

CALL TO ACTION 83:

WHAT DOES RECONCILIATION TASTE LIKE?

explore



*WELCOME/BOOZHOO/
TEKWANONWERA:TONS
TO KINGSTON/KA'TAROH:KWI/
KEN'TARÓKWEN/CATARACOUI*

Kingston remains on the ancestral homelands of the Huron-Wendat, Anishinaabe, and Haudenosaunee Confederacy. Tourism Kingston acknowledges the everlasting presence of these Nations and other First Nations, Métis, and Inuit who share this landscape today. We are grateful to reside in and remain visitors to this territory, while acknowledging our responsibility to honour the land, water, and skies with gentle respect and purifying preservation.

discover





Call to Action 83: What does reconciliation taste like?

Inspired by Truth and Reconciliation Commission Call to Action 83 – for Indigenous and non-Indigenous artists to undertake collaborative projects and produce works that contribute to reconciliation – this celebration brings together Indigenous and non-Indigenous chefs and beverage purveyors for a day of exploration. Rooted in education, collegiality, and respect for the seasons, these culinary collaborators will build a powerful experience that explores Indigenous foodways, linking the food and drink consumed with its history, heritage, culture, and geography.

Due to the nature of this event, dietary restrictions cannot be accommodated.

Date: March 18, 2023. 11 am to 3:30 pm with culinary and artistic activations throughout event

Venues: Isabel Bader Centre for the Performing Arts & Juniper Café (Tett Centre)

EXPERIENCE

Featured Chefs

Chef Zach Keeshig,
Naagan

Chef Leah Marshall Hannon,
Stella's Eatery

Chef Lee Arden Lewis,
formerly of Jackson's Falls Country Inn
and Restaurant

Chef Joseph Shawana,
Professor & Indigenous Culinary Advisor,
Centennial College, and Owner/Operator,
Kūkūm Kitchen

Chef William Arnaud,
Otter Creek Kitchen

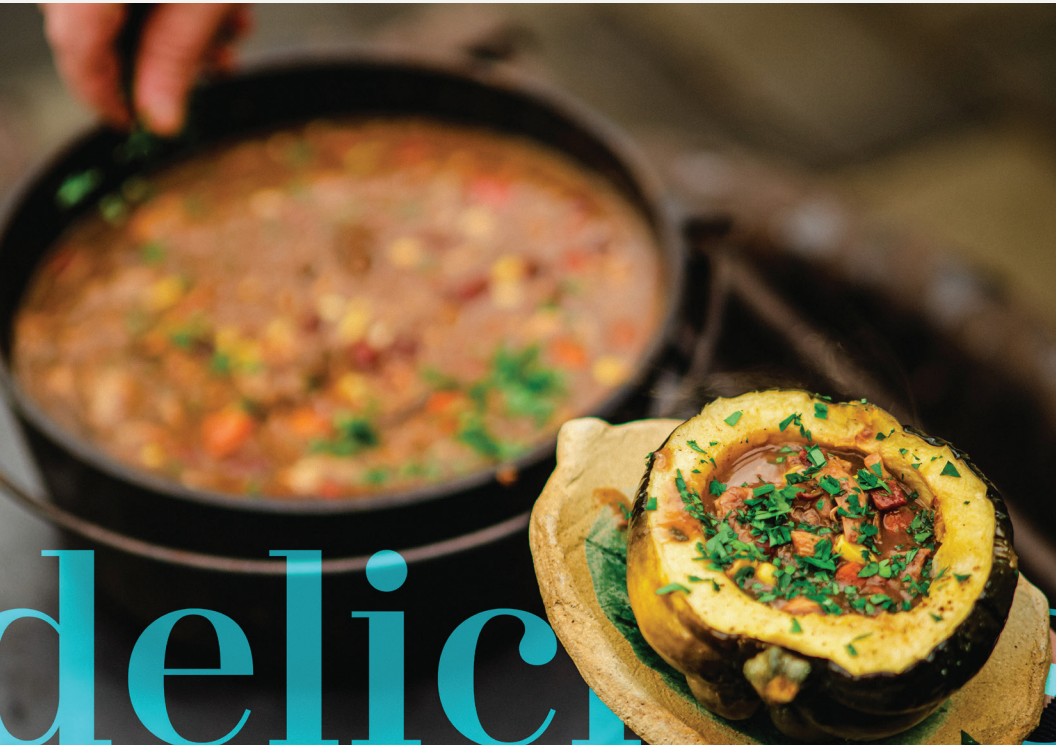
Chef Cayley Balint,
Frontenac Club

Chef Colin Johnson,
Queen's University

Chef Cassandra Mercier,
Atomica

Alix Carr-Harris,
Owner/Operator,
Haymakers Coffee Co.

Sarah Sanders,
Head Bartender, Frontenac Club





ZACH KEESHIG

Chef, Naagan

Chef Zach Keeshig runs “Naagan” (Ojibwa for dish), a small 13-seat reservation-only dining room at the Owen Sound Farmers Market. Born in Warton Ontario but raised in Owen Sound, Zach attended culinary school locally under Chef Anthony Bevan (formerly of Humber College) and apprenticed under local Chef Tim Johnston, later working at highly regarded restaurants such as Langdon Hall (Cambridge, ON), Micheal Stadlander’s Eigensinn Farm (Singhampton, ON) and Restaurant Pearl Morissette (Jordan, ON).

Zach is a pioneer and educator of what he calls “progressive Aboriginal cuisine,” using ingredients with Ojibwa background from the land to create modern dishes. Naagan was recently recognized in enRoute magazine’s 30 “Best New Pop-ups” and was featured in Canada’s Top 100 Chefs/Bars/Restaurants.



LEAH MARSHALL HANNON

Chef, Stella's Eatery



Chef Leah Marshall Hannon was born in Parry Sound to Ojibwe and British parents. Raised between Toronto and Parry Sound, her father would take Leah and her twin brother on adventures along the shores of Georgian Bay and Pickerel River where they would gather berries, wild chamomile, junipers, sweetgrass, wild leeks, lake fish, and more. In Toronto, Leah was exposed to culinary diversity and developed her passion working as a prep/line cook. She moved up the ranks to Chef de Cuisine at Deluxe, La Cubana, and Midfield Wine Bar.

Since 2018, Leah has focused on casual farm-to-table dining with friends and families gathered, sharing dishes at her restaurant, Stella's Eatery, in PEC. Taking notes from the indigenous wisdom she learned as a child and applying the culinary techniques she cultivated in some of Toronto's most memorable kitchens, the menu adapts daily to local produce and ingredients and is an ode to the seasons.



JOSEPH SHAWANA

Professor & Indigenous Culinary Advisor,
Centennial College, and Owner/Operator, Kūkūm Kitchen



Acclaimed Chef Joseph Shawana is Odawa, part of the Three Fires Confederacy. Born and raised in Wiikwemkoong Unceded Territory located on Manitoulin Island, Joseph was raised knowing that food is life. His cooking infuses his classical French training with Indigenous Foodways, full of flavour and never compromising quality. Currently a Professor and Indigenous Culinary Advisor at Ontario's Centennial College, Joseph is committed to culinary education for all communities.

Joseph is also the force behind the high-end Indigenous restaurant, Kūkūm Kitchen, which won the Best World Cuisine Award in 2019 over 33,000 restaurants. He's acclaimed for his experiments with traditional Indigenous ingredients, many of them wild, including fir tips, sweetgrass, and seal. Joseph was named Top Ten Chefs of Ontario, Gledfiddich Chef of the Year 2022, and has received rave reviews in the New York Times, Toronto Star, Globe and Mail, and Food & Wine. He was also recognized as part of Air Canada's Top 20 Restaurants in Canada (2019) and is a sought-after voice on the emergence of Indigenous culinary around the globe.



LEE ARDEN LEWIS

Chef/Owner (former), Jackson's Falls Country Inn and Restaurant

Lee Arden Lewis was owner and chef at Jackson's Falls Country Inn and Restaurant in Prince Edward County for over ten years before she sold the property in 2020. The restaurant was centred on Indigenous cuisine with a focus on local and foraged traditional Haudenosaunee ingredients.

Before Jackson's Falls, Lee worked with local chefs and an elk farm producing and providing authentic foods for restaurants, markets, and often included products from her organic herb farm in Waupoos circa 1995 onward. Lee has also travelled extensively and prepared food at powwows and private cooking for events and families.





CAYLEY BALINT

Chef, Frontenac Club

Cayley Balint started her cooking career in late 2008 at Kingston's Atomica, making gourmet pizzas while apprenticing under the head chef next door at Le Chein Noir. She attended culinary school at St. Lawrence College and used her summer co-op placement to travel to Banff where she worked at Buffalo Mountain Lodge, part of Canadian Rocky Mountain Resorts. This is where she obtained her love and inspiration for Canadian-inspired cuisine, and cooking with wild game meats.

After arriving back in Ontario, she started as a line cook at AquaTerra. Over the next few years, she would work her way up to become Catering and Banquet Chef of the Delta Hotel. Cayley joined the Frontenac Club team in August 2020, where she crafts menus that showcase Canadian ingredients at their finest. She highlights local products whenever possible and is inspired by the many cultures and people she meets in her travels along the way.



CASSANDRA MERCIER

Chef, Atomica

Cassandra Mercier has been Head Chef at Atomica for the last five years. Following graduation from Culinary Administration in 2010, she worked her way up in various kitchens. She has gone the upscale and high-end route before but right now loves breaking traditional rules and being as creative as possible with what's available locally.



WILLIAM ARNAUD

Chef, Otter Creek Kitchen

William was born in Brampton and raised in Barrie. Beginning his career at age 14, he worked at several restaurants before attending culinary school at Canadore College in North Bay. After culinary school he moved to England to travel and work at Coombe Abbey Hotel (Coventry). Upon returning to Canada, he worked under Shaun Edmonstone at Bruce Wine Bar (Thornbury, ON) before moving to Kingston, working for four years under Clark Day at Bayview Farm Restaurant.

It is at Bayview that William developed a strong working relationship with Francois Drolet and, upon Clark's retirement in 2019, the pair took over ownership and operations of Otter Creek Food Truck. At the onset of the pandemic, William stepped into a volunteer community role, leading and building Lionhearts Inc Food Program, which fed those in need within the Kingston area, cooking and preparing upwards of 700 meals per day. In July 2022 William and Francois opened Otter Creek Kitchen where they showcase local farmers and artisans, highlighted by their Otter Creek Farms Wagyu Beef, raised less than 10 minutes from the restaurant.



COLIN JOHNSON

Campus Executive Chef, Queen's University

With over 35 years in the hospitality industry as a cook, kitchen manager, sous chef, chef, executive chef, and most recently, Campus Executive Chef, Colin is an expert in all areas of food management. Colin currently oversees and supports the culinary program and team at Queen's University, operating three dining halls, 20 retail locations, a catering department, and an on-site bakeshop. He studied in George Brown's culinary program and is a Red Seal Certified Cook who is highly motivated and achievement oriented.

ALIX CARR-HARRIS

Co-owner/Operator, Haymakers Coffee Co.



Alix Carr-Harris is Co-Owner and Operator of Haymakers Coffee Co., a small-batch, microlot coffee-roasting business with her husband, Sietse Hylkema. After ten years on the road in corporate sales and many years in the food service industry, Alix and Sietse decided – over many cups of coffee – to create a life and business that provide them with time together on their beautiful Wolfe Island property and opportunity to connect with others in their eclectic community. As a human who’s moved 48 times and started a business in a pandemic, community and community-building are priorities for Alix both personally and professionally.





SARAH SANDERS

Head Bartender, Frontenac Club

Growing up in the Thousand Islands (Howe Island), as well as on farms outside Kingston, Sarah enjoyed rural living - as a young one playing in the woods, gardening, and learning about plants with one grandmother, while fixing a lawnmower with the other, and cooking dinners with her mother and father.

For these reasons, her style of cocktails and bartending practices have developed accordingly. Sarah enjoys bringing as many handcrafted, natural, and botanical ingredients behind the bar as possible. These methods and expressions connect her with her roots and help Sarah grow new ones.

Sarah's main focus is creativity, sustainability, botanical diversity, handcrafting, growing or foraging as much as possible, and exploring other cultures' culinary interests through travel and research. She is currently the Head Bartender and Bar Manager at the Frontenac Club, where she shares her creativity and passion with guests daily.



JENNIFER BRANT

Emcee and Musician

Yakothehtón:ni - Jennifer E Brant, Kanyen'kehá:ka (Mohawk) and sits with the Bear Clan. She is an educator, singer-songwriter, artist, and farmer from Kenhté:ke, Tyendinaga Mohawk Territory. Jennifer's work reflects her connection to her Kanyen'kéha (Mohawk) culture, and

people and places that surround her. The meaning of Yakothehtón:ni is she makes it fertile; she makes a garden for herself.

For the past 22 years, Jennifer has played music throughout Eastern Ontario at numerous festivals and events as a duo with her husband, Kieran Edwards, or with her band, Mustang. As an artist, Jennifer has displayed her work at the Woodland Cultural Centre – Indigenous Art, as well as a variety of local art shows.

KANONHSYONNE - JANICE HILL

Territory Elder and Associate Vice-Principal

Indigenous Initiatives and Reconciliation, Queen's University

Kanonhsyonne (Jan) leads the Office of Indigenous Initiatives, providing strategic support and leadership university-wide to oversee the implementation from the Queen's TRC Task Force Report recommendations. Jan is Turtle Clan, a Clan Mother of the Mohawk Nation from Tyendinaga Mohawk Territory. She began her academic career as an adjunct faculty member in the Faculty of Education and went on to help establish the Aboriginal Teacher Education Program, serving as Academic Co-Director for the program in 1997-98.

Jan is in the process of completing her Master of Arts in Gender Studies at Queen's. Jan served as Director of the Four Directions Indigenous Student Centre for seven years prior to being appointed as the Director of Indigenous Initiatives and most recently the Associate Vice-Principal (Indigenous Initiatives and Reconciliation).

BRODRICK GABRIEL

Artisan and Fire-Keeper

Brodrick Gabriel started his journey toward becoming a Ceremonial Man from a very early age when his dreams foretold the ongoing loss of ceremonies across the Nations of Turtle Island. Growing up as a member of the Lil'wat Nation near Pemberton, B.C., Brodrick therefore started to take part in west coast longhouse ceremonies, such as the Fire Ceremony at age 9.

It was shortly after this time that he befriended and began to learn teachings, songs, and dances from an Elder who introduced him to a range of ceremonies across the Prairie/Dakota Nations. He was honoured by the Lakota Sioux (Sitting Bull's People) with the name Mato Kawwihnalh which means Turning Bear in that language. From the Sundance to the Snake Dance, Brodrick honed his skills as a drummer and dancer, while also being taught to create various accoutrements associated with each of those ceremonies. Brodrick continues to create these items to this day and is excited to educate others about their significance.

educate

LORIE YOUNG

Artisan and Fire-Keeper

Lorie Young comes from the land of the midnight sun, Fort Smith N.W.T, and has been guided by family, Elders, Medicine People, Ceremonial People, Chiefs, and Chieftains since an early age. These influential voices have taught her about the connections to Mother Earth and how to nurture, gather, and heal with the gifts of medicines. She carries sacred water teachings as a life giver and water carrier, as well as ceremonial teachings associated with Birthing, Naming, Sweat Lodge, Fasting, and Healing.

Lorie carries the name Heart Woman and sits with the Deer Clan and Bear Clan as honoured through her Northern Plains Cree and Dene family. She is a mother, daughter, sister, Auntie, Grandmother, and residential school survivor. As an artist, singer, song writer, drummer, crafter, dancer, story teller, firekeeper, healer, and leader, Lorie honours Mother Earth as our first mother.



vibrant



DR. TERRI-LYNN BRENNAN

As an inter-cultural planner, Dr. Terri-Lynn Brennan combines a 30-year professional social equity background with national to global experience, and continues to deliver, facilitate, and train organizations and municipalities toward adopting local Indigenous worldviews into their foundational system structure and behavioral models. Terri currently services clients as a consultant through her company, Inclusive Voices Incorporated, Inclusive Voices | Building concerted communities, as well as through a senior leadership role at Ontario Presents, Ontario Performing Arts Presenting Network | (ontariopresents.ca). She is also a sector trainer for the Cultural Human Resource Council of Canada in Maintaining Respectful Workplaces. Terri is of Kanien'kehá:ka (Mohawk)/British descent and her family originates from Six Nations of the Grand River, Brantford, Ontario. She currently lives on Wolfe Island in Ontario with her partner ornithologist Mark Read and their Portuguese water dog, Higgs Boson.

NATALIE GOLDENBERG-FIFE

Founder, Gold + Fife

Natalie has her finger on the pulse of culinary innovation. For over a decade, she has curated over 1000 events in top restaurants and wineries in Ontario, British Columbia, Chicago, Israel and New York City. Her deep-rooted connections in the elite strata of food and wine industries enable her to organize unusually creative and satisfying events. In addition to being the founder of Gold + Fife, she is also a food journalist and has most recently been published in Canada's 100 Best and On the Bay magazines.

food

CHEF LEE ARDEN LEWIS & CHEF COLIN JOHNSON

Three Sisters Maple-Smoked Rabbit Stew served with baked sumac
Bannock and sage brown butter

CHEF LEAH MARSHALL HANNON & CHEF CAYLEY BALINT

Bison Tartare with dried blueberries, pickled wild leek, and horseradish oil served
on a corn, wild rice, and cranberry bean crisp.

- // Fermented squash and sumac
- // Dehydrated mushroom and sea truffle
- // Smoked bone marrow and juniper berry aioli

CHEF ZACH KEESHIG & CHEF WILL ARNAUD

Lake Fish cooked over open fire

- // Grilled sourdough
- // Roasted squash purée
- // Toasted seeds, maple vinaigrette, foraged garnish

CHEF JOSEPH SHAWANA & CHEF CASSANDRA MERCIER

Wild Rice Quail Pappardelle with foraged mushrooms, thyme, brown butter, confit
garlic, Pecorino, and pea shoots

CHEF ZACH KEESHIG

Burnt Gala Apple Sorbet, white pine oil, leaf tuile dusted with sumac

drink

HAYMAKERS COFFEE CO. STATION

A blind tasting and sampling of microlot coffees from Costa Rica, Guatemala, DR Congo, Ethiopian, Colombia, and Honduras roasted in their big barn on Wolfe Island.

Served with Three Sisters corn shortbread tart with white chocolate & raspberry swirl cheesecake & brûlée candied squash by Chef Lee Arden Lewis & Chef Colin Johnson

CHEF ZACH KEESHIG

- // Traditional cedar tea sweetened with maple
- // Black currant, burnt birch, juniper, and simple syrup
- // Seabuckthorn, toasted coriander, wild flower honey, and wild ginger
- // Gala apple, ponderosa pine, beeswax, and wild rice shoyu

CHEF LEE ARDEN LEWIS & BARTENDER SARAH SANDERS

- // Mulled Pear
Pear nectar, wood-smoked maple syrup, warm spices, torched sage, citrus
- // Haudenosaunee Spring
Fresh blended strawberries, maple water, mint

event flow

We kindly ask that you leave all expectations about exact timing at the door. This event will flow in accordance with the spirit of the day.

Start



11:00 AM

Isabel Bader Centre for the Performing Arts

Doors open

Haymakers Coffee Co. station

Naagan signature beverages

Welcome bites



11:20 AM

Isabel Bader Centre for the Performing Arts

Official welcome to the event by Territory Elder, Kanonhsyonne - Janice Hill



12:00 PM – 2:45 pm

Isabel Bader Centre for the Performing Arts & Juniper Café

Food & drink stations open

Artisan demonstrations and live music by Jennifer Brant, Lorie Young, Brodrick Gabriel

Opportunity to explore the history of Ka'taroh:kwi and Kingston with Dr. Terri-Lynn Brennan

Optional: 2:30 pm

Modern Fuel, Tett Centre for Creativity and Learning

Kingston WritersFest & Modern Fuel Zine Fair

At 2:30 pm there will be an Artist Talk with Cole Pauls. This is a free event you are welcome to join.

Cole Pauls is a Tahltan comic artist, illustrator, and printmaker hailing from Haines Junction (Yukon Territory) with a BFA in Illustration from Emily Carr University. Residing in Vancouver, Pauls focuses on his two comic series, the first being Pizza Punks: a self-contained comic strip about punks eating pizza, the other being Dakwākāda Warriors. In 2017, Pauls won Broken Pencil Magazine's Best Comic and Best Zine of the Year Award for Dakwākāda Warriors II. In 2020, Dakwākāda Warriors won Best Work in an Indigenous Language from the Indigenous Voices Awards and was nominated for the Doug Wright Award categories, The Egghead & The Nipper.

2:45 PM

Isabel Bader Centre for the Performing Arts

Interactive panel discussion with chefs

End

