

SIDE DISHES

Free mobile app promotes local food retailers, eateries, and market vendors

MIA STAINSBY

VANCOUVER SUN

AN APP FOR LOCAL FOODS

We Heart Local follows the lead of Ocean Wise, promoting local, sustainable foods. But this will be promoting land-based producers. Restaurants, retailers, food trucks, and market vendors which meet the qualifying criteria will be able to use the We Heart Local brand recognition on menus, store fronts, in social media and with other marketing tools. A free mobile app for Apple devices connects consumers to the local B.C. food community enabling them to search via a geo-targeted map. It features local producers, recipes and food establishments. Says member chef Chris Whittaker of Forage restaurant: "Businesses like mine will finally have a strong and consistent way to let consumers know

that indeed they will find locally grown and produced food on the menu. I'm personally very excited to see this movement shape up and to have the support of technology like the mobile app which will help the public find establishments like mine and more broadly, to discover the many amazing foods around the province." We Heart Local is part of the Buy Local. Eat Natural. initiative by the B.C. Agriculture Council and the B.C. Ministry of Agriculture.

WORLDWIDE MACARON DAY

It's international Macaron Day Thursday and in Vancouver, Soirette (1433 West Pender) and French Made Baking (81 Kingsway) will be giving out a macaron for donations (a suggested \$2) to the B.C. Children's Hospital Foundation and Make a Wish Foundation. Meanwhile, Thierry Chocolaterie Patisserie



Sakura Night, at Tojo's Restaurant, is an opening event for Vancouver's Cherry Blossom Festival. Pictured is Tojo's sushi sampler.

Café will donate 10 per cent of all macaron sales to St. Paul's Hospital Foundation. Macaron Day was initiated by none other than Pierre Hermé, a renowned pastry chef in Paris.

CELEBRATING CHERRY BLOSSOMS

It's a celebration of transient beauty and this year the eighth annual Vancouver Cherry Blossom Festival does it in style with the opening event on Sunday, March 30, Sakura Night, at Tojo's Restaurant. Chefs from Zen Restaurant, RawBar at Fairmont Pacific Rim, Seventeen 89, Miku, Zakkushi and Bella Gelateria will join forces with

Hidekazu Tojo for an evening of martinis and Japanese food (such as Tojo's sushi sampler and Bella Gelateria's salted cherry gelato and Japanese plum wine sorbetto). Tickets are \$100 and proceeds will go to the Vancouver Cherry Blossom Festival. For ticket information, go to vcbf.ca.

CHOCOLATE RASPBERRY CHEESECAKE

These decadent little bites were dreamed up by Coquitlam's Jesse Meredith for CBC TV's Recipe To Riches cooking competition series. Meredith's Milk Chocolate Raspberry Cheesecake Cups won in the dessert category and he's a contender for the series finale on April 2 with a chance to win \$250,000. The dessert has been added to the permanent roster of President's Choice products and is available in select Loblaw stores across Canada. Meredith created them for his sister, combining all her favourite flavours. It has a chocolate cup, crunchy graham cookie crumb, raspberry filling and a creamy cream cheese topping. Tasters in The Vancouver Sun newsroom all gave a thumbs-up to his creation.

mstainsby@vancouversun.com
Blog: vancouversun.com/miastainsby
Twitter.com/miastainsby