

SALT SPRING NEWS

Daily News Of and For Salt Spring Island, British Columbia, Canada

Island Weather

2011.08.15 11:00:07



Mainly sunny. High 20. UV index 6 or high.

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Living

Food buskers in Canada, third installment: Toronto's Live Local Marketplace food vendors

Posted at Sunday, August 14, 2011 - 12:11 PM, by: Jim Scott

[Street food revolution housed in shipping containers](#)

Jennifer Bain *Toronto Star* Ontario Canada August 12, 2011



The Live Local Marketplace has taken refurbished shipping containers and turned them into microbusinesses outside the Scadding Court Community Centre at Dundas and Bathurst. Photo: Aaron Harris for the Toronto Star. This item includes a photo gallery of the food vendors.

There's a street food revolution happening at Dundas and Bathurst outside the Scadding Court Community Centre.

Eight food and two nonfood vendors have set up stalls inside refurbished shipping containers on the extra-wide Dundas St. sidewalk. They're selling everything from hot Indian sandwiches and Korean pancakes to grilled cheese sandwiches, bubble tea, crêpes, ethical meat and freshly fried mini doughnuts.

"It has come to light that there's a whole market in Toronto for different kinds of street food and also food that is accessible and available and not run-of-the-mill food," says Scadding Court's executive director Kevin Lee. The Live Local Marketplace — which runs roughly from Tuesday to Sunday between noon and 7 p.m. — has the city's blessing. ...

[Sloppy bunjo recipe](#)

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Magic Oven's Sloppy Bunjo is a hit with street food-loving Torontonians. Photo: Aaron Harris for the Toronto Star

Sloppy Bunjos are a hit at the Magic Oven Street Food stall at the Live Local Marketplace outside the Scadding Court Community Centre. Magic Oven co-owners Tony and Abby Sabherwal showed me how to make the spicy, sloppy, Indian, vegetarian sandwiches. Adding dried tea leaves for colour and flavour is a common trick in Indian homes. ...

Karon Liu writing in The Grid ("[The big cheeses](#)", July 6, 2011) listed Monforte's Scadding Court stall as a purveyor of one of Toronto's best grilled cheese sandwiches.

[Monforte at Scadding Court](#)

Monforte Dairy Stratford, Ontario Canada December 23, 2010



Monforte is young; still working to understand what it can and should be in the world. Where do we sell, what chains of distribution should we use, how do we present ourselves to the community?

I wanted to talk to you about something that came up last year that I am excited about. Javid from The Loft came by Trinity Bellwood Market to say "hi" on his way to Scadding Court Community Marketplace to look at a year-round booth for selling t-shirts etc. The idea of a spot in downtown Toronto where Monforte

could be present was an opportunity that I didn't want to miss.

Monforte is now at Scadding Court cubicles (at Dundas and Bathurst) and we are trying to figure out what we want it to be. For sure we will always have all of our cheese, meat, and crackers there. As well, we would like to sell grilled cheese sandwiches, tomato soup, water buffalo ice cream and chocolate chip cookies made from our own butter. But Monforte is still acting a bit like a teenager trying to figure itself out and this could change in a minute; at this point we are hoping to be open 5 days a week starting just after Easter. ... Please check out the [Scadding Court Community Market video](#) (6:56) and if you have a chance drive by, honk your horn, wave at Ben, stop and buy some cheese and watch what it turns into; at the very least life at Monforte is never, ever boring.

Be well. Fondly,
Ruth

Monforte Dairy is a family-run business. Ruth Klahsen is the owner/lead cheesemaker of the Monforte Dairy Company. Monforte makes cow milk, goat milk, sheep milk and water buffalo milk cheeses. (The water buffalo milk comes from George & Heath Taylor at [Purple Hill Farm](#)—established 1853— whose foundation stock is imported from [Fairburn Water Buffalo](#) located in Vancouver Island's Cowichan Valley.) Here are [Monforte's offerings](#). Ruth is a trained chef. In that capacity, she was at one time in charge of the kitchens in the Green Room restaurant at the world-renowned [Stratford Shakespeare Festival](#). Klahsen won the 2008 Women in Agriculture Award in recognition of her innovative role as a cheesemaker and entrepreneur. The presenter said that Ruth shows a “deep love of her craft, one which is especially suited to women,” and that “she has shaken our notion of what great cheese is.” In accepting the award, Ruth left the crowd laughing when she said of the lofty introduction that preceded her: “I found it difficult to listen to. In fact, I’m just an old broad who had a mid-life crisis!”



At the 2009 [Royal Agricultural Winter Fair](#) in Toronto (an important exhibit for Canada's livestock breeders), Prince Charles accepts a taste of Monforte's outstanding [Toscano](#), an aged sheep's milk cheese. Toscano is beloved by Ruth Klahsen. It was the first cheese she made when she started Monforte. In November 2009, the Globe and Mail published ["Monforte Toscano cheese"](#) and updated the article February 18, 2011.

... Pecorino Toscano originates in Italy (pecora is “sheep” in Italian). It's a pressed, cooked cheese with a natural rind whose history dates back more than 2,500 years. The Monforte Toscano, which has been aged six months, has a rustic, mottled rind that brings to mind an artifact just unearthed. Its paste is a pale straw colour, with warm tea tones near the rind. It exudes a pastoral well-being that engages the senses before you even take a bite. The texture is dense with some crumble, but remains moist. The flavours are soft and have an earthy depth, a sour cream richness and a subtle, sweet complexity with a bit of meatiness at the rind. ...

...

From the archives: [The food buskers: Street food culture finally getting established in Canada](#)

Salt Spring News June 9, 2011

We introduced the five links thus:

Food carts and stalls are long-established around the globe. Some of the world's most inventive cooks serve their creations from the street or through the window of a food truck.

[The food buskers, cont'd: Hopefully soon, Canada will see a nation-wide fleet of deli food trucks on our city streets](#)

Salt Spring News July 17, 2011

One new link.

Zane Caplansky's existing business is built around his smoked meat, a delicacy not seen in downtown Toronto since the Jewish population moved north, taking their restaurants with them. Caplansky aims to have the first truck licenced, inspected and ready to roll in Toronto some time this week. With money he may or may not have received via the investment TV show "Dragons' Den" — contractually, he can't discuss the show he taped in April, scheduled to air in the fall — he is readying plans to franchise a fleet of trucks nationally.

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