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Lentils & Chilies



Moroccan Lentils
with Scallops

Canadian Lentils

- ✓ SIMPLE
- ✓ VERSATILE
- ✓ NUTRITIOUS

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Lentil Bolognese



Sautéed Swiss Chard
with Cauliflower,
Lentils & Parmesan

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WELCOME TO FBC 2016!

CANADA'S FOOD BLOG CONFERENCE

Welcome to FBC2016!

We are so very excited to have you join us in Toronto for our 4th annual Food Bloggers of Canada conference!

The theme this year is “Do the Work” and we’ve put the work in to bring you our most diverse line-up of speakers yet! The online world is moving at such a rapid pace and becoming more specialized with each passing day. And as much as we’ve loved having everyone in one big room for the last 3 years, we realized the time had come to offer you choices. So this year we’re introducing sessions and workshops so you can tailor your Saturday schedule to fit your needs.

Even though we all live in a “social” world, we spend so much of our time behind our computers and cameras. And that makes this weekend all the more special. This weekend is for your professional development as a blogger, recipe developer, writer, photographer, and entrepreneur but, just as importantly, this weekend is to replenish your soul.

We invite and encourage you to connect with your fellow attendees this weekend. Friendships have grown and blossomed from previous conferences so you just never know who out there will become your new BFF!

And while you’re at it, connect with our FBC2016 sponsors, over 85% of our sponsors are in attendance this weekend. Every company and sponsor works with bloggers in a variety of different ways so start with a “hello” and discuss ways of working together.

But remember, it begins with the work. Working on your craft takes patience, time and doesn’t happen overnight. This weekend, you will get what you put into it. Come humble, come with an open mind, come hungry and come ready to leave full of with a full bag and a full heart.

As always,

Ethan and Melissa

*Breville thanks you for your ongoing support
and wishes you a great conference!*

#FBC2016

Please join us for the
Breville Breakfast
Sunday, October 23rd

7 a.m. to 8:45 a.m. in the Delta Kensington Ballroom



*FBC2016 Conference attendees are automatically entered into Breville's Grand Prize Giveaway.
The Grand Prize includes: the Breville Tea Maker, the Barista Express®, the Breville Boss® blender, and the Smart Oven™ Pro.
Winner will be randomly selected at the Breville Breakfast. Total estimated retail value of \$2,120.*

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SCHEDULE OF EVENTS

FRIDAY OCTOBER 21

8:30AM - 3:30PM FARM AND FOOD CARE FARM TOUR

Meet in the Delta lobby at 8:30 to prep to board your bus with the team from Farm and Food Care.

NOTE: Pre-registration required.

10AM - 2PM DISTILLERY ROOM

Food photography workshop with Dennis Prescott.

NOTE: Pre-registration required.

2PM - 6PM

DELTA TORONTO

Second floor at the top of the lobby steps. Collect your name tag, your SWAG bag and sign up for the blogger/brand networking sessions.

5:30PM - 6:45PM KENSINGTON BALLROOM FOYER (2nd FLOOR)

A chance to mix and mingle with your fellow attendees and enjoy sips and nibbles from some of our sponsors.

7PM - 9PM KENSINGTON BALLROOM

Kick-off dinner and Keynote Address with Deb Perleman.

Our traditional kick-off to the conference with our keynote address with New York Times bestselling author and the blogger behind Smitten Kitchen, Deb Perleman. Dinner is assigned seating - refer to your name badge for your table number.

SATURDAY OCTOBER 22

7AM - 8:45AM KENSINGTON BALLROOM

Breakfast presented by Dairy Farmers of Canada.

8:45AM - 8:55AM KENSINGTON BALLROOM

Important announcement regarding the day's events - if you had breakfast at 7AM, come back at 8:45!

WORKSHOP SESSIONS

9AM - 10:50AM

Workshops will be taking place on the second floor of the Delta. You must be pre-registered for the workshops of your choice in order to attend. Check your on-line schedule (sched.org) for your workshop times.

10:50AM - 11:10AM

Coffee break with Nature's Path.

11:10AM - 1PM

Continuing workshops through til lunch.

1PM - 2:30PM KENSINGTON BALLROOM

Lunch with Canadian Turkey.

2:30PM - 5:45PM

Free time - get out and enjoy the city. The hotel is in walking distance of or a short subway ride to St. Lawrence Market, Kensington Market, the Distillery District, the Hockey Hall of Fame, Steamworks Brewing, the CN Tower, the entertainment district, Graffiti Alley, and the AGO.

6PM - 6:45PM DELTA LOBBY

Gather in the lobby to board your shuttle buses to Montecito Restaurant for our evening festivities.

NOTE: the last bus for the restaurant will leave at 6:45PM. The restaurant is a 10-minute walk from the hotel. And perfect for a little fresh air and exercise before dinner.

7PM - 9:30PM MONTECITO RESTAURANT 299 ADELAIDE STREET WEST

Dinner presented by Canadian Lentils.

9:30PM

Shuttle buses will be available to take attendees back to the hotel, or you may choose to walk back, or enjoy a Saturday night out in Toronto's bustling entertainment district!

The Great White North

*From sweet to salty, these locally made cheeses
are a truly Canadian pleasure.*

Canadian Feta

Canadian Bocconcini

Canadian Mascarpone



Dairy Farmers
of Canada

For delicious recipes visit all you need is cheese.ca

SUNDAY OCTOBER 23

7AM - 8:45AM
KENSINGTON BALLROOM

Breakfast presented by Breville.

9AM - 10AM
SOCO BALLROOM A&B

Noelle Chorney and Claire Tansey -
Defining Your Own Success

10AM - 10:25 AM
SOCO BALLROOM FOYER

Coffe break with Crosby's Molasses.

10:25AM - 11:25AM
SOCO BALLROOM A&B

Dennis Prescott - Food Photography with
Dennis Prescott

11:30AM - 12:30PM
SOCO BALLROOM A&B

Dana Harrison and Joel MacCharles -
Stepping Outside Your Blog to Take It to the
Next Level

12:30PM - 1PM
SOCO BALLROOM A&B

Ethan Adeland and Melissa Hartfiel -
FBC2016 Wrap Up

1PM - 2:30PM
KENSINGTON BALLROOM

Lunch presented by Half Your Plate.

1:30PM - 3:30PM
SOCO BALLROOM C

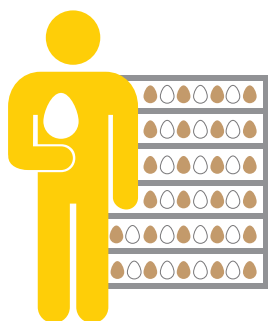
Blogger and Brand Speed Networking





Our eggs are among the best in the world
for quality, freshness, food safety and farming practices

Delivering **freshness** and **quality** you can **trust**



Canada **Grade A** eggs from farms that operate under **supply management** are among the **best in the world** in terms of **quality, freshness** and **food safety**. In Canada, eggs from regulated farms are graded, sized and packed at an egg grading station registered by the Canadian Food Inspection Agency.

Egg Farmers of Canada represents more than **1,000 regulated farms**.
Our farmers:

- Own and operate **family farms** and have been in the **business for generations**



- Work hard to **provide continual** and **year-round access** to fresh, local and high-quality eggs

- Care for their hens and are inspected and audited against Egg Farmers of Canada's national **Animal Care Program**



- Follow and are inspected against **Start Clean-Stay Clean™**, a world-class on-farm food safety program.



In Canada, there are egg farms in all types of production (conventional, enriched, free run, free range, organic) and in every province—and even in the Northwest Territories. This means **eggs are local and fresh**—and you have choice—regardless of where you shop.

Be sure to **look for the Grade A symbol** before you purchase your eggs:



More than **90%** of Canadians trust the **quality standards** of food from **Canadian farms**



With **6 grams** of **high quality protein** and **14 important nutrients** such as vitamins A, D and E, folate and iron—eggs are one of the **most complete natural foods** available.



Your dishes deserve the best and freshest ingredients. Find local, fresh and high-quality **Grade A** eggs in a store near you.



EGG FARMERS OF CANADA
eggfarmers.ca

S P E A K E R S



DEB PERLEMAN

KEYNOTE SPEAKER

Deb Perelman is a self-taught home cook, photographer and the creator of smittenkitchen.com, with a focus on stepped-up home cooking through unfussy ingredients.

Her first cookbook, the New York Times bestselling Smitten Kitchen Cookbook, won the IACP Julia Child Award and was an Amazon top 10 cookbook of the year and her second cookbook will be out in the fall of 2017. She has been profiled on The Today Show, in the New York Times, Guardian, NPR's Morning Edition and The Diane Rehm Show.

Deb lives in New York City's East Village with her husband, son and daughter.

Favourite quote: "All you have to do is write one true sentence. Write the truest sentence you know." - Ernest Hemingway

Kitchen utensil you can't live without: Flexible fish spatula

NOELLE CHORNEY



Food is Noelle's passion. She cooks it, eats it, thinks about it, talks about it and writes about it. She is the leader of Slow Food Saskatoon, Saskatoon's senior judge for Gold Medal Plates, and records some of her dining and cooking adventures on amazoninthekitchen.ca.

Favourite quote: "Remember that the final goal is to nourish and nurture those who gather at your table. It's here within this nurturing process that I have found the greatest sense of accomplishment." - Alice Waters

Favourite cookbook: It's a toss-up between McLagan's *Odd Bits: How to Cook the Rest of the Animal* and Ottolenghi's *Plenty*

Kitchen utensil you can't live without: My chef's knife



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DELTA TORONTO

Recipe courtesy of Taylor Stinson of The Girl on Bloor
and is available on halfyourplate.ca

DIANA HARRISON & JOEL MacCHARLES



Joel MacCharles and Dana Harrison created WellPreserved.ca in 2008. The site has more than 1,800 articles and 700 recipes on preserving food, food security, sustainability, food politics, hunting and more.

Joel is a lifelong home cook who writes and speaks on their shared passions. Batch is their first cookbook. Dana has been a graphic designer for 20 years and focuses on the look and

Favourite cookbook: Too many - *Joy of Cooking*, *On Food and Cooking*, *The River Cottage Handbooks*, anything by Nigel Slater or Donna Hay

Kitchen utensil you can't live without: Rasp

ZOE MASLOW



Zoe Maslow edits cookbooks, lifestyle, and fiction titles for Penguin Random House Canada. Some recent highlights of her list include Batch: Over 200 Recipes, Tips & Techniques for a Well Preserved Kitchen from bloggers Joel MacCharles and Dana Harrison; Flapper Pie and a Blue Prairie Sky by Kitchen Magpie blogger Karlynn Johnston; and The Prairie Girl Cupcake Cookbook. Some exciting upcoming titles include This Can Be Beautiful, a craft and DIY lifestyle book from celebrity designer Tiffany Pratt; a cookbook by restaurateur Anthony Rose and Chris Johns; and a cheese book by Afrim Pristine of Toronto's Cheese Boutique.

Favourite quote: "You have as many hours in a day as Beyonce."

Favourite cookbook: *The Food Lab* and *How to Cook Everything* -- it's a tie!

Kitchen utensil you can't live without: My chef's knife

DR. KIMBERLEY O'BRIEN, N.D.



Dr. Kimberley O'Brien is a Calgary-based Naturopathic Doctor; an expert in nutrition and food sensitivities, Dr Kimberley helps people to overcome their fatigue, digestive upset and chronic health concerns through healthy, whole food and natural medicine.

Dr. Kimberley inspires and empowers health transformations through her naturopathic practice, workshops, online program and her blog Healthy Life Redesign. Through Healthy Life Redesign she shares her expertise in natural medicine and personal development as well as her delicious culinary creations. Dr. Kimberley is also the creator of the Elimination Diet Meal Plan online membership program, which enables people worldwide to transform their health and reclaim their energy.

Dr. Kimberley knows firsthand the importance of work-life balance and can often be found camping next to a mountain lake or hiking in the Canadian Rockies.

Favourite quote: "Twenty years from now you will be more disappointed by the things you didn't do than by the ones you did do. So throw off the bowlines. Sail away from the safe harbour. Catch the trade winds in your sails. Explore. Dream. Discover." - Mark Twain

Favourite cookbook: *The Oh She Glows Cookbook*

Kitchen utensil you can't live without: My fabulous cast iron wok!

DENNIS PRESCOTT



Dennis Prescott is a musician turned food photographer, recipe developer, stylist, and a proud Atlantic Canadian. He is a regular contributor to Food & Wine Magazine, develops content for brands like Frigidaire, Reynold's, Pulse Canada, and Vita Coco, and is the author and creator of dennistheprescott.com. "Eat real, eat local, eat delicious."

Favourite quote: "Live as if you were to die tomorrow. Learn as if you were to live forever."
- Mahatma Gandhi

Favourite cookbook: *Bourke St Bakery. The Ultimate Baking Companion*

Kitchen utensil you can't live without: Microplane grater

ZANNAT REZA



For the past 20 years, Zannat has been helping organizations craft their food and health storytelling to help people live better lives. She creates content that translates health research into plain language so people are inspired to make positive lifestyle changes.

Zannat appears regularly on Canada AM, CBC News Network and is often quoted in print media such as the Toronto Star and other publications through the Canadian Press.

Favourite quote: "Be the change you wish to see in the world." - Mahatma Gandhi

Favourite cookbook: Sorry, too many faves to pick one :)

Kitchen utensil you can't live without: Santoku knife

SHAYMA SAADAT



Shayma Saadat is an internationally published food writer, stylist and photographer who focuses on the food from her heritage – Afghanistan, Iran and Pakistan - which she refers to as Silk Route cuisine. Born in Lahore, Pakistan, this World Bank-baby grew up in the USA, Nigeria, Kenya, Bangladesh and the UK. Six years ago, true to her nomadic style, Shayma moved from Rome, where she worked for the United Nations, to Toronto. Shayma is the author of the food-memoir style blog, 'The Spice Spoon'. In July 2011, The Spice Spoon was selected by The Independent newspaper as one of the world's 50 best food websites.

Shayma's writing portrays the beautiful and romantic aspects of Pakistan, Afghanistan and Iran. Her work has appeared in and been recognised by The Globe and Mail, CBC, BBC Good Food Magazine, The New York Times, Hello! Magazine, OK! Magazine, Edible Toronto, The Kitchn and Food52, among others.

Shayma lives in Toronto with her husband and three-and-a-half-year-old son.

Favourite quote: "Let yourself be drawn by the stronger pull of that which you truly love." - Rumi

Favourite cookbook: *Falling Cloudberries - A World of Family Recipes* by Tessa Kiros

Kitchen utensil you can't live without: Rubber Spatula

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MON



TUE



WED



THU



FRI



SAT



SUN

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ABBEY SHARP



Abbey Sharp is a Media Registered Dietitian (RD), national spokesperson, TV and radio personality, YouTuber, food writer and blogger, recipe developer, and the founder of Abbey's Kitchen Inc.

Abbey believes that a pleasurable relationship with food is inherently essential for good health and shares this unique philosophy through her regular contributions to The Marilyn Denis Show (CTV), Best Health Magazine, Fitness Magazine and countless other media outlets and publications.

Abbey has worked as a celebrity Brand Ambassador and Spokesperson for dozens of popular food, health and lifestyle brands such as Electrolux/Frigidaire, Almond Board of California, Jamieson Vitamins, Labatt, Sunkist Citrus, and Panasonic. She has a highly successful Taste-made Youtube channel Abbey's Kitchen and food blog where she shares her favourite healthy recipes, nutrition myth busters and top healthy eating tips.

When she is not on TV, her YouTube channel or writing, you can often catch her hosting top food events, workshops and conferences.

Favourite quote: "If you hold yourself up high on a pedestal of perfection, you will have no where left to grow" - my Dad in an attempt to make me less of a perfectionist

Favourite cookbook: *Jerusalem* by Ottolenghi

Kitchen utensil you can't live without: Milk frother & soda stream

MAIRLYN SMITH



Mairlyn Smith is the only professional home economist in Canada who is also an alumnus of the Second City Comedy Troupe, making her the self-proclaimed Funniest P.H.Ec. in the Entire World. A popular media personality, MC and key note speaker Mairlyn is also a Regular Guest Expert on the award winning national daytime television show Cityline as well as a regular on Toronto's Breakfast TV.

Among her many claims to fame, her two favourites are: dropping the puck at a NHL hockey game between the Vancouver Canucks and the Toronto Maple Leafs and that she has travelled from coast to coast eating her way across Canada.

Mairlyn's forte is her ability to mix learning with laughter. She is the author of six award winning cookbooks. Her latest cookbook *Homegrown: Celebrating the Canadian foods we grow, raise and produce* is a collaboration with the members of the Ontario Home Economics Association which was released in December 2015 and is another best seller. Cue the fireworks!

Favourite quote: "Success - fall down three get up four."

Favourite cookbook: Too many to pick from

Kitchen utensil you can't live without: My knives

FEEDING CANADIANS IS BIG BUSINESS.



MEET THE CEOs.

Every day, Canadians enjoy more than 100 million meals, produced and delivered safely from farm to table. Canada's 200,000 farm families, along with this country's food processors and retailers, make this happen. And we're proud to help share their stories with you. Want straight answers to your questions about food and farming? Check out "The Real Dirt on Farming" booklet at www.RealDirtOnFarming.ca. Then test your knowledge online at www.RealDirtOnFarming.ca/Contests for a chance to win a Canadian food and farming prize pack valued at \$250.



Farm & Food Care cultivates appreciation for food and farming in Canada by connecting farm gates to our dinner plates. Farm & Food Care is a coalition of farmers and associated businesses proactively working together with a commitment to provide credible information and strengthen sustainable food and farming for the future.

www.FarmFoodCare.org

BRITTANY STAGER



Brittany Stager is the designer & writer behind My Daily Randomness, a personal lifestyle blog. It is there where she writes about everything from home renovation and decor, to travel and food. When she is not blogging, she is filling her days with Twitter, Facebook and Instagram at her integrated marketing agency, REES + STAGER.

Favourite quote: "My mission in life is not merely to survive, but to thrive; and to do so with some passion, some compassion, some humor, and some style." - Maya Angelou

Favourite cookbook: *The Joy of Cooking*

Kitchen utensil you can't live without: My trusty wooden spoon

CLAIRE TANSEY



Claire Tansey is a chef, teacher and food expert. She has over 20 years experience working in restaurants, education and media, notably as Food Director at Chatelaine and as guest expert on Cityline.

She now focuses on inspiring home cooks with easy, fun and delicious recipes at Claire Tansey's Kitchen, on Cityline and in the classroom at George Brown College. Originally from Montreal, Claire lives in Toronto with her partner, Michael, and son, Thomas.

Favourite quote: "The best thing about cooking? Even if you screw up, you've got 3 more chances tomorrow." - Jacques Pepin

Favourite cookbook: *River Cottage Meat* by Hugh Fearnley-Whittingstall

Kitchen utensil you can't live without: Carbon-steel chef's knife

HEATHER TRAVIS



Heather Travis is a PR professional and lover of all things creative. She has extensive experience developing and implementing integrated public relations and marketing programs for agricultural brands, producers and processors, as well as high end sporting goods.

She is a DIY junkie with a mean power tool addiction, and can often be found painting, refinishing, and scouring both junk yards and antique markets for her next fix ...err, piece of content for her blog heatherinheels.com.

Favourite quote: "I don't have to chase extraordinary moments to find happiness—it's right in front of me if I'm paying attention and practicing gratitude." - Brene Brown

Favourite cookbook: *For the Love of Soup* by Jeanelle Mitchell

Kitchen utensil you can't live without: Wine bottle opener ;)

Ontario Apple Love Affair

ONTARIANS ARE PASSIONATE ABOUT THEIR LOCAL APPLES

Whether fresh and undressed, caramelized, sautéed or baked, apples are at the core of our hearts. The annual apple harvest is a true sign that autumn has arrived; bringing with it lots of different varieties of apples, one for every taste and every type of recipe. Try them all to find ones you love!!

Have you ever heard the saying "Apple pie without the cheese is like a hug without the squeeze?" Well that goes for this soup and appetizer too!



ONTARIO APPLE CHEDDAR SOUP

Perfect for warming tummies after playing outside, this rustic soup bursts with tangy apple, sweet leeks and aged cheddar. Serve with a slice of crusty bread and a green salad for an easy weeknight meal.

Serves 6

INGREDIENTS

- 2 tbsp (30 mL) butter (or 1 tbsp [15 mL] of Canola oil)
- 3 **Ontario Apples** (McIntosh or Cortland), peeled, cored and chopped
- 1 cup (250 mL) chopped leeks (white and light green parts only)
- 1 cup (250 mL) chopped celery
- 1 cup (250 mL) chopped carrots
- 1 tbsp (15 mL) chopped fresh thyme
- 1 tbsp (15 mL) chopped fresh rosemary
- ½ tsp (2 mL) each salt (optional) and fresh cracked pepper
- 2 cups (500 mL) water
- 2 cups (500 mL) apple juice
- 2 cups (500 mL) packed grated extra old cheddar
- 1 cup (250 mL) 1% milk (or evaporated fat free milk)

DIRECTIONS

1. In large saucepan over medium-high heat, melt butter. Add apples, leeks, celery, carrots, thyme, rosemary, salt and pepper. Cook, stirring often, until vegetables begin to soften, about 10 minutes. Add water and apple juice; bring to simmer and cook, until vegetables are very tender, about 30 minutes.
2. Working in batches, purée soup in a blender until smooth. Return soup to pot and over medium heat whisk in grated cheddar until dissolved. Gently whisk in milk and warm through (do not boil again).

SMOKY ONTARIO APPLE OKA BITES

A warm amuse-bouche of sweet Ontario apple wedges, smoky bacon and soft creamy Canadian Oka cheese, these bites are melt-in-your-mouth delicious and remarkably simple to prepare.

Makes 24 Pieces

INGREDIENTS

- 12 slices double-smoked bacon
- ¼ cup (50 mL) grainy mustard
- 2 **Ontario Apples*** cut into 24 wedges
- 8 oz (250 g) Oka cheese, cubed into 24 pieces

DIRECTIONS

1. In a skillet over medium heat, cook bacon in batches until cooked through but not crispy. Transfer to a paper-towel lined plate and let cool.
2. Preheat oven to 375°F (190°F). Cut each strip of bacon in half to make 24 small strips. Spread each strip with ½ tsp (2 mL) mustard and wrap around an apple wedge and piece of cheese. Secure with toothpick. Repeat with remaining ingredients.
3. Arrange bites on a parchment lined baking sheet. Bake in preheated oven just until bacon starts to bubble and cheese begins to melt, about 3-5 minutes. Do not overcook. Serve immediately.

CHEF TIP: If Oka cheese is unavailable, Gorgonzola makes a savoury substitute

VARIETY TIP: For best results use Ontario Honeycrisp, Gala, Fuji, Cortland or Red Delicious apples.

For more information and Ontario apple recipes visit onapples.com.

A T T E N D E E S

	BLOG NAME	TWITTER
Aaron R	My Chouchoux	
Abbey S	Abbey's Kitchen	@AbbeysKitchen
Aimee W	Simple Bites	@simplebites
Alana C	The Rustic Wife	@therusticwife
Alanna L	One Tough Cookie	@alannalipson
Alexandra L	Alex Cuisine	@alexcuisine_
Alie R	Simply Sweet Desserts	@SimplySweet_705
Amanda N	Heartless Girl	@hrtlesgirl
Amber J	Canadian Lentils	@CdnLentils
Amy M	Dairy Farmers of Canada	@100CanadianMilk
Angela D	Nonna's Way	@nonnasway
Anna R	Nonna's Way	@nonnasway
Anne C	Zeno Group	@annecayer @zenogroup
Ashley F	The Recipe Rebel	@TheRecipeRebel
Asiya B	Chocolate and Chillies	@AsiyaBaig
Ayngelina B	Bacon is Magic	@Ayngelina
Bernice H	Dish 'n' the Kitchen	@DishntheKitchen
Beth D	Beth Dunham Photography	@beth_dunham
Bonnie L	Sweet B, The Exploring Foodie	@SweetBFoodie24
Bridget O	Crosby's Molasses	@crosbysmolasses
Brittany S	My Daily Randomness	@BrittanyStager
Caity H	Caity's Apron	@Caitys_Apron
Carol H	Yummy Lunch Club	@yummylunchclub
Carole B	The Yum Yum Factor	@SMmamashack
Cassandra H	Crumb Kitchen	@CurrentlyCassie
Cathleen C	A Taste of Madness	@atasteofmadness
Cathy B	From Our Hideaway	@cathybrak
Charlene T	Chew Street	@1ChewStreet
Charlene M	Birchall & Associates	@Birchall PR @prcharm
Charmain C	The Messy Baker	@charmain_c
Christine A	Egg Farmers of Canada	@eggsoeufs
Corinna O	Breville Canada	@BrevilleCanada
Dana H	WellPreserved	@WellPreserved
Daniela D	Lifeovereasy	@Lifeovereasy

	BLOG NAME	TWITTER
Daniella P	Tooch's Kitchen	@toochskitchen
Dara G	How to Eat	@How_To_Eat
Deb P	Smitten Kitchen	@smittenkitchen
Denise B	Sweet Peas and Saffron	@SweetPeasSaff
Dennis P	Dennis the Prescott	@dennisfprescott
Diana L	365 Days of Easy Recipes	@365EasyRecipes
Diane G	Kitchen Bliss	@KitchenBlissCa
Emily D	Ontario Turkey	@OntarioTurkey
Erin M	How to Eat	@How_To_Eat
Ethan A	Food Bloggers of Canada	@EthanAdeland
Evelyne B	Cultureatz	@cultureatz
Fareen J	Food Mamma	@foodmammacom
Gabrielle G	Eye Candy Popper	@eyecandypopper
Giselle A	Cookina	@CookinaCo
Gloria D	Homemade & Yummy	@HomemadeYummy
Heather T	Heather in Heels	@HeatherNHeels @HeatherTravis
Heather M	Heather's Eats	@heather_eats
Hilary M	Cocoa Bean, The Vegetable	@CocoaBeanTheVeg
Holly B	Jittery Cook	@JitteryCook
Howard C	The Piquey Eater	@PiqueyEater
Ilona O	Ilona's Passion	@ilonaspassion
Isabelle B	Crumb	@izzbell
Jacqueline D	Cooking with Jax	@CookingWithJax
Jared K	The Hesitant Chef	@thehesitantchef
Jason D	Masco Canada	@DeltaFaucetCAN
Jeanette L	Beyond the Dough	@beyondthedough
Jennifer H	Clockwatching Tart	@clocktart
Jennifer E	The Lemon Apron	
Jennifer V	One Heart, One Family	@Mommy_Jennof3
Jennifer W	Gastro World	@GastroWorldBlog
Jennifer S	Mud On Her Boots	@_mudonherboots
Jennifer M	Farm & Food Care Canada	@FarmFoodCare
Jenny J	The Brunette Baker	@Brunette_Baker
Jessica C	She Bakes Here	@SheBakesHere

MUSHROOMS CROQUE MADAME | Visit mushrooms.ca for the full recipe!

"I've been very fortunate to have a beautiful working relationship with Mushrooms Canada for the past three years. As a baking and dessert blogger, we are often overlooked when it comes to recipe development opportunities where sugar isn't the star of the show. Contrary to popular belief, we don't *always* eat cake for breakfast, lunch, and dinner and certainly understand the importance of enjoying everything in moderation. I'm thankful the Mushrooms Canada crew were able to look past the sugar-laden decadence and saw my potential. They have given me the flexibility and freedom to create delicious, yet nutritious savoury recipes to share with readers not only in Canada, but also around the world. In return, it has given me the confidence to think outside the box and really challenge myself as a blogger."

-Jenny, The Brunette Baker



mushrooms.canada

A T T E N D E E S

BLOG NAME

TWITTER

Jo-Ann B	Jo-Ann Blondin	@JoAnnBlondin
Joel M	WellPreserved	@WellPreserved
Judy S	Welden Scott Communications	@JudyFoodieCA
Julia K	Imagelicious	@Imagelicious
Julie M	Daily Tiramasu	@Julie_Miguel_
Kacey J	The Cookie Writer	@TheCookieWriter
Kaitlin L	Fuchsia Freezer	@FuchsiaFreezer
Karin C	The Kitchen Divas	@2KitchenDivas
Kathryne G	The Media Chef / Food Musing	@FoodMuser
Kelly D	Farm & Food Care	@FarmFoodCare @kellydaynard
Kelly C	Ontario Apple Growers	@ontarioapples
Kelly K	Life Made Sweeter	@Lifemadesweeter
Kennedy R		
Kim T	The 5 O'clock Rush	@the5oclockrush
Kimberlee R	Picky Diet	@pickydiet
Kimberley O	Healthy Life Redesign	@DrKimberleyND
Kimberley C	Ontario Pork Producers' Market	@OntarioPork
Kimberlie R	The Finer Cookie	@kimerydoc
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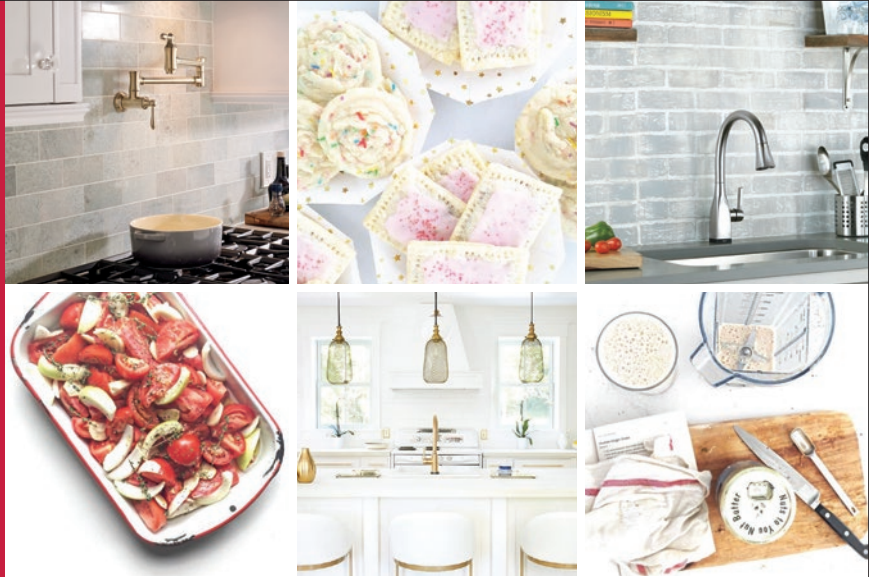
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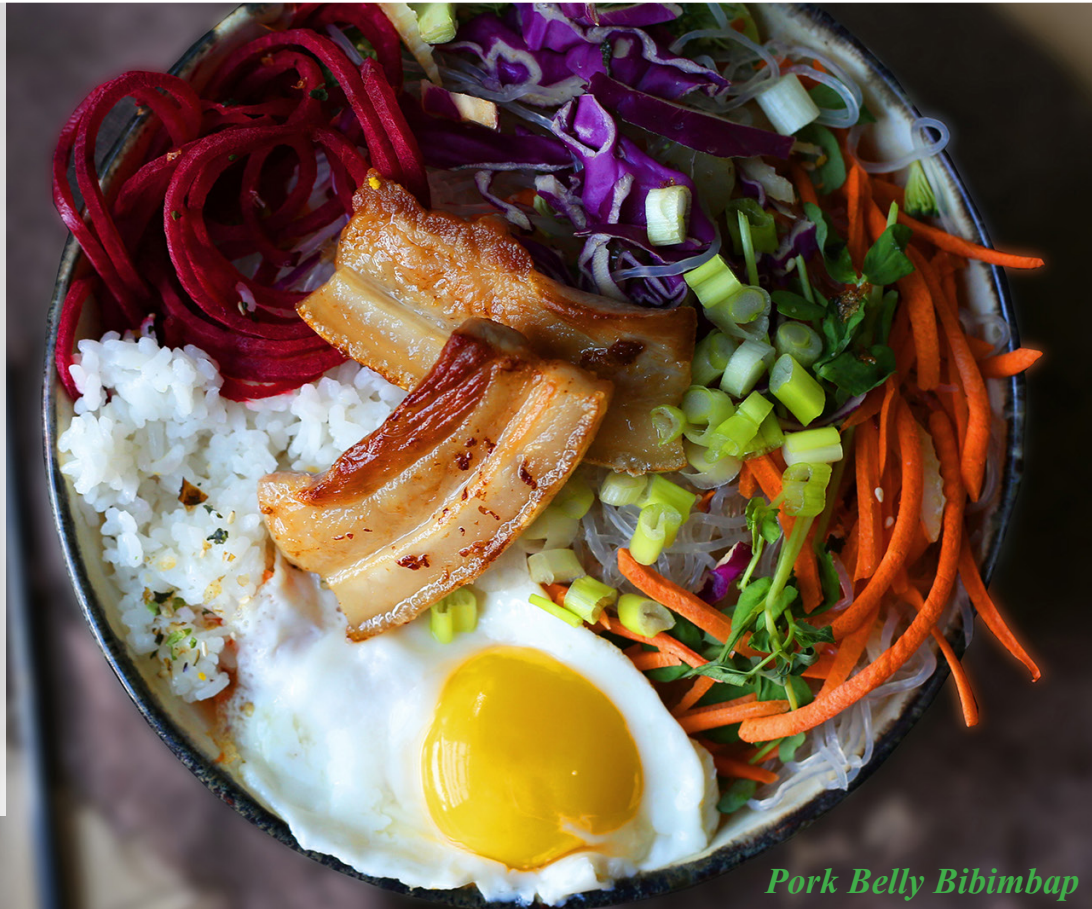
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Thank you to our dedicated team of on-site volunteers:

Lisa Bolton, Sondi Bruner Samantha Gutmanis, Beth Dunham, Ksenia Prints, Heather Mitchell, and Heather Travis.

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- Sandra Fernandes for managing on-site logistics.
- Liam Axe for our conference program design.
- Freeman Audio Visual

And thank you to every single one of you for travelling far and near to be here for FBC2016. It might sound cheesy, but we do this for you. Countless hours are put into making this weekend an unforgettable experience, both professionally and personally for all of you. And we're looking forward to seeing you all again very soon!

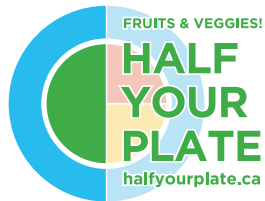
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