



GROWING KNEEHILL

# LONG TABLE DINNER

*August 18, 2018*



# HORSESHOE CANYON



[www.kneehillcounty.com](http://www.kneehillcounty.com)



## HORSESHOE CANYON

Located within the southern portion of Kneehill County along Highway #9, and just 15 minutes west of Drumheller, Horseshoe Canyon is a must see attraction for those traveling along the Highway #9 corridor.

Horseshoe Canyon was privately owned until 2016 when Kneehill County purchased the property, with remaining northern parcels purchased in 2017. Kneehill County Council sees this investment in Horseshoe Canyon as a way to diversify its economy and further its' strategic vision as a place to "Live, Work and Play".

The Canyon itself was created millions of years ago as the Rocky Mountains began to rise, rock layers and coal seams were laid down as sediment from rivers and lagoons that originated in the ancient Bearspaw Sea. Much later, about 12,000 to 15,000 years ago as the last ice age began its retreat, meltwater formed rivers that carved away at the soft rock layers below it. The strange formations of the badlands are the result of this action. Today rainfall continues the never-ending cycle of erosion, slowly changing the exposed landscape of the canyon.



## WELCOME!

On behalf of Kneehill County Council and staff, we welcome you to the Growing Kneehill Country Market and Long Table Dinner.

Our Agricultural Service Board is proud to host the event, celebrating Alberta Open Farm Days and Alberta Local Food Week.

Revel in the stunning backdrop of Horseshoe Canyon as you browse the Country Market, showcasing the plentiful local talent and bounty that Kneehill County and the surrounding area has to offer.

Thank you to the local producers, artisans and ag operations participating for their support, and happy shopping!

If you are staying for the Long Table dinner, get ready for a memorable experience. Surrounded by the breathtaking views of the Canyon, with top chefs preparing fresh, local fare for you to savor, the Long Table Dinner is a celebration of Albertan farms and Albertan food, sure to please every palate!

*- Reeve Jerry Wittstock*

## LONG TABLE DINNER MENU

### *Drinks*

Pearson's Saskatoon Berry Spiked Lemonade  
Cold Brew Mint Tea

Eqwitty Orange Belgian Witbier  
Ghost Pale Honey Rye Ale

PRAIRIE BREWING COMPANY

Fallen Timber Saskatoon Mead  
FALLENTIMBER MEADERY

### *For the Table*

Sourdough bread  
Country style Eqwitty Orange grainy honey mustard  
Farm quick pickles

Campagnola salami & calabrese piccante  
SOLETERRA

Fresh spreadable goat cheese "Waltz"  
DANCING GOATS FARMS

### *Salads*

Zucchini blossom salad - Zucchini & Summer squash | Blossom  
THREE HILLS HUTTERITE COLONY

Summer Panzanella salad - Local vegetables  
Buttered croutons | Goat Chevre | Greens  
THREE HILLS HUTTERITE COLONY & DANCING GOATS FARM

### *Side Dishes*

Red Fife wheat and eggplant with black garlic & tomato  
THREE HILLS HUTTERITE COLONY

Braised lentils | Local greens | Honey roasted carrots  
Fresh herb salad

### *Entrée*

Farm Basket chicken pot pie with local vegetables  
BAUER MEATS & FARM BASKET

Grilled AAA flank steak - Salsa verde  
Broccoli | Pickled red onions | Shoots  
BAUER MEATS & FARM BASKET

### *Dessert*

Raspberry tart mousse cake with local raspberries  
& house-made Jam, with raspberry and Golden Acres Honey  
MOUSSE CAKE SALLY

### *Coffee*

Gilberta Rojas Columbia (dark chocolate, hibiscus,  
red apple and raw sugar)  
HIGH SEAS COFFEE

## MEET OUR EXECUTIVE CHEFS



CHEF ANDREA HARLING

Originally from Toronto, Andrea was fascinated with the culinary world at a young age where she learned to develop her own unique style. She continued with her career at restaurants throughout Ontario, becoming an Executive Chef, at the age of 23.

In 2009, Andrea relocated to Calgary and began her Calgary culinary career with restaurants around the city including one of the city's most acclaimed restaurants Brava Bistro, and most recently was the Vice President and Executive Chef of Made Foods, a company that prides itself on providing the accessibility of good quality and affordable food to everyone.

Andrea believes that food does not need to be complicated to be extraordinary, and she accomplishes this by also placing the utmost importance of ingredients and knowing where your food comes from.



CHEF PIERRE LAMIELLE

Pierre got his start in the culinary field as a food columnist.

Educated at the French Culinary Institute in New York City Pierre is the award winning author of two national bestselling cookbooks: 'Kitchen Scraps' and 'Alice Eats'.

He teaches all ages and loves to geek out about food.

You may have seen him compete on Top Chef Canada or Chopped Canada.

His new project, 'The Munchy Munchy Cookbook for Kids' comes out Fall 2019.

## MEET OUR SPONSORS



**Canalta Hotels** [www.canaltahotels.com](http://www.canaltahotels.com) [www.canaltalodge.com](http://www.canaltalodge.com)

Headquartered in Drumheller, Alberta Canalta Hotels is a family owned and operated Canadian company, employing over 3000 people across Alberta, Saskatchewan, and Manitoba. Since 1974, Canalta Hotels' founders, Cam and Sharlene Christianson, along with their sons Blair and Brooke Christianson, have dedicated their professional lives to building a genuine company based on the principles of hard work and service excellence.



**Soleterra d'Italia Ltd.** [www.soleterra.ca](http://www.soleterra.ca) Located in Acme, Alberta

In 1927, Celestino and Cesarina Simonini set up a small processing plant in Modena, Italy. Almost ninety years and four generations later, the Simonini family has expanded the business into a name synonymous with superior cured Italian pork products. In 2016, they began a partnership with Alberta-based Sunterra Meats, part of an innovative and fully integrated family-run food company with farming, processing and retail operations, to bring high quality prosciutto and salami to Canadians. Using the Simonini family recipes and Sunterra's highest standard processing techniques, Soleterra d'Italia offers authentic Italian meats of uncompromising quality. Soleterra d'Italia products are available at Sunterra Market stores in Calgary and Edmonton, and Freson Bros. stores throughout Alberta.

**Food Tourism Strategies** [www.foodtourismstrategies.com](http://www.foodtourismstrategies.com)

Food Tourism Strategies is a Canadian company dedicated to growing regional Taste of Place experiences and events in unique regions in Canada. Focusing on local ingredients, cultures and talented chefs, FTS explores tastes and drinks in all a region has to offer.

## LONG TABLE FEATURED LOCAL PRODUCERS

**Dancing Goats Farm** [dancinggoatsfarm.com/home.html](http://dancinggoatsfarm.com/home.html)

**Located near Acme, Alberta** After retiring from successful ballet careers, owners Paul and Craig discovered their passion for both cheese and rural entrepreneurship. Their cheese is made in small batches using fresh milk procured from the goats on their farm. The pair is committed to ethical farming practices that involve developing humane relationships with their animals and maintaining sustainable stewardship of their land and natural resources.

**Soleterra d'Italia Ltd.** [www.soleterra.ca](http://www.soleterra.ca)

**Located just outside Acme, Alberta** In partnership with Sunterra Meats, Soleterra d'Italia offers authentic Italian meats made with family recipes from the Simonini family. Offered are various salamis, cooked meats, and cured meats, such as pancetta and prosciutto.

**Three Hills Hutterite Colony**

The Three Hills Hutterite Colony provides local consumers fresh meat, vegetables, strawberries, and other items from leather boots to stainless steel products all produced entirely on their farm.

**Mousse Cake Sally** [www.mousscakesally.ca](http://www.mousscakesally.ca)

**Located west of Three Hills, Alberta** Mousse Cake Sally focuses on creating novel, distinct, high-quality desserts that have traditionally accepted flavor profiles with a twist of childlike fun. In addition, they strive to make a positive impact on the local market by using homegrown ingredients in their products and by implementing environmentally sustainable business practices.

**Bauer Meats** [www.bauermeats.com](http://www.bauermeats.com)  
[www.facebook.com/farmbasket3hills](https://www.facebook.com/farmbasket3hills)

**Located in Three Hills & Near Torrington, Alberta** Owners Mike and Annette Bauer have operated Bauer Meats in Torrington for 20 years and have made their full line of beef, pork, chicken, sausage, bison, and elk products available for purchase. All products are Alberta grown and produced, and sourced only as far as Calgary. In addition to their meats the Bauer's opened a food store in Three Hills in 2017 called the Farm Basket that is dedicated to providing fresh, local, and hand-crafted foods.

**High Seas Coffee** [www.highseascoffee.co](http://www.highseascoffee.co) @highseascoffee

**Located in Linden, Alberta** High Seas Coffee is family owned and operated. Father-Delton, Son-Tyler, Son-in-law-Travis, Daughter-Krista. We are located in the middle of landlocked rural Alberta. We like the irony of our name. Actually we just like the ocean! Nevertheless, your coffee beans did travel here via the sea.

**Prairie Brewing Company** [www.prairiebrewco.com](http://www.prairiebrewco.com)

Prairie Brewing Company was born out of a trip to Australia, where Ryan Ferguson, Mark Ferguson, and Darren Kester toured a brewery and decided “it can’t be that hard.” The one thing we underestimated in our plan was the ‘easy’ part. We are proud to say though, that we have accomplished our first goal of starting a brewery and are working at furthering our goals of expansion. The company is located outside of Three Hills and currently sells four different beers: PBIPA, Eqwitty Orange, Orkney Brown, and Ghost Pale Ale.

**Fallentimber Meadery** [www.fallentimbermeadery.ca](http://www.fallentimbermeadery.ca)

Fallentimber Meadery is a member of the cottage winery industry in Alberta. Our doors officially opened to the public in the fall of 2010. Great mead starts with great honey, and honey is something that the Ryan family knows very well. Back in 1969, Blake Ryan started the family business when he purchased the family farm and established his first hives. Kevin Ryan carried on the profession of beekeeping and continues to do so as part of the Fallentimber Meadery. All of our meads are produced with Ryan’s Honey and that superior flavour comes through in every glass.

**Golden Acres Honey** [www.goldenacreshoney.com](http://www.goldenacreshoney.com)

**Located near Three Hills.** Started from two hobby hives, Golden Acres Honey today ships out everything from Mail Order size packages, to complete Semi-Trailer Loads. Believing that combining the finest Canadian Honey with personal, friendly service and integrity, will insure your satisfaction, and thus their continued success. We would like to welcome you to the ever growing family of satisfied Golden Acres customers, making the world a sweeter place.

**Pearson’s Berry Farm** [www.pearsonsberryfarm.ca](http://www.pearsonsberryfarm.ca)

Pearson’s Berry Farm is a full operating production facility located west of Bowden, Alberta. All our products are manufactured and baked fresh at our location where the bakers enjoy the sweet aromas of fresh baked pies, tarts and muffins each and every day throughout the entire year. Our doors are always open to the public to come in and visit our farm and purchase our delectables.

## COUNTRY MARKET VENDORS

**Soleterra d’Italia Ltd.** [www.soleterra.ca](http://www.soleterra.ca)

Soleterra d’Italia offers authentic Italian meats of uncompromising quality. Soleterra d’Italia products are available at Sunterra Market stores in Calgary and Edmonton, and Freson Bros. stores throughout Alberta.

**High Seas Coffee** [www.highseascoffee.co](http://www.highseascoffee.co) @highseascoffee

You can buy our Coffee at our Café, Online, or at AG food in Linden.

**Homestyle Pies** [www.facebook.com/Homestyle-Pies-100879943313057](https://www.facebook.com/Homestyle-Pies-100879943313057)

**Located in Hanna, Alberta.** Farming in the Handhills area, we source home-grown local products for our pies! Homestyle Pies is proud to offer an assortment of meat pies, fruit pies made with locally grown fruit, cream pies, cinnamon buns, breads, and loaves. We have a storefront in Hanna, Alberta, and we also run our food truck, and cater for small and large events. Customers can buy, hot pies and food at our establishment, or frozen pies to take home.

**Alberta Prairie Steam Tour** [www.absteamtrain.com](http://www.absteamtrain.com)

**Located in Stettler Alberta.** Have you ever wondered what it would be like to travel the railway of Canada’s Old West and be suddenly halted by mounted gunmen? If you board our Prairie Excursion Vintage 1920 train in Stettler, Alberta, you’re very likely to find out! Passengers on the Alberta Prairie Steam Tour experience the scenery, history, and wildlife of the prairies. Tours vary in length from 5-6 hours and include on-board entertainment and buffet meals.

**Jungling Works** [www.junglingworks.com](http://www.junglingworks.com)

**Located in Drumheller, Alberta.** Visual artist Debra Jungling is a third generation “Badlands Dweller” with a passion for translating her photographs of the Canadian Landscape into wearable art & home décor. Her collection includes digitally printed art scarves, aprons, table runners, and decorative pillows reflecting the beauty of our land.

**Canadian Badlands Tourism** [www.canadianbadlands.com](http://www.canadianbadlands.com)

**Headquartered in Drumheller, Alberta.** Canadian Badlands Tourism (CBT) is a not-for-profit Alberta Corporation providing a new and innovative approach to creating an integrated, destination-based tourism industry in South-Eastern Alberta. CBT is the largest co-operative regional partnership of municipal governments in Alberta.

## COUNTRY MARKET VENDORS

**Red Deer River Adventures** [www.reddeerriveradventures.com](http://www.reddeerriveradventures.com)  
facebook: @RedDeerRiverAdventures

**Located in Drumheller, Alberta.** Red Deer River Adventures is a family owned Adventure tourism business featured around the Drumheller Badlands with a huge focus on the Red Deer River. We offer kayak and canoe tours as well as rentals on the water and E-bikes to explore the valley on the extensive bike trails. Stay tuned for new adventures as we look at offering hiking tours in new locations like Horseshoe Canyon!

**Sage Valley Marketing** [www.naturesessentialgarden.com](http://www.naturesessentialgarden.com)

**Located in Rosedale, Alberta.** Made in Canada - That's the premise behind Sage Valley Marketing and the Nature's Essential Garden line. We are a business that continues to bloom just outside of Rosedale, Alberta. Nature's Essential Garden is a diverse line of distinct body care products made with plenty of naturally, fair trade organic ingredients and wonderful scents. Sage Valley Marketing offers private label manufacturing, which includes signature scents and 100% satisfaction guaranteed all natural, and all organic. We specialize in bentonite and sage along with other local products found in the Badlands

**Pursuit Adventures** [www.pursuitadventures.ca](http://www.pursuitadventures.ca)  
facebook: @pursuitadventures

**We're an independent, locally owned tour company established in 2010 and based in Red Deer, Alberta.**

Our goal is to inspire you to play outside, explore the places we love and experience the activities we're passionate about. Whether it's a winter sightseeing tour exploring the ice bubbles of Abraham Lake, heading out on a day hike away from the crowds or spending an evening snowshoeing under the stars, we're here to help you find your adventure.

As far as we're concerned, food is part of all great outdoor adventures. It keeps us fueled on the trail, helps us slow down to enjoy the moment over lunch, and gives us an excuse to get together and share the memories we've made along the way. That's why we include great local food in everything we do, from the tours to our new Basecamp + Cafe in Capstone at Riverlands on the edge of downtown Red Deer and Waskasoo Park.

*Because adventure is found wherever you look...*



Situated in the heart of central Alberta, Kneehill County is a progressive rural municipality comprised of approximately 814,653 acres of land and a population of over 5000. Within the Kneehill County boundaries are the Towns of Three Hills and Trochu, Villages of Acme, Carbon and Linden, and 4 Hamlets of Torrington, Huxley, Swalwell, and Wimborne. Other neighbourhoods include Hesketh and Sunnyslope, bringing the total population to over 11,000 residents.

Today, agriculture remains the backbone of the local economy, complemented by a strong oil and gas industry. Wind power is now a fixture in the Kneehill County hills and skies. We are also part of the Canadian Badlands tourism group. Kneehill County borders the Tyrrell Museum in Drumheller and Rosebud Theatre in Wheatland County, which both play a large part in tourism of the region. Camping is also very popular in our area. Kneehill County has four overnight campgrounds under its umbrella - Keiver's Lake, Braconnier Dam, Swalwell, and Torrington. Along with municipal campgrounds in Acme, Carbon, Linden, Trochu and Three Hills, there are a number of accommodation options for guests to choose from while they explore Kneehill County!



[www.kneehillcounty.com](http://www.kneehillcounty.com)