

BONAFIDEBOX²⁰¹⁸



HAPPY HOLIDAYS

What can we say? We turned two and nothing could've prepared us for how much fun we had this year. We visited new places with old friends, cheered on clients from the sidelines as they participated in national competitions and hosted many guests to the brand of hospitality we share with our roster. We continue to be inspired by those around us and have so much to be grateful for.

The BONAFIDE Box is a way for us to showcase a year of adventures and our favourite things by makers from coast-to-coast and beyond. On behalf of the BONAFIDE tribe, thank you for sharing our stories, connecting us to new people and opportunities while supporting us in everything we do.

Please accept this token of our appreciation and celebration of our success. Do pay it forward and give this year's generous contributors a social media shout-out as you experience these fine products.

Jessie Bonafide Media & PR



BREVILLE

Canada

Most certainly one of our favourite brands, BONAFIDE headquarters is equipped with many Breville products. From the Smoking Gun included in the gift bag at the 2018 James Beard Foundation Media Awards, to the Smart Oven Pro we use almost daily to make toast, bake cookies and even roast chicken in - we are over-the-top brand loyalists and are proud to use Breville products in demos and photoshoots with our clients. We hope we're not on Santa's naughty list because our eye is on the Breville Sous Chef 16 Pro this Christmas! You're on our nice list so please enjoy this bamboo cutting board from our friends at Breville. It fits perfectly atop the Smart Oven and is great for serving charcuterie for two.

breville.com

  [@brevillecanada](https://www.instagram.com/brevillecanada)



LUKES DRUG MART

Calgary, Alberta

Calgary's oldest independent pharmacy, Lukes Drug Mart is one of our favourite local small business stories of growth and evolution this year. It was a big one for Gareth Lukes and his family with the addition of Lukes Cafe in Calgary's new Central Library and Chef Eric Hendry of Bar Von Der Fels fame is now collaborating with the team to create a line of products to support their expansion into food and beverage. We love the first product they've rolled out: a delicious tomato sauce - and the spicy version has become one of our pantry staples. After a long week, we'll just braise fresh meatballs or sausage in the sauce and serve with fresh bread and a salad. Gareth and Eric were kind enough to give us a jar of sauce to share with you!

lukesdrugmart.com

  @lukesdrugmart



KAPPA FOODS

Toronto, Ontario

The moment we walked into Toronto's Gourmet Food & Wine Expo last winter, the aroma of this intoxicating mixture of smoke, soy and pork completely permeated the space and we immediately went on a search for where it was coming from. That's when we met Chef Nico Plaza and his partners who launched a line of sauces and marinades. These guys know flavour and were a huge hit at the expo. Imagine our surprise when we ran into Chef Nico at Calgary's Italian Centre Shop over the summer! We're now adding a little oomph to our Filipino Pork Adobo by using Black Maple Glaze in the marinade/sauce, and serving it on a bed of rice with fresh chopped tomato, cucumber and shards of red onion for a little freshness. Give it a try, it's delicious!

kappafoods.com

  @kappafoods



GIGI IMPORTING

Brampton, Ontario

When Gigi Importing's Flavio Vanacore sends us new products - we know it's gonna be guuuuuud! When we opened this jar of pistachio cream - we immediately called Calgary-based blogger Carmen Cheng over and got into a very impassioned conversation about how much we adore pistachios and all the delicious things we could do with this magical concoction. We are completely obsessed with it and it's found a spot in our cupboard between Nutella and Dulce de Leche - we often spread it on cookies, pancakes and french toast. Carmen got real fancy and made gorgeous pistachio and rose water rolls that we showcased on Global Calgary Weekend Morning News for Valentine's Day. Find Carmen's recipe for these sweet buns at italiancentre.ca and tell us if this stuff rocks your world the way it rocked ours!

gigiimporting.com

 [@gigiimporting](https://twitter.com/gigiimporting)  [@gigi_importing](https://www.instagram.com/gigi_importing)



ITALIAN CENTRE SHOPS

Calgary & Edmonton, Alberta

Another year goes down in the books with the team at the Italian Centre Shop Calgary and we were thrilled to add Edmonton's three locations to our roster this year. Monthly chef showcase dinners, community investment projects, media relations and sponsorships... People often joke about how they LOVE meetings with us because the coffee's ALWAYS on. A lot of our brainstorming and gatherings happen in Italian Centre Shop cafes where they proudly serve KIMBO Coffee imported from Italy and - get this - the four locations grind and serve 20,000kg of beans each year! The amazing team at the Italian Centre Shop wanted to make sure you had a stash of great coffee for holiday entertaining.

italiancentre.ca

  @italiancentre @italianctryyc



KA'ANAPALI BEACH RESORT

Maui, Hawaii

Ka'anapali is a three-mile stretch of beach that has been touted as one of the best beaches on Maui. We had the pleasure of working on a cultural exchange between SABOR's Chef Lino Oliveira and Christian Mena and Ka'anapali Beach Hotel's Chef Tom Muromoto and Sheraton Maui Spa & Resort's Chef Lyndon Honda. With the fab foursome hosting collaboration dinners in both Ka'anapali and Edmonton, the cultural exchange allowed us to experience the island's Aloha Spirit and introduce the Alberta prairies to our new friends. The kukui, or candlenut tree, is the official state tree of Hawaii and represents renewal, hope, and light. Kukui nut leis are worn for protection and spiritual strength, so on behalf of the Ka'anapali's finest resorts - we present you with a kukui nut lei with well wishes for the upcoming year. Mahalo!

kaanapaliresort.com

  @kaanapaliresort



BMeX RESTAURANT GROUP

Calgary, Alberta

After successfully converting Calgarians to thin crust California-style pizza with their first venture, UNA Pizza + Wine - BMeX Restaurant Group set their sights on a more ambitious concept in 2017, Bread + Circus Trattoria Romania. The small, chef-driven restaurant is innovative, seasonal and delights guests with traditional Italian cuisine with a modern twist. After being long-listed on EnRoute Magazine's Canada's Best New Restaurants list, we were delighted to plan a celebratory media/vip dinner and help raise the profile of Executive Chef Kayle Burns and his team. Although we would've loved to put a few chicken liver mousse tartlets (our favourite dish on the menu!) in this box, UNA's housemade chili oil is perfect for dipping and drizzling on pizzas, eggs and especially dumplings.

unapizzeria.com *breadandcircusyyc.com*

 @unacalgary @breadandcircustrattoria



BLACK DIAMOND DISTILLERY

St. Albert, Alberta

When our friends at Sturgeon County Economic Development connected us to David and Andrea Scade - founders of Black Diamond Distillery, we knew they'd take Alberta craft spirits by storm. Besides making unique liqueurs and vodkas (think flavours like Apple Pie, Earl Grey and Hot Chili) what we love most about the dynamic duo is their enthusiasm for community. In the true spirit of collaboration, they worked with Andrew Rosychuk of Rosy Farms to create a Haskap Berry liqueur for us! Find a recipe for the BONAFIDE Berry Bomb - a cocktail created by Kyo-Jean Chung of Sugar Water Bar - at bonafidemediapr.com. We're pretty sure if you make a big fuss it'll be added to their permanent line-up.

blackdiamonddistillery.com

 @blackdiamonddistillery



ZWILLING

Canada

There's something really special about unpacking props and tools at a demo or photo shoot and seeing a culinary pro react to Zwilling J.A. Henckels products. They really love working with them and it's often one of the first culinary brands they yearned for and aspired to own. We are so grateful to our friend and Area Manager, Bill Marshall who has made sure our partners have everything they need to make a great impression at events like the Toronto Food and Wine Expo Cooking Stage and the Fairmont Jasper Park Lodge's Christmas in November. When Bill shared the news of his retirement after 33 years - he told us he picked the perfect thing to include in the BONAFIDE Box this year - these double-wall glass coffee cups. (He says they're great for wine too!). We wish Bill all the best in his retirement...Truly a consummate gentleman who will be missed dearly by the culinary community.

zwilling.ca

  @zwilling_ca



PONYTAILS + HORSESHOES

Edmonton, Alberta

One of the things we couldn't live without are Kevin Murphy hair products and we're hooked thanks to our friends at Ponytails + Horseshoes (aka: PoHo) in Edmonton. As one of the brand's finest ambassadors, salon co-owner Amy Laing is a Kevin Murphy educator and trains stylists at salons all over the world. It was really exciting for us to place a 20 Questions profile featuring Amy in the Edmonton Sun this year. We had a fun-filled year of jet-setting and we always pack our travel-sized Kevin Murphy shampoo and conditioner. These products are made with ingredients from companies that use organic growing practices and ecologically sound wild harvesting techniques which means a lot to an industry known for using chemicals that can be damaging to people and the environment. The team at PoHo wanted us to make sure you had a set for your next trip!

poho.ca

 @ponytailsandhorseshoes



COCHU CHOCOLATIER

Calgary, Alberta

It's always great when a local small business gets international acclaim and this year was a BIG one for our friend and chocolatier Anne Sellmer. Cochu (named after her sons Cole, Charlie and Hugo) handcrafts award-winning chocolates and confections in Calgary, Alberta. In a year, Anne's skill and artistry has been recognized from San Francisco to Toronto to London and she's won 42 national and international awards! Our favourite from her incredible menu of bonbons, bars and bark is the 'RACHA Peanut. Sweet, salty with a little heat - this combination of Sriracha, sea salt, sponge toffee and roasted peanuts in creamy milk chocolate will rock your world. It's hard to stop eating it... We won't judge if you don't share. You'll find Anne's products in specialty food stores and online - but our favourite way to enjoy them is after a beautiful dinner at Calgary's Foreign Concept. Chef Duncan Ly supports local and proudly serves Cochu Chocolates.

cochu.ca

  [@cochuchocolate](https://www.instagram.com/cochuchocolate)



BRAZEN JERKY

Calgary, Alberta

Earlier this year, our friends at Daughter Creative invited us to see their new offices in Inglewood and served up products from one of their newest clients, Brazen Jerky. If you know us, you know we LOVE beef jerky. After meeting co-founder Jason Holley, it was obvious a lot of heart goes into creating every protein-rich pouch. Brazen's jerky starts with ethically treated, pasture-raised, grass-fed prairie beef, which is hand-cut, marinated and dried. These guys are bringing sexy back to jerky and cookin' up seasonal flavours for the holidays, but Thai Lime is the one we just can't get enough of. It's a new addition to our snack cupboard and charcuterie boards. Find it at some of Calgary's craft breweries and Italian Centre Shop.

brazenjerky.com

  @brazenjerky



RETREAT EDIBLES

Calgary, Alberta

The legalization of cannabis has made for interesting opportunities for our clients. Cannabis futurist Chef John Michael MacNeil invited us to accompany him to Charlottetown where he participated in the inaugural Forage PEI conference. Chef John was part of a “420 Flavours” panel and shared the story around his shift into creating gourmet baking mixes for use with cannabis oil, with his partners at ReTreat Edibles. Their top seller, Double Chocolate Midnight Brownie is gluten-free, dairy-free, vegan-friendly and can be used without the extra “zip” by substituting butter or oil. One of our favourite moments of the year was visiting the Culinary Institute of Canada with Chef John and meeting his mentor, Chef Hans Andregg, who has been an instructor at the CIC for over 30 years. ReTreat’s coveted brownie mix is included for you to try.. with or without the green stuff ;)

retreatibles.com

  @retreatibles



PRAIRIE CHICK PRINTS

Sherwood Park, Alberta

One of the biggest hits from last year's BONAFIDE Box were the charming greeting cards Crystal Derouin of Prairie Chick Prints created in collaboration with our friends at Mountain View Printing. They teamed up once again to gift you with cheeky notepads to keep handy around the house. We love Crystal's clever sense of humour, in fact - we've been given a gift two from her "potty mouth" line this year and we're excited to see her brand being showcased in coverage online and in markets around town. She's extended her product line to include pencils, notebooks and planters... Fabulous for gifting all year round.

prairiechickprints.com

  @prairiechickprints



GARLAND

Canada

One of our highlights this year was heading to the Prince Edward Island International Shellfish Festival to cheer on Calgary's Chef Jinhee Lee of Foreign Concept and her fellow Top Chef Canada competitors in the Garland Canada International Chef Challenge. Garland invests in numerous events and sponsors the country's most notable culinary programs including the BC Shellfish Festival and Hawksworth Young Chef Scholarship Foundation. They also provide bursaries/scholarships to culinary schools and the Culinary Institute of Canada. Chef Darren Rogers of Montreal's PARK won the \$10,000 prize this year and our friends at Garland wanted each of you to have a necessity in every kitchen (chefs love these because they're so lightweight) - a Swissmar peeler and a mobile phone Pop Socket to help you take great food pictures in 2019.

garlandcanada.ca

 [@the_garland_canada](https://twitter.com/the_garland_canada)  [@garland_canada](https://www.instagram.com/garland_canada)



ORANA

Canada

Thankfully, we had a busy, action-packed year - but at times we've needed a little caffeine-free pick-me-up. These Østerberg Organic Shots (available at Italian Centre Shops) are organic, 100% pure fruit, packed with intense flavour but unlike juice - low in calories! When getting ready for a trip, we'll usually pack a couple in our handbag and carry-on just so we have a little something to tip back before we can track down a proper coffee. They come in four flavours: Ginger Lemon, Ginger Matcha, Mango/Chili/Turmeric and, our favourite, Ginger Aronia. It's just what the doctor ordered when trying to stay healthy and full of energy while on the road.

orana.eu



TIN ROOF MAUI

Maui, Hawaii

When visiting Maui, our first stop is always an unassuming hole-in-the-wall in a strip mall by the airport. Tin Roof is the island's hottest lunch spot and where Bravo's Top Chef Alum Chef Sheldon Simeon and his wife Janice are serving up the most delicious Hawaiian street food. Edmonton chefs Lawrence Hui and Lino Oliveira, Victoria's Kiss 103.1 Morning Show host Jay Hatton and former food writer for The Globe and Mail, Liv Vors will tell you - the Spicy Chicken Sandwich will haunt your food-filled dreams. It's the BEST chicken sandwich we've ever had and the team serves 200+ a week. Sheldon and Janice love Canadians and invite you to stop by Tin Roof for lunch if you find yourselves in Kahului, Maui. On our wish-list for 2019 is another visit to Maui to experience Sheldon's brand new full-service restaurant concept in Wailea, LINEAGE.

tinroofmaui.com

  @tinroofmaui



RUSSELL HENDRIX

Canada

Ever wondered where we pick up props and equipment for our clients' photoshoots and demos across the country? Russell Hendrix locations are coast-to-coast and for more than half a century, it's where chefs purchase everything they need - from pots and pans to plates and cutlery. We'll tell you a secret - it's also where you can get wholesale prices on kitchen gadgets that normally cost a fortune at fancy brand-name boutiques and shops. (Shhhh!) The last time we wandered about, we stumbled upon the most adorable little cast iron skillet - perfect for serving olives or pickled vegetables as part of a big board or even baking individual pies or cookies for dessert. Our friend, Troy King from the Edmonton location insisted each of you have one... We'd love to see how you use it over the holidays!

russellhendrix.com

  @rhfoodequip



PEI SALT CO.

Prince Edward Island

This year's gathering of food enthusiasts, chefs, farmers, and makers at Forage PEI and The Inn at Bay Fortune was nothing short of magical. Celebrity chef and Inn owner, Food Network Canada's Chef Michael Smith led attendees in breaking the Guinness World Record for Longest Charcuterie Board! The 60ft. board was filled with cured meat, preserves, condiments and local cheeses, but it was the amazing salts we sampled throughout the spread really dazzled. Founded by Nathan Gamauf and Darren Blanchard, The PEI Salt Co. prides itself on hand harvesting seawater from a secret location in North Rustico during incoming tides and the end result is one of the purest, cleanest sea salts we've ever tasted. The Eureka Black Garlic version has a funky, rich, umami-packed flavour we couldn't even start to describe but lucky for us, Nathan and Darren sent us some to share with you... Use it to finish steaks or seafood from the grill.

[peiseasalt.com](https://www.peiseasalt.com)

  @peiseasalt



ALBERTA CHILDREN'S HOSPITAL FOUNDATION

Calgary, Alberta

One of the most rewarding elements of our job is to seek partnerships throughout the communities our clients live, work and play in. The Alberta Children's Hospital Foundation approached us to collaborate in a fundraising effort for their "Building Hope for Kids" gala and in keeping with the spirit of food, gathering and giving, we called on our network of chefs from across the country to lend a hand. Competitors from the Top Chef Canada franchise (Chefs Vittorio Colacitti, Rene Rodriguez and Matthew Sullivan) have graciously flown to Calgary to support the Italian Centre Shop's donation by cooking dinner for the winning bidder and guests over the past three years and have helped us raise just over \$25,000. The ACHF wanted to share a little something to remind everyone they're always looking for a helping hand.

childrenshospital.ab.ca



TERRA FOODS

Canada

Many people would argue the key to a fantastic sandwich is the bread... Some say it's what's inside that counts. For us, it's the protective barrier between the two. We don't "do" mayo and our favourite sandwich is the signature panino from the Italian Centre Shop. We've been enjoying them for years and the secret is this: Avjar sauce. It's a Serbian condiment made of red peppers, carrots, chiles and vinegar. Known for its versatility, use it as a spread or dip but we like to top spinach and artichoke dip with a layer of Avjar before popping it in the oven to make it next-level addictive. Our friends at Terra Foods released this roasted version and it's a pantry must.

terrafoods.ca

  @terrafoods



SMITH & WIGHT OPTICIANS

Edmonton, Alberta

Specs, goggles, blinkers, shades and sunnies... Regardless of what you call them - we've worn them since the second grade and for 35 years, Karim Walli at Smith & Wight Opticians has been a driving force in Edmonton's fashion scene. With just one visit to his newly-renovated shop in the heart of Mill Woods, you'll notice something very special about the clientele... All ages, all races and generations from the same families shop the thousands of frames ranging from their private label to high-end luxury designers. Being a Smith & Wight customer is truly a badge of honour always worn very proudly. We're excited to support Smith & Wight through a brand re-refresh with our friends at destroythebox creative in 2019 and wanted to make sure you never wipe your glasses or smart phone screen with a sleeve or scarf again. #guilty

smithandwight.com

📍 @smithandwightopticians 📍 @smithandwight



DRIZZLE

Calgary, Alberta

When we see a Calgary-based all-female team launching such a beautiful, high-quality product, we can't help but cheer loudly from the sidelines. DRIZZLE Honey was started by environmental scientist and Queen Bee, Aja Horsely who led beekeeping projects for culinary and agriculture research. This honey has become one of the local products we've included in just about every gift bag we put together this year for guests or hostess gifts because it's rich in healthy pollen, enzymes and minerals and it tastes SO GOOD. The cinnamon spiced version is the one we gravitated towards and sure enough - it makes a killer dessert or snack when drizzled on crostini with a schmear of ricotta cheese. Aja and her team have just announced DRIZZLE Honey is now available at all Calgary Co-Op locations for the holidays and we are so thrilled to watch them grow!

drizzlehoney.com

  @drizzle_honey



VIN ROOM

Calgary, Alberta

What to do when you've got two hours to kill at the airport? Well, the International departures terminal at the Calgary International Airport is home to over 100 wines by the glass at Vin Room and we are all about the bubbles! It was a big year for owner Phoebe Fung and her furry friend, Dom (The Pomeranian Sommelier), with the launch of an all-natural, three-course tasting menu for guests' four-legged friends. All three Vin Room locations have dog-friendly patios (and YYC Airport Vin Room welcomes pups all year round) so Paw-secco is always flowing for this fabulous duo. We have a lot to celebrate so please enjoy this darling little bottle of Henkell Rosé with our well wishes for a prosperous 2019.

vinroom.com

  @VinRoom



CANADIAN BLOOD SERVICES

We had many blessings this year, but we also experienced a tremendous loss. After an 18-month battle with cancer, our dear friend, Pietra Gall passed away at the age of 37. Pietra was the Retail Sales Manager at Jim Pattison Broadcasting Group (JPBG) and played a very integral part in helping us launch the Italian Centre Shop in Calgary and she was among our first friends when we moved to Calgary a decade ago. She remains one of the kindest people we've ever known, an incredible leader and one of our biggest cheerleaders. On Pietra's birthday, her colleagues at JPBG transformed her office into the #WarriorsDen in her honour to gather to celebrate her life and reflect on strength, character and integrity. We miss her terribly and always have her son, Xavier in our thoughts. We hope you will join us in making a donation in honour of anyone who is fighting or has survived cancer to Canadian Blood Services in 2019 by volunteering time, giving a one-time or recurring financial donation and of course, donating blood.

blood.ca

  @itsinyoutogive

A photograph of several people at a social gathering, holding wine glasses. The scene is dimly lit, with warm tones from the wine and ambient lighting. The focus is on the hands and glasses in the foreground, with the background slightly blurred.

*Thank you for your continued support of
BONAFIDE Media & PR and our clients.*

BONAFIDE MEDIA & PR

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