

Paint and Palate with Sarah Shaw – Thursday, January 31

Valentine's Day prix fixe – Thursday, February 14 and Friday, February 15

Paint and Palate with Sarah Shaw – Thursday, March 21

Spring menu launch – Thursday, April 4

Easter brunch – Sunday, April 21

Mother's Day brunch – Sunday, May 12

Visit www.bistro67.ca for more information or email info@bistro67.ca to make a reservation.

COOKING EXPERIENCE CLASSES AND DEMONSTRATIONS

Knife Skills – Saturday, February 9
– 10 a.m. to noon

Bread Making – Saturday, March 9
– 10 a.m. to 2 p.m.

Spring Baking – Saturday, April 6
– 11 a.m. to 4 p.m.

Wild Food with Elsii – Cookies and Tea
– Thursday, April 25 – 7 to 10 p.m.

Wild Food with Elsii – Evening Hors D'oeuvres
– Thursday, May 9 – 7 to 10 p.m.

Visit www.durhamcollege.ca/cff/coned to register.

W. GALEN WESTON CENTRE FOR FOOD

Durham College Spring Open House – Saturday, March 23

Visit www.durhamcollege.ca/openhouse for more information.

'From field to fork'



Looking for great event space?

Book your next event at the award-winning W. Galen Weston Centre for Food!

Contact Nicole Gibbens at nicole.gibbens@durhamcollege.ca
or 905.721.2000 ext. 4242

www.bistro67.ca