

Harbourfront centre

Harbourfront Centre WORLD ROUTES 2009 *presented by RBC* Hot + Spicy Food Festival *presented by NOW Magazine* September 4 – 7

TORONTO, August 17 – The 12th edition of the **Hot + Spicy Food Festival** promises to be the most overwhelmingly mouthwatering and aurally indulgent festival yet. The final weekend in the World Routes summer series kicks off Friday September 4 with local Latin fusion artists **Lady Son & Articulo Veinte** who warm up the stage for **SalsAfrica** – a highly-charged, rhythmically-inspired group of musicians led by percussionist **Luisito Orbegoso**. SalsAfrica features the heavyweights of Toronto's Cuban, African and Jazz music scenes (including **Donne Roberts**, **Adam Soloman**, **David Virelles**, **Mark Kelso** and many more.) **The Sauce Boss** (aka Bill Wharton) cooks gumbo using his signature Liquid Summer hot sauce while singing and playing slide guitar.

The delectable offerings from Louisiana pepper the festival with live performances from the 'Soul Queen of New Orleans' - **Grammy winning singer Irma Thomas** who marks the 50th anniversary of her first recording session this year and an over 10 year hiatus from Harbourfront Centre. Fellow **Grammy award-winning Zydeco artist Terrance Simien** also performs and does a **Creole for kidz** workshop. Up-and-coming charming Canadian Beatboxing soul singer **C.R Avery** opens for Thomas. **The Rebirth Brass band** oil their valves up for a night of grooves and Village Voice writer **Greg Tate** leads the ever-chaotic free-Jazz multi-racial ensemble of musicians in **The Burnt Sugar Chamber Arkestra** using the Butch Morris's Conduction System for orchestral improvisation at the Late Night NOW performance area for two evenings of not-to-be-missed live music.

Festival attendees can light their tongues on fire at the returning **Red Hot Market**, featuring hot sauces, dips and marinades from around the world. The **International Iron Chef Competition** returns with **Chef Ben Thibodeaux (Louisiana)**, **Chef Kent Tran (New Mexico)** and a **specially voted Canadian Iron Chef** competing for Hot + Spicy Food Festival glory. New this year is the **Emerging Chef Competition**, where local and recent graduates from Humber College Culinary School, Niagara-on-the-Lake Culinary School, Stratford Chefs School and the Liaison College of Culinary Arts go head-to-head. The winning Emerging Chef is bestowed an all-inclusive trip for two to the Breezes Runaway Bay Resort in Jamaica sponsored by Superclubs and itravel2000. **Meet the Street Meats** celebrates the newly sanctioned explosion of diverse street foods available to Toronto locals and visitors through a series of ongoing demonstrations throughout the weekend (presented with Toronto à la carte.)

Get a sneak peek of the local heroes from the **2010 Toronto Firefighter Calendar** (all proceeds go to the Princess Margaret Hospital). **10 Tastes to Try Before You Die** programs some of Toronto's best chefs who take a favorite and turn it on its head. The selection of foods showcased includes everything from **Curry Chicken Poutine** from **Ryan Smolkin** from **Smokes Pouterie** to **Chili Chicken Orzo** from **The Food Network's Roger Mooking** (who hosts the show *Everyday Exotic*) to **Mini Tuna Wasabi Burgers** courtesy of **Winlai Wong** from **The Spice Route**. Two books of a culinary theme are launched within the festival – **The beerbistro Cookbook** (featuring beer pairings during the discussion courtesy of Molson Canada Ltd.) and **The Settler's Cookbook**. Contraversial activist/farmer **Michael Schmidt** joins the fest to screen his documentary feature *Organic Hero or Bioterrorist*.

Brazil's dance culture is celebrated by Afro-Brazilian group **Dance Migration** and the martial artists of **Capoeira Camará**. Newly formed group **Bracatum** drums up sounds of North Eastern Brazil. **Hoop Toronto** and **Circus Alchemy** perform and teach workshops.

About World Routes

A series of FREE festivals that run from July through September, **World Routes presented by RBC** explores ideas in contemporary culture, bringing together rich, artistic traditions from around the globe. For complete information visit harbourfrontcentre.com or call 416-973-4000. Harbourfront Centre is located at 235 Queens Quay West, in Toronto.

Louisiana programming in the Hot + Spicy Food Festival is co-produced with the Office of Lieutenant Governor, Department of Culture, Recreation and Tourism and Louisiana Office of Tourism.

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LISTINGS

FOOD/MUSIC

The Sauce Boss: Friday, September 4, 7 p.m. – Redpath Stage & Saturday, September 5, 8 p.m. - SIRIUS Satellite Radio Stage

Bill Wharton (Sauce Boss) has cooked gumbo on stage for over 150,000 people for free. He mixes his own spicy original music--Florida Slide Guitar Blues--and adds his famous Liquid Summer hot sauce right into every night's cooking demonstration of his own gumbo recipe.

MUSIC

Lady Son & Articulo Veinte: Friday, September 4, 8 p.m. – SIRIUS Satellite Radio Stage

Canadian born and raised, Yeti Ajasin also known as Lady Son, is the lead vocalist/director of Latin fusion band Articulo Veinte.

SalsAfrica: Friday, September 4, 9:30 p.m. – SIRIUS Satellite Radio Stage

Using the sounds of contemporary salsa and african music, SalsAfrica is a truly Canadian band with artists from Madagascar, Peru, Kenya, Nigeria, Cuba, Ecuador, Jamaica, Italy and Venezuela finding and exploiting the similarities in their musical styles.

Rebirth Brass Band: Saturday, September 5, 9:30 p.m – SIRIUS Satellite Radio Stage & Sunday, September 6, 7 p.m. – Redpath Stage

The Rebirth Brass Band is perhaps the best contemporary New Orleans ensemble working in vintage marching band style out there today. With a world renowned reputation, the musicians of Rebirth are committed to upholding the tradition of brass bands while at the same time incorporating modern music into their show.

Burnt Sugar Chamber Arkestra: Saturday, September 5, 11 p.m. & Sunday, September 6, 11 p.m. – Brigantine Room & Tent - Late Night NOW presented by Heineken

Burnt Sugar integrates rhythm and blues, rock and roll guitar, free jazz horn explorations, 20th century string dissonance and up-to-the-minute electronic manipulations into one huge improvised explosion of sound. Led by Village Voice writer Greg Tate, the performances will be high-energy and one of a kind each evening.

C.R. Avery: Sunday, September 6, 8 p.m. – SIRIUS Satellite Radio Stage

C.R. Avery is a one man hip hop beatbox blues harmonica Americana iconoclast. His lyrical skills and vocal delivery have brought him to the forefront of the international spoken word scene. He is a past winner of the CBC national Poetry Face-Off. His new disc features his signature scratchy, smoky, beaten-by-years-of-cigarettes voice and obvious love of old-timey soul singing too.

Irma Thomas: Sunday, September 6, 9:30 p.m. – SIRIUS Satellite Radio Stage

New Orleans singer Irma Thomas is an American music icon who remains at the peak of her creative and interpretive powers. She is a Grammy award winning soul and rhythm and blues singer and continues to wow audiences with her beautiful voice.

Terrance Simien: Monday, September 7, 3 p.m. – SIRIUS Satellite Radio Stage

For more than 2 decades Grammy award winning artist Terrance Simien, 8th generation Louisiana Creole has been educating audiences about indigenous Creole Zydeco music. Leading his Zydeco Experience Band, Simien has become a highly respected, internationally recognized touring and recording artist and Cultural Ambassador for his state.

Bracatum: Monday, September 7, 4:30 p.m. – Redpath Stage

Enjoy the Afro Brazilian rhythms infused with funk, reggae and other popular styles to round off the mix. Bracatum is made up of 10 talented young musicians straight from the Northeast of Brazil.

FOOD:

The Red Hot Marketplace: Friday 4 at 6 p.m., Saturday 5 – Monday 7 at 12 p.m. – Lakeside Terrace Tent & Sculpture Court

The *Red Hot Market* was created for the *Hot and Spicy Food Festival* to be a place for the public to sample and purchase an eclectic variety of spices, sauces, marinades and dips; all with a hot and spicy flair. With over 12 different vendors on site for all four days, you can now take some of that Hot & Spicy Food Festival Heat back home with you. Participating vendors include:

Jake Albert's Specialty Food - www.jakealberts.com

Hot Mamas Food Inc - www.hotmamas.ca

Chetty's Hot Sauce - www.chettyenterprises.com

Edna's Pickles - www.ednaspickles.com

The Joy of Harvest

Peppermaster - www.peppermaster.com

Betty K Foods - www.bettykfoods.com

So Hot Sauce - www.sohotsauce.com

Susie's Hot Sauce - www.susieshotsauce.com

Eadrey Food Company - www.eadreyfoods.ca

Can-West Hot Sauce

Island Spiced - www.islandspiced.com

Toronto Firefighter Calendar: Saturday, September 5, 1:30 p.m., 3:30 p.m., & 5:30 p.m. – Marilyn Brewer Community Space

Three hot Firefighter calendar models turn chef and cook up some hot treats. Support the Princess Margaret Hospital Foundation and come snap a picture with these hot studs!

10 Tastes to Try Before You Die: Saturday, September 5 – Monday, September 7 –Lakeside Terrace
Surrender yourself to 10 of the most mouth watering tastes you will ever try.

Winlai Wong of the Spice route: Saturday, September 5, 2:30 p.m. *Mini Tuna Wasabi Burgers*

Chris McDonald of CAVA Restaurant: Saturday, September 5, 5 p.m. *Spicy Hot Tamale*

Ryan Smolkin of Smoke's Poutinerie: Sunday, September 6, 4 p.m. *Curry Chicken Poutine*

Chef Jay Calvert: Sunday, September 6, 5:30 p.m.

Judith Finlayson: Sunday, September 6, 6 p.m. *Quinoa Chilli*

Christopher Pinheiro: Sunday, September 6, 7 p.m. *Moros y Christianos (Moors and Christians)*

Roger Mooking: Sunday, September 6, 9 p.m. *Chilli Chicken Orzo*

Amar Patel of Indian Rice Factory: Sunday, September 6, 2 p.m. *Famous Chicken Vindaloo*

Igor Milijanovic of I Feel like Crepe: Monday, September 7, 12:30 p.m. *Leon Crepe*

Isam Kaisi of 93 Harbord: Monday, September 7, 2:30 p.m. *Sumac-Spiced chicken, Onions & Pine Nuts on Naan*

International Iron Chef Competition: Sunday, September 6, 1:30 & 4:30

Monday, September 7, Finale 2 p.m. – Brigantine Room

1) Chef Ben Thibodeaux: Chef Ben Thibodeaux grew up hunting, fishing, and cooking traditional South Louisiana food. He has won many awards including the Silver Culinary Award at the 2008 New Orleans Wine & Food Experience Grand Tasting. Currently Chef de Cuisine, under Executive Chef Darin Nesbit, Chef Ben takes Creole food to a new level with his own twists on classic dishes.

2) Chef Kent Tran: Kent Tran, Executive Chef, Santa Ana Star Casino, Santa Ana Pueblo, New Mexico was born and raised in Vietnam and fled the country in 1983 to become an exceptional chef here in the U.S. He has fifteen years of experience serving in the South Jersey-Greater Philadelphia area, where he perfected his own culinary style. He has a unique sense for Asian-inspired cuisine with a touch of Southern France.

3) Canadian Iron Chef: The Canadian chef that will participate in the International Iron Chef Competition is being chosen via online vote. Visit <http://www.harbourfrontcentre.com/worldroutes/bestchef/> to vote today. Voting closes Friday, August 21 at 12 p.m.

Emerging Chef Competition: Saturday, September 5, 1 p.m., 3 p.m. & 5 p.m. – Brigantine Room
Various chefs from Humber College Culinary School, Niagara on-the-lake Culinary School, Stratford Chefs School and Liaison College of Culinary Arts compete for the title of “Emerging Chef”. The winner receives a trip for 7 nights for two adults to the Breezes Runaway Bay Resort in Jamaica. The competition is sponsored by Superclubs and itravel2000.

Meet the Street Meats: Saturday, September 5th – Monday, September 7 – Brigantine Tent
Meet the Street Meats is an opportunity for you to witness some amazing cooking demonstrations in front of your eyes. Teaming up with Toronto à la Carte, here is your opportunity to get street-wise in the global kitchen!

Seemab Ahmad: Saturday, September 5, 2 p.m. *Indian food cart (Chicken Biryani)*

Andnet Zere: Saturday, September 5, 4 p.m. *Eritrean food cart (Kilwa Beef)*

Noorullah Iman: Saturday, September 5, 6 p.m. *Afghani food cart (Chapli Kabob)*

Young-Jim Kim: Sunday, September 6, 2:30 p.m. *Korean food cart*

Bridgette Pinder: Sunday, September 6, 4 p.m. *Caribbean food cart (Jerk Chicken Fajitas w/ Mango Salad)*

FILM:

Michael Schmidt - *Organic Hero or Bioterrorist*: Friday, September 4, 6:30 p.m. – Studio Theatre
This film follows an activist farmer as he struggles to continue providing his “farm fresh milk” while battling authorities, preparing for his trial, and attempting to find a political solution to legally provide raw milk in Canada.

FAMILY:

Play the Rubboard (part of Terrence Simien’s *Creole for Kidz*) : Sunday, September 6, 1 p.m. & Monday, September 7, 1 p.m. – HarbourKids Zone Tent

As a part of Terrance Simien’s ongoing outreach and educational performances, geared specifically at teaching audiences young and old about Creole culture, you can now play your own Rubboard along side Terrance himself! Join us in the Kidszone Tent where we will be making our own Rubboards.

Terrence Simien presents *Creole for Kidz*: Sunday, September 6, 3 & 4:30 p.m. – Redpath Stage
A multicultural arts-in-education performance that has reached over 60,000 students K-12, parents and educators at schools, art centers and festivals around the country. This is the first program of its type and has been enthusiastically received from Arizona to the Outer Banks, from New York, NJ to Atlantic City, NJ and from Charlotte, NC to New Orleans, LA.

DANCE:

Circus Alchemy: September 4-6, 9 p.m. – Redpath Stage

Circus Alchemy presents a blend of fire, dance, and circus in a new breed of spectacle arts for the masses. Their performances are influenced by street theatre, both traditional and modern circus, clowning, and various dance forms.

The Dance Migration: Saturday, September 5, 7 p.m. – Redpath Stage

Dance Migration are one of Toronto’s hottest Afro-Brazilian dance companies and are no strangers to the stage. They’ve performed at Lula Lounge, Luminato and countless other festivals and events.

Capoeira Camará: Monday, September 7, 2 p.m. – Ann Tindal Lawn

Join members of Capoeira Camará as they perform this traditional Brazilian Martial Art that fuses acrobatics, dance, music, and song into one exciting show.

AUTHORS/BOOKS:

The beerbistro Cookbook (book presentation & cooking demonstration): Monday, September 7, 1 & 3:30 p.m. – Brigantine Tent

An engaging onstage discussion and beer tasting, taken straight from the pages of the beerbistro Cookbook. Stephen Beaumont, co-author of The beerbistro Cookbook recommends some of the unique beers that can be paired with the recipes. (Beer pairings for this event courtesy of Molson Canada Ltd.)

Yasmin Alibhai-Brown (a reading & conversation): Friday, September 4, 8:30 p.m. – Studio theatre

Join us for a book reading and conversation with renowned British author Yasmin Alibhai-Brown, as she presents her book *The Settler's Cookbook: An Immigrant's Memoir of Food and Fusion*.

LECTURES/WORKSHOPS:

Dance Migration Workshop: Saturday, September 5, 5 p.m. – Redpath Stage

Led by Artistic Director Adrianna Yanuziello, this professional dance company focuses on bringing the roots of Afro-Brazilian dance culture to Toronto audiences.

Hoop Toronto Workshop: Saturday, September 5, 1:30 & 3 p.m. – Redpath Stage

Hooping is contagious! The massaging rhythm is calming, while the movement is sensual and energizing. Come hoop away with Sadie "Spins" Yancey, Hoop Toronto's founder.

The Burnt Sugar Chamber Arkestra presents: A Workshop in Conducted Improvisation: Sunday, September 6 & Monday, September 7, 12 p.m. – Redpath Stage

This one of a kind performance workshop will demonstrate how new musical material may be generated and existing musical material may be restructured and renewed in real-time performance using 'Conduction', the versatile lexicon of hand and baton gestures developed over the past twenty years by improviser and conductor Lawrence "Butch" Morris.

Artist talk with the Sauce Boss: Saturday, September 5, 7 p.m. – Marilyn Brewer Community Space

Join us for a conversation with the Sauce Boss himself, Bill Wharton

Artist talk with Irma Thomas: Sunday, September 6, 6:30 p.m. – Marilyn Brewer Community Space

Join us for a conversation with the "Soul Queen of New Orleans", Irma Thomas. Irma's incomparable career spans over 45 years, and includes a recent Grammy award win as well.

Artist talk with Terrance Simien: Sunday, September 6, 8 p.m. - Marilyn Brewer Community Space

Join us for a conversation with Grammy Award winning artist Terrance Simien, one of Louisiana's most dedicated cultural ambassadors and champion of Creole culture.