

SAVOUR

SERVE UP THE JEWELS OF ONTARIO'S FARMLAND
 ALSO IN THIS ISSUE: RUTH KLAHSEN & THE MONTFORTE BRAND • A DAY IN
 THE LIFE OF A GO-BETWEEN • PRESSURE COOKER TV WORKS UP A SWEAT

Earth to Table: A Restaurant & Farm Relationship

The book had modest beginnings. "We had in mind a little spiral-bound book," says Jeff Crump, Executive Chef of Ancaster Old Mill and Savour Ontario member. He wanted to document how his kitchen and a local farm had found an exciting way to work together. Then Random House got interested, then a New York agent, then *Earth to Table: A Year's Relationship Between a Restaurant and an Organic Farm* sold its Chinese publishing rights mid-December to make the book available to the Chinese, Hong Kong and Taiwan markets. That's a lot of books.

Back at the restaurant, local food is about "doing well by doing good," says Crump. About 10 to 15% of his business is people seeking out the restaurant specifically because of its approach.

"A lot of farmers are gun-shy about working with chefs," says Crump, but he found his match in Chris Krucker of ManoRun Organic Farm. "Chris got it," says Crump.

Everybody got involved. Farm hands and kitchen crew swapped shifts to feel how the other half worked. Crump was shocked at how difficult it is to pick spinach and beans. He doesn't mind admitting that he doesn't have the back to work bent over all day.

The shift-swaps continued, but for Pastry Chef Bettina Schormann, the experience cut deeper.

When Crump first took over the restaurant's kitchens, Schormann had been thinking about getting out of



Left: Jeff Crump, right: Chris Krucker

the business. But Crump's ideas about working with the farm cast a new light on her work. She started going to the farm on her day off and then decided to deepen her involvement.

Schormann and Crump learned from food expert Anita

"I wanted witnesses. I wanted to mark the moment so that we would remember it."

Stewart that Red Fife wheat—the mother of all Canadian wheats and the reason why Canada became famous internationally for her wheat—was nearly extinct. Its use went into decline when agriculture became industrialized, and sturdier and higher-yielding strains went into production. Red Fife lost out.

"Bettina wanted to grow it, harvest it, mill it and make bread with it for the restaurant," explains Crump, which is how Schormann became the book's co-author. The book's story line follows the thread of her grain, from seed to sustenance.

When the first harvest of Schormann's wheat came back from the mill as a large sack of flour, Crump gathered his staff and said, "This is really something, or something along those lines," laughs Crump. "I wanted witnesses. I wanted to mark the moment so that we would remember it." Thanks to Jamie Kennedy, also a Savour Ontario member, who started using Red Fife wheat and talking about it, other chefs got interested, and demand grew so much that Red Fife is now available commercially milled. Chefs can get it through distributor Grain Process in 50-pound bags. The public can buy it through Culinarium.ca.

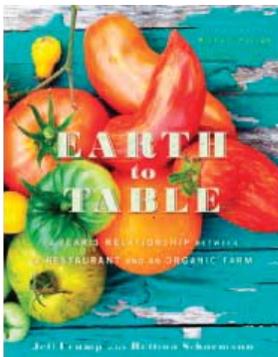
www.ancasteroldmill.com

www.manorun.com

www.earthtotable.ca

www.culinarium.ca

Grain Process 416 291 3226



Earth to Table will be in bookstores September 2009.



Bettina Schormann